



Producers & Food Businesses

HOM 101

About Montana Harvest of the Month

The Montana Harvest of the Month (HOM) program showcases Montana grown foods in Montana schools, institutions, and communities. Each month, participating sites focus on promoting one locally grown item (e.g., beets) by serving it in at least one meal or snack or offering it for purchase, and displaying or distributing HOM materials. Additionally, schools, afterschool programs, early care and education sites, and summer food service program sites participate by offering taste tests to children and doing educational lessons and activities. Montana Harvest of the Month is a perfect way to launch or grow a farm to school or farm to cafeteria program, as it provides an easy framework to follow and ready-to-use materials. Participating sites receive a free packet of materials (includes posters and cafeteria, classroom, and home handouts) as well as guides, additional resources, and training.

Dig Deeper

Get more information, register, or download resources:

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mtharvestofthemonth.org

How Producers, Processors, and Distributors Can Participate

- **Register** as a producer on mtharvestofthemonth.org to:
 - let institutions know what HOM products you produce, process, or distribute
 - Receive a packet of materials including posters and table tents
 - Receive a free Abundant MT Directory listing with a 'HOM Participant' tag
 - Get access to general guides to the HOM program, as well as strategies and resources for making institutional sales work for you
 - Give your input for future HOM products
- **Find HOM sites in your area** at <https://mtharvestofthemonth.org/home-public-vid/hom-institution-map/>. These sites are committed to promoting and serving Montana grown food.
- **Review available resources for selling to schools and institutions in Montana.** Montana Farm to Cafeteria Manual: <http://www.montana.edu/mtfarmtoschool/resources/school-food.html>
- **Use the HOM calendar to plan and market.** Following the calendar is recommended, but teams can change the order to suit your growing schedule or the site's needs. The calendar will likely change each year as new items are added.
- **Meet with the food service director** at participating sites to discuss HOM purchasing needs, delivery schedule and requirements, food safety considerations, quantities, and product specifications.
- **Offer to host a field trip or to visit the sites** to teach about HOM items. Bring samples for taste tests and talk about your process in raising, growing, processing, or making food.