

Spotlight: Tory Hill

Fresh, Local, Connected

Across Connecticut, we are proud to partner with Tory Hill to strengthen and expand local purchasing efforts across multiple districts, including Brookfield, Darien, Easton Redding (Region 9), New Fairfield, Newtown, North Haven, Norwalk, South Windsor, Stamford and Wethersfield. This collaboration allows us to better coordinate sourcing from local farms and producers, ensuring consistent access to high-quality, regionally grown products while supporting the local agricultural economy.

Tory Hill plays a critical role in connecting our teams with local suppliers and streamlining procurement, making it easier to incorporate fresh, seasonal ingredients into everyday menus. Beyond sourcing, the partnership also enhances student engagement. In Darien, for example, we hosted a “Meet & Greet” event featuring locally sourced, grass-fed Connecticut beef, where students not only enjoyed the meal, but also learned firsthand about the benefits of grass-fed beef and local sourcing. This built a meaningful connection between the food on their plate and its origins.

Together, this partnership positions Tory Hill as a key driver in advancing “local on the plate,” while also supporting classroom learning, nutrition education and deeper student engagement.





Stamford Public Schools

EXCELLENCE IS THE POINT.

Where Classrooms and Cafeterias Connect



Farm to School activities are celebrated across the region, with districts engaging in a variety of initiatives ranging from farm visits and farmers markets to incorporating local ingredients and hosting interactive demonstrations. A strong example is Stamford Public Schools, where October highlights Connecticut agriculture through programming in cafeterias and classrooms. Local produce, including all apples served, is featured throughout the month, along with special events like a Chef's Table lunch and hands-on Discovery Kitchen experiences. The student engagement manager plays a vital role in planning and coordinating these activities.



The celebration continues in the classroom with lessons from farms like Fairgate Farm that focus on sustainable practices, followed by a student farmers market where students use farm bucks to select fresh, local produce. Each student leaves with ingredients, recipes and nutrition resources, helping connect learning from school to home.

By combining hands-on learning, local sourcing and classroom integration, this model reinforces how foodservice can extend beyond the cafeteria to support student engagement, nutrition education and meaningful community connection.

