

YELLOW BUS #1

"FARM TO SCHOOL: GROWING FOOD & FUTURES"



This track highlights school gardens, nutrition services, and an urban farm all centered around student wellness, food access, and education.

STOP DETAILS

Bus Track 1: "Farm to School: Growing Food & Futures"

Stop 1: Elk Grove Central Kitchen

Focuses on student health and learning through nutrition. Promotes lifelong healthy habits, provides balanced meals, and emphasizes fresh fruits and vegetables. Recently strengthened their Farm to School program with hands-on learning labs.

Stop 2: Leo A. Palmiter Jr./Sr. High School

An innovative school where students learn life lessons through gardening. The garden supplies food for the culinary program, connecting students directly to what they eat.

Stop 3: Fiery Ginger Farm

Founded in 2015 by two educators to address food deserts. Transformed a neglected urban space into a thriving farm in West Sacramento. Provides fresh produce for schools, runs educational tours, supports school gardens, and operates Spork Food Hub to supply local districts with sustainable food. Advocates for equitable food systems and community well-being.

RED BUS #2

"HARVEST TO MARKET: THE JOURNEY OF CALIFORNIA PRODUCE"



You'll visit a large-scale tomato processing facility and a diversified vegetable farm—great for exploring how food moves from field to consumers.

STOP DETAILS

Bus Track 2: "Harvest to Market: The Journey of California Produce"

Stop 1: Pacific Coast Producers

Pacific Coast Producers (PCP) purchased the Woodland Tomato Operation in 2001 and transformed it from a small tomato paste plant into one of the world's largest retail tomato canning operations. The facility produces 250 SKUs, including whole, diced, sliced, crushed, and stewed tomatoes, sauces, pastes, and organic options. PCP focuses on sustainability, reducing water use, recycling byproducts, and improving energy efficiency and greenhouse gas reduction.

Stop 2: Vierra Farms

David Vierra of Vierra Farms has farming in his blood, inspired by his grandfather's Sacramento River Delta garden. Starting with a pumpkin patch in eighth grade, he expanded into Vierra Farms at age 18, cultivating pumpkins, squash, heirloom and slicing tomatoes, watermelons, and other specialty vegetables across 800 acres. In 1989, he established his wholesale division, BELLAJACE Produce, named for his three children.

BLUE BUS #3 "ROOTS & RECIPES: CULTIVATING LITERACY, ORGANICS & DAIRY"



**FOOD LITERACY
CENTER**



**PLEASANT GROVE
FARMS**



TOLLCREST DAIRY



**TERRA MADRE AMERICAS
SLOW FOOD FESTIVAL**

This track blends food education, organic seed-to-market farming, and a working dairy—perfect for showing students the full plate of California ag.

STOP DETAILS

Bus Track 3: "Roots & Recipes: Cultivating Literacy, Organics & Dairy"

Stop 1: Food Literacy Center

Was founded in 2011 by Amber Stott to improve knowledge, attitudes, and behaviors around real food. With a team of staff, volunteers, and community members, they provide food literacy classes, the Food Literacy Academy, and the Food Literacy Corps. Programs are held in low-income elementary schools throughout Sacramento, teaching students about fruits and vegetables, nutrition labels, cooking skills, and the environmental impacts of food choices.

Stop 2: Pleasant Grove Farms

A third-generation, 3,000-acre certified organic farm in Pleasant Grove, California, managed by Ed Sills. The farm grows crops for food, feed, and seed markets and conducts on-farm research to improve sustainability, including using grazing sheep to manage crop residues and enrich soil fertility.

Stop 3: Tollcrest Dairy

Located in Wheatland, California, it is run by the Tollenaar family. It's the last remaining dairy serving eight surrounding counties, milking 2,300 cows out of a total of 4,800 cattle. Students touring the farm learn about the milking carousel system, cow pens, and calf care, finishing with homemade ice cream and treats from the family.

GREEN BUS #4

"SEEDS OF INNOVATION: POLLINATORS, PRODUCERS & PLANT SCIENCE"



TAUZER APIARIES



**ROMINGER BROTHERS
FARM**



SAKATA SEED



**TERRA MADRE AMERICAS
SLOW FOOD FESTIVAL**

Take a deep dive into pollination, sustainability, and seed science with local leaders in ag innovation.

STOP DETAILS

Bus Track 4: "Seeds of Innovation: Pollinators, Producers & Plant Science"

Stop 1: Tauzer Apiaries

Has been keeping healthy honeybee hives for 50 years, providing pollination services across Northern California. They focus on responsible beekeeping, educating about pollination, and supporting local agriculture as a second-generation family business.

Stop 2: Rominger Brothers Farm

A fifth-generation family farm in Yolo County grows diverse crops, including tomatoes, almonds, walnuts, rice, and seed crops. They prioritize environmental stewardship with water conservation, minimal chemical use, and extensive hedgerow and riparian enhancements. Their efforts have earned them national conservation awards.

Stop 3: Sakata Seed

Is a global leader in seed production, known for broccoli, lisianthus, and sunflowers. They use advanced research, biotechnology, and climate-specific cultivation to develop high-quality varieties suited to diverse environments.