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Interview with Kristine Garnero Obbink, Portland Public School, 2013 (audio)

Kristine Garnero Obbink

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PORTLAND STATE UNIVERSITY ORAL HISTORY PROJECT

INTERVIEW INDEX

INTERVIEWEE: __Kristine Obbink__

Interviewer: __Loraine Decker__

Date: __14 May 2013__

Location of Interview: _PCC Cascade Campus Library, Student Center, 705 N. Killingsworth St., Portland, OR__

Research Assistant: _Ahmed Al-Sihayih__

Interview Series: SUSTAINABILITY HISTORY PROJECT

Recording Equipment: DIGITAL RECORDER (WINDOWS MEDIA AUDIO FILE) WITH AN
EXTERNAL, OMNIDIRECTIONAL MICROPHONE

Time	Notes
0:28	Introductions
1:22	Where was she born and parental background and food relations.
2:14	Schooling background.
3:01	Coming to Portland and the differences between.
3:32	Siblings and are they into food? Their backgrounds.
4:54	Has her hometown changed much?
6:22	Family, husband and kids. Did her children pursue food?
7:00	Background and what lead her in her direction and influences that established her beliefs.
9:12	What brought her to work with children?
10:26	PPS hiring nutritionists and her being hired on there and Portland's attitude toward nutrition in schools.
11:54	What was her school lunch program like when she was growing up?
13:15	Special foods growing up.
14:15	Would you say the lunch program was nutritious then?
15:40	Did family garden?
16:20	Do you garden now?

Time	Notes
17:10	If you had had this Farm to School or Student garden program when you were growing up do you think that would have changed your thoughts?
18:29	What size of the school do you service, and did all the school participate in the PPS school lunch program.
19:55	Why nutrition as your education choice?
21:30	After you got your RD what did you see originally for your career?
23:05	Sustainability, do you have any other sustainable experiences in your background?
23:43	What does sustainability mean to you?
24:42	Bringing the salad bar into the schools early in her career. So fresh foods had been a thought from the beginning from a nutrition standpoint not so much sustainability.
27:30	The starting of the training table program in high schools, again based on nutrition. Portland's attitude toward that and the educational component.
28:50	How was that education component handled then?
29:30	Prior to starting the Farm to School program what were the priorities of the PPS school lunch program and what did it look like?
32:39	How did you get the idea for the Farm to School Program? And the history of how she got involved 2003.
36:15	How her attitudes influenced moving this program forward.
37:21	Getting together with Linda Colwell to start the program and see what Edward's school was doing already.
40:10	How to deal with funding and some of those constraints.
41:20	How the USDA helped with the oversight in those early years.
	-----Library at PCC is a "quiet" library so we began to keep voices down so you may need to turn recording up to hear everything.-----
42:47	Linda and Kristy realized that they needed a measurement for success of the program.
44:41	How Ecotrust became involved.
45:05	What did they learn from these statistics? And what was the program looking like at this point.
47:10	What role did Ecotrust play?

Time	Notes
48:16	Started meeting with Growing Gardens. They helped to expand the program and started meeting monthly.
50:07	Started the local lunch program, where the lunch that day lunch was served with all local foods. Came after the Harvest of the Month, still continues to this day.
52:13	Buying local foods for the entire PPS system is a lot of food for farmers to handle so Ecotrust followed along the way.
53:10	The new problems with procurement and the constraints of USDA.
54:26	Both locally grown and locally processed, processed being very important especially in the PPS program.
56:00	Began establishing connections with processors, farmers and making new demands on distributors.
57:21	How the student garden foods got put into the actual school lunches.
58:08	When did the USDA farm to school and OR Dept of Ag get involved and started?
1:00:00	When did the program start to spread from Abernathy throughout the district.
1:01:33	How did the supply chain work at the time?
1:02:00	The distribution problems and FoodHub.
1:03:30	Centralized kitchens and PPS when did they move from independent kitchens to centralized and then back to somewhat independent.
1:05:57	Slowly starting to move away from the pre-made foods to more local and locally produced local foods. Plus started looking at other sustainability issues like the disposable dishware.
1:08:15	Part of the problem with PPS is the older schools and getting funding for upgrades.
1:09:12	What do you feel were the greatest challenges with the USDA were in putting this program in place.
1:14:00	What should we really be teaching kids about nutrition?
1:15:30	What was some of the best feedback you got when you first started the program?
1:17:40	Some of the connections with farmers and the part Ecotrust played with that as well.
1:22:19	What advice would you give to other districts starting out? There is a little more on USDA regulations here too.

Time Notes

1:25:05	What do you see for the future of the program? What is your dream for the future of the program?
1:29:00	A few memories and recap of the program and a few regrets regarding taking away some of the health benefits of employees to keep the program going.