

HPS BEEF COMMITTEE

Brad Johnson
BRJ Farms

Brian Johnson
Bunker Hill Farms

Dan Killough
Killough Farms

Jesse Landin
McClymont Feedyard

Jeanette Lindstrom
Prospect Hill Farms

Kendra Schmidt
Holdrege Irrigation

Tim Schmidt
Holdrege Irrigation

Brent Soneson

Jeff Swanson
Swanson Cattle Co.

Michael Waller
HPS School Board

Richard & Sue Waller
37 Cattle Company

Nick Wells
Wells Outdoor Properties

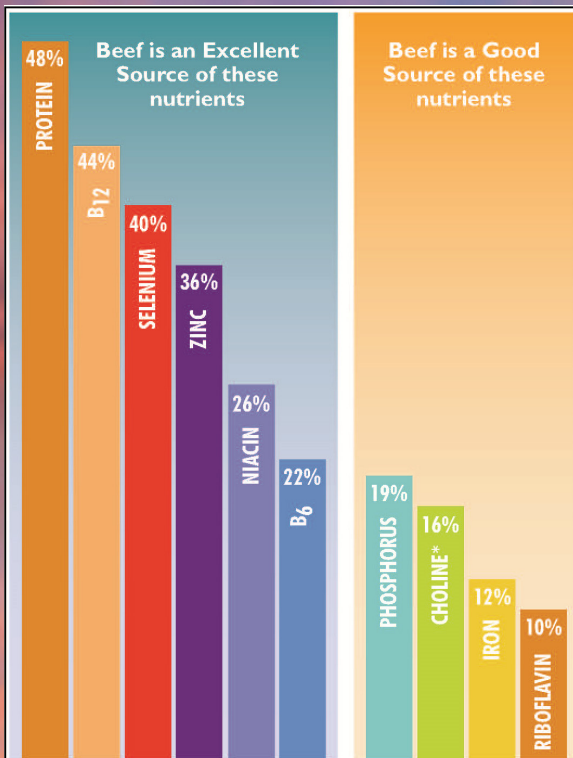
Morgan Wohlgemuth
Whiskey Creek Farms

HOLDREGE PUBLIC SCHOOLS

BEEF IN SCHOOLS PROGRAM

DUSTER STAMPEDE

Feeding Our Future & Nourishing Minds



Dietary Reference Intakes, Institute of Medicine of the National Academies, National Academies Press, Washington, DC, 2006.

U.S. Department of Agriculture, Agricultural Research Service, USDA Nutrient Data Laboratory. 2012. USDA National Nutrient Database for Standard Reference, Release 25.

* A 3 oz serving of lean beef provides approximately 17% of the highest adequate intake for choline (550 mg).

Source: Nebraska Beef Council

BEEF

It's What's For Lunch.



DUSTER STAMPEDE

Feeding Our Future & Nourishing Minds

HISTORY

The HPS Beef in Schools Program began to take shape when a small contingent of local producers and HPS representatives attended the Nebraska Beef in Schools Summit in Hebron during February 2017.

Information was shared at a local meeting attended by many local beef producers with presentations by the Nebraska Cattlemen's Association, the Nebraska Beef Council, and the school district's food service provider, Lunchtime Solutions, Inc.

The HPS Beef Committee organized and set a goal to implement a program to provide nutritious and high quality locally raised donated beef to the school lunch program through the support of local producers, businesses, and the community.

Locally raised and donated beef was incorporated in school menus for all HPS students at the beginning of the 2017-18 school year.



PROGRAM BENEFITS

- Students enjoy high quality, tasty, locally raised beef in a variety of menu options.
- Students become more aware of where their food comes from and have educational opportunities to learn about agriculture.
- School District food program cost savings are realized while maintaining high quality nutrition through locally sourced beef.
- Local beef producers receive recognition for their contributions, aiding in sustenance of the beef industry.
- Local businesses and the community are able to make contributions and receive recognition for their support of the program.



YOU CAN MAKE A DIFFERENCE!

The HPS Beef Committee invites you to join in feeding our future and nourishing minds.

You can support the **DUSTER STAMPEDE** by donating a beef animal or assisting in program costs with a monetary donation.

DONOR RECOGNITION

BEEF DONOR

MONETARY DONOR

- Flatiron—Up to \$499
- T-Bone—\$500-\$1,499
- Ribeye—\$1,500 or More

Donation forms are available from the HPS Beef Committee contact below or from the HPS Central Office.

CONTACT

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HPS Central Office
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