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Fall 2025 | Volume XXXVI, Issue 7



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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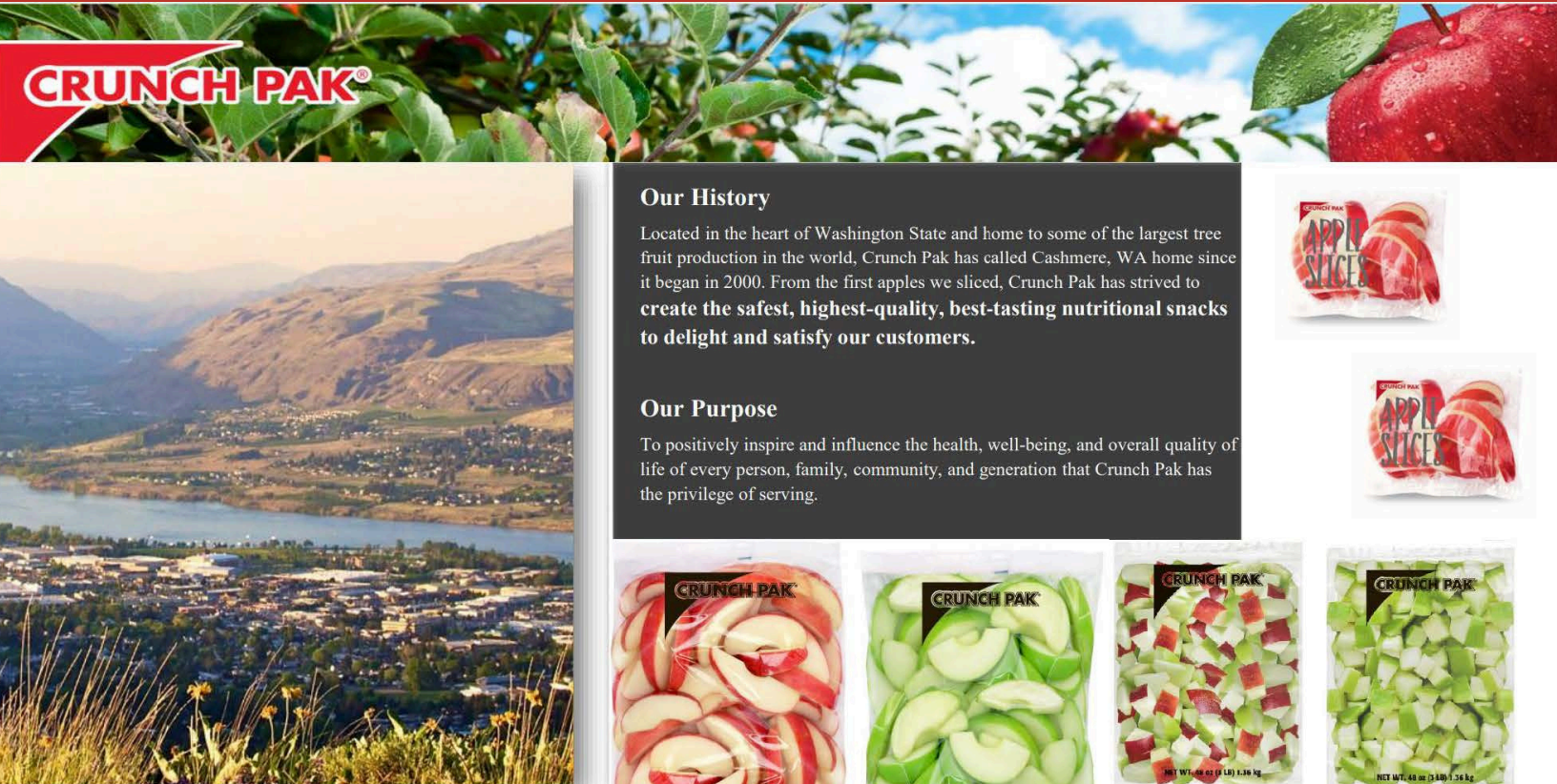
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Gary Zych-Foodservice Sales
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IN THIS ISSUE....



4	PRESIDENTS MESSAGE
6-7	FALL WORKSHOP INFO
8-9	CONFERENCE RECAP
10	NATIONAL SCHOOL LUNCH WEEK 2025
14	MEMBER SPOTLIGHT
16	FROM THE DESK OF WA CHIEF NUTRITION OFFICER Updates from OSPI's Chief Nutrition Officer, Leanne Eko
18-19	INVESTING IN OUR FUTURE
20	GROW TOGETHER
30	IMPORTANT DATES TO REMEMBER
32-33	WSNA BOARD CONTACT INFO





FALL 2025 PRESIDENTS MESSAGE

OUR PATH FORWARD

I'm excited to share my plan of action as your President a roadmap focused on growth, advocacy, and professional excellence to strengthen our association and support school nutrition programs across Washington.

Professional Development is a top priority. We're working to enhance communication by updating our website regularly and promoting events via email and through social media. We'll boost awareness and use of WSNA's professional resources through targeted marketing, build a database of qualified educators for conferences and workshops, and improve how we share educational opportunities.

On Advocacy and Public Image, we'll promote our PPL initiative to encourage greater member involvement. Training and resources will empower you to become effective advocates and help newcomers engage during our Day on the Hill. We'll also work harder to educate policymakers about the vital role school nutrition plays, strengthen our social media presence, and position WSNA as a trusted voice for school nutrition in the media.

To grow our Membership and Community, we'll host leadership events that reflect our diverse membership and values. Your involvement is key to our success.

Finally, strong Governance and Operations will ensure WSNA's financial health and sustainability. We'll engage in Strategic Planning, review our bylaws and governance structures annually, and focus on recruiting diverse leaders to guide us into the future.

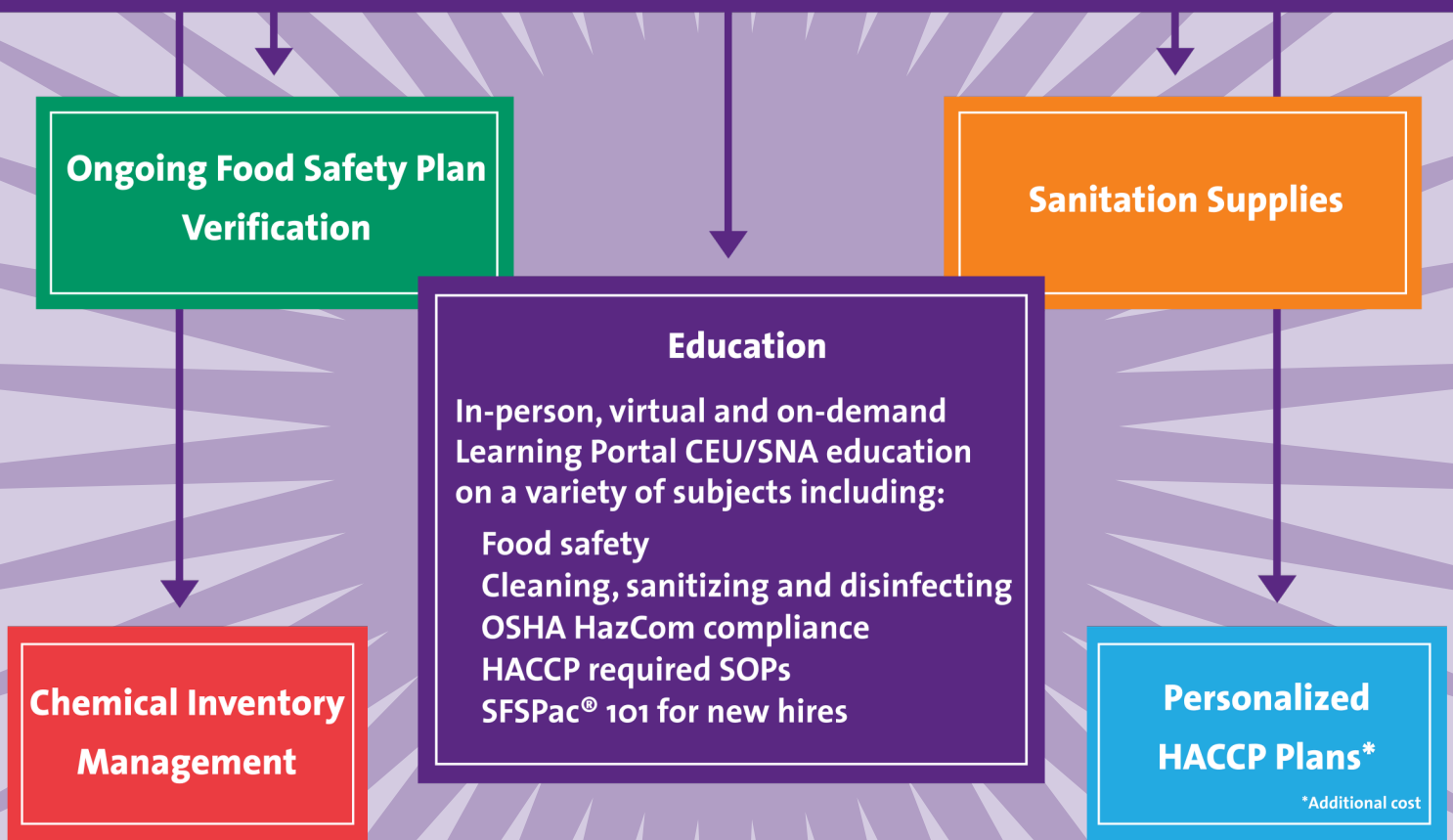
Together, we can elevate school nutrition programs across Washington and support each other in this important work. I look forward to working with all of you this year.

*Warmly,
Alexandra Epstein-Solfeld
President, Washington School Nutrition Association*



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2025 VIRTUAL FALL WORKSHOP

Saturday, November 15, 2025



WSNA is excited to host the 2025 Virtual Fall Workshop on Saturday, November 15, 2025, from 8:00 a.m. – 1:30 p.m. This half-day professional development event will once again be held online, making it easy for child nutrition professionals across the state to participate.

Registration Closes Thursday, November 13, 2025.

REGISTER NOW



	Pricing
Members	\$50
Non-Members	\$75
Watch Party*	\$200

* Make it a team experience! Register your group of up to 10 participants for a Watch Party and pay one flat fee of \$200 for everyone to attend together from a single location. It's a great way to learn, discuss, and connect as a staff while keeping costs low.



Agenda

7:45 - 8:00	Waiting Room Opens	
8:00 - 8:10	Opening Statement from WSNA, Instructions for Breakout Rooms	
	DIRECTORS & SUPERVISORS	KITCHEN MANAGERS & STAFF
8:10 - 9:10	Bringin PB&J Back! A New Look at Managing Allergies <i>See how districts are reintroducing peanut butter and jelly while strengthening collaborative approaches to managing food allergies safely.</i>	Boosting your Tech Confidence <i>Build your comfort and skills with the technology tools used daily in school nutrition programs.</i>
9:10 - 10:10	Making Difficult Budget Decisions <i>Learn strategies to navigate shrinking budgets, balance competing priorities, and make tough financial choices that keep your program sustainable.</i>	Cooks Talk: The Reality of Scratch Cooking <i>Hear directly from Washington kitchen staff about the challenges and rewards of preparing meals from scratch.</i>
10:10 - 10:20	Wellness Break	
10:20 - 11:20	Farm to School Resources for the New & Returning Grantee <i>Gain practical tools, funding insights, and best practices to strengthen or launch your district's Farm to School initiatives.</i>	Merchandising in School Meal Programs <i>Learn simple strategies to make school meals more appealing and engaging for students.</i>
11:20 - 12:20	From Policy to Practice: Navigating the new Buy American Provisions <i>Understand the latest USDA Buy American requirements and walk away with practical steps to ensure compliance in your purchasing and procurement practices.</i>	Who Made that Rule? <i>From USDA regulations and state laws to local health districts, school district policies, and even bargaining agreements, discover how the rules guiding your daily work come from multiple sources.</i>
12:20 - 1:20	OSPI Updates & Resources	
1:20 - 1:30	Closing Statements from WSNA	

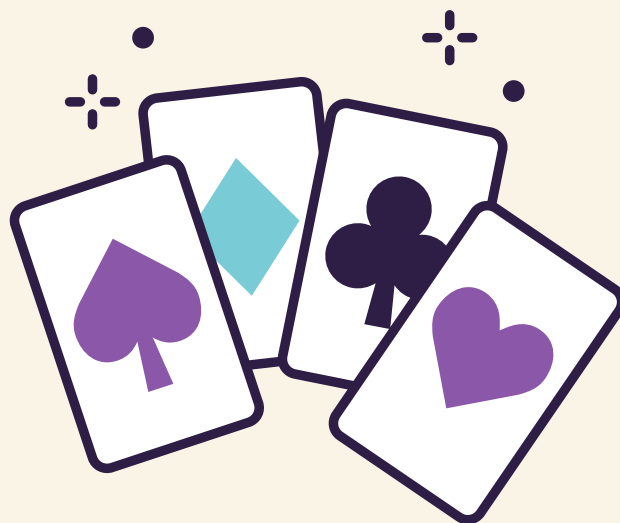
This year's workshop is designed with two learning tracks—one tailored for directors and supervisors, and another for kitchen managers and frontline staff. Our goal was to bring forward topics that directly address the challenges and opportunities school nutrition teams are facing right now. From managing food allergies and scratch cooking to farm-to-school resources, merchandising strategies, and the new Buy American provisions, the sessions will be both practical and inspiring.

WSNA 2025 Annual Conference Recap “The Magic of School Nutrition”

by Charlotte Green

Annual Conference to learn, connect, and celebrate. This year’s theme, “The Magic of School Nutrition,” was very appropriate. Between staffing shortages, supply chain issues, rules and regulations, plus the reality of feeding hundreds of thousands students a day, school meal programs ARE magic.

The conference kicked off with a first-of-its-kind session focused on K-12 school funding in Washington, led by JoLynn Berge, Deputy Superintendent and Chief Financial Officer of the Northshore School District. Berge reviewed the state’s funding sources for public education, explained district service expectations, and traced how school budgets have evolved in recent years. Although nutrition programs are usually independent of this funding when operating in the black, it’s important to keep in mind the importance of budget management.



2025 WSNA CONFERENCE ATTENDEES

Conference breakout sessions ranged from meal pattern guidance, farm to school, seafood in schools, public speaking, and food safety. Purchasing plans for new equipment, guidance on how to train staff, and getting involved in school nutrition legislation were also session topics. Chef Brenda focused on quality produce, reminding attendees of the difference between As Purchased(AP); Edible Portion (EP) when purchasing.

She reiterated that being good stewards of public dollars is everyone’s responsibility. Partners from OSPI presented on how to strengthen and build engagement in your meal program. There really was a session for everyone!

Magic continued during the food show, where vendors got into the theme. The food show is always a conference highlight, a chance to connect with partners who we usually only talk with through email, try new products, and brainstorm new recipes.



KAREN BROWN, ALEXANDRA EPSTEIN-SOLFIELD,
JULIANA FISHER, ED HERRERA, JOSE QUINONES

Magicians Dewayne Hill and Brad Barton had surprises up their sleeves, literally. Their tricks kept us guessing and reminded us to find wonder in the ordinary. Brad passed out a deck of cards to random audience members and somehow knew what card everyone chose! The president's banquet revealed Alexandra Epstein-Solfeld as the new WSNA president. WSNA members dressed to impress!

Feedback from attendees was overwhelmingly positive, from the insightful sessions and fun entertainment to the opportunity to build new friendships and reconnect with colleagues. School nutrition is more than a job; it's a community. And after another inspiring summer together, we're already counting down the days until next year's conference.



ZEE ZEEES

Cafeteria Cases Big Format, Big Impact

Cinnamon, Original & Strawberry Bulk Applesauces
1/2c FRT (4.5 oz)

Honey Cran Trail Mix
1 M/MA & 1/2c FRT (2.16 oz)

Buffalo Ranch Fava Bean Crisps
2 M/MA or 1/2c VEG (1.5 oz)



Honey Roasted Bulk Sunflower Kernels
1 M/MA (1.2 oz)

Mixzees® Bulk Dried Fruit
1/2c FRT (1.33 oz)





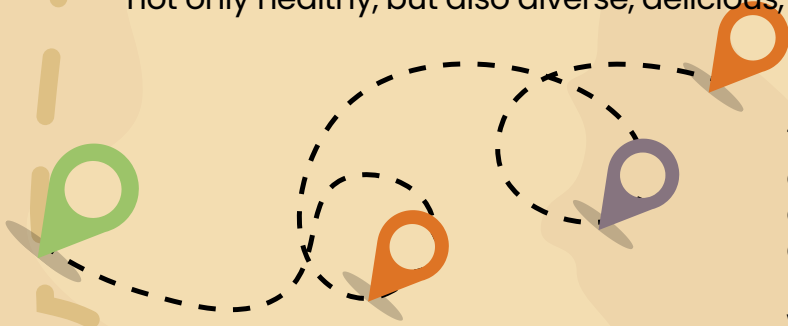
NSLW 2025: A Global Taste in School Lunches

National School Lunch Week (NSLW) 2025 will be celebrated nationwide from October 13–17, under the theme: “Taste the World: Your School Lunch Passport!” This annual celebration, established in 1962 by President John F. Kennedy, shines a spotlight on the critical role school lunches play in supporting children’s health, well-being, and academic success.

The purpose of NSLW is to celebrate the importance of nutritious school meals and to promote participation in the National School Lunch Program (NSLP). According to the Food Research & Action Center (FRAC):

“Research shows that school meals are the most nutritious meals that American children receive. Children who consume school meals have higher intakes of milk, fruits, and vegetables, and lower intakes of snacks and desserts, compared to non-participants.”

This week offers districts an opportunity to creatively showcase how school meals are not only healthy, but also diverse, delicious, and deeply connected to the community.



Wapato School District: New Flavors Coming to the Cafeteria

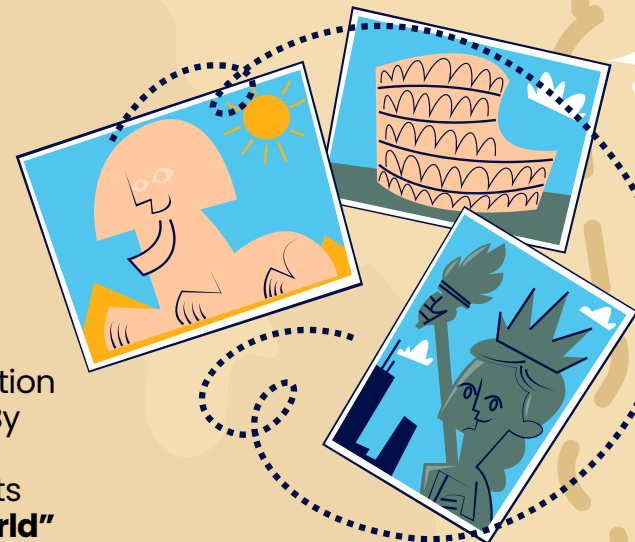
The Wapato School District is rolling out several exciting new menu items in celebration of National School Lunch Week. Students can look forward to scratch-made chicken fajita tacos, Domino’s pizza served right in the cafeteria, and a special treat, breakfast for lunch.

Although the new offerings don’t tie directly to this year’s theme, they highlight the district’s dedication to providing students with meals that are both fun and flavorful. By introducing fresh recipes and student favorites, Wapato continues to emphasize variety, cultural awareness, and active student engagement in school nutrition programs.

NSLW 2025 is more than a celebration of food—it’s a celebration of community, culture, and commitment to student health. By introducing new recipes, sourcing local ingredients, and engaging students in the experience of school meals, districts across the state are helping students not only **“taste the world”** but also better understand their place in it.

Sedro-Woolley School District: A Taste of Washington’s Harvest

The Sedro-Woolley School District is focusing on purchasing and highlighting farm fresh options throughout the entire month to help connect the school meals program with local businesses and agriculture. The district will feature fruit and yogurt parfaits made with locally sourced yogurt and berries once per week at all grade levels. The district is also working to highlight local fruit and vegetables throughout the month. Students will have the opportunity to sample local pluots, apples, cucumbers and purple carrots, just to name a few.



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CELEBRATING SUMMER MEALS ACROSS WASHINGTON

BY: PETRA COLINDRES

This summer, Washington's Summer Food Service Program (SFSP) provided critical support to children and families across the state. We are grateful to our 140 sponsors operating at 715 sites statewide! Of these, 32 sponsors ran rural, non-congregate programs, providing pick-up or delivery meals at 83 locations to ensure children in more remote communities could access nutritious meals. Rural non-congregate continues to grow in our state and is a great option for sponsors in rural communities to reach children in need.

The importance of Summer Meals was highlighted during a visit to Lynnwood Elementary School, where Governor Jay Inslee and U.S. Representative Rick Larsen joined the program's lunch service. During their visit, they held a listening session with staff and community partners to discuss the impacts of federal SNAP cuts on families, underscoring the critical role Summer Meals play in supporting children and communities across Washington. Read more about the visit on the [Governor's website](#).

We are still confirming our summer data, but it appears that Washington continues to raise the bar, serving more meals than ever before to children in need across the state. A huge thank you to all sponsors who make this work possible—you are the heart of Summer Meals, helping feed kids, support families, and strengthen communities.

If your organization is interested in helping feed children over the summer, please don't hesitate to reach out to us at summermeals@k12.wa.us. Together, we can ensure every child has access to healthy, nutritious meals when school is out.



CELEBRATING INNOVATION IN WASHINGTON'S FARM TO SUMMER!

This summer, sponsors and partners across the state brought creativity and fresh ideas to connecting children with local foods through the Summer Meals programs. From new recipes and hands-on activities to innovative ways of sourcing and serving Washington-grown produce, Farm to Summer demonstrated how collaboration and imagination can make nutritious meals exciting and accessible for kids.

Take a look at Washington's Farm to Summer in our newly released video from OSPI! This short feature highlights the incredible work being done to connect children with fresh, local foods during the summer months. Farm to Summer wouldn't be possible without the dedication of partners across the state—including farmers, vendors, producers, agencies, and community organizations—who help make this work possible.

Their collaboration not only strengthens Summer Meals, but also ensures children throughout Washington have access to nutritious, local foods all summer long. By celebrating Washington-grown foods, we also celebrate the people and communities who make them possible. Together, we're helping kids grow up healthy and building a brighter future for Washington.



We also want to recognize the sponsors who participated in Farm to Summer and helped make it a success.

A huge shout out to: Aberdeen School District; Lummi Nation School; Auburn School District; Orondo School District; Boys & Girls Club of Skagit County; Parks Tacoma; Boys Girls Clubs of the Columbia Basin; Prescott School District; Boys & Girls Clubs of the Olympic Peninsula; Prosser School District; Cheney Public Schools; Pullman School District; Colville School District; Renton School District; Edmonds School District; Richland School District; Enumclaw School District; Share Inc.; Everett Public Schools; Small Miracles; Highline School District; South Kitsap School District; Hoquiam School District; The Campbell Farm; Hunger Intervention Program; The Salvation Army Camp Arnold; Kent School District; Toppenish School District; and Yakima School District.

Your dedication ensures that children statewide enjoy fresh, local foods and meaningful experiences during the summer months.

Finally, a special shoutout to our **2024 Turnip the Beet Award Winners!** The United States Department of Agriculture (USDA) recognizes Summer Meals sponsors that go above and beyond program requirements to serve high-quality meals to children during the summer. Congratulations to our Washington winners:

- Gold Award: Hunger Intervention Project
- Silver Awards: Boys & Girls Club of Columbia Basin and Metro Parks Tacoma –Summer Playgrounds and Meals

Keep up the great work—your efforts make a real difference in the lives of children across Washington!

WSNA Member Spotlight

Kaydee Harris, RD

Leading with heart, humor, and a passion for feeding the future



Meet Kaydee, Nutrition Services Supervisor for **Kelso School District**, where she leads with heart, humor, and a passion for feeding the future. Now in her eighth school year, she oversees meal programs serving nearly 5,000 students—balancing innovation with community connection. Whether she's sourcing local foods, rolling out electronic production records, or dreaming up a ramen bowl bar, she brings creativity and practicality to every plate. Her approach? A dash of caffeine, a dose of organized chaos, and a deep belief that no one in school nutrition has to "reinvent the wheel."



[Read the full interview here](#)

What school district do you work for?

Kelso School District

What is your current role within the district?

Nutrition Services Supervisor (Director)

How long have you worked in school nutrition?

This will be my 8th school year in school nutrition

How many students are in your district?

Roughly ~5,000

What is your favorite part of working in school nutrition?

Exposing students to balanced meals that they might not get at home

What are you most proud of in your career so far?

I would have to say it is a tie between gaining my SNS credentials and converting all of my staff over to electronic production records!

What is your favorite school nutrition meal?

Without a doubt, Max Sticks.

What is one piece of advice you would give to someone new to working in school nutrition?

Reach out to other districts in your area! There is no need to reinvent the wheel, and they are often encountering the same challenges you are.

What is a goal you have for this school year for your program?

My goal is to source more local foods this year, in both big and small capacities.

What is one new recipe you really want to put on your menu?

I would love to try a ramen bowl bar! Haven't quite figured out the logistics of that one yet...

What's one thing people don't know about you that they would be surprised to find out?

Hmm...I think they would be surprised to find out that I am very type-B. I am not straight laced and organized like those awesome type-A folks! I am more go with the flow and hope for the best type of gal. I like to call it organized chaos.

What do you like to do when you are not working?

I love going to spin classes, laying in the sun (in the few months we have it), spending time with my family, and reading.

What, if anything, are you currently binge-watching? Or reading?

Not currently binge watching anything but excited for the new season of Dancing with the Stars to start! I am always reading on my Kindle during sports practices.

What would be your dream vacation?

I would love to vacation to the Maldives

What is the one thing you cannot live without?

Caffeine...in any form...I'm not picky :)

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From the CHIEF NUTRITION OFFICERS DESK

By: Leanne Eko, Chief Nutrition Officer
OSPI Child Nutrition Services

Greetings! I hope the start of a new school year finds you well!

Instead of the typical updates, I want to take this edition's space to focus on SNAP Ed. If you're not familiar, SNAP Ed is a federally funded program that helps people with limited income make healthier food choices and be more physically active. Recent federal changes have brought an end to SNAP-Ed funding, marking the close of a significant chapter.

For over two decades, SNAP-Ed has been a cornerstone of nutrition education in our schools and early learning programs. Through the tireless efforts of educators, school nutrition staff, and community partners, SNAP-Ed brought nutrition lessons to classrooms, school gardens, and cafeterias. Students learned how to make healthy choices, understand food systems, and connect with their local communities. The program supported wellness policies, improved food environments, and fostered partnerships between schools and families.

This work was never just about food - it was about empowering students to learn, grow, and thrive. SNAP-Ed helped children see how nutrition impacts their ability to succeed in school and in life. It strengthened school cultures around wellness, built bridges between educators and families, and created lasting change in how we approach student health.

While we are sad to see this important program end, we must celebrate all that it has accomplished. The gardens planted, the lessons taught, and the relationships forged will continue to shape healthier futures for Washington's students and families. The legacy of SNAP-Ed lives on in every school garden, every healthy recipe, and every child who learned to make a nourishing choice.

We extend heartfelt gratitude to the dedicated SNAP-Ed partners, and all (including many of you!) who collaborated to make this work possible. As we move forward, OSPI and our partners remain committed to sustaining and evolving the work that SNAP-Ed inspired. Nutrition education is not optional, it is essential. Together, we will continue to advocate for policies and programs that center student health and well-being.

Here's to a new school year—one rooted in resilience, and the shared vision of a healthier Washington for all.



Save the Date — 2026 USDA Foods Show

OSPI is hosting a USDA Foods show for School Meal programs sponsors. The food show will include education sessions relevant to USDA Foods and a tasting event to sample USDA Foods available to order.

Registration opens in November. Watch OSPI newsletters in early November for registration information.

January 26, 2026 — University Place

January 30, 2026 — Spokane



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Investing in Our Future: Scholarships Empower School Nutrition Professionals to Learn, Lead and Grow

by: Hannah Phillips,
WSNA West Leadership Chair

Professional development is the cornerstone of advancing school nutrition programs, ensuring that students receive the highest quality meals and services. Attending conferences and pursuing continued education not only strengthens individual skills but also builds stronger teams and communities. Thanks to generous scholarship programs from both the School Nutrition Foundation (SNF) and the Washington School Nutrition Association (WSNA), more school nutrition professionals have access to these professional growth opportunities.

SNF scholarships provide access to SNA's national conferences. These events offer unmatched opportunities for learning, advocacy, and networking with peers from across the nation. In addition, professional development scholarships help members further their education and career, reinforcing SNA's commitment to lifelong learning (**School Nutrition Association**).

SNA National Conferences

Legislative Action Conference (LAC) – Amplify your voice and advocate for child nutrition policies in Washington, D.C.

School Nutrition Industry Conference (SNIC) – Engage with thought leaders and explore innovations shaping the future of school meals.

Annual National Conference (ANC) – Connect with thousands of peers and gain insight into the latest trends, research, and best practices.

Applications are now open for the 2026 School Nutrition Industry Conference (SNIC), scheduled for January 11–13, 2026, in Austin, Texas. Scholarship recipients may receive up to \$1,400 to offset costs such as registration, airfare, hotel, and meals. The deadline to apply is October 24, 2025 (School Nutrition Association).

In Washington, the Washington School Nutrition Association (WSNA) is also investing in its members. For the 2025–2026 year, WSNA will continue to offer conference scholarships, building on this year's success in awarding five scholarships to the 2025 WSNA Annual Conference. Keep an eye out for WSNA Scholarship opportunities that will be available in Spring 2026.



Investing in our Future cont.

One scholarship recipient, *Delene Andrew* from *Northshore School District*, shared how impactful the experience was for her:

“School budgets are tight, and this scholarship helped relieve the financial pressure. I’m grateful for the opportunity to attend the WSNA Summer Conference, where I was able to learn and connect with school nutrition professionals from across the state. One key takeaway was gaining new recipe ideas for incorporating local salmon and seafood into our school meal program.”

With 16 years in school nutrition, Delene’s testimony reflects how scholarships can make a meaningful difference for dedicated professionals. As school districts continue to face financial challenges, scholarship programs are critical in ensuring staff have access to the tools, training, and connections they need to grow. Whether at the state or national level, investing in professional development strengthens the entire school nutrition community and ultimately benefits the students we serve.

For more information on School Nutrition Foundation scholarships, visit:

schoolnutrition.org/snf/scholarships.

Source: schoolnutrition.org/snf/scholarships



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Membership Forward: Grow Together

Fun fact: Washington State has the 7th-highest membership in the nation!

What does this mean? It shows that Washington State members value the benefits of belonging to a like-minded group of individuals who:

- Connect with others within our state and across the country
- Devour the Apple Press as soon as it is published
- Stay informed with SNA “hot off the press” news
- Get discounted rates and potential scholarships for SNA and WSNA conferences
- Use customized templates to raise their voices on hot-topic issues with USDA
- And so much more!

Let’s work together to increase our national membership ranking—and potentially be rewarded for it.

Through Membership Forward, SNA is inviting members to make a significant impact by

introducing new members to the school nutrition table. Recruit at least one new member during any month through May 2026 to be entered into a monthly drawing for a \$25 gift card. You’ll also have two chances to enter the Pay It Forward Membership Raffle—in November and May—by nominating a colleague for a free SNA membership and sharing why they belong in our community.

Find more details at: <https://schoolnutrition.org/resource/membership-campaign-resources/?scrlybrkr=f82f179d#resources>



Welcome New Members!

Martha Amaya
Erin Hammond
Oksana Redych
Dulce Andrade
Leah Johnson
Balvir Sappal
Hailey Attwood
Teresa Leathley
Maggie Walker
Pannee Cook
Laura Lopez
Katrina Winfrey
Timothy Danielson
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**WASHINGTON
SCHOOL
NUTRITION
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BOD Meeting Working Agenda and Meeting Minutes

Date: Wednesday, September 24, 2025

Time: 2:00 pm PST

Location: <https://us02web.zoom.us/j/82606671285?pwd=harvoHTscr4uYeZpgl3uGxMp9JbhgF.1>

Meeting ID: 826 0667 1285

Passcode: 259247

Voting Attendees (Quorum = 8)	Alexandra Epstein-Solfield, President Juliana Fisher, President-Elect Mackenna Long, Vice President Alison Landry, Secretary Treasurer Sheila Myrvang, Co-Leadership Chair Hannah Phillips, Co-Leadership Chair Kara Carlson, Member-at-large	Allison Johnston, Region Lead (NW) Magieline Benedicto, Regional Lead (SE) Leeda Beha, PP&L Co-Chair Ralph Peschek, PP&L Co-Chair	Laurie Ozanich, Membership Chair Charlotte Green, Education Chair Patricia Barrett, Marketing/ Communications Chair Janel Rupp, Industry Chair
Non- Voting Attendees	Kameron Lott, Parliamentarian	Liz Beechler, State Liaison	Julia Jarrell, Executive Director
Other Attendees			
	Agenda Items	Discussion and Motions	Responsibility and Action
1.0 Call to Order	1.1 - Alexandra Epstein-Solfield, President (1 min)	Meeting called to order at 2:02 PM PST	
2.0 Meeting Agenda	2.1 - Alexandra Epstein-Solfield, President (1 min) Approval of September Meeting minutes	Motion: Approve September Meeting Agenda as presented. Seconded. No discussion. Motion Passes.	
3.0 Approval of Meeting Minutes	3.1 - Alexandra Epstein-Solfield, President (1 min) July Meeting Minutes	Motion: Approve the July Meeting Minutes. Seconded. No discussion.	

		Motion Passes.	
	3.2 - Alexandra Epstein-Solfield, President (1 min) August Meeting Minutes	Motion: Approve the August Meeting Minutes. Seconded. No Discussion. Motion Passes.	
5.0 New Business	5.1- Patricia Barret, Marketing Chair (5 min)- Apple Press Updates Apple Press Responsibilities	Submit articles by Friday, September 26 Communications Committee Met. Will be meeting quarterly.	
	5.2- Hannah Phillips, Leadership Co-Chair (5 min)- Scholarship Fund Status	The Leadership Committee met for the first time this quarter. Drafted proposal for scholarship funds for this year. Working on articles for AP issues.	
	5.3- Juliana Fisher, Vice President (5 min) Fall Workshop Updates and Pricing Virtual Meetings- Historic Pricing and Attendance	Two tracks, same time frame as last year. One track for supervisors/ directors, Second track for kitchen staff. Still finalizing speakers. Motion: Keep pricing the 2025 Fall Workshop the same as the 2024 Fall Workshop Pricing. Seconded. Discussion: Agreement that it seems like a fair value. Motion Passes.	Julia will finalize the pricing on the Registration Form.
	5.4- Alison Landry, Treasurer/ Secretary (10 min)- Financial Report P&L Statements Approved 25-26 Budget	Balances as of 9/24/2025- Checking Account: \$219,912.57 Savings Account: \$129,804.74 Accountant update- to align with Finance Policies, we must change the accounting method to cash with the IRS. IRS Form 3115	Julia will reach out to Five Seasons Accounting to engage their services.

		must be completed. Quoted at \$1,600. Motion: Continue with cash accounting and hire Five Seasons accounting for \$1,600 to file the Form 3115. Seconded. Discussion: Sounds reasonable for a one-time switch. Noting that other quotes were not received. Motion Passes.	
	5.5 Alexandra Epstein-Solfield, President (10 min)- Cadence of Board Meetings, Spring Board Meeting and Spring Workshop Dates needed Important Dates	Currently we have Fall/ Spring/ Summer, consider having a Winter Board Meeting to touch base. WSNA Board will move forward with a Winter and Spring Board Meeting. Spring Workshop Dates National Commodity Conference in Seattle April 11-14, NLC April 23-25, Easter Sunday is April 5, avoid these dates. Spring Workshop Options: March 27 vs May 2 Previous Survey results from DDS say end of April, beginning of May was best. Motion: Move this decision for the Spring Workshop dates, topics, and format to the Education committee. Seconded. No Discussion. Motion Passes.	Executive Committee to decide if it will be in person or virtual. If feasible for in-person, will send out a proposal via email for approval by the board. Julia/ Alexandra will send out polls for availability for Winter/ Spring Meetings. Laurie and Charlotte will work on a survey for the dates for Spring Workshop and will submit for Apple Press.

	5.6 Alexandra Epstein-Solfield, President (10 min)- Conference Committee, members needed	No local interest in leading the Conference Committee. Wendy Weyer is interested in joining the Committee. Jason Lesley may be interested. May need to review job descriptions to verify responsibility. Committee members do not have to be local.	Leeda will help try to recruit. Ask for the entire board- try to recruit for the Conference Committee. Alexandra will follow up with those that have shared interest. Review the Coffee with Committees' interest form.
	5.7 Alexandra Epstein-Solfield, President (10 min)- Nominating Committee, members needed	Motion: Table the nominating committee discussion for a later board meeting. Seconded. No Discussion. Motion Passes.	
	5.8 Alexandra Epstein-Solfield, President (10 min)- Speaker compensation/stipend options for Conferences and Workshops	Motion: Table the discussion around Speaker compensation/stipend options for Conferences and Workshops to a future board meeting. Seconded. Discussion: Board recognizes this is important and feels strongly about revisiting it. Seconded. Motion Passes. <u>2025 Conference:</u> • 1 Legislative Lunch Session • 2 Keynote Sessions (\$12,297)	

		• 34 Breakout Sessions	
4.0 Unfinished Business	4.1- Alexandra Epstein-Solfield, President (30 min)- Executive Director Contract		
6.0 For the Good of the Order	6.1- From Julia- Website has been updated. Please review and provide feedback. https://www.washingtonsna.org/		
7.0 Future Business	7.1-	Revisit timeline for Strategic Planning Meeting/ Evaluation timeline as a policy. Revisit the financial policies to include change-over policy for bank accounts. Winter Board Meeting- Consider moving DDS Meeting to Fall in Leavenworth.	
8.0 Adjournment	8.1 -	Meeting adjourned at 3:59 PM PST.	

Virtual Meetings- Historic Pricing and Attendance

	2024 (Fall Virtual)		2023 (Spring Virtual)		2022 (Fall Virtual)		2022 (Spring Virtual)	
	Ticket Price	# Attendees	Ticket Price	# Attendees	Ticket Price	# Attendees	Ticket Price	# Attendees
Member	\$50	62	\$50	108	\$50	112	\$15	155
Non-Member	\$75	14	\$100		\$75	1	\$25	11
Watch Party	\$200	3						

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ADDED SUGARS PER OZ



14 YOGURTS

THAT CONTAIN ≤ 12G
ADDED SUGARS PER 6 OZ

CEREAL BARS NOT INCLUDED IN THESE PRODUCT-BASED STANDARDS



Dates to Remember *2025-2026*

July 27, 2025	Board Meeting, Spokane WA
September 24, 2025	Fall Board Meeting
Oct 1-31, 2025	National Farm to School Month
October 8, 2025	Taste Washington Day
October 10, 2025	Fall Apple Press Publication
Oct 13-17, 2025	National School Lunch Week
November 15, 2025	WSNA Fall Workshop, Virtual
Jan 11-13, 2026	SNA Industry Conference Austin TX
January 2026	Washington State Commodity Show, TBD
February 2026	Washington State Commodity Show, TBD
February 13, 2026	Winter Apple Press Publication
March 2, 2026	SNA Award Entries due to State President (Employee/Mgr/Director of Year)
March 2-6, 2026	National School Breakfast Week
March 8-10, 2026	SNA Legislative Action Conference, Washington DC
Spring 2026	Spring Board Meeting, Virtual, TBD
April 1, 2026	WSNA Conference Scholarship Applications Open
April 2026	WSNA Spring Workshop, TBD
April 23-26, 2026	SNA Leadership Conference , Kansas City MO
May 1, 2026	School Lunch Hero Day
May 22, 2026	Spring/Summer Apple Press Publication
July 12-14, 2026	SNA Annual Conference Charlotte NC
July 27-31, 2026	WSNA Annual Conference, Greater Tacoma Convention Center
July 26-29, 2027	WSNA Annual Conference, Yakima: Save the Date



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JULY 27 – 31

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WASHINGTON SCHOOL NUTRITION ASSOCIATION 2025-2026 EXECUTIVE BOARD MEMBERS

OFFICER POSITION	NAME & ADDRESS	PHONE & E-MAIL
<u>President</u> Finance Committee Executive Team Executive Board	Alexandra Epstein-Solfield Ellensburg School District	Email: alexandra.epsteinsolfield@esd401.org Ph: 206-697-2442
<u>President Elect</u> Finance Committee Executive Team Executive Board	Juliana Fisher Northshore School District	Email: jfisher@nsd.org Ph: 425-408-7656
<u>Vice President</u> Finance Committee Executive Team Executive Board	Mackenna Long North Mason School District	Email: mglong@northmasonschoools.org Ph: 360-277-2121
<u>Secretary/Treasurer</u> Finance Committee Executive Team Executive Board	Alison Landry Kent School District	Email: alison.landry@kent.k12.wa.us Ph: 253-373-7891
<u>Leadership Co-Chairs</u> Finance Committee Executive Board Executive Team	Hanahh Phillips (West) Northshore SD Sheila Myrvang (East) Newport School District	Email: hphillips@nsd.org Ph: 425-408-7658 Email: myrvangsheila@newportgriz.com Ph: 509-447-3167 ext. 4521
<u>Member at Large</u> Finance Committee Executive Board Executive Team	Kara Carlson Walla Walla School District	Email: kcarlson@wwps.org Ph: 509-232-6092
<u>Executive Director</u> (Non-Voting) Finance Committee Executive Board Apple Press Editor	Julia Jarrell Jarrell Association Management, LLC PO Box 133301 Spring, TX 77393	Email: washingtonsnainfo@gmail.com Ph: 682-334-4135
Northwest Region 1 Lead	Allison Johnston Sedro-Woolley School District	Email: ajohnston@swsd101.org Ph: 360-855-3981
Western Region 2 Lead	Vacant	N/A
Southeast Region 3 Lead	Magieline Benedicto Wapato School District	Email: magielineb@wapatosd.org Ph: 509-307-2816
Eastern Region 4 Lead	Sheila Myrvang Newport School District	Email: myrvangsheila@newportgriz.com Ph: 509-447-3167 ext. 4521

<i>OFFICER POSITION</i>	<i>NAME & ADDRESS</i>	<i>PHONE & E-MAIL</i>
Public Policy & Legislative Co-Chairs	Leeda Beha (federal legislation) Bethel School District	E-Mail: lbeha@bethelsd.org 253-219-9212
	Kim Elkins (state legislation) Mead School District	Email: Kim.Elkins@mead354.org 509-951-7462
Membership / Certification Chair	Laurie Ozanich Selah School District	Email: lauraozanich@selahschools.org Ph: 509-698-8070
Education Chair	Charlotte Green West Valley School District	Email: charlotte.green@wvsd.org Ph: 509-232-6092
Marketing Chair	Patricia Barret South Kitsap School District	Email: barret@skschools.org Ph: 360-443-3667
Industry Chair	Janel Rupp Performance Reps NW	Email: Janelr@prnw.com Ph: 360-624-7097
NON-VOTING BOARD POSITIONS:		
Parliamentarian	Kameron Lott Bethel School District	Email: klott@bethelsd.org Ph: 253-228-0631
State Liaison	Liz Beechler Director of School Meal Programs Child Nutrition Services, OSPI	Email: elizabeth.beechler@k12.wa.us Ph: 360-522-2103

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