2020 Vision, Bringing Nutrition Services into Focus

The first word that comes to mind as I start to write this article is PROUD. I am proud to be part of a group of people who focus on what is best for our students and best for our teams. As I watch the news, read the blogs, and follow my different groups, I see smart, adaptable, and flexible teams working under very difficult times to bring food to our students. The hearts of our people and the willingness to be on the front lines touches me. We are essential: absolutely necessary; extremely important.

As each of you have been scrambling to make the changes necessary to feed children during these times, WSNA has been working to adapt.

The USDA Food Tasting and Industry Seminar was held in Auburn in February. Thank you to our committee, chaired by Ariane Shanley, that has over the past 3 years worked to redesign and facilitate a very useful seminar. If you have not attended, I would urge you to do so in the future. You have the opportunity to see USDA food before the survey. You are able to meet with vendors and get information. The breakout sessions are educational and useful.

In March we were able to send a group to the Legislative Action Conference (LAC) in Washington D.C. One of the pillars of our origination is to advocate for our programs. We spent a day learning and planning for the “Day on the Hill” Each state then sent teams to meet with each of their legislators. We talked with them about the importance of our programs and the needs of our students. A few of our legislators were not accepting meetings due to COVID. The Washington team did a great job promoting our programs.

Spring Workshop in Leavenworth was planned and shaping up nicely. Mindy Cass, Vice President, had two keynote speakers and some very informative breakout sessions. It was with great difficulty the WSNA Board agreed to cancel the Workshop. The main consideration was the safety of our members.

As all of you are aware, we are learning to do many things in different ways. Meetings on conference calls and Zoom have become a way of life, and WSNA is no different. We have kept in close contact with SNA following COVID.

Next came the extremely difficult discussion to cancel our State Conference in Spokane. Many items had to be considered, with the safety of our members and financial impact being critical. We talked with SNA for advice. The Conference Committee met and recommended to the board that the conference be canceled. The Board then voted on the recommendation, which passed. I would like to thank the Conference Committee, chaired by Mark Oswalt, for their hard work and dedication. They planned many new ideas to make the conference different from the previous year.

Looking ahead I hope we can find our new normal soon. We will be planning how to hold elections electronically with more information coming soon. Thank you all to your dedication to our students. Stay safe and healthy. 

(Continued on page 2)
2020-21 Board of Director Elections:

This year, because we will not be holding our annual conference, we will elect our new board members electronically.

On June 10th, you will receive a blast email from WSNA with the ballot form attached.

Please vote for the candidates, enter your SNA member ID number, and submit the form by clicking on “submit” at the bottom of the form.

You will have until June 17th to cast your vote.

If you have any questions, or difficulties, please contact Marianne Culligan, 206-714-5832 or waschoolnutrition@gmail.com.
2020 Recipe Contest

Enter your favorite Washington potato recipe for a chance to win!

1st place - An all expense paid trip to the 2020 WSNA Conference in Spokane (Conference registration, hotel accommodations & mileage reimbursement), a $300 Visa Gift Card, and bragging rights for a year!

2nd place - 2020 WSNA Conference registration, mileage reimbursement and a $200 Visa Gift Card.

3rd place - 2020 WSNA Conference registration and a $100 Visa Gift Card.

Recipe Guidelines:

- Recipes MUST feature a potato item (fresh, frozen, dehy).
- Recipes must be written in 12-portion yield format and meet current USDA requirements. Be sure to include a portion/serving size, cooking temperature, and all ingredients in weights/measurements.
- Tell us a little about yourself and why you choose to enter the recipe. Also, let us know what you did to promote the recipe, and how the students liked it.
- Include a photo of the finished recipe, your name, address and email!

All entries must be submitted to the WSPC by April 30, 2020

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I boarded on a plane on March 7th and flew off into the wild blue yonder for my first trip to Washington DC. I was so nervous, so excited, so well…overwhelmed. I mean me….Mindy from Spokane who didn’t have college education was maybe going to be talking to very important people in Congress. Let me tell you that was an experience I will never forget. Sitting in the room with Jan on one side of me and Donna across from me all waiting for, most likely, the aide for Patty Murray to arrive at any moment but then…the door swung open wide and in walks Patty Murray. I was sitting there acting all cool. You know I’m just learning this year. Jan and Donna have this but then Senator Murray asks for a story. I shared a personal story; one straight from my heart and with that she patted her chest and wiped away tears. It was at that moment I realized it doesn’t matter what background we have; it doesn’t matter how much schooling we have; what matters is our love for what we do. I was there speaking to these people on behalf of all of you. I was there for the dishwashers on up. It was no longer about how do I look, it became how can I make them understand our needs. There is so much more to share. But I think at this time I will leave it here and get to the other thing that is on my heart today.

I flew home and life now was in the twilight zone. All the sudden, the busy schools, full of our children filling the halls with laughter, tears, fights, hugs, all sorts of fun, had nothing but empty halls. There were still posters in the halls for upcoming proms, upcoming ASB elections and cheerleading tryouts. It was like a thief in the night had swooped down and cleared out everything and Life as we knew it was suddenly like nothing most of us had ever experienced. Suddenly times were scary and uncertain. But as so often happens when things seem bad, you wonder what good could ever come out of this? I saw heroes! I mean it. I saw amazing Heroes! In my own district I saw many folks who were truly risking their own lives to make sure our children were still being fed. There were people out there with health conditions who were seriously risking their lives for the kids. The ones they love so much.

In some districts you were given the choice to stay home and still be paid. In spite of this, though, these Heroes still showed up. Were they scared? You bet several of them were. Being out there with so many people and potential exposure was very scary, but they put on their Hero aprons and faced that fear for the love of the children. We may not be noticed as much as other frontline groups, but what we get is far more heart felt. Each day, we have kids with those big smiles come up and say, “What’s for lunch today?.” You see them jump up and down when they hear what they get for lunch. They seem happy with the food they are getting and seem to be adjusting okay to the new norm. (We adults are having a few more challenges with the situation.) These kids, OUR kids, are the greatest gifts to us. These are the children, that we as lunch heroes, have taken a secret oath to protect them as much as we possibly can.

Thank you my fellow workers!

Thank you my Apron Heroes!

Thank you for making me so very proud of each and every one of you. I’m truly honored to represent you as the WSNA Vice President.

Remember everyone…. Acts of Kindness ripple through the world!!! Your acts of kindness are causing tsunamis not ripples….World take notice!!!!!
A BIG THANK YOU TO ALL OUR INDUSTRY MEMBERS

We sure have all been through some different times recently. I hope this note finds all of you well. I have a new phrase I like to use to sum up what we are all living through right now – Crazy times!! For some reason it sums up how I feel and it also makes me laugh.

I’d like to take this opportunity to A BIG SHOUT OUT TO OUR INDUSTRY MEMBERS!! School districts have been hit hard during this pandemic, and so have our industry people we work with every day. Our Industry members enable us to offer conference, our workshops, and so many other things WSNA has available to all members. Many of our Industry members volunteer to donate food for our events, serve on our committees, on the board, and help us with events whenever we ask. I could list so many areas of our organization they support financially as well as with their time. If you have the opportunity to talk with one of our Industry Members, please thank them for all their help. Thank you to all of you who continue to be active in WSNA. Right now, more than ever, it takes a village.

Take care, everyone.
Marianne Culligan
WSNA Executive Director
waschoolnutrition@gmail.com
Regional Spotlight

Marcia Wagner, Southwest Region 3 Lead

Wow! What a year this has been so far! Busy, busy, busy. For many years now, I have purchased a Mary Engelbreit calendar. She is one of my favorite artists and always includes inspiring or thought provoking sayings in her work. As I was thinking about what to write, I was taking apart last years’ calendar. I like to post some of her works that were particularly meaningful to me in the previous year. One that really struck me was the quote from Michael Altshuler “The bad news is time flies…the good news is you’re the pilot.” How many times do we all complain about how much we have to do and how little time? I know I am guilty. Often, I forget that I am in charge of how I spend my time. With the beginning of each New Year, gym memberships rise, exercise equipment gets purchased, and diet commercials seem to dominate the television. Yet most of these go unused or unheeded. I was recently quite ashamed of myself when I realized via my phone, how much time I spend on games, etc. No wonder I often feel I don’t have time. My challenge to myself, and my challenge to you is to strive to put the phone down and do something more productive (take a walk, volunteer, learn a new language). This has been even more important during our current situation as it is easy to sit around and worry about what is next. One of the best ways to manage emotions and stress is to focus on something else. This might be exercise, a special project at home, a hobby, or reading a good book.

This coming school year many of us will be faced with changing how we serve meals. I know change can be hard, but life is constantly changing. In the next several years we are going to be urged to reduce waste (both food and disposables), change our serving times to accommodate recess before lunch and longer seated lunch times, not to mention social distancing/infection control - all while controlling cost. Please remember there are so many people in our organization that are willing to help and are great resources! I can honestly say that this professional organization (SNA/WSNA) is the only one I have ever been proud to say I am a member of. The honesty, integrity and collaboration are amazing in our membership. Take time to enjoy the beautiful weather! Thank you for being a member! Ask a friend to join you!
Watch for coming events!
Janice Campbell-Aikens, President Elect

Your convention planning committee worked very hard to plan a wonderful conference for you this year, and we are all so disappointed that it had to be cancelled due to the pandemic. BUT—watch for information about events in the coming year. We will need to be creative, but we are up to the task! We have seen the commitment of Child Nutrition workers across the state, and the many ways we have stepped up to meet the needs of our communities. We truly are School Lunch Super Heroes!

We looking for ways to provide continuing education and networking forums for the WSNA membership. So—log into the WSNA website, be sure your contact information is current, and watch for updates. Bookmark it and check it frequently. We are working to find ways to support YOU and meet your needs. If you have an idea—something that would be helpful, or something you can share—let us know! Contact your regional lead, or any board member. We would love to hear from you. And if you see some new ways of connecting, give them a try! We’re still here for you, bringing you up-to-date information and opportunities!
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Spotlight on Regions

Northwest Region 1
Carol Guettler, Region 1 Lead

Happy New Year! I hope you have all had a very successful start to the school year. It was wonderful to see many of you at the Fall Workshop in Auburn. We enjoyed checking out the documentary Lunch Line, and I would recommend adding this movie to your watch list. We had some great discussions, good food, heard updates on legislative issues for our state and even earned five continuing education units (CEU) for participating in the workshop.

I have not yet received any news from Region 1 chapters or members. Please feel free to e-mail me with any news or if you’d like me to come to your chapter meeting. I would love to get to know you and bring your ideas around to the rest of our region. You can contact me at carolavon@aol.com or ccguettler@seattleschools.org

I look forward to seeing many of you at our Spring Workshop in Leavenworth. Mark your calendars for March 28 at Cascade High School in Leavenworth, and I’ll see you there! As usual, you will glad you attended!

Thanks for everything you do and remember that each of you is an Everyday Hero.

Eastern Region 4
Tracy Calhoun, Region 4 Lead

It’s Spring! I hope this season of rebirth is a sign we are all overcoming this modern day pandemic of COVID-19.

As soon as school was let out, many school districts have gone into “feed the kids” mode. We are trying to keep ourselves safe while helping our kido’s tummies stay full. I know the parents who stop by to receive these meals really appreciate the help as many are not working now. When I hand out the meals, it is many of the same faces day after day. Some families are familiar from our schools we work at or have become familiar out of need to feed their kids.

Every day we look for the smiles, wave and smile back to help reassure the kids. As we talk to the families, we are finding out the new normal for them. Some are learning how to navigate a class online, whereas parents are needing refreshers to help their kids navigate the take home work from teachers. In some cases it might be playing the board games from the closet they haven’t seen in many years. Our meals help the kids in so many ways.
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Legislative Report
by
Donna Parsons, WSNA PPL Chair, and Mitch Denning

The 66th Legislative Session adjourned on time on March 12, 2020. WSNA has had a productive session as a number of WSNA priorities have been discussed and one bill was passed. WSNA’s input directly impacted the outcome of SHB 2660.

As reported in a previous issue of Apple Press, SHB 1272, seated lunch duration, was funded in the 2019-21 operating budget, as two-year pilot project.

OSPI has continued to provide technical assistance to the six demonstration schools, who are ensuring that their student lunch periods include 20-minute seated lunch duration. Each school has received their first of two annual grants for $5,000 during the two-year pilot program.

OSPI has received $20,000 in SY 2019-20 and has hired a consultant who is overseeing the demonstration project and providing technical support. Additionally, OSPI received $10,000 in SY 2019-20 to provide technical support and eventually report their findings to the Legislature.

With their $6,000 allocation, WA State School Directors Association (WSSDA) in February developed a model policy based on the best practices of the demonstration schools. Total funding for the two-year program is $126,000.

OSPI hired Van Cao, a consultant with The Healthy School Food Cooperative, a national firm based in New Orleans. Cao is providing technical assistance to the demonstration sites and has worked with OSPI to create a Seated Lunchtime Toolkit. Along with Mikhail Cherniske, program specialist, OSPI, she has twice visited each demonstration school during SY 2019-20 to assist in the program development.

Due to an interest in making the budget proviso a part of permanent state policy, Rep. MyLinh Thai (D-Bellevue) reintroduced SHB 1272 in January, and on January 16, it passed the House, 97-1. It also moved its way through the Senate, but, unfortunately, died in Senate Rules. A proposed change in the bill was made in Senate Early Learning/K-12 as WSSDA was directed to amend their model policy by July 1, 2020, if necessary. However, the bill didn’t pass the Senate.

The State Auditor’s Office released their performance report on seated lunch duration as requested by Supt. Reykdal in January. Based on the SAO’s recommendations, OSPI then released their intent to revise the Washington Administration Code (WAC) 392-157-125, Time for Meals, to align with research-supported best practices and the SAO’s recommendations. The amended rules would mandate the 20-minute seated lunch duration in all schools, and recess before lunch in all elementary schools. Both provisions would begin in SY 2023-24. This fall OSPI will hold statewide public hearings to seek input from school districts.

SHB 2660, increasing the availability of school meals provided to K-12 students at no cost, was introduced by Rep. Marcus Riccelli (D-Spokane) and heard in the House Education and Appropriations Committees. WSNA had concerns about the initial bill as it required all schools with an ISP (identified student percentage) of 40% or higher to implement the Community Eligibility Provision program. This federal program would have resulted in the districts feeding all students at no charge. It would have meant a significant loss of funding for these districts.

As it passed out of House Appropriations in early February, the percentage was increased to 62.5% percent and applied only to grade eight and below. WSNA was quite involved with this change, as 62.5% ISP would not cause districts to lose nutrition funding. The bill was amended to allow LAP funding and funding for National Board Certified Teacher (NBCT) bonus to be maintained. It passed the House on February 15 by a vote of 97-1. The bill was amended on the House floor to exempt schools that have an arrangement with a local serving agency already providing meals at no cost to their students.

Then in the Senate, it passed out of Senate Early Learning/K-12 on Feb. 20 and Senate Ways and Means Committees on Feb. 25. The only change was a Senate EL/K-12 amendment that modified the bill’s definition of high poverty school in the NBCT bonus language for 70% F/R price meal rate to the OSPI rule. It passed the Senate by a vote of 45-4 on March 1. Then it went back to the House for concurrence, and the House concurred on March 10 by a vote of 96-2. The Governor signed the bill on April 2.

ESHB 1102, 2019-21 capital budget, contains a WSNA-supported grant for the third consecutive biennia,

(Continued on page 13)
Legislative Report

the Healthy Kids/Healthy Schools Grant (HKHS). The budget funds $3.25M for OSPI to implement the grant.

One, the Washington Green Schools grant is funded ($225K) which would help reduce stormwater runoff.

Two, the remainder of the grant, $3.025M is allocated to OSPI, in consultation with WAMOA and the Department of Health, to fund specific projects within WA's Healthiest Next Generation Priorities.

Included in these priorities are (1) purchase of water bottle filling stations, which may include replacement of lead-contaminated drinking water fixtures; (2) purchase or making repairs re: fitness playground equipment, covered play areas and physical education equipment or related structures or renovation; and (3) garden related structures and greenhouses to provide students access to fresh produce, and kitchen equipment or upgrade.

When HB 1685, implementing the Hunger-Free Students Bill of Rights Act, failed to be re-introduced in the 2020 session, WSNA continued to collect meal debt data. Unfortunately, there was no movement during this session for the Legislature to deal with the meal debt. WSNA may meet with Rep. Strom Peterson during the interim to discuss the situation.

Currently, 38 districts have submitted meal debt information at this point. Their July 2018 debt was $670,000, whereas their July 2019 debt was $1,280,000, or an increase of 106%.

HB 1892, eliminating the reduced price lunch co-pay for grades Pre-K and grades 4-12, which died in House Appropriations, did not receive a public hearing in House Appropriations this session. During the 2019 interim, WSNA worked with Rep. Melanie Morgan (D-Parkland) on a proposed amendment to phase in the process. WSNA's proposal was to fund PreK and grades 4-6 in the 2020-21 supplemental budget for $1.5M. As the bill never received a public hearing, the amendment was not put forward.

WSNA 2020 Interim Plans
- Consider meeting with Rep. Strom Peterson (D-Edmonds) in his Shoreline office to discuss

(Continued on page 15)
Federal Legislative Report

Donna Parsons WSNA Public Policy and Legislation Chair

WSNA Board members Pam Milleson, Jan Campbell Aikens, Mindy Cass, and Donna Parsons attended the Legislation Action Conference (LAC) March 9 - 11 in Washington, DC. Along with other WSNA members, we met with nine of our twelve Congress members and left information for the other three. In our meetings, we reviewed SNA’s 2020 Legislative Priorities. We felt most of our meetings were well received.

Federal Legislation: HR 6800 HEROS Act was introduced recently to make emergency supplemental appropriations for the federal fiscal year ending September 30, 2020. The bill, if passed, would ensure school meal programs have the resources needed to feed children and continue to address the impacts of COVID-19. The bill also sets aside additional funding for the 2020-21 school year.

Meal Flexibility Waivers Extended: USDA recently announced it will extend the meal flexibilities for meals through the summer. USDA Secretary Perdue stated, “USDA has been extremely aggressive in expanding flexibilities to ensure Americans who have been impacted by the coronavirus continue to receive the food they need for themselves and their families. As our nation reopens and people return to work, we want to continue to be flexible since there is not a one size fits all approach to feeding kids. Extending these waivers throughout the summer ensures local operators can make plans that best suit their communities and keep children fed.” Washington State is applying for a non-area eligible waiver to continue through August 30, 2020.
A Message From SNA: The School Nutrition Association and the School Nutrition Foundation (SNF) is teaming up to “Help Feed School Kids Now” by starting a GoFundMe campaign to provide much needed help to school districts across the country during COVID-19.

SNF will provide grants to local education agencies across the country in an effort to feed more kids. They will help fund purchases needed to provide nutritious meals and keep kids safe, such as food, packaging for grab and go meals, mobile carts and kiosks, supplies, and personal protective equipment. To read more or to donate, click the link above or go to https://www.gofundme.com/f/help-feed-school-kids-now.

If you have any questions or would like to be part of the Legislative Committee, please email me at drparsons33@comcast.net.

Your voice counts, as only you can tell the story of how specific legislation impacts your students and your district.

---

Federal Legislative Report

con't from above

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the best ways to deal with the current meal debt, specifically based on SY 2019-20 district meal debt data, and to help develop strategies to fund this ever-increasing meal debt;
Participate in a meeting with Rep. Melanie Morgan (D-Tacoma) on HB 1892 to develop a strategy on how to move forward the elimination of the Pre-K and 4-12 reduced as on May 19 she asked WSNA to meet with her remotely;
Coordinate a school nutrition lunch visit with Rep. Roger Goodman (D-Kirkland), a meals for kids champion in the House Democratic caucus, with the Lake Washington School District this fall assuming it's alright with Rep. Goodman and the district; and
Arrange presentations of WSNA appreciation awards to four of WSNA's meals for kids champions, who are retiring from the Legislature; included are Rep. Pat Sullivan (D-Covington), Sen. Randi Becker (R-Eatonville), Sen. Hans Zeiger (R-Puyallup) and Sen. Maureen Walsh (R-Walla Walla);
Each legislator has been a strong supporter of feeding hungry kids for a number of years.

If you have ideas or comments on any legislative topics, you are encouraged to contact

Donna Parsons, drparsons33@comcast.net, WSNA PPL chair,

Kim Elkins, WSNA PPL member, kim.elkins@mead354.org, or

Mitch Denning mdenning@wasa-oly.org.
Farm to School during COVID-19

Chris Iberle, 
Washington State Department of Agriculture (WSDA) 
Farm to School Lead

At its core, farm to school is all about community. Across Washington State we’ve seen schools, farms, children, families, school gardeners, agriculture educators, organizations and businesses come together to support one another, showing so much strength and resilience. Thanks to the many school staff working harder than ever to care for those most impacted by the COVID-19 health crisis, farm to school has also been adapting through the school closures.

Washington grown foods in COVID-19 meal distribution models

School nutrition staff have taken on heroic, creative, and inspiring efforts to overhaul their school meal programs overnight, and some local Washington grown products have been filling schools’ new, unique needs for food items. Some farmers have been supporting schools with products that are a great fit for grab and go meals, such as lunchbox-sized apples or pears, individually wrapped hardboiled eggs and dried cherries, or bunches of radishes or asparagus for sack lunches. For schools doing multi-day “grocery box” or recipe kit distribution, local yogurt, cheese, potatoes, onions, rhubarb, broccoli, and bread have made it into boxes. Dairy Farmers of Washington have played a key role in making sure milk processors are connecting producers to students with milk cartons statewide. Districts incorporating scratch cooking into new distribution models, such as prepared meals to heat and eat at home, have featured Washington grown beef, vegetables, and other cooked ingredients.

New farm to school product availability resource during COVID-19

WSDA Farm to School has developed a new “Farm to School Spring & Summer 2020 Product Availability List”. This list helps schools with easy access to current and upcoming product availability from local farms and producers, and diversifying your options for food suppliers. Many farmers are looking to connect with school meal programs during this crisis to make sure you have the food you need to keep feeding families in our communities, and because some farms are also struggling with lost buyers due to closures. Local farmers have added their especially “school-ready” items to the Farm to School Product Availability List that are a good fit for the new ways schools are distributing food during COVID-19. Use this list to find farmers near you that are interested in selling to schools, and might have products you can use this spring, summer, and into next school year.

Find the WSDA Farm to School Spring & Summer 2020 Product Availability List at: https://is.gd/QXSVxY


Taste Washington Day is still scheduled for October 7, 2020! Your Taste Washington Day activities may look different than years past, depending on what the 2020-21 School Year looks like. WSNA, OSPI, and WSDA will be sure to adapt the event as needed. Either way, we'll still use the day to highlight how you do farm to school and celebrate Washington grown ingredients in your school meals.

Email WSDA Farm to School to find out more about Taste Washington Day 2020, or farm to school in general at: FarmtoSchool@agr.wa.gov. Visit the WSDA Farm to School Toolkit for more resources at: http://agr.wa.gov/farmtoschool

Welcome New Industry Members!

Barry Brown, Schulz & Associates
Meg Chesley, Health-e Pro
Kim Evans, JG Neil & Co.
Rachel Hackney, JR Simplot Company
Mary Kimbrough, Washington Red Raspberry Commission
Kristie Middleton, Rebellyous Foods
Kyle Otten, Hormel Foods
Eric Tuininga, Health-e Pro
Stacey Vogt, Key Impact Sales & Service
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- Bargreen
- Hobart/ITWFEG
Taste Washington Day was celebrated in at least 45 school districts across the state on October 2, with as many as 240,000 students eating seasonal Washington-grown lunches and learning more about local food and farms through the event. Participating schools served special seasonal breakfast and lunch menus, highlighted their Harvest of the Month items, visited school gardens and used garden produce in their lunch, educated students about nutrition and agriculture in the classroom or special events, did a Washington Apple Crunch, and so much more. A few highlights from all four corners of Washington show it was truly a statewide celebration: Anacortes SD served locally grown roasted carrots and potatoes, apple slaw, and beef franks from a local ranch. La Center SD served up harvest fresh veggie pizza with tomatoes from a local farm. Walla Walla SD served pluots, a hybrid plum-apricot fruit, along with watermelon, cantaloupe, cucumbers, and empress plums. Spokane Public Schools stocked Washington-grown apple, pear, and pluot fruit carts for a morning snack.

Next school year, Taste Washington Day will take place on Wednesday, October 1. Early 2020 is a great time to start planning your celebration, and how you’ll use local, seasonal ingredients in your menu throughout the school year!

There are a few resources you can use to find out what’s fresh and in season when in Washington. Though your seasons may be a bit different in your micro-climate, these are good places to start: (1) WSDA Farm to School has charts showing what time of year fruits, vegetables, legumes, and herbs are available each month, categorized by USDA NSLP produce sub-groups; (2) Ask farmers near you what they will be harvesting and have available during certain times of year; (3) Ask your distributors for the Washington grown products they carry throughout the year, or what’s from Washington that week. Sometimes they can also tell you what farm the products came from after delivery to promote in the cafeteria.

For the seasonality charts or other help with farm to school menu planning, recipes, finding farms and local products, or to sign up for Taste Washington Day 2020, contact WSDA Farm to School at http://agr.wa.gov/farmtoschool.

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Equipment Rebates • Recipes

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FREE NUTRITION RESOURCES AT WADAIRY.ORG/NUTRITION

LET US KNOW HOW WE CAN HELP!
Bri Kappel, RDN, CD
brianne@wadairy.org

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Welcome to Our New Members

<table>
<thead>
<tr>
<th>Lorena Acevedo</th>
<th>Emily Jenkins</th>
<th>Lisa Patton</th>
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<tr>
<td>Regina Bovad</td>
<td>Jolene John</td>
<td>Ceceila Penaloza</td>
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<tr>
<td>Kelly Block</td>
<td>Tiffany Jones</td>
<td>Laura Perry</td>
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<td>Regina Bovan</td>
<td>Saranjeet Kaur</td>
<td>Janice Pulliam</td>
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<td>Melinda Campbell</td>
<td>Semhar Kifle</td>
<td>Joy Puckett</td>
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<td>Karla Campos</td>
<td>Tanisha Kilgore</td>
<td>Deborah Quade</td>
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<td>Laurie Carpenter</td>
<td>Tracy Learmont</td>
<td>Wendy Reich</td>
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<td>Emme Collins</td>
<td>Sabrina Ledesma</td>
<td>Claudia Robison</td>
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<td>Cristina Erhan</td>
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<td>Young Fitzsimmons</td>
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<td>Edward Salazar Ablog</td>
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<td>Rachel Fleshman</td>
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<td>Catherine Schorzman</td>
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<td>Nancy Garcia</td>
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<td>Theresa Stevens</td>
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<td>Michael Greco</td>
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<td>Tracy Skogman</td>
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<td>Peggy Halbakker</td>
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<td>Barbara Toates</td>
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<td>Kandy Hebert</td>
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<td>Jolita Truett</td>
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<td>Jon Hicks</td>
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<td>Sierra Hill</td>
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<td>Leslie Ventura</td>
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<td>Nga Ho</td>
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<td>Michael Horn</td>
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<td>Randall Holloman</td>
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<td>Tamara Westmoreland</td>
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Satisfy Your Toughest Critics
Time After Time....

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Ruth Ann passed away in February after a long hard fight with cancer. She never complained and never gave up but lived every day as though tomorrow might not arrive.

She was an active member of WSNA and SNA. She was State President in California before moving to Washington in 1978. She was Treasurer of the National Association but she is best known for her many years of service to WSNA. She was a champion of the single unit members as she traveled the State reviewing the school nutrition programs from 1978 to 1997. Her determination to help us all was never wavering. She wanted every Nutrition Program to be successful.

Each year she was excited to plan educational classes and to take training sessions wherever they were needed in the State. These workshops were sponsored by WSNA and OSPI. It was her goal to help all of us to do the best we could for the students. She was a leader in setting up college classes for school nutrition staff and worked hard to get Districts to pay for staff to attend. When she retired, a scholarship was developed to help send single unit members to workshops and conference. That scholarship is still available. She would be so pleased to know she is still helping WSNA and her life’s work.

Ruth Ann was a friend and always available and ready to help, never judgmental but willing to correct, or comfort in time of need. She cherished her nutrition service friends and never forgot her school nutrition family. She often talked about people whom she worked with years ago.

Ruth Ann leaves a hole and will be greatly missed. A true professional and friend.

“I think if I’ve learned anything about friendship, it’s to hang in, stay connected, fight for them, and let them fight for you. Don’t walk away, don’t be distracted, don’t be too busy or tired, don’t take them for granted. Friends are part of the glue that holds life and faith together. Powerful, stuff.”

-Jon Katz

Submitted by Carol Johnson & Anita Finch

In Memorium Ruth Ann Bennett
Wild Mike's Ultimate Pizza

NO ARTIFICIAL ANYTHING
Wild About Flavor

Ingredients We Do Use

- CRUST MADE FROM SCRATCH DAILY
- RIMMED BUTTERFLAKE CRUST
- ZESTY SAUCE MADE FROM SCRATCH DAILY
- CUSTOM MADE MEAT TOPPINGS WITH USDA FINEST MEATS

- FOUR CHEESE BLEND:
  - MOZZARELLA
  - PROVOLONE
  - ROMANO
  - PARMIGIANO-REGGIANO IMPORTED FROM ITALY

Items:
- Item Code: 11003 Cheese Bites Bulk
- Item Code: 90303 (BLK), 90305 (WH)
  Country White Crusty and All-Beef Breakfast Pizza
- Item Code: 20210 10-Cut Pepperoni Cheesy Bottom “PRE-CUT”

Ingredients We Don’t Use

- L-CYSTEINE
- CALCIUM PROPIONATE
- BHA AND BHT
- SODIUM NITRATES
- SODIUM BENZOATE
- POTASSIUM SORBATE
- HYDROLYZED SOY PROTEIN
- ISOLATE SOY PROTEIN
- WHEY PROTEIN CONCENTRATE
- GUAR GUM
- ASCORBIC ACID
- WHEAT STARCH
- CALCIUM PHOSPHATE
- SODIUM ACID PYROPHOSPHATE
- SODIUM BICARBONATE
- SODIUM STARCHYL
- LACTYLAJE
- MONOCALCIUM PHOSPHATE
- MONO-AND DIGLYCERIDES
- MECHANICALLY SEPARATED CHICKEN

WASHINGTON:
Kim Evans with J.G. Neil
425.291.9370 | kEvans@JGNeil.com
Bonnie Britt
253.973.3733 | BBritt@sapiazza.com

“RECOGNIZED AS THE BEST TASTING SCHOOL PIZZA!”
Dates to Remember

August 4      OSPI Update Workshop
July 27       WSNA Board Of Directors Meeting
October 2     Taste Washington Day
November 1    Apple Press Deadline
March 1, 2021 Apple Press Deadline
March 26, 2021 DDS Meeting, Leavenworth
March 27, 2021 Spring Workshop, Leavenworth

Stay Safe Everyone.

We’ll see you again soon!