Welcome Back!

I first want to thank you all for your energy and dedication to school nutrition and a job well done. First Lady, Lisa Bullock said it best in her address at our annual state conference as she praised all of you for your devotion to child nutrition.

Did you know that Montana was one of the first states in the nation to achieve 100% certification with the new meal pattern requirements? That is impressive, way to go Montana we are doing a great job!

As I start this year of leadership, my goal is to reach out to more districts across the state, not only MTSNA members, and connect those directors, managers, and employees with the education and professional development MTSNA provides. USDA Professional Standards are coming soon; by becoming a member of MTSNA and attending our annual conference you will be on your way to meeting the new continuing education requirements. MTSNA provides many of the training and tools needed to meet the new standards, so please help spread the word to districts in your region that may not know about our leadership and educational opportunities.

With the help of a strong MTSNA Executive Board, I will be your advocate at the national level, as well as, the state level and will do my best to keep you informed about the ever changing USDA regulations. Now, after having attended two national conferences for the past three years, I am very confident that our leaders at the national School Nutrition Association level are working very hard for us. SNA knows that our members are on the frontline of the battle against hunger and are the experts on how to run successful school nutrition programs. I will continue to work with our national leaders and communicate with our Montana members as I represent you this year.

As always, I hope if any members have concerns or want to see changes within MTSNA don’t hesitate to call or write. I am here to serve you.

Salley Young, President
Children consume almost half of their daily food intake at school. Research shows that fueling students with healthy choices throughout the day will help them to learn and perform at a higher level. Here are some healthy snacks from USDA’s MyPlate to help students succeed throughout the day.

**Fruit:**
- Fresh Fruit: Apple, Pear, Banana, Kiwi, Peach, Orange, Pineapple, Grapes
- Dried Fruit
- Fresh or Canned Fruit Cups

**Veggies:**
- Vegetable Wraps, Grab and Go Salad
- Fresh Vegetables with Dip: Hummus, Low-Fat Dressing, Peanut Butter
- Raw Vegetables: Celery, Carrots, Broccoli, Cherry Tomatoes, Snap Peas, Cucumbers

**Whole Grains:**
- Baked or Tortilla Chips, Baked Crackers
- Granola Bars and Cereal Bars
- Sandwiches, Wraps, Bagels, Popcorn

**Protein:**
- Peanut Butter
- Hard Boiled Eggs
- Nuts, Seeds, Trail Mix

**Dairy:**
- String Cheese, Yogurt, Milk

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Wondering if your school’s snacks are smart snacks? Check out the Smart Snacks Product Calculator: [https://www.healthiergeneration.org/take_action/schools/snacks_and_beverages/smart_snacks/](https://www.healthiergeneration.org/take_action/schools/snacks_and_beverages/smart_snacks/)

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SCHOOL YEAR 2014-15 ADMINISTRATIVE REVIEWS

**West**
- Alberton
- Arlee
- Belgrade
- Big Sky
- Bigfork
- Bonner
- Bozeman
- Clinton
- Columbia Falls
- Conrad
- Corvallis
- Darby
- Florence-Carlton
- Fortine
- Frenchtown
- Lolo
- Manhattan Christian School
- Marion
- Polson
- Potomac
- Ramsay
- Seeley Lake
- Somers
- St Ignatius
- Stevensville
- Valier
- Victor
- Whitefish

**East**
- Absarokee
- Ashland
- Blue Creek
- Broadview
- Brockton
- Canyon Creek
- Colstrip
- Columbus
- Custer
- Ekalaka
- Elder Grove
- Fishtail
- Forsyth
- Hardin
- Hinsdale
- Huntley Project
- Independent
- Laurel
- Lockwood
- Lustre
- Northern Cheyenne Tribal School
- Pryor
- Rosebud
- Scobey
- Shepherd
- Trinity Lutheran School
- Yellowstone Boys & Girls Ranch
- Youth Dynamics
- Youth Services Center

**Central**
- Ayers
- Belt
- Big Timber Elementary
- Box Elder
- Browning
- Cascade
- Chester JI
- Denton
- Dutton Brady
- East Glacier
- Florence Crittenton Home
- Gildford Colony
- Grass Range
- Great Falls
- Greenfield
- Harlowton
- Hays-Lodge Pole
- Intermountain Children’s Home
- Judith Gap
- King Colony
- Kairo Youth
- Lewistown
- Moore
- North Star
- Rocky Boy
- Rocky Mountain Development Council
- Roy
- Shodair Hospital
- St Jude Thaddeus School
- St. Paul Mission School
- Sweet Grass County HS
- Townsend
- Turner
- Zurich
Welcome to another fun and exciting school year with Montana School Nutrition Programs! We are thankful to have you on our team to tackle the many challenges and opportunities for improvement in the year to come.

This year we are moving forward with our Direct Certification system, DCA, to improve access to healthy school breakfast and lunch for students who depend on school meals most. Last year was our first attempt at using the online data system to automatically qualify students from households receiving SNAP or TANF benefits.

Community Eligibility Provision, CEP, is another new program available to schools that qualify based on the number of directly certified students in your district. When CEP is implemented, meals are offered at no charge to all students enrolled at your district. If enough students qualify as SNAP, TANF, FDPIR, Migrant, Foster, Runaway or Homeless to reach the minimum level of 40% directly certified, your school is able to offer the CEP option for breakfast and lunch.

We’ve really pushed you in the last few years and you have made us more than proud. You’ve had to meet the new meal pattern guidelines, the addition of vegetables subgroups, a change in offer vs serve, and undergo a new Administrative Review process all with understanding, confidence and a willingness to meet any and all program regulations.

This school year we focus more on the administration at your school and the health of the school day. With Smart Snack guidelines, all foods sold to students during the school day, outside of the school meal program, must meet certain requirements. The Alliance for a Healthier Generation found at www.healthiergeneration.org has developed a product calculator to help simplify the requirements for groups wishing to sell food at school. This is a school environment regulation that will be monitored during the school’s Administrative Review but something that is discussed with the Superintendent or Principal of your school. All of us have an important role to play when it comes to creating a healthy, happy learning space for our students.

Lastly, the one change you will need to make in the cafeteria this year is to offer a full cup of fruit or vegetable at breakfast. In order for students to make a reimbursable breakfast, they will need to leave the line with at least a half cup of fruit or vegetable on their tray. Consider offering juice, dried, fresh and frozen varieties of fruits or vegetables. Talk with your administrator and teachers to see if students could take a small bag of fresh vegetables or some fruit to the classroom to be eaten as a snack between meal times.

The hard work you do during the school year and over the summer does not go unnoticed. Thank you for all that you do and keep up the good work!

Christine Emerson, Director of School Nutrition Programs
SNA CERTIFICATION IS NOW “CERTIFICATE”

With USDA’s Professional Standards there has never been a better time to earn a SNA Certificate! After becoming a Member of MTSNA work towards earning your SNA Certificate. The proposed Professional Standards will require all school nutrition employees working 20 hours or more per week to have 8 hours of continuing education units (CEU) per school year and managers to have 15 hours of CEUs per school year.

SNA has lifted the requirement of a High School diploma or GED for the Level 1 Certificate and have lowered the CEU hours for applying to an 8 hour ServSafe and an 8 hour nutrition course.

At our State Conference we had 8 “lunch ladies” who applied for their SNA Certification. MTSNA sponsored them by waiving their application fee.

Congratulations to:

Katja Andrew – Belgrade
Heidi Bridges – Loyola Sacred Heart High School
Jeannie Derby – Sheridan
Julie Flynn – Frazer
Kara Garrett – Choteau
Cindy Jarvie – Florence-Carlton
Shandra Lohf – Choteau Elementary
Connie Wearly – Augusta Elementary

Thank you for your commitment to feeding our Montana children and taking pride in your continuing education!

Marsha Wartick of Ronan won the prize drawing of a room at the Billings Hotel and Convention Center for the 3 nights of State Conference 2015 by renewing her SNA Certification in our SNA Certification Drive.

If you have any questions regarding the SNA Certificate or Professional Standards please contact me at ddheuscher@juno.com or call (406) 270-1271.

Debbie Heuscher, Vice President

DONATING TO A CAUSE

Good Nutrition Makes Cent$ was the theme of the 2014 conference. If you were unable to make it, we certainly encourage you to join us for the June 2015 conference in Billings, MT.

Last summer, donations were collected for the Life Skills students in Great Falls Public Schools. Like Skills students range in age from 18 to 21. Many live on their own needing the daily basics including: shampoo, soap, toothpaste, etc. The generous donations by members of such items helps ensure the students have these necessities so they are ready to work in the community and learn vital job skills.

Not only did you all fill multiple bags with these items but the change collected from your pockets led to a donation of $278.34! Wow, what a difference the change we carry in our pockets can make.

Kathy Reed, Ann Taylor and the rest of the Life Skills class would like to say thank you so much for the generosity of Montana School Nutrition Professionals!

PROFESSIONAL OF THE YEAR

Molly Sternberg is the MTSNA 2014 Professional of the Year Award winner!

Molly is a Registered Dietitian and an Education Training Coordinator for the Montana Team Nutrition Program. Molly has worked with school food service staff, school administrators, teachers, parents, child care providers and children in promoting healthy lifestyles, healthy school environments, school wellness policies and food safety. She loves her job and the opportunity to work with a variety of people around the state.

Congratulations Molly!
LEGISLATIVE REPORT

There has been a great deal of time this summer conversing with our congressmen about revising the school nutrition standards. School nutrition programs across the country have seen a dramatic drop in participation with the implementation of the new guidelines. SNA met with a US Senate panel to discuss possible revision of the nutritional standards. It is believed that our discussion was received very well and will be carried forward to the senate floor for further discussion.

I have been in contact with all our legislative representatives asking for their support on this issue. I do believe we are being heard and hopefully after their break in August there will be some final action on these issues.

Be sure and visit our website and read Patti Montague’s letter to the First Lady about her comments to modify the nutrition guidelines. Hopefully the First Lady receives what Patti is saying and has a better understanding of how hard we work to put complete, nutritious meals on the table for our school children.

It was wonderful seeing all of you at our conference in Great Falls. It is hard to believe our summer is coming to a close and we are headed back to school. I hope all of you have a very successful fall. Please feel free to contact me if you have any issues you would like to discuss.

Have a wonderful fall.

Carol Simanton, Legislative Chair

BACK-TO-SCHOOL MEMBERSHIP DRIVE

Win a Spa Day or an Annual National Conference Registration

Encourage five or more school nutrition employees to become a member of SNA between June 1, 2014 and May 31, 2015 and you will be automatically entered into a drawing to win an all-expenses paid spa day for two, or 1 of 7 registrations to SNA’s 2016 Annual National Conference (ANC).

*New members must put your name in the referral section on the application in order for you to be entered into the drawing.

Recruit then relax with SNA Membership!
National School Lunch Week: October 13-17, 2014

National School Lunch Week (NSLW) is October 13-17, 2014. This year’s theme is “Get in the Game with School Lunch!”

As School Nutrition Employees in Montana, encourage kids to find the balance between healthy eating and physical activity.

Did you know that there are FREE resources available for you as a member of the School Nutrition Association?! If you are a member, login and see what you want to use for your school during NSLW! SNA did the work for you to be able to carry it forward to your districts.

How often do we hear or say ourselves that we just don’t have time? The benefit of being a SNA member is here for you to use! The resources provided give you and your program a boost. Shout loud and proud for your programs and tell everyone what you are doing at your district!

If you have ideas for celebrating NSLW we can post them on our website to share with others around the state. Send any information and photos that you have to: jennifer_spellman@gfps.k12.mt.us.

NEW OPI SCHOOL NUTRITION SPECIALIST: CAMILLE MCGOVEN

In July, Camille moved to Helena, MT from Boulder, MT. Camille grew up in the Midwest however, she is now happy to call Montana home. She has a BA in Nutrition and Dietetics from Concordia College in Moorhead, MN and went on to complete her Dietetic Internship at University of Iowa Hospitals and Clinics.

Camille has been a Registered Dietitian for 3 years, with experience ranging from clinical dietetics to community nutrition, and brings with her a deep interest in public health. Camille is specifically interested in improving access to healthy food for school aged children.

Over the past two years, while serving with FoodCorps in Boulder, MT, Camille had the opportunity to help build a healthier school community. This was done by collaborating closely with school administration, staff and partnering with community members to provide garden-enhanced nutrition education. Camille also lead farm to school initiatives, and helped develop healthy, delicious school meals.

Camille is thrilled to be joining the Office of Public Instruction’s School Nutrition Programs team and she looks forward to making sure Montana’s children have access to yummy, nutritious food.

Camille likes to spend her free time gardening, hiking with her dog, Shane, skiing, and eating a lot of really tasty Montana-grown food.
INDUSTRY CORNER

Have you considered switching your afterschool snack program to a complete meal?

Federal reimbursement for CACFP afterschool meals is now available to programs in all states thanks to the Healthy, Hunger-Free Kids Act of 2010. The rate is nearly four times higher than for snacks and USDA has made it easier for schools to participate.

This is a great way to increase revenue, reduce child hunger, and increase effectiveness of enrichment activities. There are companies that have pre-packaged meals and entrees that qualify for reimbursement when served with milk. These are a turnkey solution to upgrade your program, meet the needs of your community and increase reimbursement.

Serving the pre-packaged meals is a solution to upgrade using the structure already in place to deliver snacks. Just pack the meals in cooler bags and place for pickup. The same after school personnel that serve items for snack can just as easily serve two or three items (milk, a meal kit and possibly fresh fruit) as a meal. In doing this there should be no or minimal additional labor cost per meal incurred by the food service.

The pre-package meals are product solutions to make serving a meal as simple as serving a snack. For more information about these meals, please contact your local food brokerage or foodservice distributor.

Clayton Scheafer, Industry Representative

DOUBLE THE CRUNCH!

Last year on October 24th at 2:00pm over 11,000 Montana students celebrated Food Day and National Farm to School Month by crunching into locally and regionally grown apples! Montana Crunch Time organizers want to double the crunch this year and extend the celebration to include all Montanans, organizations, and institutions. Join us this year by having your students and staff crunch into local and regional apples on October 24th at 2:00pm!

Get your Montana Crunch Time poster (with spaces to fill in your Crunch Time details), logos, and the Crunch Time Guide at opi.mt.gov/Farm2School. To download forms you will need to supply basic information about yourself for tracking purposes only.

Be sure to take photos or video of your Crunch Time! Send “crunch bytes” and participation numbers to Aubree Roth, Montana Team Nutrition Program at aubree.roth@montana.edu or call (406) 994-5996.

Aubree Roth, Montana Team Nutrition

JOIN US!

Our next MTSNA Board Meeting is October 3-4th at the O’Haire Motor Inn in Great Falls, MT. Anyone and everyone is welcome to attend and provide input and feedback for our association.

Please do!
In becoming a member of Montana School Nutrition Association you are welcomed into a synergistic group of people who have your professional interests in mind and want to learn more about what you have to offer. You can be part of the valuable organization whose mission is to educate and empower members to provide healthy schools meals and foster an environment where children can achieve overall wellness and lifelong success. This state-wide team has a great effect collectively on promoting the positive image of school nutrition.

**Enhance your network** by connecting with peers to share ideas and best practices. Find a mentor or be a mentor to someone else.

**Take charge of your career** by being in the know about current events related to school nutrition, investing in continuing education as part of professional development, and demonstrating a commitment to your profession. Take advantage of scholarship opportunities in order to be able to educate your passion!

**Grow professionally** by broadening your knowledge. Learn about important issues that impact your career. Maintain flexibility as you come to know the latest trends and improvements in the field of school nutrition.

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Membership perks are priceless.

**Benefits include:**

- Annual Meetings and Conferences
- Discounted Rates to Attend Conference
- Scholarships
- Professional Development
- Meetings and Conference
- Online Tools and Resources
- Webinars
- Scholarships and Grants
- State and/or National Recognition
  - Awards and Honors of Achievement
  - Current Information
  - News and Trends
  - Website
  - Magazine
  - Online Tools and Resources
- Governmental Advocacy
  - State and Federal
- Partnerships, Networking and Friendships
- Insurance Opportunities
  - Professional Liability and Business
  - Life and Disability
  - Health
  - Auto and Home

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**How do you become a member of MTSNA?**

1) Visit our website [www.mtsna.org](http://www.mtsna.org)
2) Find the State and National Membership Application
3) Print the application
4) Complete the application
5) Include the affordable cost of $37.50 for managers and $35.50 for employees.
6) Mail the complete application to: SNA, PO Box 759297, Baltimore, MD 21275-9297

*Approach your school district to support you with these costs.

Note: These fees are annual dues.

Contact Ellen Mills [milsen@libbyschools.org](mailto:milsen@libbyschools.org) to learn more.
The historic city of Boston was the host city for the 2014 SNA Annual National Conference. The National SNA Board hosted the conference with the help of Massachusetts SNA. Everyone was so helpful, friendly and excited to meet all of us. Montana was well represented by: Chris Emerson, Dayle Hayes, Salley Young, Jayne Elwess, Jennifer Spellman, Stephanie Bautista, Gordi Pippin, Lynne Keanan and myself.

Wow! It was exhilarating to tour all of the historic sites such as the Boston Tea Party, United States Constitution, walking on the ground where Samuel Adams, Paul Revere and John Hancock were, and following the Freedom Trail. Being at the Boston Marathon bombing site was a very overwhelming experience.

We had the opportunity to take a Bay Cruise that showed a completely different scenic view of the city and sites. The east coast cuisine offered up fresh seafood and lobster. The highlight of dining out was a visit to the Yankee Lobster, a restaurant spotlighted on the Food Network Channels’ “Guy’s Diners, Drive Ins and Dives.” So delicious! And great company! I had to keep pinching myself saying “Yes… you are really here.”

ANC was a wonderful experience filled with new ideas and products to help us do our jobs more effectively and efficiently. The Conference began with a Red Carpet Ceremony, sponsored by Uncle Ben’s. All SNA Award recipients and State Presidents were honored individually by SNA President Leah Schmidt and their Regional Representative.

Gordi Pippin from Montana City Schools received Montana’s Heart of the Program Award and I received the Thelma Flanagan Award. What a humbling experience amidst all of hundreds of School Nutrition professionals!!

Attending the House of Delegates was a true learning experience. Each state is represented by two appointed delegates. National SNA Board members have a panel that presents changes to our national bylaws and each delegate has an opportunity to respond with concerns or questions before voting on SNA legislation.

SNA had many classes for us to choose from, many of them the same classes that were offered at our state conference! The Vendor Show was HUGE with thousands of booths to visit and each and every vendor I visited was so informative, friendly and gracious in thanking me for taking time to visit them.

There were a multitude of delicious foods available to us to sample and still be in compliance with the new guidelines.

Motivational Speakers:

Amy Purdy, lost both her feet due to a meningitis infection but accomplished her goal to snowboard. She is an Olympic Gold Medal winner and also got 2nd place recently on Dancing with the Stars! She inspired us to be the author of our own book, our life. She also inspired us to not let challenges stand in the way of our success. Amy told us that we have the power to be whom or what we want to be; it is up to us, we are the only one that stands in our way to success!

Billy Shore, the founder and CEO of Share Our Strength, has a passionate goal to end childhood hunger in the US. He is a sincerely compassionate man who has embraced the mission of helping children. He thanked us for feeding America’s children and for loving what we do!

Aric Bostick fired us up to do and be the best that we can be! We all have talents and personalities that complement each other on our team and to not let past and/or present experiences keep us from being who we are meant to be!

At the last General Session Julia Bauscher was installed as SNA President for 2014-15.

There were also two special guest presenters. Ali Vincent, the first female winner of the Biggest Loser and spokesperson for Jennie-O and promoter of the SNA STEPS Challenge along with Jarrett J. Krosoczka, author and illustrator of the Lunch Lady book series. Jarrett is the founder of Lunch Lady Super Hero Day. They both acknowledge and support all of us in the School Nutrition field! It was awesome they took time to visit with each of us! It was inspiring.

Tyson Foods treated us to a Montgomery Gentry concert at their event and the grand finale for conference was a Huey Lewis and the News concert! So cool!

SNA ANC was such an exhilarating experience. I came away with a renewed passion for my career in School Nutrition.

Thank you for allowing me to attend this year.

Debbie Heuscher, Vice President
Fun times at SNA ANC in Boston, Mass.
Last year, in front of an audience of Montana youth, State Superintendent Denise Juneau declared that October was officially Farm to School Month in Montana! October has been celebrated as Farm to School Month nationally since 2011.

Farm to School Month is the perfect time to kick-off, ramp-up, or showcase farm to school initiatives at your school. Consider making an all Montana-grown meal, feature a Montana grown ingredient one day a week, or take a farm field trip! There are so many ways to celebrate Farm to School Month and our incredible agricultural bounty in Montana.

For more ideas, stories, and a Farm to School Month Guide visit opi.mt.gov/Farm2School.

Aubree Roth, Montana Team Nutrition

“*We truly have the greatest career in feeding America’s youth...*”
*Debbie Heuscher, Vice President*

MESSAGE FROM MTSNA VICE PRESIDENT

Thank you for electing me as your Vice President of MTSNA. It is an honor to serve on our Montana School Nutrition Association Board and represent you at national SNA Conferences. I look forward to helping plan the next three state conferences to keep you up-to-date on USDA rules and regulations along with providing interesting continuing education classes, breakout sessions and motivational speakers. We truly have the greatest career in feeding America’s youth healthy, nutritious meals so they are able to learn and grow!

Debbie Heuscher, Vice President

SECRETARY’S REPORT

Hello all! I hope you have all enjoyed your summer as much as I have. Although I played a lot, got a lot of unfinished quilting projects done and even got some household chores completed, I am ready for routine again! I enjoyed our summer conference sharing ideas, recipes and visiting with friends. My menus are done, new food items ready, and bulletin boards up with the start of school only days away. I am ready for staff to return and excited to see the students. We had two very productive MTSNA board meetings this summer at our conference. Our minutes are posted on our website at www.mtsna.org. Please go there to read them, see all the current information and scholarships that are available to members. We also have a Facebook page so LIKE it and share it with your friends!! Have a wonderful year!

Julie Leister, Secretary
MTSNA SCHOLARSHIP REMINDER

Remember MTSNA scholarships at the state and national level will be available to members in the coming school year to help support their professional development goals.

We will be reworking the criteria for scholarships at our fall board meeting the first week of October.

Please feel free to contact a board member to provide feedback on the scholarship or application process. We did not have anyone apply for the scholarships this year so we would like any ideas on how to make it better for you.

SOCIAL MEDIA

Did you know MTSNA is on Facebook?! It’s true! Login and search “Montana School Nutrition Association” you will find our page. Please LIKE us and encourage your staff to do the same. The Facebook page will be updated periodically with fun, current information and opportunities related to School Nutrition Programs in Montana and across the country. It’s one more way to stay connected and get involved.

HEAR YE! HEAR YE!

The deadline to submit articles for the next MTSNA newsletter is November 10th. If you would like to submit an article for the quarterly newsletter send any articles and additional information to Tara Ray at tray@mt.gov.

BACK-TO-SCHOOL MEMBERSHIP DRIVE

Win a Spa Day or an Annual National Conference Registration

Encourage five or more school nutrition employees to become a member of SNA between June 1, 2014 and May 31, 2015 and you will be automatically entered into a drawing to win an all-expenses paid spa day for two, or 1 of 7 registrations to SNA’s 2016 Annual National Conference (ANC).

*New members must put your name in the referral section on the application in order for you to be entered into the drawing.

Recruit then relax with SNA Membership!
Try the Tray *Friend-Raiser* – a Fun, Tasty School Meals Promotion to Reach Parents

**Who:** Lowell Elementary School, Missoula County Public School (MCPS) District

**Partnered with:** Peter Kerns (Montana Food Corps), Stacey Rossmiller (Food Service Supervisor), Ed Christensen (Food Service Assistant Supervisor)

**Why:** Build community support of the MCPS School Meals Programs by hosting a “Friend-raiser” meal event and to further expand Farm to School programs.

**Background:** Missoula County Public Schools (MCPS) has been an active participant in implementing Farm to School programs as well as being a host to a Food Corps Service member, Peter Kerns, for 2 terms. MCPS food service department and Peter Kerns have worked closely with numerous organizations to continue to strengthen their farm to school program. Over the past few years several school gardens in addition to a central kitchen production garden have been created and an increasing number of locally produced products are being served in school meals (including beef, lentils, kale, and a variety of other vegetables and herbs).

**How and When:** This event was held June 12, 2013 and advertised as a family friendly dinner where parents and community members could sample a school lunch tray for dinner. *Try the Tray* was widely advertised: post cards were sent home with students throughout the district, posters hung throughout Missoula, and ads were placed in school newsletters, the local newspaper and TV stations.

**Good Food and Conversation:** Food was purchased, donated, and prepared through a collaborative effort including MCPS Food Service, NCAT’s Food Corps Montana, Garden City Harvest, Western Sustainability Exchange, local businesses, and parent volunteers. Attendees could purchase dinner for $3.00, which was served on a school lunch tray. The menu consisted of: lasagna incorporating numerous local vegetables and herbs, hummus made from local lentils, salad with local greens, lemonade and ice tea with local mint, and a dessert. While families and community members enjoyed their meal, conversations and feedback were plenty in regards to school lunch memories, favorite recipes, and ideas for the MCPS food service program. Attendees also had the opportunity to donate money via brown “lunch money” bags that adorned tables. Numerous activities were available for those who attended to participate in. These included: a smoothie making stand, garden art (where children could paint farm murals), and a seed planting booth.

**Impact:** More than 150 people attended the Try the Tray fundraiser. MCPS was able to showcase their current farm to school program with parents, students, and local community members; as well as identify future opportunities to expand Farm to School within the district. The money raised went towards classroom activities and supplies to continue to support and strengthen farm to school education. Additionally, they were able to promote their school meals program to parents- an important partner for success.

Montana Team Nutrition
www.opi.mt.gov/MTeamNutrition
Resources and Media Coverage


http://www.montanafoodcorps.org/p/current-members.html


http://www.mcpsmt.org/site/default.aspx?PageType=3&ModuleInstanceID=7076&ViewID=97313D1D-A9CF-4646-A5A5-C355FBAC071&RenderLoc=0&FlexDataID=5782&PageID=4399&Tag=

https://www.facebook.com/events/516510021745463/

http://www.gardencityharvest.org/missionandhistory.html#.U3va3I1OXIU

Montana Team Nutrition
www.opi.mt.gov/MTeamNutrition
THE SECOND SERVING

A Food Recovery Program has been in development for over a year at Greenfield School. In working with Team Nutrition, OPI, the local County Sanitarian and the Teton County Food Pantry to create a pilot program to test the resources and viability of a food recovery or gleaning program in Montana; it is exciting to report it has been a huge success!

A little background... In 1996 President Clinton signed the Good Samaritan Food Donation Act, and in recent years the USDA has seen the great need to develop a program to encourage donation of food to non-profit organizations for distribution to the food insecure in America. The US Food Waste Challenge is a program developed by the USDA and the Environmental Protection Agency. It challenges producer groups, processors, manufacturers, retailers, communities, and other government agencies to join efforts to recover or recycle food waste in their operations. Check it out and take the Food Waste Challenge at www.usda.gov/oce/foodwaste.

Greenfield’s program... The structure of our gleaning program is very simple. Using freezer bags, we properly cool, package and freeze leftover food from our school lunch program according to our HACCP plan and procedures then donate the frozen rescued food to the Teton County Food Pantry. We print a basic label for each package, example: “Seasoned rice ~ September 12, 2014 ~ Remove from package and reheat to 165 degrees”.

A challenge to you... I am reaching out to the MTSNA members with this program and challenge each of you to look into developing a similar food recovery plan in your schools. There isn’t a food service employee in the country that likes throwing away perfectly good food. I think most of you will find tremendous pride providing this community service, and will love not having to throw out food at the end of the day. This has become a greater opportunity as second servings are not allowed within the new regulations.

Join us... Food insecurity is real in Montana and we can provide a solution. Our donations are fully processed and in my program delivered frozen. This comes as a huge benefit to many hungry families because it is ready to eat. Some of these homes do not have working stoves to prepare a donated biscuit mix or hamburger helper. Very often the needy are young children who are not in a stable environment, home alone, trying to put together some food for themselves and maybe younger siblings. Our ready to eat donations make nutritious food available for children like these. I truly believe food gleaned from school kitchens can become part of the solution for hunger-free kids in America.

Montana could be the first state in the nation to organize a statewide food recovery program. Please contact me and let me know if I can help you get started, or better yet, just do it!

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