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Spring 2026 | Volume XXXVIII, Issue 9



WASHINGTON
SCHOOL
NUTRITION
ASSOCIATION

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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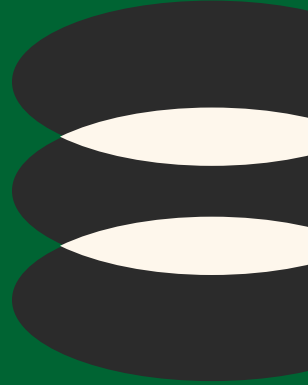
The official publication of the Washington School Nutrition Association.

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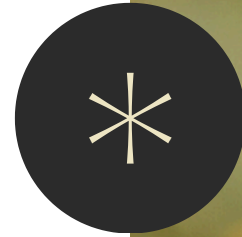
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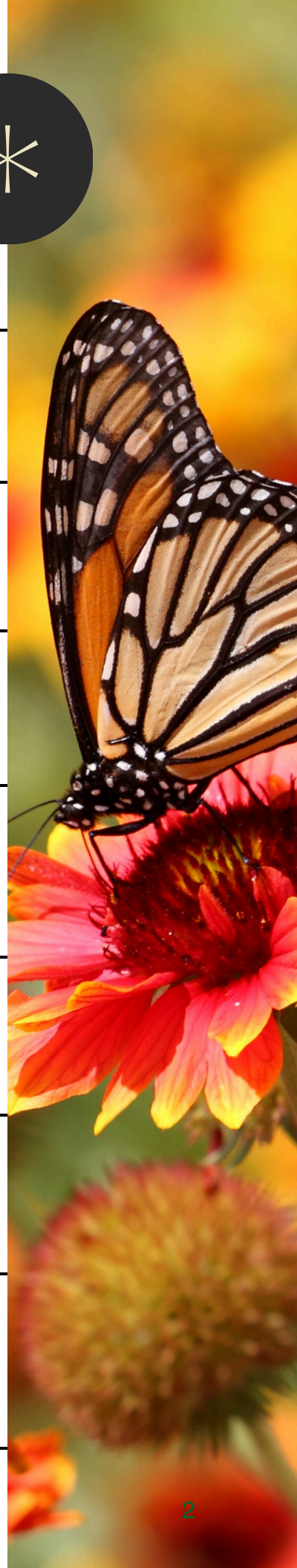
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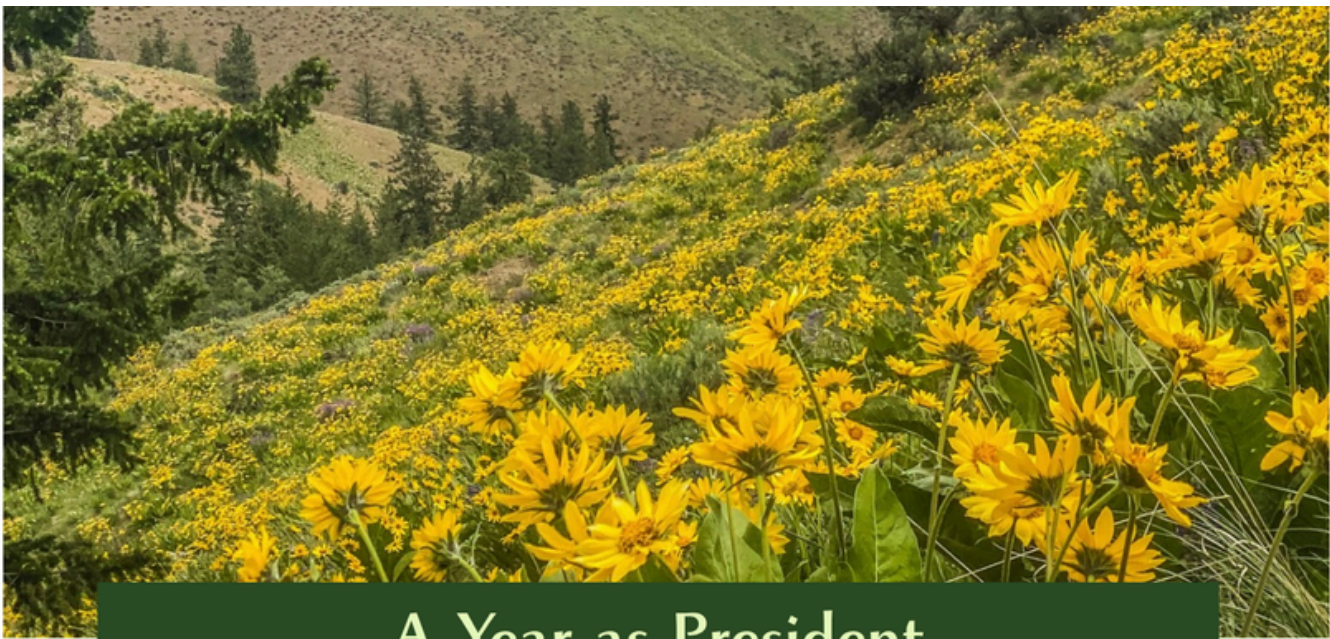
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A Year as President

Wow what a year it has been! Serving as President of the Washington School Nutrition Association has been both rewarding and challenging, and I am forever grateful for the experience. Most of all, I am grateful for you — our members. This role has allowed me to connect with school nutrition professionals from across Washington and even around the country. School nutrition professionals are some of my favorite people because we all share the same mission: serve nourishing food with care to future generations.

As I reflect on the past year, I am incredibly proud of what the Board has accomplished together. This year, we focused on creating meaningful opportunities for members through education, leadership development, and recognition.



Highlights from the year include:

- Hosting a successful virtual Fall Workshop
- Holding in-person DDS and Spring Workshop events in Leavenworth
- Planning for the 2026 Annual Conference in Tacoma
- Establishing a scholarship program for members
- Creating scholarships for speakers
- Updating the WSNA strategic plan and developing a new one-page overview
- Advocating at the state and national level for school meal legislation and funding

These accomplishments are a reflection of the dedication of our Board members, volunteers, partners, and members across the state. As we look ahead, I am excited about the future of WSNA and the continued growth of our association. Thank you for your support, encouragement, and commitment to school nutrition. It has truly been an honor to serve as your President this year.

With gratitude,
Alexandra Epstein-Solfield
WSNA President



2026 SCHOLARSHIP RECIPIENTS

CONGRATULATIONS!

SPRING WORKSHOP

Angela Farley - Franklin Pierce SD
Tanya Saddler - Granite Falls SD
Christine Thrasher - Edmonds SD

DDS SPRING WORKSHOP

Jeanie Beebe - Hood Canal SD
Charity Schimpf - Camas SD

WSNA ANNUAL SUMMER CONFERENCE

WORKFORCE DEVELOPMENT

Wendy Weyer, RD, SNS- Bellevue SD
Tawnya White- Griffin SD
Dana Brown- North Kisap SD

NEW DIRECTOR/SUPERVISOR

Erin King-Luce- Pinnacles Prep Charter School

RUTH ANN BENNET

Rebecca Purvis- Hood Canal SD

These scholarships are made possible through the generosity of the WSNA Annual Conference Silent Auction, individual donations, and vendor support. Thank you for your continued support!

Congratulations to our scholarship awardees as they continue their journey of professional growth.



LEGISLATIVE RECAP

2026

2026 was a short session in the Washington legislature beginning January 12 and ending March 12, 2026.

38 WSNA members participated by testifying on bills, emailing legislators and holding productive meetings with legislators throughout the session.

Mitch Denning, our legislative consultant, represented us and discussed our priorities with other K-12 groups which included: WASA, AWSP, WEA, SBE, PSE, PTA, WSSDA and WASBO.

Our goal is to have a unified voice with other K-12 Associations so legislators hear the same message!

Now to the great part!

ESHB 2238 Statewide Food Security Strategy was signed by the Governor on March 17. This directs WSDA to partner with a variety of agencies and organizations to develop a strategy to make food more affordable and reduce hunger.

ESSB 6346 Establishes a tax on millionaires and was signed by the Governor on March 30. Within the INTENT language it states: *"The legislature intends to further support academic success and well-being of our children in K-12 education by providing access to breakfast and lunch for all children served without charge each school day."*

The tax has some challenges ahead and if succeeds would be enacted in the 2029-2030 school year.

We have prepared some talking points about the benefits of Universal Free Meals which also addresses lack of school funding.

To read the complete language of both bills go to: <https://leg.wa.gov/> and type in the bill number.



AEA Day on the Hill
February 9, 2027
9 a.m. – 3 p.m.

AEA Day on the Hill in Olympia is when WAMOA & WSNA team up and meet with their individual legislators. It is a great day to be introduced to the legislative process of building relationships with your representatives. You are paired up with someone that has visited Olympia before so if you have never been, it is a perfect day to see how it all works. We need as many people as possible to attend!

If you would like to join the WSNA Legislative Committee or have questions about these issues, please contact

Leeda Beha at lbeha@bethelsd.org
Kim Elkins at kim.elkins@mead354.org.

Submitted by Kim Elkins, WSNA PP&L Co-Chair



WASHINGTON GOES TO WASHINGTON

SNA Legislative Action Conference (LAC)

March 8-10, a delegation of seven Washington State School Nutrition Association members attended the School Nutrition Association Legislative Action Conference in Washington, D.C. to advocate for school nutrition programs and meet with members of Congress.

Conference sessions focused on the new Dietary Guidelines for Americans (DGAs) and how the anticipated regulatory changes will impact USDA Child Nutrition Programs. While the Farm Bill extended DGA updates from every five to every ten years, USDA meal programs must align with the latest version of the dietary guidelines. School meal programs are still awaiting details on how the newest guidelines will affect federal meal program regulations.

Additional discussions centered on ultra-processed foods (UPFs), including their definitions, potential restrictions, and the operational impacts these changes could have on school meal programs.

Attendees also participated in advocacy training and reviewed SNA's federal position paper, which outlines national priorities to support student health and academic achievement.

Key Advocacy Priorities

- Increase federal investments in school meal programs to address rising labor, food, and supply costs while expanding access to fresh, local foods and scratch cooking opportunities.
 - **HR5753** would increase meal reimbursement rates by \$.28 for breakfast and \$.45 for lunch
 - **HR5751** would finance equipment and infrastructure upgrades for school kitchens
- Protect and expand student access to healthy school meals by supporting policies that maintain eligibility for the Community Eligibility Provision (CEP).
 - **S 3281** would repeal HR 1's cuts to SNAP and Medicaid provisions to protect CEP
- Ensure future nutrition standards are science-based, operationally feasible, and fully funded for schools to implement successfully.



L to R: Leeda Beha, Director CNS, Bethel & WSNA Federal PP&L Chair, Bonnie Britt, Director of K-12 Northwest Sales, S.A. Piazza & Associates, Susan Renke, Consultant WA State Pear Commission, Allison Boyer, Promotion Director, PNW Canned Pear Service, Patrick Garmong, Associate Director of Culinary Education and Training, Institute of Child Nutrition (ICN) Alexandra Epstein-Solfield, CN Director Ellensburg SD & WSNA President (Not pictured Pam Fobes, West Region Sales Manager, International Food Solutions)

Advocacy in ACTION - 3 Things YOU can do:



#1 Prepare to Engage!

When the new meal standards are released, school nutrition professionals need to participate in the 60-day public comment period and provide specific, original examples of operational impacts to your programs. Watch for Action Alerts from SNA and WSNA PP&L

#2 Connect with Congress

Meet with your representatives in Congress to discuss the importance of school nutrition programs. Contact Leeda Beha at lbeha@bethelsd.org for assistance coordinating virtual meetings with your representatives.

#3 Stay Informed

Sign up for SNA's Tuesday Morning newsletter for the latest federal legislative updates impacting school meal programs.



Senator Patty Murray's Office

L to R: Declan Sklut, Hannah Albert, Allison Boyer, Bonnie Britt, Leeda Beha

Fueling Student Success: The Case for Universal School Meals

For school nutrition professionals, the daily mission is clear: ensure no student goes through the school day hungry. However, the traditional system of tiered meal pricing often creates barriers that keep food away from the children who need it most. Currently, one in six students in Washington faces food insecurity at home, yet nearly 30% of eligible students never enroll in free or reduced-price meal programs due to the stigma of the application process or the paperwork involved.

Universal free school meals represent a shift toward treating nutrition as a fundamental part of a child's education, similar to textbooks or transportation.

Why It Matters for Our Students

The impact of a guaranteed meal extends far beyond the cafeteria. Studies consistently show that well-fed students attend school more regularly, concentrate better, and score higher on standardized tests.

Perhaps more importantly, universal programs eliminate the visible divide between students based on their family's income. As one middle school principal noted, the program is a "game-changer" because it removes the fear of not having enough money in a meal account. "I no longer hear students say, 'I'm not hungry,' when the real concern was whether they had money in their account," the principal shared. Since implementation, some schools have seen over 85% of their students eating a hot lunch daily.

Strengthening Our School Kitchens

The benefits of universal meals aren't just for students; they create a more stable and efficient environment for the nutrition professionals who run the programs.

- **Reduced Administrative Burden:** Universal meals mean an end to the "lunch debt" cycle. Staff no longer have to spend time on income verification or debt collection for unpaid accounts. **Stabilized Staffing and Hours:**
 - Higher meal participation generates more federal reimbursement revenue. This steady flow of funding allows districts to increase kitchen staff hours, which is a significant factor in staff retention.
- Financial Sustainability:** When participation increases, programs become more financially stable. This has
- allowed some districts to not only cover their own expenses but even contribute indirect cost recovery back to the district's general fund.

Addressing the Challenges

While some administrators express concerns about state funding guarantees, the consensus among nutrition advocates is that nutrition directors must have a seat at the table during implementation to shape how money flows. Furthermore, universal meals often enjoy broad, bipartisan support that general education funding lacks, helping to keep the program viable even when other budgets are tight.

The Bottom Line

Opposing universal meals puts school districts in a difficult position with parents and the community. Our primary role is to advocate for the nutrition and wellbeing of every student. While funding uncertainty remains a challenge to be addressed at the state level, the move toward universal meals ensures that we never have to go back to a system where a student's ability to eat depends on the balance in their account.



Fueling Every Student: The Case for Universal Free School Meals



THE CASE FOR CHANGE

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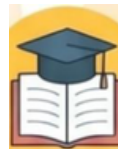
STUDENTS ^{Ln1}
FACE FOOD INSECURITY 

Many Washington students lack consistent access to enough food for an active, healthy life.

30%
TO STIGMA



Paperwork and the "visible divide" between students prevent many from enrolling in meal programs.



A WIN-WIN FOR STAFF AND STUDENTS

STAFF BENEFITS
STABILIZED STAFFING AND INCREASED HOURS

Higher participation generates more federal revenue, allowing for more predictable kitchen staff hours.

STUDENT BENEFITS
IMPROVED ATTENDANCE AND CONCENTRATION

Well-fed students show documented gains in engagement and performance on standardized tests.

\$0



IN UNPAID MEAL DEBT

Universal programs eliminate the administrative burden of income verification and debt collection.



STUDENT BENEFITS
A LEVEL PLAYING FIELD

Free meals for everyone remove the "I'm not hungry" excuse used by students without money.



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Complete the entry form before this date to ensure your colleague is recognized.



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Submit Your Nomination Online

Visit: https://docs.google.com/forms/d/e/1FAIpQLScYQkJjLxmmmqY0Zk-5xgmOaKnlouAeNek17fQ_JcYxbmbjcWw/viewform



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July 27- 29 at the Greater Tacoma Convention Center

LUNCH LAB



Igniting Innovation and
Science in School Meals



Join us July 27-29 in Tacoma WA
for the
2026 WSNA Annual Conference

REGISTRATION NOW OPEN

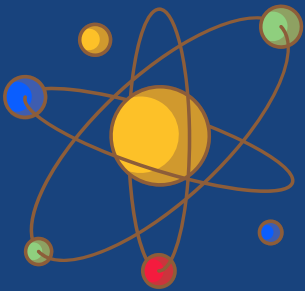
Annual conference is WSNA's largest event of the year. This event is designed for school nutrition kitchen staff as well as district directors and supervisors. There is a wide array of classes to help meet annual training requirements. It is also a great time to network and meet fellow school nutrition professionals, share ideas, and learn from each other.

The theme of **Lunch Lab** highlights the science behind school nutrition and the complexities we face everyday-from meal patterns and regulations to food allergies and beyond.

Sessions will take place at the
Greater Tacoma Convention Center
1500 Commerce St, Tacoma, WA 98402

Hotel Room Block-Hotel Murano
1320 Broadway, Tacoma, WA 98402

HOTEL BOOKING LINK





2026 ANNUAL CONFERENCE AT A GLANCE GREATER TACOMA CONVENTION CENTER

JULY 27-29

2026

26

SUN

WSNA BOARD MEETING

10:30 AM- 1 pm

ELEVATE! – THE PREMIER SCHOOL NUTRITION SUMMIT

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for District Directors and Supervisors
(registration required)
Room: 316
1:00 pm - 5:00 pm

REGISTRATION, VOTING, & SILENT AUCTION DROPOFF

4 pm - 6 pm



LUNCH LAB

Innovation & Science in School Meals

27

MON

REGISTRATION, VOTING, & SILENT AUCTION DROP OFF

6:45 am - 4:00 pm

FIRST TIMERS BREAKFAST

7:00 am - 7:45 am

PSJPC MEETING

7:00 am - 8:00 am

BREAKFAST BUFFET

7:00 am - 8:00 am

OPENING CEREMONY WITH KEYNOTE CLANCY HARRISON

8:00 am - 10:00 am

EDUCATION SESSIONS

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

LUNCH, DELEGATE ASSEMBLY, & 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 DJ ANDREW TGO

5:30 - 9 pm

28

TUE

GROUP WELLNESS WALK

6:30 AM - 7:30 AM

REGISTRATION & VOTING

7 am - 10 am

SILENT AUCTION BIDDING OPEN

7 am - 4 pm

CONTINENTAL BREAKFAST

7:00 am - 8:00 am

EDUCATION SESSIONS

8:00 am - 9:00 am
9:15 am - 10:15 am

EXHIBIT HALL (FLOOR 5)

District Supervisor, Director, Chef or State Staff Entry
9:15 am
All Attendee Entry
10:15 am
Closes
1:00 pm

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

SPECIAL EVENT



1:30 pm - 4:15 pm

DINNER ON YOUR OWN

29

WED

REGISTRATION, SILENT AUCTION PICK UP, WELLNESS PRIZE PICK UP

7:00 am - 12:00 pm

COFFEE WITH COMMITTEES

8:00 - 8:30 am

PRESIDENT'S TEA

8:45 am - 9:45 am

GENERAL SESSION WHAT'S NEW IN CHILD NUTRITION: OSPI UPDATES

10:00 am - 11:00 am

CLOSING SESSION WITH KEYNOTE PATRICK GARMONG

11:00 am - 12:00 pm

SAVE THE DATE FOR NEXT YEAR'S CONFERENCE

YAKIMA CONVENTION CENTER

July 26-28, 2027

Perfect Pairings:
Where Ideas Meet Impact



Keynote Speakers

Food Dignity®: Strategies to Create Nutrition Security in Schools

Clancy Cash Harrison transforms the conversation around food, health, and social responsibility through the lens of the school cafeteria. In this powerful keynote, she challenges audience members to reflect on their own assumptions, operational realities, and the critical role they play in shaping student health, dignity, and access to nourishment.

Drawing from her journey of self-awareness as a registered dietitian and past school food service director, Clancy shares how confronting her own food biases reshaped her approach to hunger and nutrition. This interactive session reinvigorates participants' sense of purpose through a blend of compelling storytelling, research-backed insights, and real-life school-based applications. Attendees will leave inspired and equipped to foster more inclusive, stigma free meal environments



strengthen collaboration across school communities, and ensure every student has dignified access to nourishing food. This engaging, action-driven experience empowers school nutrition professionals to elevate their impact not just by serving meals, but by transforming lives.

About Clancy: Clancy Cash Harrison, founder of the Food Dignity® Movement and registered dietitian, brings a powerful and practical message to school nutrition professionals. This engaging keynote reframes school meal programs as a cornerstone of student health, equity, and academic success. Through storytelling, research, and real-world strategies, participants will be inspired to create more inclusive, stigma-free meal environments, strengthen collaboration across their schools, and advance nutrition security for every student they serve.

Keynote Speakers

Root Deep: Leading from Your Why in School Nutrition

The rules are changing. Again.

New dietary guidelines. New proposed regulations. A shifting political landscape around what kids should eat and who gets to decide. If you've been in this field for more than a few years, you already know this feeling – the ground moves, the compliance clock starts, and somehow you're expected to lead your team through it all without missing a meal service.

This closing keynote isn't about the rules.

It's about what makes you effective when the rules change – and change again. It's about the difference between leaders who survive disruption and those who actually bring their teams through it. And it comes down to something that doesn't appear in any federal register: knowing your WHY. Why did you choose this work? Why do you stay? What's the thing that's still true when the budget is tight, the staff is short, and the policy

landscape looks nothing like it did five years ago? Through the lens of servant leadership and real-world change management, this session will challenge you to reconnect with the purpose that brought you to child nutrition – and show you how leading from that purpose makes you a more resilient, more effective, and more inspiring leader for the people around you.

You'll leave with more than CEUs. You'll leave with a reason to go back to work on Monday.

Bring something to write with. **About Patrick:** Patrick Garmong knows what it takes to transform a school kitchen – and the people in it. As Associate Director of Culinary Education & Training at the Institute of Child Nutrition (ICN) and founder of the Culinary Institute of Child Nutrition (CICN), he has spent his career turning culinary potential into real change for kids across the country.

Patrick leads national culinary training programs and partnerships with state agencies, school districts, and organizations committed to raising the bar in K-12 school nutrition. His expertise spans scratch cooking, menu development, procurement, and workforce development – grounded always in the realities of what school nutrition professionals face every day.

A dynamic presenter at conferences nationwide, Patrick brings energy, humor, and hard-won operational insight to every room he walks into.



Root Deep:
Leading from
Your Why in
School Nutrition

Presented by Chef
Patrick Garmong
The Institute of Child Nutrition

Pre-Conference Option

Sunday, July 26, 2025 from 1-5pm

(lunch will be served at 12:30 for attendees)

An exclusive, four-hour summit designed for school nutrition directors, Elevate! is a high-energy experience led by Dairy West to help you Power Up Your Program. Through engaging education, hands-on learning, and collaborative networking, directors will explore strategies to strengthen culture, spark innovation, and increase participation. Attendees will leave with practical tools, fresh ideas, and actionable takeaways ready to implement immediately—plus the opportunity to extend the Elevate! experience to their teams in the year ahead.

Lori Spruance, PhD is an associate professor of public health at Brigham Young University in Utah, where she conducts research on school nutrition policy. Her work focuses on improving access to and participation in school meal programs, as well as examining how policies influence dietary quality, food security, and health

outcomes among children. She has collaborated with schools, community organizations, and policymakers to translate research into practice and support effective, evidence-based nutrition programs. Outside of her work in school nutrition policy, she likes to hike and bike with her husband, Clint, and golden retriever, Beaux.

Pre-conference registration is available as an add on with conference registration



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A Preconference Experience
Powered by Dairy West



LUNCH LAB

Igniting Innovation and Science
in Schools Meals
Greater Tacoma Convention Center
July 27-29, 2026



Elevate!

The Premier School
Nutrition Summit

Lori Spruance, PhD

LUNCH LAB

Igniting Innovation and Science in School Meals



2026 SCHEDULE

SUNDAY, JULY 26

12:30 pm-5:00 pm	Elevate! The Premier School Nutrition Summit A Preconference Experience Powered by Dairy West Lunch provided from 12:30 -1 pm Registration Required	
4-6 pm	Conference Registration Desk Open	

MONDAY, JULY 27

6:45am-4:00pm	Registration, Voting, & Silent Auction Drop Off	
7:15am-7:45pm	First Timers Session	

8:00am-10:00am	<h1 style="margin: 0;">OPENING CEREMONY:</h1>	<h2 style="margin: 0;">WELCOME TO THE TACOMA LUNCH LAB</h2> <p style="font-size: small; margin: 0;">WSNA President: Alexandra Epstein-Solfield, MS, RD, SNS</p> <h3 style="margin: 0;">FOOD DIGNITY®: STRATEGIES TO CREATE NUTRITION SECURITY IN SCHOOLS</h3> <p style="font-size: small; margin: 0;">Keynote Speaker: Clancy Cash Harrison, MS, RDN, FAND</p>
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10:15am-11:15am	From Insight to Action: Turning Food Dignity® into Everyday Practice Clancy Cash Harrison MS, RDN, FAND	Breakfast Without Barriers Lisa Bonine, MS & Jessica Seale	DDS: Directors Networking Series: Small, Mid, and Large Leadership Exchange Christina Chisler, MS, RD, CSR, SNS & Jason Lesley	The Power of Production Records Sharla Howerton
11:30am-12:30pm	Where Washington Land and Water Meet Washington Schools: That's Harvest of the Season! Emme Williamson, MFA, Rey Cooley, MEd, & Annette Slonim MPA	Advocacy & Legislation Leeda Beha, RDN, CD, SNS	The 2025-2030 Dietary Guidelines Decoded: Nuances, Contradictions, and Real-World Implications Vanessa Imus, MS, RDN	Lunch Lab: The School Kitchen Equipment Conversation Janel Rupp, CFSP, Hannah Phillips, RDN, CD, SNS, Nie Vogt, Kameron Lott, & Ashley Guerrero

12:45pm - 2:00pm LUNCH: DELEGATE ASSEMBLY & LEGISLATIVE UPDATES

2:15pm-3:15pm	Serve with Confidence: Updated Meal Pattern and Offer versus Serve Best Practices Kari Lund, Annie Sage, & Jessica Condon	Effective Kitchen Forecasting and Ordering to Manage Food Costs Chef Brenda Wattles, RDN	We're Bringing PB Back! Kristina Marsh, MS, RDN, CD SNS & Angie Bartlett, MPH, BSN, RN, NCSN	Buy American Provision Teamwork: Tracking and Vendor Partnerships for SNP's Patricia Barret
3:30pm-4:30pm	Power Up Your Meal Program: Tools to Boost Engagement & Increase Visibility Katie McConaughy, MPH, RDN & Tara McGinty, MPH	The Storage Lab Chad Friddle & Kerry Retzlaff	Plant-Powered Plates: How Schools Can Lead on Climate, Health, and Student Choice Amy Webster & Nora Stewart	Leading with Purpose and Influence: Servant Leadership in School Nutrition Chef Patrick Garmong

5:00pm-9:00pm NIGHT OF ENTERTAINMENT

TUESDAY, JULY 28

6:30am-7:30am

Group Wellness Walk led by Edmonds SD

7:00am-10:00am

Registration & Voting

7:00am-4:00pm

Silent Auction Bidding

8:00am-9:00am

Equal Access to School Meals: Accommodating Students with Disabilities

Liz Beechler, RDN & Rachel Floyd

Becoming Your Growers Favorite Customer

Mark Rowley

Regional Support: Learn about available programs at your local Education Service District

Abby Miller, RD, MDA

Preparing Schools for the Organics Management Laws

Olivia Carros, Jessica Seale, & Samantha Springs

Flavor Forward: 2025-2026 K-12 Food Trends

Chef Patrick Garmong

9:15am-10:15am

District Supervisor, Director, Chef or State Staff Exhibit Hall Entry

Culinary Basics: Weighing and Measuring Accurately

Chef Patrick Garmong

Leverage Points, Not Pep Talks: Growing Stronger & More Resilient Food Service Teams

Adam Pazder, MS, RDN, CD

Powerful Promotion: Practical Tips & Successful Strategies

Emme Williamson, MFA & Rachel Floyd

ACT to Save A Life

Tom Petersen & Laurell Sprague

Registration required

10:15am-1:00pm

FOOD & EQUIPMENT EXHIBIT HALL

1:00pm-4:00pm

*Bethel SD Facilities Tour
Registration required*

1:30pm-4:00pm

SPECIAL EVENT

WEDNESDAY, JULY 29

8:00am-8:30am

Coffee with Committess

8:45am-9:45am

PRESIDENT'S TEA

What's New in Child Nutrition: OSPI Updates

10:00am-11:00am

Liz Beechler, RDN & Sadaf Ijaz, RDN

11:00am-12:00pm

CLOSING SESSION:

LEADING WITH PURPOSE AND INFLUENCE: SERVANT LEADERSHIP IN SCHOOL NUTRITION

Chef Patrick Garmong

WSNA CONFERENCE SPECIAL EVENTS



As part of the conference experience, attendees will have the opportunity to participate in one special event activity of their choice on Tuesday afternoon. We are offering four unique options, including guided tours and wellness-focused experiences, designed to provide a relaxing, engaging, and memorable addition to the conference program. Participants will be invited to select their preferred activity on the registration page, allowing everyone to customize their experience based on their interests.

HOST

LOCATION

ADDITIONAL DETAILS

EVENTS

<p>Bethel School District Facilities Tour</p>	<p>Bethel School District</p>	<p>Bethel School District Central Kitchen Puyallup, WA</p>	<p>Transportaiton Provided. Education Credit will be offered. Please wear walking shoes.</p>
<p>Lunch Lab: From Farm to Tray – The Science of Fresh-Cut Produce</p>		<p>Penny's Salsa Production Plant and DeGoede Farms Sumner, WA</p>	<p>Transportaiton Provided. Education Credit will be offered. Please wear walking shoes.</p>
<p>Tacoma Scenic Walking Tour</p>	<p>WSNA & Pretty Gritty City Tour</p>	<p>Leaves from the Convention Center</p>	<p>Time: 1.5 hrs Distance: 10 blocks Please wear walking shoes. No education credit offered.</p>
<p>Wellness Activity</p>	<p>WSNA Wellness Sponsors</p>	<p>Greater Tacoma Convention Center</p>	<p>No education credit offered.</p>

Delegate Assembly **Monday July 27th 12:45pm - 2pm**

There is a proposal to change the language in our bylaws to reflect the current standing committees and board member composition. Please review the proposed changes and be prepared to vote during our Delegate Assembly held at our Annual WSNA Conference.

Current Bylaw:

Section A. Standing Committees

There shall be the following standing committees:

1. *Executive*
2. Composed of: President, President Elect, Vice President, Secretary/Treasurer, Member at Large, Leadership Development Chair, and Executive Director
3. *Leadership Development*
4. The Leadership Development Committee shall be composed of seven members: (4) elected Regional Lead members elected by and from the WSNA regions and (3) members appointed by the president and approved by the Board of Directors. The president will select one member from the committee to serve as chair. The Regional Leads shall serve two-year staggered terms.
5. The Leadership Development Committee shall identify and recruit eligible candidates based on their leadership competencies and diversity.
6. If there is no eligible candidate for election to a region position on the Leadership Development Committee by the beginning of WSNA's Annual State Conference, the president-elect shall make the appointment with the approval of the Board of Directors.
7. Members of the Leadership Development Committee shall:
 8. Be a member in good standing;
 9. Have an SNA certificate or be SNA credentialed;
 10. Have demonstrated leadership experience by serving on the Board of Directors of WSNA or WSNA chapter or by serving on a state committee or task force; and
 11. Be regularly employed (a minimum of 130 days during the prior 12 months) in an eligible field.
12. *Education*
13. *Membership/Certification/Credentialing*
14. *Marketing/Communication*
15. *Industry Advisory*
16. *Public Policy and Legislation*
17. *Bylaws Committee*. The chair is the Parliamentarian.

Section D. Structure

There may be a co-chair for the following standing committees: Leadership, Membership/Certification/Credentialing and Public Policy & Legislation.

Proposed Amendment:

Section A. Standing Committees

There shall be the following standing committees:

1. *Executive*
2. Composed of: President, President Elect, Vice President, Secretary/Treasurer, Member at Large, Leadership Development Chair, and Executive Director
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12. *Education*
13. *Membership/Certification/Credentialing*
14. *Marketing/Communication*
15. *Industry Advisory*
16. *Public Policy and Legislation*
17. *Bylaws Committee*. The chair is the Parliamentarian.
18. ***District Director and Supervisors Committee***

Section D. Structure

There may be a co-chair for the following standing committees: Leadership, Membership/Certification/Credentialing, Public Policy & Legislation, **and District Director and supervisors Committee.**

Current Bylaw:

Section A. Composition

1. Elected members shall consist of the President, President-Elect, Vice President, Secretary/Treasurer and Regional Leads.
2. Regional Leads shall be elected for a two-year term and shall perform all duties as listed in the job description; their place of employment shall be in the respective area at the time of nomination and election.
3. If a change in area of employment occurs, they shall complete their term of office provided one year of their term has been completed. Elections shall be on the following schedule: even-numbered areas in even years and odd-numbered areas in odd years.
4. Members appointed by the President shall be chairs of Standing Committees, Parliamentarian (who is also the Bylaws Chair), Member at Large, Leadership Development Chair, and Industry Representative.
5. Non-voting members shall be an OSPI liaison, the WSNA Executive Director, and Parliamentarian.

Proposed Amendment:

Section A. Composition

1. Elected members shall consist of the President, President-Elect, Vice President, Secretary/Treasurer and Regional Leads.
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3. If a change in area of employment occurs, they shall complete their term of office provided one year of their term has been completed. Elections shall be on the following schedule: even-numbered areas in even years and odd-numbered areas in odd years.
4. Members appointed by the President shall be chairs of Standing Committees, Parliamentarian (who is also the Bylaws Chair), Member at Large, Leadership Development Chair, **and** Industry Representative, **and District Director and Supervisors Committee Chair.**
5. Non-voting members shall be an OSPI liaison, the WSNA Executive Director, and Parliamentarian.

Rationale

Establish DDS as a standing committee with a voting board position rather than the ADHOC committee it currently operates under to align with similar structures of SNA and other state chapters.



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Why DDS Should Become a Standing Committee



There are moments in an organization's history when structure matters just as much as mission. The Washington School Nutrition Association (WSNA) is at one of those moments.

For years, the District Directors and Supervisors (DDS) group served as a cornerstone of leadership development within WSNA. As a chartered body, DDS provided consistency, direction, and a clear voice for those responsible for leading nutrition programs across the state. DDS hosts an annual in-person workshop, connects school leaders across the state, teaches classes at summer conference, and contributes financially to summer conference and member scholarships. However, during the disruption of COVID-19, DDS was dissolved as a chartered group. In the past few years it has been reintroduced and operating as an ad hoc committee.

While this shift may have been necessary at the time, the current structure no longer reflects the critical role DDS plays in the association. Ad hoc committees are, by design, temporary and limited in scope. DDS is neither temporary nor limited. It is essential.

DDS directly supports the training, mentorship, and professional development of directors and supervisors. Equally significant is the role DDS plays in sustaining the association itself. Through director and supervisor membership dues, DDS contributes to the financial and structural foundation of WSNA. This is not a peripheral group; it is a core pillar. Maintaining DDS as an ad hoc committee creates a disconnect between its contributions and its standing within the organization and leaves it to be dissolved at a moment's notice.

Establishing DDS as a standing committee is not simply a procedural change—it is a strategic decision. It ensures continuity in leadership development, formalizes a critical support system, and aligns the organization's structure with its operational reality. If WSNA is committed to strengthening its future, it must start by reinforcing the structures that support the association.

LEADING THE WAY WITH



✓ K-12 REGULATION READY

SCHOOL YEAR 2025-2026

CEREAL, YOGURT & GRANOLA THAT MEET THE PRODUCT-BASED STANDARDS FOR ADDED SUGARS



31 CEREALS

THAT CONTAIN ≤ 6G ADDED SUGARS PER OZ



14 YOGURTS

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CEREAL BARS NOT INCLUDED IN THESE PRODUCT-BASED STANDARDS



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AN INTERVIEW WITH A LEADER
WHO SERVES WITH PASSION



Jareld Klinkenberg

**EXECUTIVE CHEF
DIRECTOR OF NUTRITION SERVICES
CHENEY SCHOOL DISTRICT**

AT A GLANCE



11
YEARS
in school
nutrition
leadership



5,591
STUDENTS
served across
Cheney School
District



**PASSIONATE
ABOUT
COMMUNITY
NUTRITION**



**CULINARY
LEADERSHIP**
across hospitality,
education, and
entertainment

Chef Jareld Klinkenberg leads with creativity, dedication, and a deep commitment to nourishing students and strengthening the community—one meal at a time.



FUN FACT

Professional actor and stunt man who has been in over a dozen productions!



1. What school district do you work for?

Cheney School District



2. What is your current role within the district?

Executive Chef Director of Nutrition Services



3. How long have you worked in school nutrition?

11 years in current position; 4 years as a district consultant



4. How many students are in your district?

5,591



5. What is your favorite part of working in school nutrition?

Getting to support our communities with nutrition foods



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

Being able to use my culinary talents to do multiple aspects of the hospitality industry. Teaching, Entertainment, K12 Dining, and Fine Dining. All which give different perspectives in feeding humans.



7. What is your favorite school nutrition meal?

I love our pizza. We hand push out dough, proof, fresh bake, and we serve a nice sized piece as well.



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

Regulations and requirements will change, but stay relatively static, don't stress, just learn to adapt.



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

Create new international flavored meals by request of the kids and open two remodeled kitchens and a brand new kitchen



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

Build your own Ramen Bowls – We have created the recipes and taste tested with the kids



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

I am a professional actor and stunt man that has been in over a dozen productions



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

I work alot...when not in-district I am working on projects that better my skills in the kitchen and in the world. I love to learn by doing and with food you can never learn it all.



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

I am watching a lot of old sitcoms. Comedy and easy low stress storylines are my current jam.



14. What would be your dream vacation?

A vacation where money and time were not a concern with my family, where the food is clean and fresh. The weather would be perfect and privacy would exist.



15. What is the one thing you cannot live without?

Coffee

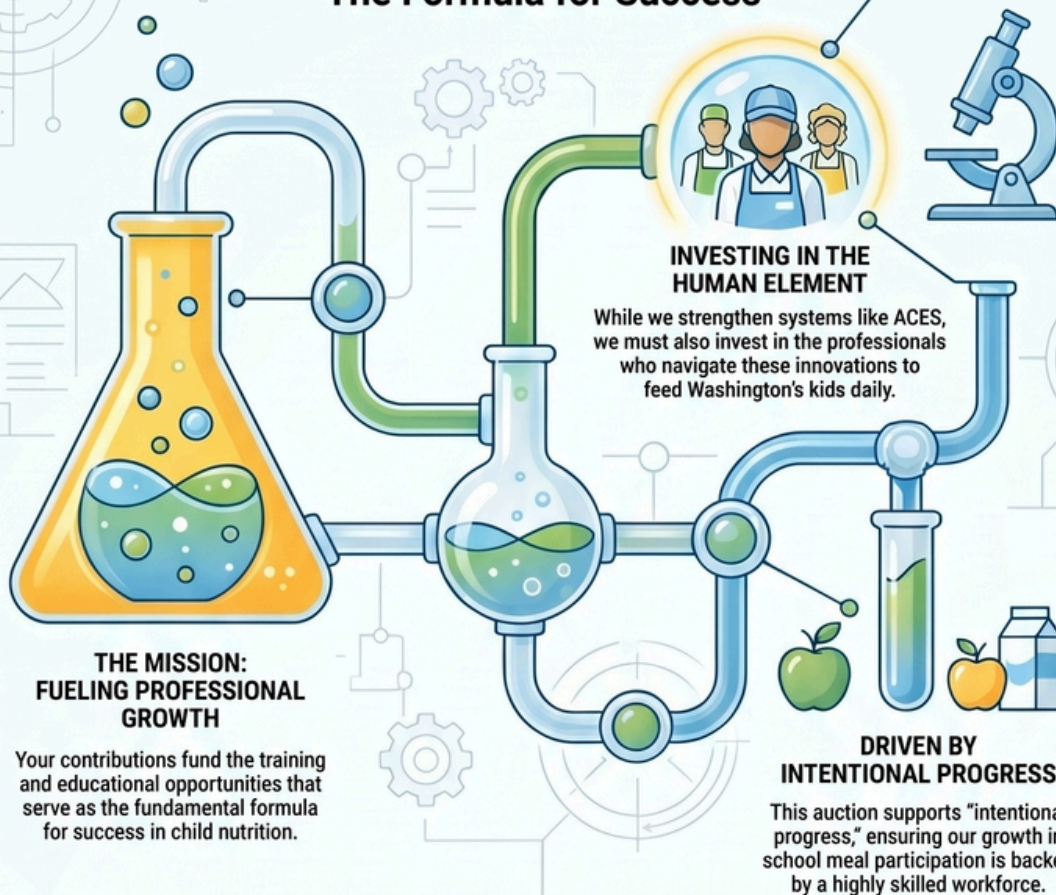
“ We’re not just feeding students—we’re fueling their futures. ”



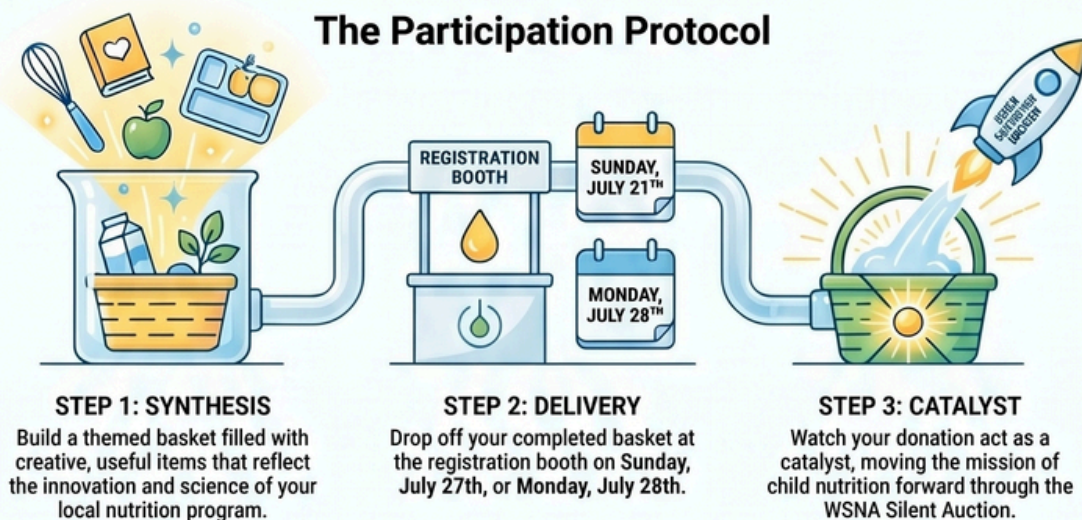
**THANK YOU, JARELD,
FOR ALL YOU DO!**

Give a Basket, Change a Career – WSNA Silent Auction: The Lunch Lab Edition!

The Formula for Success



The Participation Protocol



LAB SAFETY & CONTACT INFORMATION



**SAFETY NOTE:
CONTROLLED SUBSTANCES**

To maintain a safe and professional "lab" environment, no alcohol is permitted in any auction donations.



CONTACT THE LAB MANAGER

Reach out to Mackonna Long at mglong@northmasonschoools.org for questions regarding your donation or the auction protocol.

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LUIGI'S Themed Celebration Cup



SUPERPRETZEL® SUPERSTIX®
51% Whole Grain Cinnamon Bun Filled Soft Pretzel Stick



SUPERPRETZEL®
51% Whole Grain
Pumpkin Shaped Soft Pretzel



READI-BAKE® Benefit® Bar
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STEP 2

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STEP 3

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Summer Meals Momentum:

PREPARING FOR A STRONG SEASON AHEAD

Summer is just around the corner, and across Washington, sponsors and partners are working hard to prepare for another impactful season of summer meals. From application deadlines to operational updates and statewide collaboration efforts, we are grateful for the dedication and care you continue to bring to this work. Together, we are helping ensure children and families have reliable access to nutritious meals all summer long.

Important Application Deadlines

A reminder that all state application materials for the Summer Food Service Program (SFSP) are due by June 1. Submitting applications on time helps ensure there is adequate time for review, corrections, approval, and sponsor readiness activities before meal service begins.

Sponsors should also ensure that:

- Annual training requirements are completed prior to operations.
- Site information and meal service times are accurate and finalized.
- Outreach plans are in place to help families locate meal sites.
- Staff are trained on civil rights, meal counting, monitoring, and food safety procedures.

If you have questions regarding application timelines or approval status, please connect with the [Summer Meals team](#) as soon as possible.

Summer Summits Recap

This spring, OSPI was excited to host our 2nd Annual Summer Summits in Tacoma and Kennewick, bringing together summer meals sponsors, community partners, schools, and advocates from across Washington to prepare for the summer ahead. With growing attendance and engagement from sponsors statewide, the Summits continued to build momentum around collaboration, innovation, and expanding access to summer nutrition programs. Attendees participated in sessions focused on program operations, Rural Non-Congregate implementation, outreach strategies, procurement and vendor considerations, compliance reminders, and sponsor best practices, while also connecting directly with OSPI staff, community organizations, and fellow program operators to share ideas and strengthen partnerships.

A special thank you to United Way of King County, DSHS, and all our partners, presenters, and attendees who helped make this year's events such a success. Your passion and dedication continue to inspire this work, and we are already looking forward to next year's Summer Summits.

Rooted in Excellence (RIE)



This year, OSPI is excited to introduce our first-ever Summer Rooted in Excellence (RIE) Award, created to recognize and celebrate outstanding summer meal sponsors across Washington state who demonstrate innovation, leadership, and a strong commitment to child nutrition. The Rooted in Excellence Award honors sponsors who go above and beyond to strengthen systems, build meaningful relationships, and expand support for children and families through exceptional operations, creative outreach, staff training, technical assistance, and impactful community partnerships.

Thank You for Your Partnership

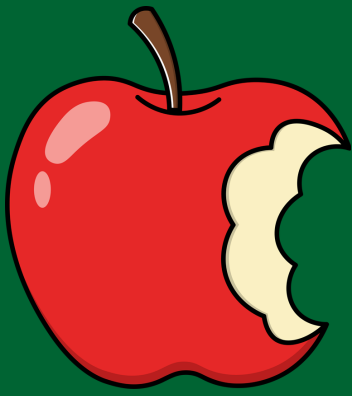
Summer meals are possible because of the passion, creativity, and dedication of sponsors, schools, community organizations, and partners across the state. As we move into another busy summer season, thank you for your continued commitment to serving children and families.

We look forward to working alongside you to make this summer successful, supportive, and rooted in excellence.

Do you see your program in the description above? Applications for the Summer Rooted in Excellence (RIE) Awards open in July!

To learn more about the Summer RIE, review this [FAQ document](#).





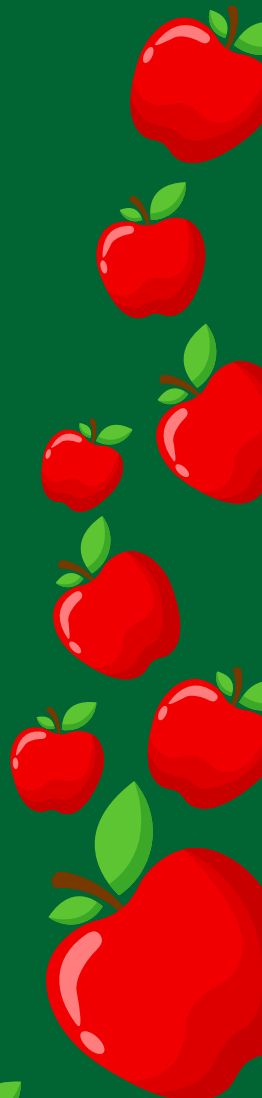
SUMMER CRUNCH WASHINGTON

THIS SUMMER, SPONSORS ACROSS WASHINGTON ARE INVITED TO PARTICIPATE IN THE FIRST ANNUAL SUMMER CRUNCH- A FUN AND ENGAGING CELEBRATION INSPIRED BY THE STATEWIDE APPLE CRUNCH HELD EACH OCTOBER. THE SUMMER CRUNCH ENCOURAGES PROGRAMS TO HIGHLIGHT FRESH, LOCAL FOODS AND CREATE EXCITEMENT AROUND HEALTHY EATING DURING SUMMER MEAL SERVICE. WHETHER IT'S FEATURING LOCAL PRODUCE, HOSTING A "CRUNCH" MOMENT WITH CHILDREN AND FAMILIES, OR PARTNERING WITH LOCAL GROWERS AND COMMUNITY ORGANIZATIONS, THE SUMMER CRUNCH IS A GREAT OPPORTUNITY TO BUILD COMMUNITY, PROMOTE NUTRITION EDUCATION, AND CELEBRATE WASHINGTON AGRICULTURE WHILE MAKING SUMMER MEALS EVEN MORE MEMORABLE FOR KIDS.

To help your Summer Crunch event be easy, fun, and impactful., **OSPI is excited to offer the NEW Summer Crunch Materials Toolkit**, now available in the [Summer Meal Program & Farm to Summer Toolkit!](#)

The Toolkit includes the following:

- [Summer Crunch Social Media Toolkit](#) featuring four ready-to-use posts to help spread the word quickly, along with other helpful tips.
- [Digital Summer Crunch Flyer and Social Media Graphic Templates](#) great for sharing online. Templates include one modifiable flyer, five pre-made graphics and one editable graphic.
- [Downloadable Summer Crunch logos](#) in multiple color options for use in your own materials.
- [Summer Crunch Printable Flyer](#) great for printing, this modifiable template can be customized and used to promote Summer Crunch throughout the community.





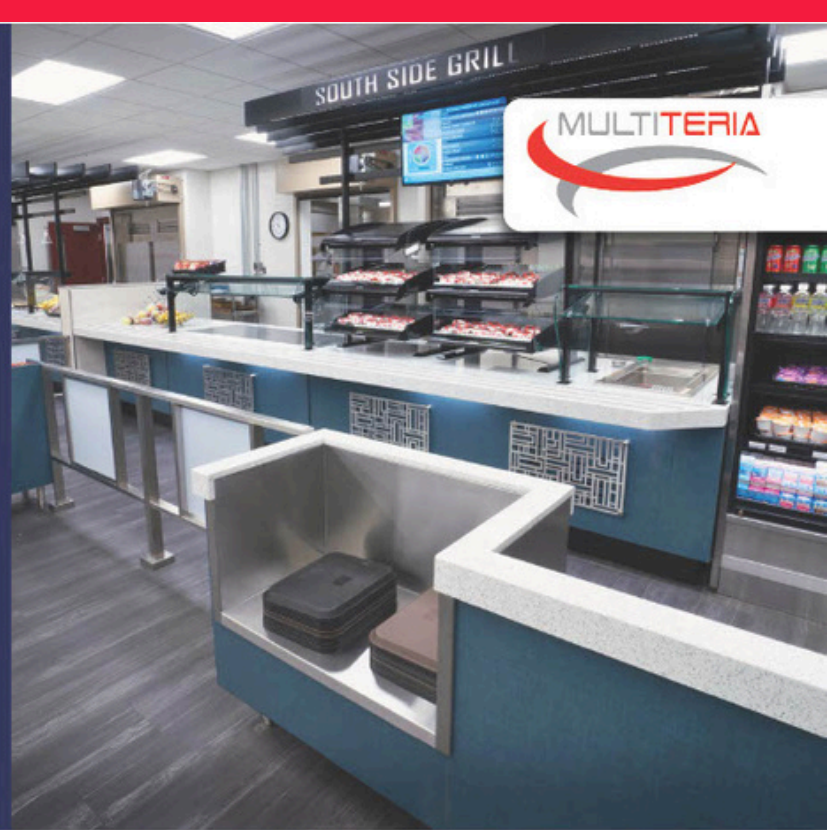
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Crafted in the Northwest



FROM THE CHIEF NUTRITION

OFFICER'S DESK

Leanne Eko, Chief Nutrition Officer
OSPI Child Nutrition Services

Washington Office of Superintendent of
PUBLIC INSTRUCTION

Child Nutrition

Spring tends to bring a fresh start and in child nutrition, it also brings fresh momentum. Across OSPI Child Nutrition Services, we're focused on practical work that makes a real difference: strengthening systems, expanding access, and supporting sponsors across Washington. Here are a few highlights.

Strengthening Systems to Better Serve You:

Across CNS, we're making our systems more consistent, transparent, and easier to use. You may have heard about our new food distribution system, Washington ACES (Allocation & Commodity Entitlement System). Built from decades of sponsor feedback, ACES will streamline workflows, reduce manual tasks, and provide real-time program information giving you a more intuitive, transparent experience and greater confidence in managing your FDP entitlement. We're also working on a project to align compliance review processes across programs. The goal is a consistent experience with clear expectations, timelines, and communication so you receive the same quality and support, regardless of program or reviewer.

Momentum in School Meals:

One of our most encouraging updates is continued growth in school meal participation. Even with a slight decline in school enrollment, meals served continue to rise, especially breakfast. This reflects expanded access and your efforts to make meal programs welcoming and responsive to students' needs.

Policy and Legislative Progress:

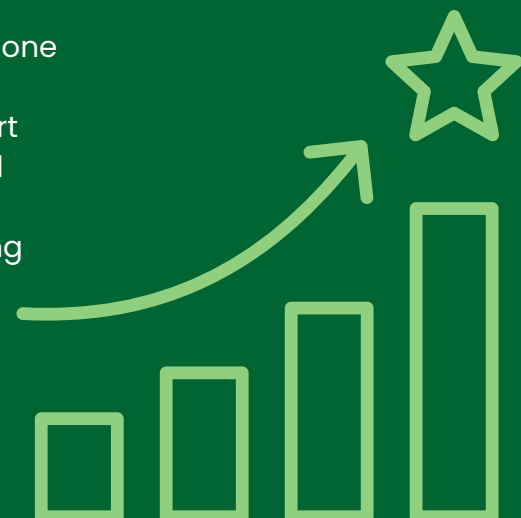
State-level developments this year will shape our work ahead. The Washington Local Foods for Schools Program signals the state's commitment to connecting students with locally grown foods, building on work many of you already lead in your communities.

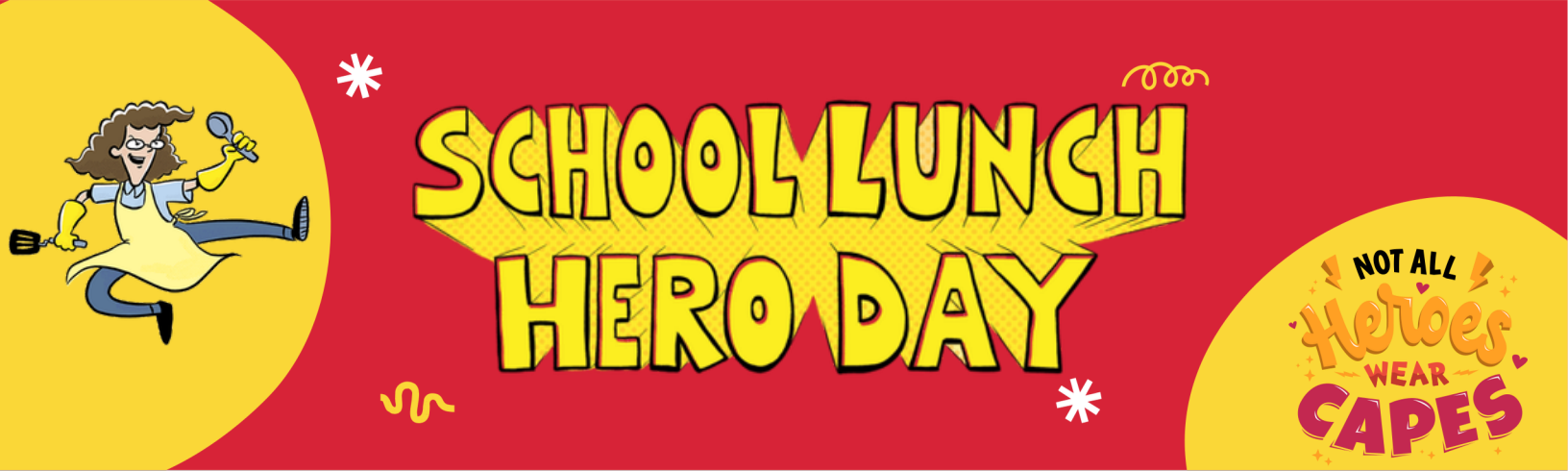
Work is also underway on statewide strategies to strengthen food security and help school meal programs keep evolving to meet student and family needs. We'll share updates and guidance as these efforts move forward.

Looking Ahead:

Across system improvements, policy changes, and program growth, one theme stands out: **intentional progress**. We're not changing for change's sake. OSPI Child Nutrition Services is working hard to support you, strengthen program integrity, and ultimately serve students and families better. Most importantly, we know we're not doing this alone. Thank you for your leadership, creativity, and commitment to ensuring every student in Washington has access to nutritious, high-quality meals.

Here's to the work ahead - grounded in purpose, strengthened by collaboration, and focused on impact.





School Lunch Hero Day provides a special opportunity to recognize the dedicated school nutrition professionals who work behind the scenes to keep students fueled and ready to learn! From early mornings spent preparing balanced meals to ensuring that every child is served with care and dignity, these individuals play a vital role in the daily life of a school. Their work goes far beyond the cafeteria line—they create welcoming environments, accommodate diverse dietary needs, and often serve as friendly, familiar faces students can count on each day.

The importance of school nutrition professionals cannot be overstated. Proper nutrition is closely linked to student focus and overall academic success, making these teams essential partners in education. By providing nutritious, reliable meals, they help bridge food gaps for many children and support healthy development.

School districts across the state took the opportunity to recognize the importance of school nutrition professionals on May 1st in a variety of ways - from social media posts, all district communications, and small gifts - school lunch heroes were recognized for their commitment, compassion, and lasting impact they have on student well-being!

Here are some highlights from local districts in Washington state:

Lake Stevens School District provided appreciation gifts for all their staff to acknowledge the importance of their contributions to the team and all their hard work.

West Valley School District prepared a buffet style of goodies for their staff to enjoy.

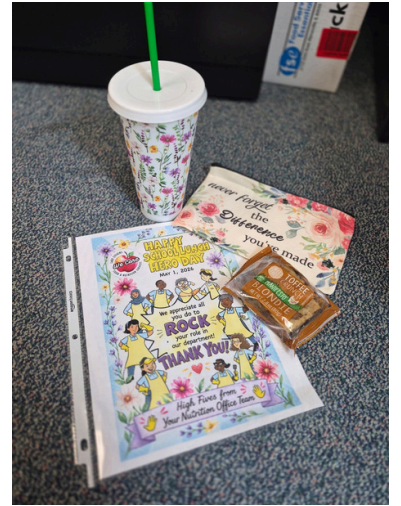
Sedro-Woolley School District recognized staff on the district Facebook page, and provided snacks and small gifts for employees as a token of appreciation at a Department meeting earlier in the week:



TO ALL OUR SCHOOL LUNCH HEROES



NOT ALL
Heroes
WEAR
CAPES





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WSNA Absentee Voting Ballot

The Nominating Committee would like to thank the candidates who are running for positions on the Executive Board for the coming year, 2026 - 2027. They are motivated members who have chosen to represent all of us as leaders of WSNA. Voting will take place at the Annual State Conference in the registration area. If you cannot be present, please print the absentee ballot below and send to:

Newport SD ATT: Sheila Myrvang, PO Box 70 Newport Washington 99156

*Requests must be postmarked by June 30th.

Vice President

Hannah Phillips

Region Lead- East

Rene Sellgren

Secretary/ Treasurer

Mandy McDonald

Region Lead- West

Kaydee Harris



2026 WSNA Board Candidates

Hannah Phillips - Vice President

I am excited to run for the WSNA Vice President position and, if elected, look forward to continuing my service on the WSNA Board. For the past two years, I have served as the West Leadership Co-Chair, where I valued the opportunity to learn, collaborate, and help move the organization forward. I welcome the opportunity to continue serving WSNA in this expanded role.

I bring 12 years of child nutrition experience in both Colorado and Washington and am a registered dietitian. I enjoy networking and building strong relationships to support and strengthen our shared mission of providing nutritious meals to students every day.



Mandy McDonald - Treasure/Secretary

I'm Mandy, the Director of Dining Services for the Othello School District. In my role, I focus on supporting students through quality nutrition while keeping our operations efficient so we can serve as many students as possible and minimize disruption to instructional time. I'm committed to making sure every student who wants to eat has the opportunity to do so in a way that fits smoothly into the school day. I'm also a proud mom of three, and a lot of my time outside of work is spent traveling to watch my kids compete and coach. Being there to support them is one of the most important parts of my life, and I wouldn't have it any other way.



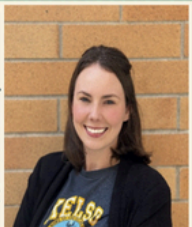
Kaydee Harris- Region Lead

My name is Kaydee Harris, and I serve as the Nutrition Services Supervisor and Registered Dietitian for Kelso School District. I have worked in child nutrition and have been an active member of WSNA/SNA for the past nine years.

Throughout my career, I've focused on strengthening programs through staff development, operational efficiency, and building positive, supportive team environments. I am especially passionate about helping our programs "level up" by expanding Farm to School efforts and increasing scratch cooking in our kitchens—creating meals that are both nourishing and meaningful for students.

I believe in the power of collaboration and connection across districts, and I value opportunities to share ideas, resources, and solutions that support our teams and programs.

As a candidate for WSNA Western Lead, I am excited to continue growing professionally while supporting others in our region, strengthening relationships, and advocating for the important work we do every day in school nutrition.



Rene Sellgren - Region Lead- East

Hello my name is Rene Sellgren I am running for the Regional Lead-East position for the 2026/2027 WSNA Board. I have been in school food service for over 32 years. I started out as a substitute and worked my way up to a Cafeteria Manager. For the past 12 years I have been in the role of Food Service Director for the Nine Mile Falls School District.

For the last several years I have been involved on the decorations committee for the annual WSNA Conference I am involved with the DDS Committee and assisting with the DDS Workshops

I have also been involved WASBO as a Child Nutrition Networking Chair. I have also been an active presenter for the WASBO Annual Conference for several years. I have also assisted many new directors in small districts learn the requirements of school nutrition





WASHINGTON SCHOOL NUTRITION ASSOCIATION 2025-2026 EXECUTIVE BOARD MEMBERS

<i>OFFICER POSITION</i>	<i>NAME & ADDRESS</i>	<i>PHONE & E-MAIL</i>
President Finance Committee Executive Team Executive Board	Alexandra Epstein-Solfield Ellensburg School District	Email: alexandra.epsteinsolfield@esd401.org Ph: 206-697-2442
President Elect Finance Committee Executive Team Executive Board	Juliana Fisher Northshore School District	Email: jfisher@nsd.org Ph: 425-408-7656
Vice President Finance Committee Executive Team Executive Board	Mackenna Long North Mason School District	Email: mglong@northmasonschoools.org Ph: 360-277-2121
Secretary/Treasurer Finance Committee Executive Team Executive Board	Alison Landry Kent School District	Email: alison.landry@kent.k12.wa.us Ph: 253-373-7891
Leadership Co-Chairs 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 Email: kcarlson@wwps.org
Member at Large Finance Committee Executive Board Executive Team	Kara Carlson Walla Walla School District	Ph: 509-232-6092
Executive Director (Non-Voting) Finance Committee Executive Board ApplePress 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(federallegislation) Bethel School District Kim Elkins (state legislation) Mead School District	E-Mail: lbeha@bethelsd.org 253-219-9212 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 NutritionServices, OSPI	Email: elizabeth.beechler@k12.wa.us Ph: 360-522-2103



**WASHINGTON
SCHOOL
NUTRITION
ASSOCIATION**

BOD Meeting Working Agenda and Meeting Minutes

Date: Friday, February 13, 2026

Time: 1:00 pm PST

Location: <https://zoom.us/j/96213998708?pwd=Ndpyxgv7m4CAwms2JOcTEqbTaGGm4W.1>

Meeting ID: 962 1399 8708

Passcode: 252952

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 Kameron Lott, Parliamentarian	Allison Johston, Region Lead (NW) Magieline Benedicto, Regional Lead (SE) Leeda Beha, PP&L Co-Chair Kim Elkins, PP&L Co-Chair Laurie Ozanich, Membership Chair Charlotte Green, Education Chair Patricia Barrett, Marketing/Communications Chair Janel Rupp, Industry Chair	
Non-Voting Attendees		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)	Called to order at 1:02 pm	
2.0 Meeting Agenda	2.1 - Alexandra Epstein-Solfield, President (1 min) Approval of February 13 Agenda	Motion to approve the Feb 13 agenda. Second. Approved.	
3.0 New Business	3.1 Alexandra Epstein-Solfield, President (15 min)- Conference	Motion to increase the 2026 Annual Conference registration fees to partially	

	<p>Attendee Ticket Prices and Exhibitor Booth Pricing for 2026</p>	<p>offset the newly required 6.5% Washington State sales tax under ESSB 5814, effective for the 2026 conference. Seconded. Concerns expressed over WSNA absorbing taxes. Suggestion to be transparent regarding the sales tax and include the full amount.</p> <p>Motion to amend the current motion to keep the 2026 Annual Conference Registration fees the same as 2025 and add the tax rate as an additional cost to cover the Washington Sales tax under ESSB 5814. Seconded. Approved.</p> <p>Motion to amend the current motion to keep the 2026 Annual Conference Registration fees the same as 2025 and add the tax rate as an additional cost to cover the state and local sales taxes. Seconded. Approved.</p> <p>Motion to keep the 2026 Annual Conference Registration fees the same as 2025 and add the tax rate as an additional cost to cover the state and local sales taxes. Approved.</p>	
	<p>3.2-Alexandra Epstein-Solfield, President (15 min)- Speaker scholarship options for Conferences and Workshops</p>	<p>Motion to add proposal for speaker stipends as presented to standing rules. Seconded. Review of current policies showing no conflict with this proposal. Should be readdressed next year after the Delegate Assembly vote on DDS Standing Committee.</p> <p>Motion to amend the motion to review the document. Seconded. Approved.</p>	

		Motion to approve as amended. Approved.	
	3.3-Alexandra Epstein-Solfield, President (5 min) - Approve “get out the vote” campaign for Lisa Johnson for SNA Director position	SNA Policy: Endorsement or promotion of a candidate’s “get out the vote” campaign by a state affiliate must be approved by a vote of the affiliate’s Board of Directors – not by an individual officer or staff member – prior to any related communications. Motion to approve Lisa Johnson utilizing SNA’s get out the vote campaign and WSNA’s logo in her run for national office. Seconded. Approved.	
	3.4- Alison Landry (5 min) - Volunteers needed for ad hoc committee to review 2026-2027 budget		If interested email Alisonat alison.landry@kent.k12.wa.us
4.0 For the Good of the Order	6.1-		
5.0 Future Business	7.1-	Speaker Scholarships/ Stipends should be readdressed next year after the Delegate Assembly vote on DDS Standing Committee.	
6.0 Adjournment	8.1 -	Motion to adjourn. Seconded. Approved.	

Conference Ticket History



**WASHINGTON
SCHOOL
NUTRITION
ASSOCIATION**

BOD Meeting Working Agenda and Meeting Minutes

Date: Thursday, April 30, 2026

Time: 1:30 pm PDT

Location: BavarianBoardroom, IcicleVillage, Leavenworth, WA

&

<https://zoom.us/j/96601568955?pwd=fPHykh1Am2WZMi5Luay6FUvifACzFW.1>

Meeting ID: 966 0156 8955

Passcode: 587463

Voting Attendees (Quorum = 8)	<input checked="" type="checkbox"/> Alexandra Epstein-Solfield, President <input checked="" type="checkbox"/> Juliana Fisher, President-Elect <input checked="" type="checkbox"/> Mackenna Long, Vice President <input checked="" type="checkbox"/> Alison Landry, Secretary Treasurer <input checked="" type="checkbox"/> Sheila Myrvang, Co-Leadership Chair <input checked="" type="checkbox"/> Hannah Phillips, Co-Leadership Chair <input type="checkbox"/> Kara Carlson, Member-at-large	<input checked="" type="checkbox"/> Allison Johston, Region Lead (NW) <input checked="" type="checkbox"/> Magieline Benedicto, Regional Lead (SE) <input checked="" type="checkbox"/> Leeda Beha, PP&L Co-Chair <input checked="" type="checkbox"/> Kim Elkins, PP&L Co-Chair <input checked="" type="checkbox"/> Laurie Ozanich, Membership Chair <input checked="" type="checkbox"/> Charlotte Green, Education Chair <input checked="" type="checkbox"/> Patricia Barrett, Marketing/Communications Chair <input checked="" type="checkbox"/> Janel Rupp, Industry Chair	
Non- Voting Attendees	<input checked="" type="checkbox"/> Kameron Lott, Parliamentarian	<input checked="" type="checkbox"/> Liz Beechler, State Liaison	<input checked="" type="checkbox"/> Julia Jarrell, Executive Director
Other Attendees			
	Agenda Items	Discussion and Motions	Responsibility and Action
Announcements	Alexandra Epstein-Solfield, President / Julia Jarrell, Executive Director		
1.0 Call to Order	1.1 - Alexandra Epstein-Solfield, President (1 min)	Called to order at 1:51 pm	

2.0 Meeting Agenda	2.1 - Alexandra Epstein-Solfield, President (1 min)- Approval of April 30 Agenda as presented	Motion to approve agenda as presented. Seconded. Approved.	
	2.2 - Alexandra Epstein-Solfield, President (1 min)- Approval of February 13 Special Board Meeting Minutes	Motion to approve the February 13 Special Board Meeting Minutes. Seconded. Approved.	
	2.3 - Alexandra Epstein-Solfield, President (1 min)- Approval of January 14 Board Meeting Minutes	Motion to approve the January 14 Board Meeting Minutes. Seconded. Approved.	
3.0 New Business	3.1 Juliana Fisher (10 min)- Sponsorship Prospectus Updates	PDF is incorrect- Silver and Bronze do not include exhibitor booths. Motion to update the Annual Partnership Levels to include the Premier Partnership Level. Seconded. Approved.	ED to update website with new information.
	3.2-Alison Landry (20 min)- 26-27 Budget	Motion to extend the time limit of this agenda item by 10 minutes. Seconded. Approved. Motion to approve the budget for 26-27 as presented. Seconded. Approved.	
	3.3-Juliana Fisher, President-Elect (10 min)- Proposed Strategic Plan One-Pager Full Strategic Plan	Presented in January, did not receive any feedback by deadline. One-Pager will be a visual/ quick reference on the website. Motion to approve the strategic plan for 2026-2028. Seconded. Approved.	ED to add visual one-pager and full strategic plan to website.
	3.4- Alexandra Epstein-Solfield, President (10 min)- AEA Contract	Contract is managed by WASA. Motion to approve 2026-2027 Lobbyist Consultant Contract as presented. Seconded.	

		Discussion: Paid quarterly, does not include mileage or per diem. Approved.	
	3.5- Kim Elkins (5 min)- PP&L State Report	See attached.	
		Motion for 10 minute recess. Seconded. Approved.	
	3.6- Alexandra Epstein-Solfield, President (5 min)- Nominations Update	Candidates for VP, Treasurer, Region Lead- West finalized. Waiting on Regional Lead-East.	
	3.7- Alexandra Epstein-Solfield, President (5 min)- Ballot counting at conference- need committee	Three members needed to count. Volunteers: <ul style="list-style-type: none"> ● Sheila Myrvang ● Charlotte Green ● Lisa Johnson (potentially as a consultant) 	
<i>Julia Jarrell will leave the meeting</i>	3.8- Alexandra Epstein-Solfield, President (10 min)- Executive Director Evaluation/Contract		
4.0 For the Good of the Order	4.1- Patricia Barrett (2 min)- Spring Apple Press Reminder - Content Due May 8, Distribution May 22	Please submit as a Canva document/ link, or document in final form.	
	4.2- Patricia Barrett (2 min)- Conference Planning Updates <ul style="list-style-type: none"> ● Registration/ webpage ● Exhibitor registration ● Schedule ● Marketing plan (weekly eblast, correspond with social media posts) 	No longer doing Chopped Challenge, would like to test it on a smaller scale first. Still working on “special event.” The Conference Committee is meeting once a month. On schedule.	

	<ul style="list-style-type: none"> ● "Special Event" 		
	4.3- Hannah Phillips (2 min)	<p><u>Spring Workshop Scholarship Recipients</u> Angela Farley - Franklin Pierce SD Tanya Saddler - Granite Falls SD Christine Thrasher - Edmonds SD</p> <p><u>DDS SPRING WORKSHOP Scholarship Recipients</u> Jeanie Beebe - Hood Canal SD Charity Schimpf - Camas SD</p> <p><u>WSNA ANNUAL SUMMER CONFERENCE Workforce Development</u> Wendy Weyer, RD, SNS- Bellevue School District Tawnya White- Griffin School District Dana Brown- North Kitsap School District</p> <p><u>Ruth Ann Bennett</u> Rebecca Purvis- Hood Canal School District</p> <p><u>New Directors</u> Erin King-Luce- Pinnacles Prep Charter School</p>	
	4.4 - Alexandra Epstein-Solfield	<p>Motion to move funds from "Day on the Hill" to send flowers and a card to Mitch and his Family in the amount of \$200. Seconded. Approved.</p>	
5.0 Future Business	5.1-	<p>Speaker Scholarships/ Stipends should be readdressed next year after the Delegate Assembly vote on DDS Standing Committee.</p> <p>Review Partnership Benefits to include registrations. Include financial impact in this review.</p>	
6.0 Adjournment	6.1 -	<p>Motion to adjourn. Seconded. Approved.</p>	

