



Tassievore Schools!

March 2015

Share your photos and stories with us as we celebrate Tasmanian businesses and delicious Tasmanian produce this autumn! The Tassievore Eat Local Challenge is all about supporting our island state by encouraging locals to grow their own food and buy from local farmers, growers, producers and businesses, whenever and wherever possible.

There are lots of ways that your school can get involved with the challenge and if you share your photos and stories with us there are some great prizes to be won. All schools will go into the draw to win a visit from a local celebrity.

If your school is a [Move Well Eat Well](#) school you could also win a CD from [The Vegetable Plot](#).

All members of the [Tasmanian School Canteen Association](#) are also encouraged to take part in this great initiative. You will go in the running to win a local produce cooking session at your school.

Upload your photos and stories, with the hashtag **#tassievorekids** to:

www.facebook.com/TassievoreEatLocalChallenge

You can easily link the learning outcomes of the Tassievore 2015 Schools Challenge to the new Australian Health and Physical Education Curriculum. It supports the *Personal, social and community health strand, in the focus area of food and nutrition*.

There are also clear curriculum connections to science, the cross curriculum priority of *sustainability*, and the general capabilities of *literacy, critical and creative thinking and personal and social capability*.

Here are some ideas to get you started:

- **Make the cultivation connection:** Send us a photo of a local grower in their patch – tell us what they grow, where they sell it and how it's prepared for eating.
- **Tassievore timelines:** Send us a photo of food grown and prepared the old fashioned way. Dig into the history of the region – what did locals eat 100 years ago? How far did the food travel? What foods are grown locally now and where do they end up? Tell us about it.

- **Fertile ground:** Send us a photo (and the recipe please) of a dish prepared at school using locally sourced ingredients. You could use eggs from school chooks, herbs, fruits, veggies, even local fish... Your recipe could even be selected for the Tassievore website.
- **Tassievore Art Local challenge:** Create your own Tassievore creature and send in a photo of the art work. What would a Tassievore look like if it was an animal? Do a drawing or a collage to show us your ideas and don't forget to draw or stick some Tasmanian foods in the picture so that we know what your Tassievore creature is eating.
- **Totally Tassie fundraiser:** Send in your best idea for raising funds using local produce. Maybe you sell local spuds, or make and sell seasonal veggie soup with a roll made from Tasmanian flour (e.g. Callington mill) or mini-vegetable frittatas or berry smoothies. The funds raised could be used to buy resources for your veggie patch or to buy ingredients for the canteen to run a more regular Tassievore special.

Short stories from some *Move Well Eat Well* schools eating locally:

- Somerset Primary visited their local Veggie Shed (vegetable supplier). To get the most out of the visit, the class developed their questions in advance to focus the discussion on local production and the paddock to plate idea.
- Sacred Heart Catholic School Geeveston received support from a local salmon producer to fund their vegetable growing bins in each grade. They have produced salad for some school events and are using school-grown vegetables in their class cooking!
- South Arm Primary sells locally grown pink-eye seed potatoes as a fundraiser.
- Bridport and Ringarooma Primary schools are involved with a Mulching Munchkins, a community agriculture project connecting the science and history curriculum.
- Westbury Primary enables their students to have on site access to the community garden.

Competition closes March 31. Upload your entries direct to the [Tassievore Eat Local Challenge](#) facebook page or email to taslocavore@gmail.com. Include your school name and grade level. Files must be a minimum of 500 KB and not exceed 2 MB. Winners will be notified by mid April.

In participating in this competition, you are confirming that family permissions have been obtained for any photos of children that are sent in. These photos may appear on the Tassievore Facebook page or on partner programs, website and/or social media, or in other print reports to promote the Tassievore Eat Local Initiative.

Sign up for our e-news or contact us: www.taseatlocal.wordpress.com

Facebook: www.facebook.com/TassievoreEatLocalChallenge

With thanks to our partners and collaborators:

