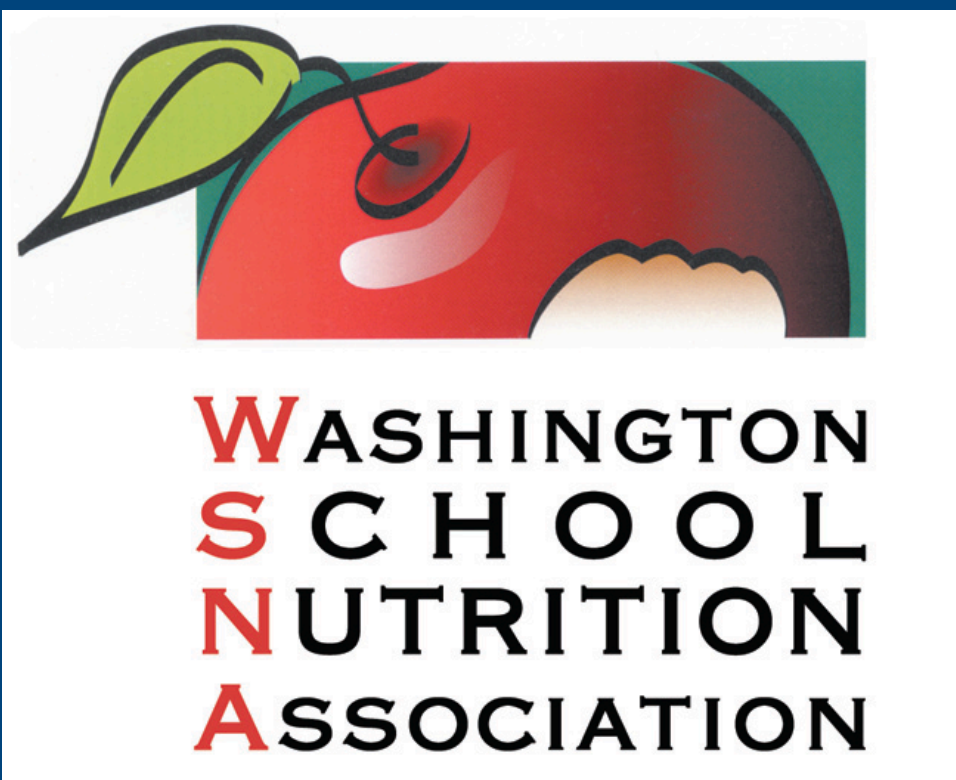


WASHINGTON APPLE PRESS

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

WASHINGTON APPLE PRESS

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Membership....

has its privilege's, learning opportunities, certifications, shared experiences and resources from across the State or Nation, being able to participate in group projects (at a discounted rate) with hundreds of Nutrition colleagues, Newsletters, and magazines filled with great information, connection to vendors, conferences and other events on Capitol Hill.

***Encourage others in your workplace to become a pea in your
WSNA Chapter (Pod) , the sky is the limit in numbers.***

he link to join SNA is below:

Sign Up Now!

By belonging to SNA, you are part of something bigger than just your school or district. You are joining the 50,000 committed members across the United States who have committed to feeding the future.

Welcome to all our newest members since November 2025!!

Lindsey Carioto, Alexis Esquivel-Sawyer, Maria Miranda, Hannah Phan, Alma Cervantes, Alana Hansen Baun, Laura Murphy, Marissa Pierce, Yenica Cervantes Alvarez, Phyllis Henry, Kelsey Nunn, Maria Pimentel, Viktoriia Diahel, Pelin Karaosmanuoglu, Amber Ovenden, Daniel Sibbett, Ashley Dorsey, Rosalina Melgoza-Cortez, Lisset Perez-Henandez, Andrea Szalda, Aya Urata

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BEATING THE MID-YEAR SLUMP: WHY SELF CARE MATTERS IN SCHOOL MEALS

A Message from the Washington School Nutrition Association President

By the middle of the school year, even the most dedicated school nutrition professionals can feel stretched thin. Early mornings, staffing shortages, tight budgets, and the daily pressure to serve appealing and healthy meals can take its toll. Our work is meaningful but it can also be exhausting.

Taking care of yourself throughout the day is essential. Self-care helps you stay focused, patient, and safe on the job. It supports your physical health, mental well-being, and overall job satisfaction. Even small acts of care can reduce stress and help you finish the day feeling stronger.



Here are a few simple reminders as we move through the busy months ahead:

- **Take your break.** Even a few minutes to sit, breathe, or hydrate can make a big difference.
- **Fuel yourself, too.** You work hard to nourish students—don't skip meals or water.
- **Lean on your team.** Share the load, laugh when you can, and celebrate the small wins together.
- **Do the best you can.** If mistakes happen, learn from them and move forward with grace.
- **Remember your impact.** Every meal you serve supports student health, learning, and success.

When you care for yourself, you're better able to care for others. Let's give ourselves the same grace and nourishment we work so hard to provide our students. Your well-being matters, and our schools are stronger because of you.

With sincere appreciation,

Alexandra Epstein-Solfield,
WSNA President





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DISTRICT DIRECTORS & SUPERVISORS

2026 Spring Workshop

✦ **APRIL 30 - MAY 1**
THURSDAY - FRIDAY

REGISTRATION OPENS FEB 1ST 2026

✦ **2 DDS Scholarship Opportunities Available!**

Join fellow District Directors and Supervisors from across the state for a spring conference designed to strengthen leadership, expand knowledge, and support excellence in school nutrition programs.

Highlights of the Event:

- Networking with District Peers
- Professional Development
- Industry meet & greet
- Shared insights on evolving nutrition trends



Leavenworth, WA

ICICLE INN

505 US Hwy 2
Leavenworth, WA 98826

✦ **Events start Thursday**

4:30pm

Connect. Learn. Lead.

WSNA members have been busy keeping the universal school meal conversation going in Olympia.

In January, the results of a survey of school nutrition directors were shared with the Governor's office on the most impactful ways to increase access to free school meals. We acknowledged the current budget deficit, and the intent is to help guide future policy planning. Thanks to all that filled out the survey!

Key Findings

- Greatest unmet need exists at middle and high schools
- Lowering the Community Eligibility Threshold from 40% to 25% ISP
- Universal free meals are a lower cost step towards universal free meals
- Expanding free meals to all elementary schools remains a priority

Benefits

- Increase equity across our state
- Help alleviate financial pressure on families that struggle with high cost of living
- Supports local economy through agricultural purchases
- Supports education efforts by having students ready to learn

Several bills were introduced that could impact school meals. To read the bill language go to:

<https://leg.wa.gov/bills-meetings-and-session/bills/> and enter the bill number.

HB 5878 – requiring Vegan options if a student or parent requested it for school meals and snacks. We met with a Meals for Kids champion Rep. Berg to discuss the impacts and explained the challenges and how schools already accommodate as able. She did not want to add an unfunded mandate to our program so supported the pause of this bill. She will be focusing on the results of the Plant Based Food grants during the off season and how to expand that knowledge to all school districts.

HB 2238-Development of Statewide Food Strategy is a good step towards building long-term food security within our State. Passed out of the House with a vote of 83 yeas and 12 nays and is now in the Senate with the first reading Feb 12

HB 2369- Promoting the use of Local Foods in Schools which codifies the process OSPI has in place using the Food Distribution Program to distribute Local Foods in Schools. It moved out of Committee with excellent support and was referred to Appropriations on February 4.



WSNA Legislative Update

WSNA Day on the Hill on January 29 was a busy day with Mitch Denning, WSNA Consultant, Alexandra Epstein-Solfield and Juliana Fisher meeting with 22 legislators who are Meals for Kids champions and discussed these bills as well as urging approval of OSPI's supplemental operating budget request for \$300,000 that would go to school districts to pay for the labor of the SUN Bucks process. This is called "Tennis Shoe" day for a reason! 22 visits in one day are a major accomplishment. A big thanks for advocating for all of us.



On February 3, AEA Day on the Hill was attended by the great group of people in the picture. This day is WMAO (Maintenance & Operations) and WSNA day to talk about our legislative priorities with our individual legislators and the 4 caucus leaders. It is great to share our stories about what is happening in our school districts and the impacts of the bills and asks. This is the best introductory day to learn the ropes of meeting with your legislators. Please keep an eye out next January for a Save the Date!

A huge thank you to all that participated.

If you would like to join the WSNA Legislative Committee or have questions about these issues, please contact Leeda Beha at lbeha@bethelsd.org or Kim Elkins at kim.elkins@mead354.org.

Submitted by Kim Elkins, WSNA PPL Co-Chair

2026

WSNA Spring Workshop

Saturday, May 2nd, 2025



Icicle Inn

Leavenworth, WA

REGISTRATION NOW OPEN

\$75 for WSNA Members ✓

\$85 for Non-Members ✓

Join us in beautiful Leavenworth, WA for the 2026 Washington School Nutrition Association (WSNA) Spring Workshop on Saturday May 2nd, 2026. This event is designed for school nutrition kitchen staff. This workshop will focus on key topics that are essential for success in today's school nutrition programs, including:

- **Navigating Difficult Situations:** Learn how to confidently and explain program requirements to your school community.
- **Administrative Review:** You'll hear from fellow kitchen staff experience related to their Administrative Review (AR) experiences as they share tips and tricks to get through successfully.
- **Cooking Demonstration:** Watch and participate in a cooking demonstration that offers skills you can take back to your kitchen.
- **Allergies:** Learn best practices for managing student allergies.

Walk away informed and ready to end the year strong!



WHY EATING THE RAINBOW IS SO IMPORTANT FOR KIDS

-from fooddetectives.org

“Eat the rainbow!” You’ve probably heard it — maybe even said it to kids in your classroom or at dinner. But what does it really mean? And why is it such a big deal when it comes to kids’ health? Let’s break it down in a fun, colorful way! 🍕🍓🥬

What Does “Eat the Rainbow” Mean?

Eating the rainbow means filling your plate with lots of different colors of fruits and vegetables — reds, oranges, yellows, greens, blues, and purples. Each color group is packed with unique vitamins, minerals, and plant nutrients that help your body grow, stay strong, and feel good. The more colors you eat, the more benefits you get! Think of it like this: different colors = different superpowers. 💪

The Colorful Superpowers of Fruits & Veggies

Let’s take a tour through the rainbow and see what each color brings to the table:

❤️ RED FOODS

Examples: Strawberries, tomatoes, red peppers, watermelon

Superpowers: Help your heart, improve memory, protect your body from illness

🍊 ORANGE & YELLOW FOODS

Examples: Carrots, sweet potatoes, oranges, mangoes, corn

Superpowers: Keep your eyes sharp, boost your immune system, give you glowing skin

🍋 GREEN FOODS

Examples: Broccoli, spinach, cucumbers, kiwi, green apples

Superpowers: Build strong bones, help digestion, give you lasting energy

💙💜 BLUE & PURPLE FOODS

Examples: Blueberries, grapes, eggplant, purple cabbage

Superpowers: Boost brain health, fight inflammation, support a strong heart

🍌 WHITE & BROWN FOODS *(Yes, they count too!)*

Examples: Cauliflower, mushrooms, bananas, potatoes

Superpowers: Support immunity, lower cholesterol, give you fiber and fuel

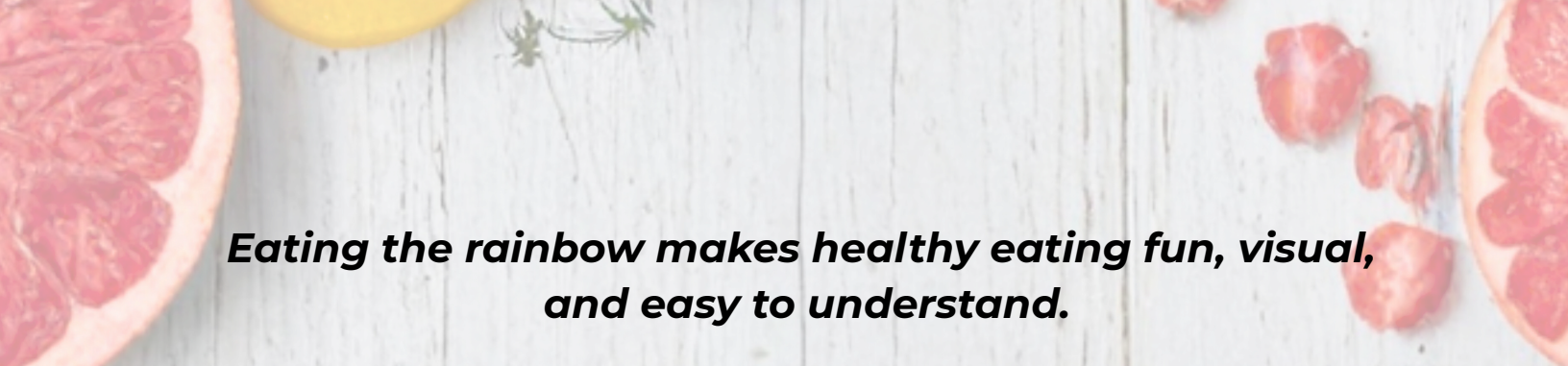
Why It’s Especially Important for Kids?

Growing kids need a wide variety of nutrients to:

Build strong bones and muscles, power their brains for learning and focus, keep their immune systems strong, and prevent long-term health issues down the road.

But kids don’t need to memorize nutrients or track vitamins — if they are encouraged to see and taste lots of colorful foods, you will be laying the groundwork for a lifetime of healthy eating.





Eating the rainbow makes healthy eating fun, visual, and easy to understand.

How to Help Kids Eat the Rainbow

✓ Make it a Game:

Challenge your child to find 3–5 colors on their plate. Or try a “color of the day” challenge — can they find and try a green food today?

🍓 Let Them Pick:

At the store or market, let your child choose a new fruit or veggie by color. When they help choose it, they’re more likely to eat it! And if they don’t eat it, don’t sweat it. Touching, smelling, or playing with the food (a red pepper strip can be a boat, broccoli can be a tree) all count as important exposures!

🍴 Serve Small “Rainbows”:

Even a bite or two of different veggies or fruit counts! Think rainbow skewers, colorful smoothies, or mix-and-match veggie trays.

👨👩 Eat It Together:


Kids learn by watching. If you’re excited about colorful food, they will be too!

💬 Final Thought

Eating the rainbow isn’t about being perfect. It’s about helping kids connect food with fun, color, and health. When kids learn to love fruits and veggies in all shades, they build habits that can last a lifetime.

Food Detectives is a program of The Beecher’s Foundation. Founded in 2006, Food Detectives empower kids with skills to see through food marketing and make informed, confident choices – for themselves, their families, and their communities.

It’s nutrition education made easy! Learning about food is fun, eye-opening, and easily digestible with Food Detectives’ free, standards-aligned, interactive lessons at home or in the classroom. Learn more at www.fooddetectives.org.





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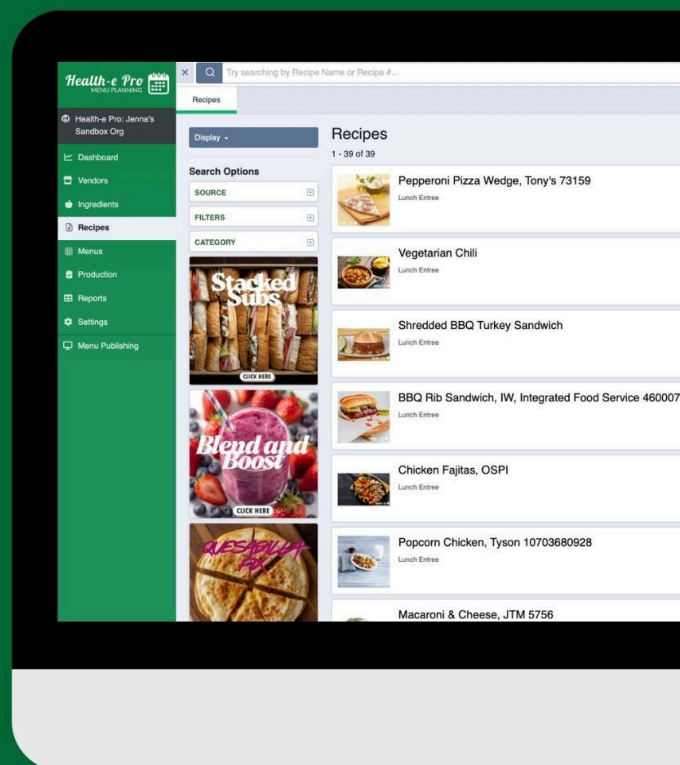


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Champions of School Nutrition:

EMPLOYEE, MANAGER, & DIRECTOR OF THE YEAR NOMINATIONS

Do you know a school nutrition employee, manager, or director who goes above and beyond to nourish students and strengthen their school community every day? Consider nominating them to be recognized for their work at a national level:

The School Nutrition Association's Employee, Manager, and Director of the Year awards honor those exceptional professionals whose dedication, leadership, and passion ensure students receive healthy meals and positive food experiences that fuel learning and success.

Nominations for the 2025–26 awards open on January 1, 2026, and are due online by March 3, 2026.

Find more details at: <https://schoolnutrition.org/resources/awards-scholarships/>



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LUNCH LAB

Igniting Innovation and Science in Schools Meals

WSNA ANNUAL CONFERENCE

July 27 - 19th
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WSNA MEMBER SPOTLIGHT

Member name: Sabrena Miller
School District West Valley School District

1. What school district do you work for?

West Valley School District

2. What is your current role within the district?

Nutrition Manager

3. How long have you worked in school nutrition?

17 years

4. How many students are in your district?

3000

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

My favorite part of working school nutrition is feeding the kiddos.

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

Being able to run my team efficiently through COVID and provide thousands of meals per week to kids while bonding with my team and building relationships with the community. Tough times but extremely rewarding!

7. What is your favorite school nutrition meal?

Turkey gravy meal

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

Just breathe, we are here to feed the kiddos.

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

To learn as much as I can learn to succeed.

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

General T'so Chicken with Not Fried Rice

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

I went to school to be a legal secretary.

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

I love spending time with my family. In warmer weather you can find me on the bike trail or in the pool.

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

Currently binge watching The Rookie. I am reading the Seabreeze book series by Jan Moran.

14. What would be your dream vacation?

Bora Bora with my husband

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

My family



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2026 WSNA Annual Conference Call for Speakers



LUNCH LAB

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

School Nutrition
Professionals & Industry
Partners encouraged to
submit a proposals



Direct questions to
WashingtonSNAInfo@gmail.com

Extended Deadline March



CALLING ALL CHANGEMAKERS:

Bring Your Ideas to the Lunch Lab!



Have an idea, a lesson learned, or a story that could help move school nutrition forward? This year, we're turning our annual state conference into a Lunch Lab: Igniting Innovation & Science in School Meals—and we're inviting you to help shape the experiment.

The Washington School Nutrition Association is now accepting session proposals, and we're looking for curious minds and real-world practitioners to share what's working, what's being tested, and what we're still figuring out together.

We're seeking presenters from across the spectrum—kitchen staff, managers, supervisors, directors, OSPI partners, WASBO (Washington School Business Officials) colleagues, chefs, and industry partners who bring practical insight and fresh thinking to our field. Some of last year's most popular sessions came from WASBO presenters, reminding us how powerful it can be to step outside our usual lanes and learn from adjacent fields.

Industry Member Proposal Form

For industry partners, and professionals from external organizations.

Child Nutrition Staff Proposal Form

For kitchen staff, managers, supervisors, directors, and school district or state agency staff

As you consider a proposal, think like a Lunch Lab researcher:

- What's happening right now in our industry?
- What questions are people actively trying to solve?
- What challenge did you face—and what did you test, adjust, or innovate to address it?

Do you have a story, data point, or lesson learned that could help others in their work or leadership?

What training sessions have stayed with you, and what made them effective?

We're also especially interested in voices beyond traditional school nutrition roles—dietitians, professional coaches, hunger-relief organizations, researchers, and other partners who can bring new perspectives and tools to our work.

Know someone who would be a great fit for the Lunch Lab?

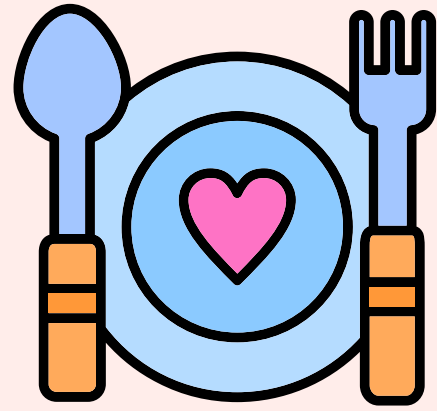
Share this call with your network and encourage them to submit.

The deadline for proposals is March 1, 2026

Let's spark new ideas, test bold approaches, and build a conference full of practical takeaways our members can use right away.

MORE THAN MEALS: THE TEAMWORK BEHIND EVERY TRAY

SUBMITTED BY: MACKENNA LONG, WSNA PRESIDENT ELECT



Walk into any school kitchen at peak lunch rush and you'll witness something extraordinary. Trays flying, ovens humming, kids lining up, last-minute changes, special diets, missing items—and somehow, meals still get served with a smile. This is not chaos. This is teamwork. And no one does it better than lunch ladies.

Lunch ladies are the people you want beside you in a disaster. They know how to adapt, improvise, and function in impossible conditions without losing momentum. But even the strongest teams feel pressure. The key to a healthy, high-functioning food service department is intentionally creating an environment where efficiency and fun exist side by side.

Mutual Respect Is the Foundation

Every successful kitchen runs on respect. Respect for roles, experience, and the reality that each position: cook, server, cashier, prep, dishwasher—matters.

When staff feel seen and valued, they perform better. Simple habits like listening without interrupting, speaking kindly during stressful moments, and acknowledging effort go a long way toward building trust.

A Healthy Dose of Humor (and Shenanigans)

Let's be honest—lunch ladies survive on humor. Laughter in the kitchen reduces stress, strengthens bonds, and makes long days feel lighter. Inside jokes, themed days, friendly competitions, and harmless shenanigans remind everyone that joy is allowed at work. A team that laughs together works better together.

Recognizing Each Other's Contributions

A “thank you,” a shout-out during a meeting, or a quick note of appreciation can change the entire tone of a workplace.

Recognition doesn't have to be formal or fancy; it just has to be genuine. When team members know their hard work is noticed, pride replaces burnout, and morale rises across the kitchen.

Cross-Training Builds Confidence and Coverage

Cross-training isn't just about efficiency—it's about empowerment. When staff are trained in multiple tasks, they feel more confident and capable. It allows teams to step in seamlessly when someone is out, during emergencies, or on especially heavy days. Cross-training also builds empathy; when you've done someone else's job, you respect it more.

Supporting the Humans Behind the Aprons

Lunch ladies carry responsibility, time pressure, and emotional labor—often quietly. Creating a supportive culture means checking in, offering flexibility when possible, and understanding that even the strongest staff need grace. When leaders prioritize both performance and people, teams thrive.

The Payoff for the Department and District

Fun, functional teams don't just feel better—they perform better. Turnover decreases, communication improves, and service quality rises. Students feel it. Schools feel it. Districts benefit from stronger operations and a healthier workplace culture. At the end of the day, lunch ladies are not “just” serving meals. They are problem-solvers, caregivers, crisis managers, and the heart of the school. Investing in teamwork, respect, training, and joy isn't extra—it's essential. And when you get it right, ***the kitchen becomes more than a workplace. It becomes a team.***

Join me for a special session on this topic at WSNA's Spring Workshop May 2nd



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2026 SCHOLARSHIP OPPORTUNITIES

APPLY - LEARN - CONNECT

WSNA is pleased to offer multiple scholarship opportunities to support professional development in 2026. Review the opportunities and apply by the listed deadlines.

SPRING WORKSHOP SCHOLARSHIP

3 Scholarships Available

Event Details:

Saturday, May 2, 2026 | Icicle Village Inn, 505 US Hwy 2, Leavenworth, WA 98826

Covers: Registration only (up to a \$75 value)

Application Opens: February 13, 2026 | **Application Deadline:** March 13, 2026

DDS SPRING WORKSHOP SCHOLARSHIP

2 Scholarships Available

Event Details:

Thursday, April 30 - Friday, May 1, 2026 | Icicle Village Inn, 505 US Hwy 2, Leavenworth, WA 98826

Covers: Registration and one night hotel accommodation (up to \$279 value)

Application Opens: February 13, 2026 | **Application Deadline:** March 13, 2026

WSNA ANNUAL CONFERENCE SCHOLARSHIP

5 Scholarships Available

Event Details:

July 27-29, 2026 | Greater Tacoma Convention Center, 1500 Commerce St, Tacoma, WA 98402

Each Scholarship Covers: Conference registration and 3 nights accommodation at the conference hotel (up to a \$765 value)

Scholarship Categories:

3 Workforce Development Scholarships - open to all active WSNA members

1 Ruth Ann Bennett Scholarship - open to all active WSNA members

1 New Director's Fund Scholarship - open to new FNS Directors (10 years or less in the role), active WSNA Director-Level members. Priority given to directors who have never attended a WSNA Annual Conference.

Application Opens: March 16, 2026 | **Application Deadline:** April 17, 2026

How to Apply

Complete the appropriate scholarship application on the [WSNA website](#), and submit application by the listed deadline. To request a paper application please reach out to WSNA Executive Director via email, WashingtonSNAINfo@gmail.com.

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Beef & Lentil Taco Filling

Yield: 100 servings

Serving size: 3 oz spoodle.

Ingredients

USDA Cooked Beef Crumble - 11.5lbs
Cooked Lentils (drained, no salt added) - 5.75lb
USDA Tomato Paste - 3.5 cups
Water - .75 - 1 gallon (adjust for consistency)
Chili Powder - 1 cup
Ground Cumin - ½ cup
Granulated Garlic - ⅓ cup
Granulated Onion - ⅓ cup
Smoked Paprika - ¼ cup
Regular Paprika - ¼ cup
Dried Oregano - 2 Tbsp.
Black Pepper - 2 Tbsp.

Instructions

- Heat beef crumble to 165 degrees.
- Add cooked lentils; mix evenly.
 - *Pro Tip: pulse lentils in a food processor until it reaches similar consistency to the beef crumble!*
- Whisk tomato paste, water and spices together.
- Add sauce to the meat/lentil mixture.
- Simmer 15-20 minutes until thickened.
- Hold at 135 degrees or higher for service.

Serve over tortilla chips with cheese sauce for nachos, use as filling for taco or burritos. Add to prepared Macaroni & Cheese for a Cheesy Taco Mac.

Nutrition Information

Calories 168kcal; Protein 16.1 grams; Total Fat 8.9 gram; Sat. Fat 3.4grams; Carbs 6.8gram; Fiber 2.4grams Sodium 236mg



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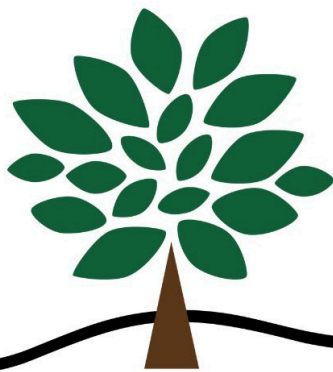
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CELEBRATING NATIONAL SCHOOL BREAKFAST WEEK MARCH 2 -6, 2026



Each March, schools across the country embark on **The Quest for School Breakfast**, celebrating National School Breakfast Week (NSBW) and shining a spotlight on the vital role breakfast plays in student success. NSBW will take place on March 2-6 of this year.

Breakfast is often called the 'most important meal of the day' and by celebrating breakfast it highlights the importance of the meal. It breaks the overnight fast, boosts energy, improves focus, enhances mood and fuels the body and brain for the day, leading to better concentration, productivity and often healthier eating patterns for long term health.

Exploring New Breakfast Adventures

National School Breakfast Week also provides school districts a unique opportunity to highlight breakfast items that students already enjoy or provide districts an opportunity to sample or taste test new items. NSBW could also be an ideal time for districts to partner with local vendors to offer unique, local items. Here are a few ideas of breakfast items to try this March with items that can be sourced in Washington state!

- Fruit and yogurt parfait featuring local yogurt, LFS frozen blueberries, and scratch-made granola
- Fruit smoothie featuring local yogurt and LFS strawberries
- Egg, sausage and cheese breakfast burrito on a locally sourced whole grain tortilla

Welcoming Spring with Fresh Flavors

As National School Breakfast Week arrives in early March, districts are also celebrating the transition to warmer weather with comforting and seasonal menu items. At Wapato School District, new breakfast offerings will debut throughout the week to energize students and encourage participation. The district will start the week with freshly baked cinnamon rolls, mixed berry smoothies made with local berries, then end the week with biscuits and gravy, and the return of the pancake on a stick. These menu additions will be new to students this school year and are designed to highlight the importance of breakfast while making the morning meal something students truly look forward to.

Joining the Quest

National School Breakfast Week is more than a celebration—it's a mission to ensure students start each day nourished, focused, and ready to learn. Through creativity, local partnerships, and student-centered menus, districts across the state are answering the call and continuing The Quest for School Breakfast—one meal at a time.

Submitted by: Sheila Myrvang - Newport SD, Allison Johnston, Sedro-Woolley SD, Magieline Benedicto, Wapato SD

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**WASHINGTON
SCHOOL
NUTRITION
ASSOCIATION**

BOD Meeting Working Agenda and Meeting Minutes

Date: Wednesday, January 14, 2026

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)	<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 <input checked="" type="checkbox"/> Treasurer <input checked="" type="checkbox"/> Sheila Myrvang, Co-Leadership Chair <input checked="" type="checkbox"/> Hannah Phillips, Co-Leadership Chair <input checked="" type="checkbox"/> Kara Carlson, Member-at-large <input type="checkbox"/> Kameron Lott, Parliamentarian	<input checked="" type="checkbox"/> Allison Johnston, 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 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"/> Christina Chrisler	<input checked="" type="checkbox"/> Liz Beechler, State Liaison <input checked="" type="checkbox"/> Julia Jarrell, Executive Director
Other Attendees	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> Jason Lesley
	Agenda Items	Discussion and Motions
1.0 Call to Order	1.1 - Alexandra Epstein-Solfield, President (1 min)	Meeting called to order at 2:03 PM PST
2.0 Meeting Agenda	2.1 - Alexandra Epstein-Solfield, President (1 min) Approval of January Agenda	Motion to approve the January Agenda. Seconded. Approved.
3.0 Approval of Meeting Minutes	3.1 - Alexandra Epstein-Solfield, President (1 min)	Motion to approve September Meeting Minutes. Seconded. Approved.

	Approval of the September Meeting Minutes	
4.0 New Business	4.1- Alison Landry, Treasurer/ Secretary (10 min)- Financial Report P&L Statements Approved 25-26 Budget	Balances as of 1/9/2026- Checking Account: \$90,661.24 Savings Account: \$239,152.02 Motion to add Julia Jarrell, Executive Director guarantor on all Washington School Nutrition Association Bank Accounts. Seconded. Approved.
	4.2- Alexandra Epstein-Solfield, President (1 min)- Spring Board Meeting Invitation	Information shared.
	4.3 Mackenna Long, Vice President & Charlotte Green, Education Chair (5 min)- Spring workshop updates re: date, facility rental, agenda/ educational programming, ticket pricing	Motion to maintain the price of \$75 for members and \$85 for non-members for the 2026 Spring Workshop. Seconded. Approved.
	4.4 Patricia Barrett, Conference Co-Chair (5 min)- Conference Attendee Ticket Prices and Exhibitor Booth Pricing for 2026	Discussed.
	4.5- Hannah Phillips, Leadership Co-Chair (5 min)- Scholarship Expansion Proposal	Motion for the board to approve 5 WSNA Annual Conference Scholarships opportunities and 3 Spring Workshop registration scholarships from the education funds and other scholarship funds for a total of \$3725. Seconded. Approved.
	4.6- Christina Chisler, DDS Co-Chair (15 minutes)- DDS Proposal DDS Proposal DDS Projected Budget Proposed Bylaws Change	Motion to take the proposed bylaws change to add DDS as a standing committee and have possible co-chair appointments to bring to Delegate Assembly. Seconded. Approved. Motion to allocate \$10 of each DDS annual membership due to the annual DDS budget. Seconded.

		<p>Motion to amend the previous motion to allocate \$10 of each Director and Major City Director annual membership due to the annual DDS budget.</p> <p>Seconded.</p> <p>Approved the amendment of the motion.</p> <p>Approved the motion as amended.</p>
	<p>4.7- Juliana Fisher, President-Elect (15 minutes)- Strategic Plan draft review</p>	<p>Reviewed.</p>
	<p>4.8- Alexandra Epstein-Solfield, President (10 min)- SNA Awards Judge SNA Awards</p>	<p>Motion to table this discussion.</p> <p>Seconded. Approved.</p>
<p>5.0 Unfinished Business</p>	<p>5.1- Alexandra Epstein-Solfield, President (10 min)- Nominating Committee, members needed</p>	<p>Reviewed.</p>
	<p>5.2-Alexandra Epstein-Solfield, President (10 min)- Speaker compensation/stipend options for Conferences and Workshops</p>	<p>Motion to support compensation/stipends for speakers at WSNA educational events.</p> <p>Seconded.</p> <p>Motion to amend the original motion to form language to align with standing rules to include compensation/stipends for speakers at WSNA educational events to be voted on at a later date electronically.</p> <p>Seconded.</p> <p>Approved amendment to motion.</p> <p>Approved motion as amended.</p>
	<p>5.3 Alison Landry (5 min)- Authorized Signature Policy Update</p>	<p>Motion to table for future discussion.</p> <p>Seconded. Approved.</p>
<p>Closed Meeting Item</p>	<p>4.9- Alexandra Epstein-Solfield, President (10 min)- Contract and Evaluation for 2026-2027 Membership Year</p>	



2026 Summer Summits: Supporting Food Access

Join us at the 2026 Summer Meals Summits to strengthen your impact in addressing child hunger this summer. These events offer new and aspiring sponsors the chance to connect with experienced programs and community partners, gain practical strategies, and strengthen the skills needed to run a successful summer meals program.

United Way of King County, OSPI, and DSHS will host all-day summits in Tacoma and Kennewick, featuring practical sessions on outreach, meal pattern compliance, and program operations- plus time to network and learn from peers working to ensure eligible kids have access to healthy meals all summer long.

We hope to see you there!

Tacoma Convention Center
March 10, 2026

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Kennewick - Three Rivers
Convention Center
March 17, 2026

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WASHINGTON SCHOOL NUTRITION ASSOCIATION 2025-2026 EXECUTIVE BOARD MEMBERS

OFFICER POSITION	NAME & ADDRESS	PHONE & E-MAIL
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@northmasonschools.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



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UPCOMING NATIONAL EDUCATION EVENTS

Legislative Action Conference (LAC)

Be part of advocacy in action when you attend SNA's Legislative Action Conference in the nation's capital.

Washington, D.C. | March 8-10, 2026

American Commodities Distribution Association (ACDA)

Coming together to Nourish the Nation

Seattle, WA | April 19 – 22, 2026

2026 Annual National Conference

The "School Nutrition Event of the Year," SNA's Annual National Conference (ANC) will bring together thousands of attendees from school nutrition operations, industry, and allied organizations, for an unparalleled networking and educational experience!

Charlotte, NC July 12-14, 2026



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 26, 2026	Washington State USDA Food Show (University Place)
January 30, 2026	Washington State USDA Food Show (Spokane)
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
April 1, 2026	WSNA Conference Scholarship Applications Open
23-26, 2026	SNA Leadership Conference , Kansas City MO
30, 2026	May 1, Spring Board Meeting (Leavenworth)
2026	May 1, 2026 School Lunch Hero Day
May 2, 2026	May DDS Spring Meeting (Leavenworth)
22, 2026	July 12- WSNA Spring Workshop (Leavenworth)
14, 2026	July 27- Spring/Summer Apple Press Publication
29, 2026	July 26- SNA Annual Conference Charlotte NC
28, 2027	WSNA Annual Conference, Greater Tacoma Convention Center
	WSNA Annual Conference, Yakima: Save the Date



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