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The mission of WSNA is to engage, educate and empower School Nutrition professionals to advance accessibility, quality and integrity of school nutrition programs.

WASHINGTON APPLE PRESS

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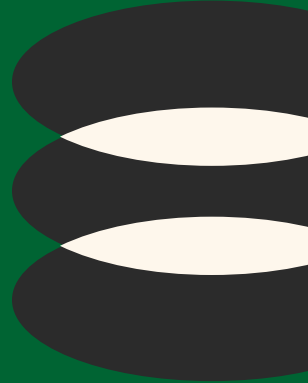
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WE INVITE YOU TO CELEBRATE OUR MAGICAL CONFERENCE SCHOLARSHIP RECIPIENTS

Workforce Development Grant Recipients

DELENE ANDREW, NORTHSORE SD

MACKENNA LONG, NORTH MASON SD

LYNN TIPPING, GRANITE FALLS SD

New Directors Scholarship

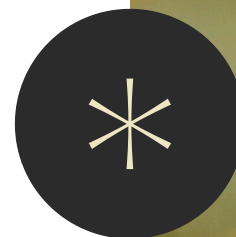
CAROLINE CILIBERTI,
TRINITY CATHOLIC SCHOOL

Ruth Ann Bennett Scholarship

KATIE BEEBE, HOOD CANAL SD



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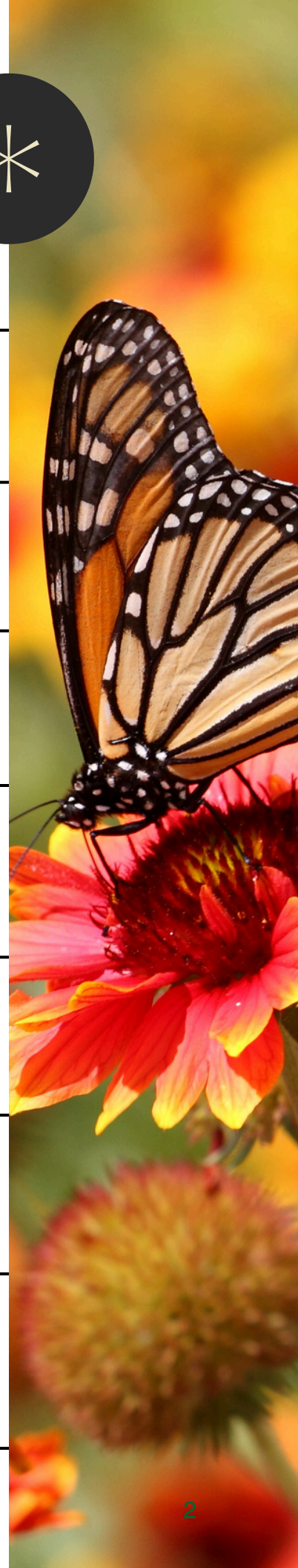
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MAGIC.....



The end of the school year brings a lot of things. It brings pride in the great work done for the kids you serve. It brings gratitude for being able to work in such a rewarding profession. And it brings some level of fear as you think about the next year and changes that may be coming.

There are many changes coming to schools next year, from lower sugar requirements to buying more American produced food. There could be changes coming in the form of coworkers moving on or moving up; significant menu changes depending on initiatives at your district; and the fun of the new kids you get to meet.

To help you with these changes, we have planned our summer conference to focus on these things. We have great keynote speakers and education sessions on topics such as regulatory changes, dealing with changes in your kitchens, and how to lead in the face of changes. Anyone can be a leader; you don't need a title to do it.

Matt Upton will kick off our conference on Monday as our first keynote speaker. He is a dear friend, who has supported me and my teams over the years by helping with kitchen level leadership and ways to work more effectively as a team. He will stay for the entire conference and teach classes on teamwork, changes in our work and being a good overall co-worker. He will also be our emcee for Trivia Night at the President's Banquet. We will use an app called Kahoot!, which is so much fun to use because you can see in real time how your friends answered the trivia questions.

Monday's Night of Entertainment will feature a fun night with a magician who will be roving through the crowd doing tricks and involving the audience. We will have a social hour before dinner so you can meet up with friends who you don't see very often. Mark your calendars to be there!

Brad Barton will close out conference on Wednesday. He is not only a keynote speaker, but also a magician. He did a demo for us over Teams, and it was incredible. I will never understand how magicians do their tricks. His topic will be "Everything is Amazing" and I am so excited to hear what he has to say. Do not be surprised if he picks you from the audience to be part of it. I know there are lots of extroverts out there who would love something like that.

At the end of conference, I will be saying goodbye to you all for the last time as your President. In all my years as a member of WSNA, I have served on the Board in various capacities-- Education Chair, Secretary/Treasurer, Apple Press Editor, Vendor Liaison for conference in 2023, when we were without an Executive Director, and now, as President. I think back to my drive to a WSNA Strategic Planning meeting many years ago, and I heard a song by Shinedown on the radio. I heard the line "The first step is the one you believe in and the second one might be profound." That has been my inner voice when it came to WSNA and here I am as your President. I am humbled to have been able to lead such an organization with a group of wonderful people by my side on the Board. But most of all, I am happy to have gotten to know so many of you, not only as President, but as a member going to workshops and conferences. I have learned side by side with you; I have helped answer your questions; we have laughed and cried together; and I am a better person because of you all. This is an extra special conference because I am also retiring at the end of June. I will truly miss each and every one of you. And I thank you for being the people you are and feeding the kids in Washington schools each and every day. They appreciate the work you do, and so do I.

You will always be part of my heart.

Karen Brown,
WSNA President



Seeking Nominations for WSNA Apple Awards

Nominations Due: June 15, 2025

The winners of the Golden Apple, Apple Blossom, and Industry Award will receive special recognition in front of their peers at the WSNA Annual State Conference.

Golden Apple Award

Who is eligible? A certified WSNA member employed in a school district's meal program (all categories of employees except Directors.)

What are the criteria? The candidate demonstrates outstanding leadership and professionalism. A Golden Apples award candidate is a role model and is an inspiration to others in the school food service program, local chapter, or the state association.

Apple Blossom Award

Who is eligible? A WSNA member who has been employed for 5 years or less in a school district's meal program (all categories of employees except Directors.)

What are the criteria? The candidate demonstrates leadership, enthusiasm, and dedication to the school meals program. An Apple Blossom Award candidate is someone who has made a marked difference in the short time they have been involved in the school meal program, local chapter, or the state association and is a source of inspiration to others.

Industry Award

Who is eligible? Any person working in industry who impacts school meals programs.

What are the criteria? The candidate demonstrates outstanding leadership qualities and supports child nutrition programs above and beyond the normal duties of their position.

[Submit a Nomination Here](#)



2025 Legislative Recap

As the 2025 legislative session wraps up, we want to highlight the progress made for school nutrition programs—and celebrate the incredible advocacy efforts of our Washington School Nutrition Association (WSNA) members.

Legislative Progress This session brought continued recognition of the vital role nutrition plays in student success. Some key takeaways:

- ✓ **Ongoing state support for school meals, including funding for Community Eligibility Provision (CEP), 30% Free & Reduced Elementary Schools, Summer EBT (SUN Bucks) and state reimbursements for reduced price breakfast & lunch co-pay.**
- ✓ **Legislative recognition of school meal debt and cost of SEBB benefits, with proposals including language for additional reimbursement per meal to offset these costs.**
- ✓ **Governor Ferguson's support of free school meals for all.**

While the “free school meals for all” bill did not advance due to the current budget crisis in our state, school nutrition stayed in the spotlight thanks to your advocacy.

Thank You, Advocates! A huge THANK YOU to everyone who participated in:

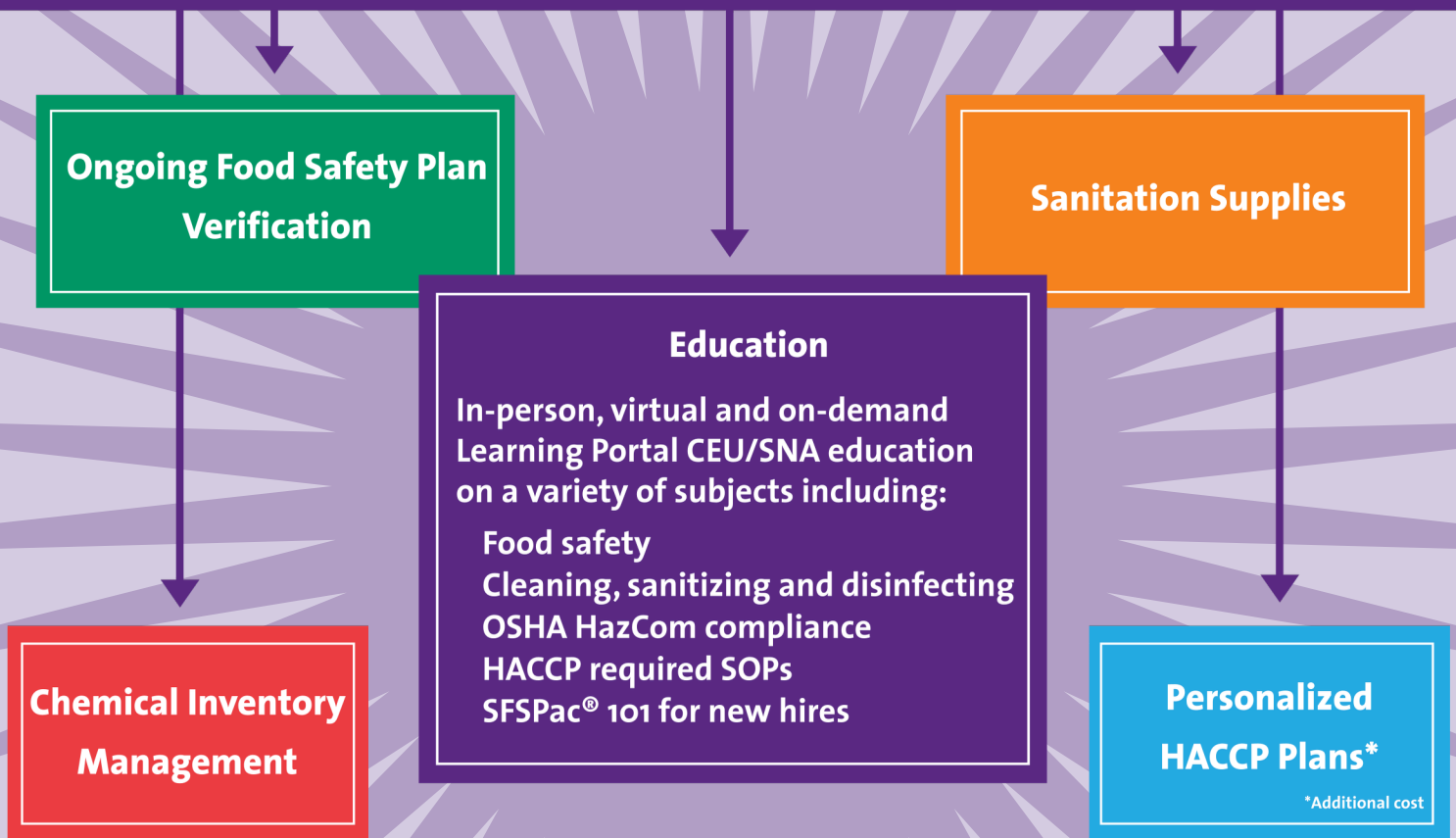
- **WSNA Day on the Hill**
- **AEA Day on the Hill**
- **LAC in Washington D.C.**
- **Meetings and communications with legislators**
- **Signing on in support of bills, and testifying when it mattered!**

Your voices matter. Whether you met face-to-face with lawmakers, shared your stories, or engaged in grassroots outreach—you played a vital role in advancing our mission.

Keep the Momentum Going Let's continue advocating for the health and success of Washington's students. Stay connected, stay informed, and let's make even more progress next session!

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2025 ANNUAL CONFERENCE AT A GLANCE

DOUBLETREE BY HILTON SPOKANE CITY CENTER

JULY 28-30

2025

27

SUN

PRE CONFERENCE

Pre-Registration Required

SNS EXAM

Registration Opens late May
12 pm - 4 pm

WSDA FARM TOUR

Details coming soon!

WSNA BOARD MEETING

2 pm

REGISTRATION DESK & SILENT AUCTION DROPOFF

4 pm - 7 pm

The Magic of
SCHOOL NUTRITION

28

MON

REGISTRATION, VOTING, & SILENT AUCTION DROP OFF

6:30 am - 4 pm

BALLOT OPENS

6:30 am - 5 pm

BREAKFAST BUFFET

6:45 am - 7:45 am

FIRST TIMERS SESSION

Room: Shades
7:15 am - 7:45 am

OPENING CEREMONY WITH KEYNOTE SPEAKER MATT UPTON

8 am - 10 am

EDUCATION SESSIONS

10:15 am - 11:15 am
11:30 am - 12:30 pm

LUNCH, DELEGATE ASSEMBLY, AND LEGISLATIVE UPDATE

12:45 pm - 2 pm

EDUCATION SESSIONS

2:15 pm - 3:15 pm
3:30 pm - 4:30 pm

NIGHT OF ENTERTAINMENT WITH DEWAYNE HILL

5:30 - 9 pm

29

TUE

REGISTRATION, VOTING

7 am - 10 am

SILENT AUCTION BIDDING OPEN

7 am - 4 pm

CONTINENTAL BREAKFAST

7 am - 7:45 am

EDUCATION SESSIONS

8 am - 9 am
9:15 am - 10:15 am

EXHIBIT HALL AT THE SPOKANE CONVENTION CENTER

District Supervisor, Director,
Chef or State Staff Entry
9 am
All Attendee Entry
10:15 am
Closes
1 pm

*No entrance allowed
before stated times. Attendees
must wear name badge.*

EDUCATION SESSIONS

1:30 pm - 2:30 pm
2:45 pm - 3:45 pm

A NIGHT OF GLIMMER & GUESSWORK

Social Hour 5:30 pm - 6 pm
Dinner 6 pm - 7 pm
Trivia 7 pm - 8 pm

*Sparkling attire is encouraged
for the evening's event*

30

WED

REGISTRATION & SILENT AUCTION PICK UP

7 am - 9 am

CONTINENTAL BREAKFAST

7 am - 7:45 am

GENERAL SESSION WITH KEYNOTE SPEAKER BRAD BARTON

8 am - 9:30 am

EDUCATION SESSIONS

9:45 am - 10:45 am
11 am - 12 pm

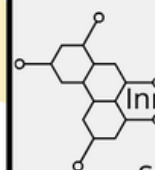
DDS MEETING

Room: Suite A
11 am - 12 pm

SAVE THE DATE FOR NEXT YEAR'S CONFERENCE

GREATER TACOMA
CONVENTION AND TRADE
CENTER

July 27-29, 2026



Lunch Lab:
Igniting
Innovation and
Science in
Schools Meals

July 28-30

By Sharon Robertson

WSNA Annual Conference



Mark your calendars! The 2025 Summer Conference for the Washington School Nutrition Association is coming up soon. It will be Monday, July 28th through Wednesday, June 30th.. Register today!

There will be two preconference opportunities on Sunday, July 27th!

Field to Flavor Farm Tour

The first option is the 3rd Annual Field to Flavor Farm Tour brought to you by NEWESD 101 Farm to School Program, OSPI Farm to Child Nutrition Programs, and WSDA Farm to School Program! This year's tour features a visit to Local Inland Northwest Cooperative (LINC) Foods, a local food hub, and a special farm to school culinary demonstration to learn tips and tricks to easily incorporate more local foods into recipes kids will love. You must pre-register when signing up for the conference. Note: Only 20 spots available!



SNS Exam

The second pre-conference option is the SNS Exam. This Fall, the School Nutrition Specialist (SNS) credentialing exam is moving online and will be available at a network of testing centers across the US. This will be one of the last chances to take the written exam. Please sign up for the [SNS Exam through the SNA website](#). There is no additional cost through WSNA. The deadline to register is July 6, 2025.

Theme

The theme of this year's conference is "The Magic of School Nutrition." This theme reflects just what it takes to feed all our school children healthy and nutritious meals each day...It truly does seem magical. But we know it takes a lot of hard work from all of you! That no matter what, whether the truck with the groceries is late, you have "out of stocks" on favorite menu items, or people out sick with no substitutes available, you still make sure the students get fed every day. Just like Magic!

I think the truly magical part is how much you all care about "your" kiddos, and want the very best for them, year after year. We have so many long-timers in our organization, because you love what you do, and genuinely love the kids you feed.



Registration & Hotel

The conference will once again be held at Spokane's Doubletree Inn, Downtown. We have used this site for our Summer Conference in the past, and it has worked very well for us. The Doubletree Inn is situated in downtown Spokane, right on the Spokane River and next to Riverfront Park. It is such a beautiful area to explore.

Conference Registration can be found by [clicking here](#). If you plan to stay at the conference hotel, please use WSNA's hotel block for discounted pricing! To book:

- Online: <https://www.hilton.com/en/attend-my-event/wsna2025annualconference/>
- By Phone: 509-744-2363 (Ask for the WSNA 2025 Group Rate)

Additional details about the DoubleTree by Hilton Spokane City Center can be found [here](#). Reserve your hotel room soon... the discounted block of rooms is filling up fast!

Check in & Silent Auction

Check-In for the Conference starts on Sunday afternoon, running from 4 P.M. until 7 P.M. You will find the Conference Registration Check-In table in the hall outside the main banquet room. The ballot box for election of our W.S.N.A. officers will also be located here. Don't forget to vote while you are here.

Registration will be continued Monday morning at 6:30 A.M. Items for the Silent Auction may be dropped off at the hall near the Ballroom entrance. PLEASE – NO WINE, OR OTHER ALCOHOLIC BEVERAGES IN SILENT AUCTION ITEMS.

We hope to include some fun Wellness activities including a Yoga/Meditation room and Scavenger Hunt. More details will be available in the Conference App. You will be able to download this information at the Registration area.

Monday

We will start out on Monday morning with a buffet Breakfast. There will also be a "First Timers" Breakfast for those who have never attended conference before.

Next will be our opening ceremony and then we'll hear our first keynote speaker, Matt Upton. Matt is the Founder/Owner of Speaking Success. He is a member of the National Speakers Association, and a member of the California School Nutrition Association. He is no stranger to the rules, regulations and challenges we face in our kitchens. He is a Life Coach as well as a powerful motivational speaker, who adds a good sense of humor to his entertaining presentations. Matt has been a speaker for us several times in the past, and we are excited to have him with us again!



We will then go to our Breakout Educational Sessions, where you will have your choice of classes to attend. We plan to have classes on various subjects throughout the conference. Classes on the New Regulations, classes that are geared to the "Newbies", and classes for the more experienced among us. Lunch will be provided, with more Educational Sessions to follow.

Night of Entertainment

Monday evening will be our "Night of Entertainment", which will include food and lots of fun, with Magician, DeWayne Hill. Attendees are invited to wear sparkling attire fitting the Magic theme.



Night of Entertainment is brought to you by our industry partners. We are excited they will be joining us for this event and we encourage you to network and show your appreciation!

Tuesday

Tuesday morning starts with Breakfast, followed by more Education Sessions. Then everyone will head over to the Exhibit Hall to see what our vendors have to offer this coming year. You will get to taste test to your heart's delight, so go with an empty stomach! You will visit with all types of vendors...Grocery, Produce, Milk, Equipment. District Directors and Supervisors will have early access to the Vendor Show at 9 am, with everyone else heading over to the Exhibit Hall around 10:15. After checking everything out at the Venders Show, we'll all come back to the hotel for a couple more Educational Sessions.

Tuesday Continued...

Tuesday finishes with our turn to be waited upon, with the sit-down President's Banquet and No-Host Bar, followed with a fun Trivia Competition afterwards.

Wednesday

On Wednesday, our final day of the Conference, we start out with Breakfast and then get to hear from our second Keynote Speaker, Brad Barton. Brad Barton is one of today's most sought-after magicians and mentalists with over 25 years of experience as a full-time professional entertainer and speaker. Renowned for his authenticity and ability to connect with audiences, Brad has captivated audiences in extraordinary venues, including backstage at Madison Square Garden, inside Alcatraz Prison, and at Grace Cathedral. He has also delivered memorable performances and talks for prestigious organizations including Google, Yelp, TEDx, and Facebook, sharing his unique insights and engaging storytelling. With a commitment to creating unforgettable experiences, Brad Barton continues to be one of the most in-demand entertainers and speakers in the industry.

2025 WSNA KEYNOTE SPEAKER

BRAD BARTON

'EVERYTHING IS AMAZING'

JULY 28-30
DOUBLETREE
BY HILTON
SPOKANE CITY
CENTER AND
CONVENTION CENTER



Why attend?




Why should YOU attend the WSNA State Conference? It is filled with so many opportunities for School Nutritionists! You learn new ways of doing things in the classes. You learn about the New Regulations for running our programs for the upcoming year. ALL people involved in school nutrition programs are REQUIRED to get a certain number of hours training each year...according to their position/schedule. Most of you can knock those training requirements out at the conference and not have to worry about them again until next year!

You will have the chance to get to know other people doing the same job you are doing. The opportunity for this peer-to-peer Networking is a great benefit of attending your conference. It is so helpful during the school year when you run into a problem. You can email or phone someone you met at conference and find out what they are doing at their school. Over the years, I've become friends with people working at small school districts, and at large districts as well. So many times, I have contacted them and said, "Help!" and they were right there for me.

The WSNA Conference is our largest event of our professional organization each year, and certainly one of the most important for you to attend. So, get yourself signed up and we will see you in Spokane!

3rd Annual Field to Flavor Farm Tour



A WSNA Pre-conference Event brought to you by NEWESD 101 Farm to School Program, OSPI Farm to Child Nutrition Programs, and WSDA Farm to School Program!

This year's tour features a visit to Local Inland Northwest Cooperative (LINC) Foods, a local food hub, and a special farm to school culinary demonstration to learn tips and tricks to easily incorporate more local foods into recipes kids will love. The event will wrap up with delicious tastings from the culinary demonstration and local producers.

Tentative Agenda:*

1:00 PM – 3:00 PM: LINC Foods Warehouse Tour

3:00 PM – 5:00 PM: Farm to School Culinary Demo and Tasting

Cost: \$50

Capacity: 20 spots available – register early to reserve your spot!

REGISTER NOW



Delegate Assembly **Monday July 28th 12:45pm - 2pm**

There is a proposal to change the language in our bylaws to reflect the current practice around Spring / Fall Workshops. Please review the proposed changes and be prepared to vote during our Delegate Assembly held at our Annual WSNA Conference.

Current Bylaw:

Article V – Meetings

Section A. Type of Meeting

1. **Annual State Conference (ASC):** There shall be an Annual State Conference, the date and place determined by the Board.
2. **Delegate Assembly:** There may be a Delegate Assembly called by the President and held at the Annual State Conference, when recommended by the Bylaws Committee or the Board of Directors. Such meeting may be held by electronic means as allowed by law.
3. **Board of Directors:** There shall be four Board of Directors Meetings: one immediately before and one during or immediately after the Annual State Conference, one to be called by the President in the fall and one to be called by the President in the spring. Additional meetings may be scheduled as needed and may be held by telephone conference call or as otherwise allowed by law.
4. **Executive Committee:** The Executive Committee shall meet on call of the President or at the request of the members of the Executive Committee. The Executive Committee shall convene prior to any Board meeting to review issues, budgets, and budget reports, and make recommendations to the Board of Directors.
5. **Legislative Conference:** A legislative conference may be held annually to evaluate legislative needs and plan strategies for legislative activities.
6. **Industry Seminar:** An Industry Seminar may be held annually to provide dialogue between WSNA and industry to project program needs and share technical assistance and expertise.
7. **Leadership Seminars:** Leadership Seminars may be held annually. The purpose of the seminar is to develop leadership and present WSNA's Plan of Action for the ensuing year.
8. **Fall Workshops:** Workshops to provide educational opportunities will be held in regions of the state.
9. **Spring Workshop(s):** Workshop(s) to provide educational opportunities in a region of the state.
10. **Special Meetings:** Special meetings and seminars may be called or approved by the Board.
11. **Notice of Meetings:** Notice of meetings may be sent electronically as allowed by law.

Proposed Amendment #3:

Article V – Meetings

Section A. Type of Meeting

1. **Annual State Conference (ASC):** There shall be an Annual State Conference, the date and place, **including virtually, to be** determined by the Board.
2. **Delegate Assembly:** There may be a Delegate Assembly called by the President and held at the Annual State Conference, when recommended by the Bylaws Committee or the Board of Directors. Such meeting may be held by electronic means as allowed by law.
3. **Board of Directors:** There shall be four Board of Directors Meetings: one immediately before and one during or immediately after the Annual State Conference, one to be called by the President in the fall and one to be called by the President in the spring. Additional meetings may be scheduled as needed and may be held by telephone conference call or as otherwise allowed by law.
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5. **Legislative Conference:** A legislative conference may be held annually to evaluate legislative needs and plan strategies for legislative activities.
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7. **Leadership Seminars:** Leadership Seminars may be held annually. The purpose of the seminar is to develop leadership and present WSNA's Plan of Action for the ensuing year.
8. **Fall Workshop(s):** Workshop(s) to provide educational opportunities **in a region will be held in regions** of the state **or virtually**.
9. **Spring Workshop(s):** Workshop(s) to provide educational opportunities in a region of the state **or virtually**.
10. **Special Meetings:** Special meetings and seminars may be called or approved by the Board.
11. **Notice of Meetings:** Notice of meetings may be sent electronically as allowed by law.

Rationale

The proposed changes acknowledge that the Annual State Conference, Fall and Spring Workshop, at some time in the future, may need to be held virtually. Aligns Fall and Spring Workshop to current practice while still allowing flexibility.

ADD A HOT SELLER TO YOUR PLANT-BASED MENU



Crunchy, tender and delicious – Rebellyous Spicy Kickin' Patties have just the right amount of heat, but with none of the meat! They are easy to prepare, easy to afford and easy to love! Even students who aren't looking for a meatless alternative rave about our spicy, plant-based patties. They're selling fast, so get 'em while they're hot!



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NO HARM. NO FOWL.®

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FREE
SAMPLES!



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Congratulations Angela Noble – Spokane Schools

Ode to Ms. Angela, Kitchen Star!

Submitted by Robbie Truitt

In the heart of Indian Trail, where the kids all play,
There's a kitchen that's lively, brightening each day.
Ms. Angela stands, a star in her own light,
Her energy shining, her heart pure and bright.

A lunch lady? Oh yes, but so much more,
With a wink and a smile, she's the one they adore.
She turns up the music, lets the rhythm flow,
Dancing and singing as the meals start to glow.

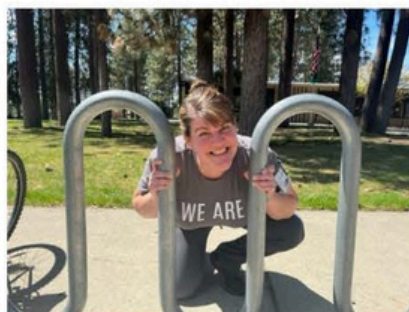
From pancakes to pizza, from eggs to toast,
Her love for the kitchen is what she loves most.
She serves with a laugh, and joy in her eyes,
The smallest of details, she never denies.

Ranch for the veggies, that's the rule of the land,
But for love and good food, she'll always lend a hand.
Each plate she presents, a masterpiece, no doubt,
Crafted with care, with a sprinkle of clout.

She's part of the family, that much is clear,
Always dressing up, singing loud and near.
A game, a joke, a laugh in the air,
Ms. Angela's magic is always there.

A one-woman show, she works with such grace,
Creating a haven, a warm, welcoming space.
With pride in her work, with joy in her heart,
She's the soul of the kitchen, a true work of art.

So here's to Ms. Angela, whose spirit won't sway,
A kitchen manager extraordinaire, leading the way.
The kids love her dearly, and we all agree,
She's the heart of the kitchen, where joy runs free!



Powering Up Engagement with New Experiences and Flavors

by: Shannon Delaney, FY23 Team Nutrition Grant Project Coordinator; Katie McConaughy, Nutrition Education Specialist, OSPI Child Nutrition Services

School meals offer real-life nutrition education with hands-on practice each school day. There are many ways to boost students' learning and foster positive experiences with new foods. The challenge can be finding the time to make program enhancements and keep them going.

Power Up Your Program, a new learning opportunity introduced by the Office of Superintendent of Public Instruction (OSPI) in school year (SY) 2024-25, was designed with these challenges in mind. Funded by a Fiscal Year 2023 Team Nutrition Training Grant from the United States Department of Agriculture (USDA), Power Up Your Program brings Child Nutrition Program peers together to learn, network, and create lasting program enhancements.

Supported by online training, virtual networking sessions, and curated resources, SY 2024–2025 participants chose an action in one of two available learning pathways, nutrition education or culturally inclusive meals. The examples below highlight some of the ways participants are engaging students and families, creating new partnerships, and enhancing nutrition education.

Selah School District partnered with the MEChA (Chicano/a Student Movement of Aztlán) club to develop and test a new Carne Asada Torta recipe featuring bolillos from a local bakery. A migrant family night event in April provided the perfect opportunity to sample and showcase this delicious, new dish.

At **Griffin School District**, fifth grade students have enjoyed getting into the kitchen to prepare a recipe for their classmates to sample. This has been so popular with students and teachers that it is now happening regularly.

After gathering recipes from the community, **West Valley School District (Yakima)** worked with student advisory groups to select, test, and fine-tune six recipes: Yakisoba, Poutine Fries, Chicken Adobo, Hawaiian Pork Bowl, Chicken and Cheese Quesadilla, and Chicken Enchilada Nachos. Over 300 samples were served at the district's Multicultural Celebration. The new menu items will be featured during National School Lunch Week in the fall.

Highline School District culinary students learned about the requirements for school meals and used community survey results to develop culturally inclusive recipes featuring local foods. In their culminating event, these students worked with the Nutrition Services team to prepare and serve lunch to over 700 high schoolers in late April.



Power Up Your Program Cont.



Middle school students in the **Issaquah School District** loved sampling Thai yellow curry with potatoes, inspired by a staff member's recipe. The nutrition team is refining the preparation methods while planning for another taste test in May.

Granite Falls School District engaged students, staff, and district administration in a highly successful taste test event inspired by the spring Holi festival. Three traditional Indian dishes were featured: Butter Chicken, Chana Masala, and Aloo (Potato) Curry.

Join Power Up Your Program for SY 2025-2026!

Registration is now open to join Power Up Your Program [\(flyer\)](#) for next school year! Choose from four action pathways: nutrition education, culturally inclusive meals, program promotion, or local wellness policies. Each path includes training and support to identify and implement actions that will benefit your students and program. Throughout the year, you'll have access to online training, peer networking, and assistance from the Team Nutrition grant team.

Complete the [registration form](#) to save your spot or reach out to CNSTraining@k12.wa.us with questions.




Power Up Your Program is funded by the U.S. Department of Agriculture (USDA). USDA is an equal opportunity provider, employer, and lender.

Exciting News: The WSNA Silent Auction Raffle is Here!


Get ready to add some fun and purpose to this year's WSNA State Conference with our ever-popular Silent Auction Raffle!

These creative raffle baskets help raise funds to support professional development, training, and educational opportunities for school nutrition professionals across Washington. Every donated basket brings us one step closer to stronger programs and better nutrition for students.

Want to contribute? We're looking for themed baskets filled with fun, useful, or creative items. Please note: **alcohol is not allowed in any donations.**

 Baskets can be dropped off at the registration booth on Sunday or Monday during the conference.



 Have questions?

Contact Denice Kwate at
dkwate@cvsd.org.

Thank you for helping us support our mission—one basket at a time!



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BeneFIT® Bars

NEW LOOK
SAME GREAT PRODUCT!

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Fiber Per Serving: 3g
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Summer is Here

LET'S GET MEALS TO KIDS

School's out, sunshine is in, and that means it's time to kick off another incredible season of Summer Meals! Whether you're a seasoned sponsor or new to the program, we're excited to work alongside you to make sure kids across Washington have access to nutritious meals all summer long.

Summer Summit Success!

We're thrilled to share highlights from our first-ever Summer Summit, held in Tacoma and Yakima this spring. With over 100 school and community summer sponsors in attendance, the Summit brought together passionate advocates, program leaders, and food champions to connect, learn, and get energized for the summer ahead.

A huge thank you to United Way of King County and DSHS for hosting and helping us make this event such a success. From hands-on workshops to community-building conversations, the Summit sparked ideas and renewed our shared commitment to summer nutrition access.



Let's make this summer full of healthy meals, strong partnerships, and bright smiles.

Thank you for all you do to support your communities. Here's to a great summer!

Questions? Need Help?

Reach out to your program specialist or email us at summermeal@k12.wa.us.

Submit Your Summer Application by June 1!

The deadline is coming up quick—don't forget to submit your 2025 Summer Food Service Program (SFSP) application materials by June 1. Submitting on time or early helps ensure a smooth review process and sets you up for a strong summer start. For all summer application materials, please be sure to review our [SFSP Requirements and Materials page](#). If you have questions or need support, our team is here to help every step of the way, send us an email at summermeal@k12.wa.us.

A Few Friendly Summer Reminders:

- **Meal Service Planning:** Confirm that your site locations and meal service times are accurate and up to date, and ensure signage is clear, welcoming, and easy for families to spot.
- **Outreach Matters:** Promote your sites! Social media, school flyers, local events, and community partners are powerful ways to spread the word. And, don't forget to reach out to our partners at United Way King County for their free promotional materials!
- **Order here:** [Free Summer Meals materials—Order Materials—Hunger Free Washington](#).
- **Training & support:** Sponsor training requirements must be completed before your first meal service. Be sure that you and your staff are trained and ready.
- **Stay in Touch:** If something changes—like site closures or meal time shifts—let us know as soon as possible so we can help you stay in compliance and keep kids fed.

WSNA DDS MEETING: PUTT PUTT PAR-TEE AND SPEED NETWORKING SUCCESS

The second annual Putt Putt Par-Tee kicked off the WSNA DDS meeting in Leavenworth in early April. Despite a bit of rain at the start, attendees eagerly took to the miniature golf course, undeterred by the weather.

The Putt Putt Par-Tee is far from your typical networking event. With a mix of friendly competition and time on the course, teams were randomly assigned to include both DDS members and industry sponsors. This setup provided a unique opportunity for participants to have fun and get to know each other better.

The atmosphere was filled with laughter, friendly banter, and celebrations of hole-in-one achievements. Networking is a crucial aspect of our careers, and while traditional cocktail receptions can be intimidating, the Putt Putt Par-Tee offered a more relaxed and engaging environment and was a fun way to kick off the event.

The second part of the industry-hosted networking events was the inaugural speed networking session. This event allowed DDS participants to engage with industry representatives through 10-minute rotations. Participants spent time with each company, learning about solutions and asking questions, gaining valuable information in a short time period.

Thank you to all the Industry Sponsors who helped to make these two events happen: Auburn Dairy, Bake Crafters, Buddy Fruits, Bush's Beans, Delfield, Domino's Smart Slice, Don Lee, ES Foods, Fat Cat Bakery, Ignite, ITW, Jones Dairy Farm, JTM, Lindy's, MarkeTeam, Nardone, Performance Reps NW (PRNW), Preferred Reps, Rebellious, SFSPac, Simplot, Superior Foods, Voeller Associates, Yang's



The District Directors & Supervisors Spring Workshop was a success in the picture-perfect town of Leavenworth. Thank you to everyone who attended and helped make the event a meaningful experience full of rich learning and valuable networking. Special thanks to our incredible speakers who shared their expertise, encouragement, and success stories—contributing to an inspiring and productive environment.

A few key takeaways included new ideas to enhance our staff training and development program, and the value of connecting in person with peers and industry partners.

We're excited to continue growing this event and look forward to bringing leaders and industry professionals from across the state together for collaboration at our next gathering



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Upcoming Changes to the Buy American Provision

By: Erica Lamson, OSPI



In addition to new nutritional requirements and menu planning flexibilities, the Final Rule, Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans, made important changes to the Buy American Provision. This provision supports the mission of the child nutrition programs to serve children nutritious meals and support American agriculture. Most changes codify existing requirements into regulations to strengthen and clarify the Buy American provision.

In place since 1998, the Buy American Provision requires School Food Authorities (SFAs) to “purchase domestic commodities or products to the maximum extent practicable.” Domestic commodities or products are defined as an agricultural commodity produced in the United States (U.S.) or a food product processed in the U.S. using substantial U.S. produced commodities. The provision applies to the National School Lunch Program (NSLP) and School Breakfast Program (SBP), including the NSLP Afterschool Snack Program and the Seamless Summer Option (SSO). It does not apply to other Child Nutrition Programs, such as the Fresh Fruit and Vegetable Program (FFVP), Summer Food Service Program (SFSP), or the Child & Adult Care Food Program (CACFP).

The most significant changes to the Buy American Provision include:

- Requires SFAs to include the Buy American requirements in all procurement, procedures, solicitations, and contracts for food used in NSLP and SBP programs.
- Codified the two limited exceptions when non-domestic foods may be purchased:
 - The product is listed on the Federal Acquisition Regulation (FAR) Non-available Articles list and/or is not produced in the U.S. in sufficient and reasonably available quantities
 - Competitive bids reveal the costs of a U.S. product are significantly higher
- Requires SFAs to maintain documentation to demonstrate the use of exceptions for food items not found on the Federal Acquisition Regulation (FAR) Non-available Articles List.
- Establishes a cap on non-domestic food purchases made using limited exceptions.
 - The new non-domestic food purchases cap will be phased in over six years.
 - There is a 10% cap on non-domestic food purchases starting SY 2025-26 (July 1, 2025), an 8% cap starting SY 2028-29 (July 1, 2028), and a 5% cap starting SY 2031-32 (July 1, 2031).

To calculate the percentage of non-domestic food purchases, divide the total dollars spent on non-domestic program food by the total dollars spent on all program food. Only commercial food purchases for use in NSLP and SBP, including Afterschool Snack and SSO, should be included.

Non-program foods and foods purchased for other programs, such as FFVP, SFSP, CACFP, and USDA Foods or DoD Fresh should not be included in the calculation.

Temporary accommodation is available for SFAs who anticipate difficulty meeting the new cap on non-domestic food purchases. OSPI will offer accommodation requests as part of School Meal Programs renewal applications.

OSPI will provide further training on these changes to the Buy American Provision at the 2025 Washington School Nutrition Association (WSNA) conference in Spokane and the SY 2025-26 School Meals Annual Training in Ellensburg. See the [Buy American Provision](#) and [Limited Exceptions to the Buy American Provision](#) Reference Sheets for more information.

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VOTE

WSNA Elections

**Voting will take place at the State Conference. If you
cannot be present, you can request an absentee ballot.
Requests must be postmarked by June 30th.
Be sure to include a self-addressed stamped envelope.**

Absentee Ballot Request

**I request that an absentee ballot be sent to me for the Election of State Officers, on Monday, July 28th at the
Annual Conference in Spokane, Washington.**

Signature _____

Date _____

Please print the following information:

Name _____

Member # _____

Phone _____

Address _____

City/State/Zip _____

Mail Requests to:
Julia Jarrell
WSNA
10800 Gosling Rd.
PO Box 133301
Spring, TX 77393

Must include a self-addressed stamped envelope, and requests must be made by the individual member.

WSNA is Calling You: Step in Leadership and Help Shape the Future of School Nutrition

The Washington School Nutrition Association (WSNA) thrives thanks to the dedication of school nutrition professionals across the state. As we prepare for a new year, we're looking for passionate individuals to step into leadership roles and help guide our mission. If you're ready to make a difference and grow alongside an incredible community, we encourage you to get involved!

Open Board Positions for 2025

Co-Leadership Chair (Eastside)

Support the next generation of leaders by helping recruit and mentor new members. As Co-Leadership Chair for the Eastside, you'll collaborate with the Westside Co-Chair and play a key role in developing the future of WSNA.

Membership Chair

Do you enjoy connecting with others? The Membership Chair helps build community by welcoming new members, supporting engagement efforts, and working to strengthen our statewide network.

Education Chair

Help shape learning opportunities for school nutrition professionals! The Education Chair contributes to planning educational events, from workshops to annual conference sessions, ensuring members have access to high-quality training and resources.

No prior board experience is required—just your enthusiasm and a desire to support school nutrition in Washington!

To express your interest or learn more, please contact Alexandra Epstein-Solfield, WSNA President-Elect at alexandra.epsteinsolfield@esd401.org.



Mackenna Long

Position: Vice President
Job title: Director
District: North Mason School District
How many years working in child nutrition: 6

Mackenna Long is the Director of Child Nutrition for the North Mason School District, bringing decades of experience, creativity, and passion to her role. With a career that began in 1986, Mackenna has worn many hats—including commercial baker, pastry chef, and cake artist. Now focused on crafting nutritious, student-friendly menus that align with USDA regulations and food trends, Mackenna is dedicated to ensuring all students receive meals that are both healthy and exciting. A lover of travel and global cuisine, Mackenna brings a fresh, culturally diverse perspective to her work—and soon, to her leadership with WSNA.



Allison Johnston

Position: NW Regional Lead
Job title: Food Service and Warehouse Director
District: Sedro Woolley School District
How many years working in child nutrition: 12

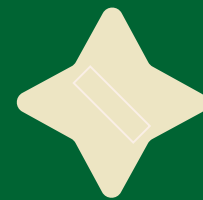
Allison Johnston serves as the Food Service and Warehouse Director for Sedro-Woolley School District. Now in her 12th year with the district and sixth as Director, Allison holds dual Bachelor of Science degrees—one in Community Health from Western Washington University and another in Dietetics from the University of Northern Colorado.

Deeply committed to child nutrition, Allison has led efforts to increase local purchasing, ensuring students have access to high-quality foods that also support Washington's agricultural economy. She's excited to join the WSNA board and looks forward to connecting with and learning from colleagues across the state.

Help! I'm a New Director, and I'm Ready for What's Next

Training and Preparing for Reviews

By Juliana Fisher, MS, RDN, CD, SNS
WSNA Vice President



If you've been following this series, you've already laid a solid foundation. In Part 1, we focused on financial tracking, participation, staffing, and getting connected with your support network. Part 2 took a deeper dive into budget forecasting and entitlement planning. Now, in the final installment, we're shifting our focus to what comes next: building a strong training culture, meeting professional standards, and preparing for the inevitable administrative and procurement reviews. These are the systems that will keep your program not only compliant but thriving.

Professional Standards & Staff Training

All USDA Child Nutrition Programs are required to meet annual training standards under the USDA Professional Standards rule. This requirement supports skill development for all levels of staff—from cashiers and cooks to directors. As a new director, your job is to ensure your team meets these requirements and that training is meaningful, not just a box to check.

Start by reviewing USDA's annual training hour requirements:

- Directors: 12 hours
- Managers: 10 hours
- Staff working 20+ hours/week: 6 hours
- Staff working <20 hours/week: 4 hours

Build a training calendar early in the year. Use in-service days, early release time, manager meetings, SNA training opportunities, or short monthly sessions to deliver content. Topics might include meal pattern compliance, customer service, or food safety - and don't forget the annual civil rights training requirement. Don't forget to document everything. You can use USDA training tracking logs, in-house spreadsheets, or digital training systems, depending on what works for your district.

When onboarding new staff, aim to cover the essentials in the first 30 days: food safety and sanitation, point of service (POS) training (if they will perform cashier duties), meal components, counting and claiming, and basic kitchen procedures. Providing a clear, supportive onboarding experience helps new employees feel confident and reduces mistakes.

As you get more comfortable in your role, consider how you can develop internal leadership. Identify staff who are interested in growing professionally and offer mentoring, cross-training, or help them attend external workshops or trainings. Building leadership within your team helps with retention and ensures continuity in operations.

Preparing for OSPI Administrative Reviews

Every three to four years, your program will undergo an **Administrative Review (AR)** conducted by OSPI to ensure compliance with USDA requirements. This comprehensive review covers nearly every aspect of your program, including eligibility determination, meal counting and claiming, nutrition standards, procurement, and more.

The best way to prepare is to treat compliance as a year-round habit, not a once-in-a-while panic. Keep your documentation organized and up to date. That includes point-of-sale reports, production records, eligibility verification logs, and outreach materials. Train your team to complete forms accurately and consistently. Conduct internal reviews of your own processes every few months so small issues don't turn into major findings.

Areas frequently flagged during reviews include missing production records, inaccurate counting and claiming, outdated or incomplete wellness policy documentation, and errors in income eligibility determination. Regular spot checks and internal mock reviews can help you catch and correct these issues before your AR year arrives.

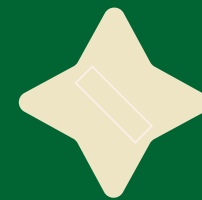
OSPI provides a wealth of review prep resources—checklists, webinars, and sample forms—that can help you get ready. And don't forget to reach out to other directors who have recently gone through a review. Their insights are often more practical than any guide.



Help! I'm a New Director, and I'm Ready for What's Next

Training and Preparing for Reviews

By Juliana Fisher, MS, RDN, CD, SNS
WSNA Vice President



Procurement Review Readiness

Alongside the Administrative Review, your program will also be subject to a **Procurement Review**, typically on a three- to four-year cycle. This review ensures that your Child Nutrition purchases follow **federal and state procurement guidelines** established under USDA regulations and Washington State Law. This requirement makes child nutrition procurement uniquely complex compared to many other purchasing activities within your district.

It's important to understand that Child Nutrition Programs must follow **federal procurement standards first**, and in cases where **state regulations are more restrictive**, those state rules apply. This can often create a layered compliance landscape that is distinct from what your district's business office may be used to. As a new director, a key responsibility is helping your finance and purchasing partners understand this distinction. Aligning with them early can prevent misunderstandings and ensure compliance across the board. Begin by reviewing your district's procurement procedures and comparing them to USDA requirements. Key areas include;

- Threshold variances between procurement methods
- Written procurement procedures
- Code of conduct for employees involved in purchasing
- Documentation of quotes or bids for purchases
- Micro-purchase logs and informal bid documentation

One of the most common findings during procurement reviews is not the use of incorrect procedures, but rather **missing or incomplete documentation**. Keep copies of all bids, contracts, and quotes, and organize them by purchase type. Maintain a procurement tracking log and update it consistently. If you're unsure whether a purchase requires formal documentation, don't guess—reach out to your OSPI specialist.

Finally, work closely with your business office to ensure everyone is aligned on expectations.

Procurement doesn't have to be intimidating, but it does require diligence. Good communication and thorough documentation are your best defenses.

Wrapping It All Together

At this point, you've built a foundation for success and begun shaping your systems for growth and sustainability. You understand how to track financials, manage participation, plan a budget, spend entitlement wisely, and now, you know what it takes to stay compliant and build a team that's trained and supported.

Here's the key: none of these systems stand alone. Your training program supports accurate meal claiming. Your budgeting supports smart procurement. Your compliance efforts ensure that the money you earn stays with your program. When these parts are connected, your operation becomes more resilient, more efficient, and more focused on what matters most: feeding kids well.

As you continue to grow in this role, build routines around internal check-ins, mid-year audits, and regular documentation reviews. Stay plugged into OSPI updates and reach out to your peers often. Leadership in school nutrition isn't about having all the answers—it's about building systems, asking smart questions, and staying curious.

Conclusion & Final Action Steps

You've come a long way. From your first week learning the basics to now understanding the finer points of budgeting, compliance, and training—you are well on your way to running a successful program. As a final checklist, here are a few action steps you can take now:

Review your staff training calendar and ensure it meets USDA professional standards.
Start gathering your documentation for the upcoming Administrative or Procurement Reviews.
Meet with your business office to align on procurement procedures.
Conduct a mid-year internal review of meal counting, production records, and POS reports.
And most importantly, don't be afraid to reach out for help. You are now part of a statewide network of professionals who believe in the power of child nutrition. You don't have to figure it all out alone.

You've got this.

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Minutes
WSNA EXECUTIVE BOARD MEETING
March 3, 2025, 3:00 p.m.
Virtual via Teams

This meeting was called to order by President Karen Brown at 3:00 pm.

A quorum was present.

A MOTION WAS MADE TO APPROVE THE MINUTES OF THE WSNA MEETING ON 11/4/2024 and was accepted.

A MOTION WAS MADE TO APPROVE THE AGENDA FOR THE 3/3/2025 MOTION PASSED.

DISCUSSION ITEMS:

Spring Workshop
Breakout Sessions for Conference
Fall 2025 Workshop
Future Conference Locations – Ad Hoc Group
Conference Changes

ACTION ITEMS:

A MOTION WAS MADE TO USE EDUCATION FUNDS FOR SCHOLARSHIPS

25-26 Budget was tabled for an electronic vote.

Conference Budget

A MOTION WAS MADE AND APPROVED ON THE EXHIBITOR PROSPECTUS

OTHER BUSINESS

There being no other business, at 5:00 pm the meeting was **moved to adjourn. Motion passed.**

Respectfully submitted,

Alison Landry, Secretary



WASHINGTON SCHOOL NUTRITION ASSOCIATION 2024-2025 EXECUTIVE BOARD MEMBERS

OFFICER POSITION	NAME & ADDRESS	PHONE & E-MAIL
<u>President</u> Finance Committee Executive Team Executive Board	Karen Brown Franklin Pierce School District	E-Mail: kbrown@fpschools.org 253-677-3931
<u>President Elect</u> Finance Committee Executive Team Executive Board	Alexandra Epstein-Solfield Ellensburg School District	E-Mail: alexandra.epsteinsolfield@esd401.org 206-697-2442
<u>Vice President</u> Finance Committee Executive Team Executive Board	Juliana Fisher Northshore School District	E-Mail: jfisher@nsd.org 425-408-7656
<u>Secretary/Treasurer</u> Finance Committee Executive Team Executive Board	Alison Landry Kent School District	E-Mail: alison.landry@kent.k12.wa.us 253-373-7891
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	Kim Elkins (state legislation) Mead School District	Email: Kim.Elkins@mead354.org 509-951-7462
Membership / Certification Chair	Melissa Erwin Kent School District	Email: melissa.erwin@kent.k12.wa.us 206-293-2419
Education Chair	Laurie Ozanich Selah School District	E-Mail: lauraozanich@selahschools.org 509-698-8070
Marketing Chair	Patricia Barret South Kitsap School District	E-Mail: barret@skschools.org 360-528-1856 text 360-443-3667 office* *preferred # during workday
Industry Chair	Janel Rupp Performance Reps NW	E-Mail: Janelr@prnw.com 360-624-7097
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