

Contact: Mandy Gross | FAPC Communications | 405-744-0442 | [mandy.gross@okstate.edu](mailto:mandy.gross@okstate.edu)

## **OSU features Made in Oklahoma products**

By Mandy Gross, FAPC Communications Services Manager

*(Stillwater, Okla. – Oct. 23, 2009)* An Oklahoma State University program focuses on providing more locally made and grown food on campus.

OSU's Robert M. Kerr Food & Agricultural Products Center is teaming up with University Dining Services to promote more Made in Oklahoma companies and offer their products into campus dining locations and catering services.

"The Farm to University Dining program was designed to bring local, fresh, healthy food to the university," said Terry Baker, University Dining Services director. "As a part of this initiative, the Made in Oklahoma program features locally produced and processed items from Oklahoma communities. It's exciting to bring these products to campus dining."

As a part of the program, Made in Oklahoma companies are featured each month to introduce the companies and products to OSU students, faculty and staff.

Andrea Graves, FAPC business planning and marketing specialist, is helping University Dining Services to identify Made in Oklahoma companies for campus distribution.

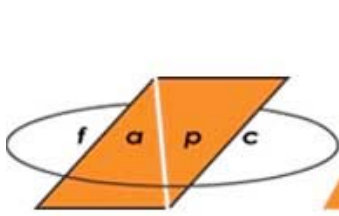
"When I heard about the University Dining Services program, I was very willing and excited to help," Graves said. "The FAPC works and is in contact with Made in Oklahoma companies on a daily basis and helps local companies enter the market. This is a great opportunity for both OSU and Made in Oklahoma companies."

Earth Elements Farm of Lexington, Okla., was the first to take advantage of the program. The company works with local farms utilizing surplus to offer consumers value-added local foods.

On Sept. 29, owner April Harrington offered free samples of granola, crackers, cookies and brownies in the OSU Student Union.

"I enjoyed visiting with OSU students and providing samples of my products," Harrington said. "Earth Elements hopes to establish an alternative local food system that creates a local economy helping Oklahoma farmers provide nutrition for local students."

October's featured company will be My Bigmama's Kitchen of Oklahoma City, which produces sweet potato, pecan and pumpkin pies, and blackberry and peach cobblers. Owner Gayle Combs will provide free samples on Oct. 28 from 11:30 a.m. to 1:30 p.m. in the OSU Student Union.



Spencer's Gourmet Cinnamon Rolls of Midwest City will be featured in November, but the date has not yet been confirmed.

Products from all three featured companies can be found on campus for purchase, said Yeon-Ho Shin, University Dining Services graduate assistant.

"It is with great pleasure and an opportunistic attitude that we will introduce some great Oklahoma products here on campus," Shin said. "Continuing this program can help the local economy now and also in the future. Even after students graduate from OSU, they will remember and recognize the local products they used on campus at local grocery stores."

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