Welcome to the 2015 MTSNA, OPI and Team Nutrition summer conference, as we stay “On the move with school nutrition!”

Start off with Tuesday’s Pre-conference classes. So much is “on the move” for the school food service managers and employees with the professional standards from the United States Department of Agriculture and the new food code training requirements from the Department of Public Health and Human Services. Good news, THIS IS THE PLACE YOU NEED TO BE! You can achieve all the training required to comply with the USDA and DPHHS regulations right here at the Montana School Nutrition Association conference in Billings, Montana June 16, 17, & 18! Check out the pre-conference class schedule and make your selections now!

This will be one of our biggest conferences yet to help provide training for each of you to complete the requirements for professional standards that go into effect next school year.

Don’t miss the Open House!
We have another great addition to our conference socializing network this year. Our annual Tuesday evening open house appetizer bar provides a great meet and greet, networking opportunity for all of us to reunite with colleagues and strengthen professional ties. The open house is again hosted by the Food Services of America. After a short welcome and the presentation of the Silver Spoon award, we will move directly to a reception hosted by Montana Cooperative Service who will be providing light entertainment (something was overheard about a jazz band!) a dessert bar with adult beverages to finish our evening. Thank you Food Services of America and the Montana Cooperative Service for providing a fun evening of entertainment!

Wednesday will open with our general session and the day will be full of educational breakout sessions, the inspirational Team Nutrition lunch, followed by more breakouts, and our annual banquet that evening. A wonderful dinner will be followed by a short program with introduction of new MTSNA board officers, presentations to our Professional of the Year and other awards, and the LIVE AUCTION!

Thursday we are again offering more classes after the morning general session. Thanks for filling out those evaluations so we know what you like best! Then on to one of the best vendor show around, with more than 50 vendors to dazzle you. Take your time to taste and see it all!

What a great couple of days we have planned for you, designed to build your professional development and meet your social networking needs. Please join me in June!

Salley Young
MTSNA President

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The Importance of being a Member of Montana School Nutrition Association

Ellen Mills

Our MTSNA is 196 members strong! Of these members, over 31% are certified and two are credentialed! Our association has increased 21 members since January 2014. This increase is an overall national trend (1,015 more than February 2014) for the School Nutrition Association. Optimistically, we can hope this upward trend is associated with individuals realizing the importance of being a part of an organization striving for great nutrition programs.

Our profession is to prepare healthy meals, educate our future leaders on health and wellness, and encourage lifelong learning and success. Our association, in partnerships with OPI School Nutrition Programs, Team Nutrition and other organizations, provides great professional development opportunities to strengthen our careers and school nutrition programs. By combining our passion, profession, and association, MTSNA becomes a valuable organization whose mission is dedicated to educating and empowering our members to be advocates for children.

Encourage your coworkers to become a member of MTSNA. Share your association experiences and let them know what benefits they can expect:

- Professional Development
  - Discounted Rates to Attend Meeting and Conferences
  - Scholarship Opportunities
  - Online Tools & Resources
  - Webinars
  - Scholarships & Grants

- State and/or National Recognition
  - Awards & Honors of Achievement

- Current Information/News & Trends
  - Website
  - Magazine
  - Online Tools & Resources

- Governmental Advocacy
  - State and Federal

- Partnerships, Networking, & Friendships

- Insurance Opportunities

Fruit Topping Pizza

Number of Portions: 10
Size of Portion: 1 each

**INGREDIENTS:**
- Cream Cheese 1 lb.
- Vanilla Extract 1 tsp.
- Granulated Sugar ½ cup
- Kiwi (sliced) 1¼ cups
- Strawberries (sliced) 1 ¼ cups
- Blueberries 1 ¼ cups
- Mandarin Oranges 10 oz.
- Pizza crust (Your favorite whole grain, garlic free recipe).

**INSTRUCTIONS:**
Mix softened cream cheese and vanilla together and spread on pizza crusts.
Arrange fruits on pizza so each serving receives ½ cup.
Chill until ready to serve.

This Apron Strings article is in honor of Julie Leister our dearly missed friend and colleague. Fruit Pizza was one of her favorites. As secretary of MTSNA for many years Julie was in charge of helping fill our cookbooks with recipes from Apron Strings. Enjoy!

A Tribute to Julie Leister

MISSOULA – On Monday, March 23, 2015, a bright light was extinguished from this earth. Julie Weinand Leister lost her courageous battle with cancer.

Julie was born July 13, 1962, to Darlene and Gerome Weinand. She attended Woodman Grade School, and Sentinel and Big Sky high schools and graduated in 1980. She married her high school sweetheart, the love of her life, Rodney Leister. Julie and Rod had two wonderful children, Rodney Jr. and Kandis. Her children and her family were her everything. In August of last year, Rod Jr. and his future wife Ashley, gave Julie a beautiful granddaughter, Ellie. Julie couldn’t have been happier or more proud.

Julie was an exceptional wife, mother, daughter, sister, niece and friend. If Julie was on your side, you knew you were in good hands. She put everyone else first. When her children went to school, she went to work at Hellgate Elementary School and became director of food services until the time of her passing. She was also on the State Food Service Board for many years and she really loved her job.

She loved to quilt and enjoyed being with all of her quilting friends. When she wasn’t quilting, she was at their second home in Haugan.
National Leadership Conference Report

Debbie Heuscher

I had the honor of attending Leadership Conference in San Diego with Jayne Elwess, MTSNA President Elect. Carol Simanton, our MTSNA Past President & MTSNA Legislative Chair, surprised us both attending as a member of the National SNA Education Committee.

All the SNA Board and Staff are passionate dedicated people helping to build prestige for our career and opening doors to School Nutrition professionals across the country.

There were 51 participants in the Future Leaders Program! Team members and fellow school nutrition staff members who are interested in taking on Leadership roles in their State SNA attended this session. I was invigorated by their enthusiasm and would love to see some new Montana members! If you would be interested please contact any of your MTSNA Board! We would love to have you join!

Our days began early as we worked on our Plan of Action for Montana School Nutrition professionals, figuring out how to meet our goals and to be as effective as possible for all our members. We were introduced to some new changes coming to SNA that will be voted on at the Annual SNA Conference in Salt Lake City in July 2015.

I truly believe as we all work together producing and feeding healthy meals for the benefit of our Montana students we are teaching them healthy nutrition habits that will take them into adulthood equipped to lead productive lives!

MTSNA Summer Conference in Billings June 16-18, 2015 will be a great resource for school nutrition professionals “On the Move with School Nutrition” to earn credits for a SNA Certificate plus have the continuing education credits now required by USDA’s Professional Standards.

The National SNA Board has been “On the Move with School Nutrition” aligning the SNA Certificate with USDA’s Professional Standards that come effective July 2015. USDA has changed how classes are categorized for continuing education so I am looking forward to a representative from USDA attending our MTSNA Summer Conference to instruct all attending on this new program! We were introduced to a new tracking tool developed by SNA, looks like it will simplify the paperwork for us all as we track classes and workshops! Another new part of these Professional Standards is a coding system to categorize each class! Jayne and I are working with Jen Lewi from SNA to have all the learning opportunities available at Summer Conference coded and ready to be tracked for you! This is an exciting new development for MTSNA!

Classes taken in April – June 2015 will be allowed to count towards Professional Standards requirements.

There are so many more things about SNA I learned but too numerous to mention here so please ask me about Leadership when I see you or email me if you are interested in learning more!

Summer Conference will be here before we know it! I am looking forward to seeing you in Billings!

Happy Spring!
MTSNA Scholarships

Carol Simanton

MTSNA wants to give back to its members. Not only though continuing education opportunities, newsletter publications, social media efforts, etc. but through scholarship opportunities for you and the students you work with day in and day out.

MTSNA $500.00 High School Scholarship

During conference this June, we will also be presenting three $500.00 scholarships to seniors who plan to continue their education in the nutrition field following high school. We are looking forward to helping these seniors reach their goals of furthering their education in a field near and dear to our hearts. The seniors chosen for this year’s scholarships are Hunter Costin from Grass Range attending the University of Great Falls to study Health and Human Performance. Fallon Arnott from Stevensville attending the University of Alaska, Anchorage to study Hospital Management. And finally, Chelsea Arnold from Bozeman attending Flathead Valley Community College for Culinary School. Congratulations to these students!

MTSNA Member Scholarships

MTSNA would like to proudly announce this year’s winners of the two $500.00 member scholarship: Erin Turner from Monforton School in Bozeman and Ruth Walter from Judith Gap School. The Montana School Nutrition Association is so honored to be able to help two members, like you, attend our conference each June. There were many wonderful applications and we encourage everyone apply for the first time or again next year. This is a wonderful way to help your school with the expense of conference we are looking forward to seeing you all at conference for a fantastic learning experiences.

Cracking the New Retail Food Code

Debbie Heuscher

This new ruling became effective January 2015. Montana DPHHS is allowing school administration until January 2016 to be in compliance with this new Food Code. All School Nutrition Managers will now be required to have a Food Safety Certificate such as a ServSafe Certificate (offered as a PreConference class). A School Nutrition employee that has received a Food Safety Certificate needs to be at work whenever a school cafeteria is in operation.
MTSNA 2015
Community Outreach Project
Salley Young

WANTED: FRUIT CUPS FOR THE BILLINGS BACKPACK PROGRAM!

This year’s MTSNA community outreach project is to support the Billings Backpack Program. This program reaches some of the highest numbers of students in the state. Billings and their sister community of Lockwood provide Backpack meals to 350 K-6th grade students EVERY weekend and school holiday. One of the most requested food items is simply fruit cups. They anticipate their numbers will grow with over 1000+ jobs disappearing in the Bakken and they can use our help. Both districts also maintain teen pantries in middle schools and high schools to meet the food and hygiene needs of older students. Let’s help them out Montana School Nutrition Association! Bring a donation of fruit cups and help those in need in the Billings area!

New Logo for MTSNA?
Tara Ray

At conference this coming June, the MTSNA Board will be discussing a potential facelift for our organization. The Board has researched a redesigned logo for our association which you can see below. Be thinking about what logo you feel best represents Montana and the work our association does day in and out feeding hungry Montana kids! Share your thoughts with us at conference, over LunchLine or contact any MTSNA Board Member directly!
Farm to School Blossoming in Montana

Aubree Roth, Farm to School Coordinator, Montana Team Nutrition Program

Schools across Montana are making incredible progress in growing their farm to school programs! Spring is a great time to kick-off planning for the following school year’s farm to school activities. Here’s a few ideas to get you growing:

*Complete the Farm to School Census before May 30!* The USDA Farm to School Census is now open. This is the main method for tracking farm to school in Montana, and nationwide. School food service managers should have received two emails with an invitation link, instructions, and the census questions. Consult with the rest of your farm to school team (teachers, administrators, parents, community members, etc.) to make sure that all farm to school activities are counted. If you did not receive an email, contact us immediately.

*Crunch into the bounty of Montana!* Over 20,000 Montana students crunched into locally and regionally grown apples on October 24, 2014 at 2:00pm in celebration of National Farm to School Month and National Food Day! Let’s make a louder crunch in 2015! In the meantime, watch this fantastic video made by Whitefish High School students about their Montana Crunch Time celebration: [http://www.youtube.com/watch?v=oKKQPIZpTes](http://www.youtube.com/watch?v=oKKQPIZpTes).

*Celebrate National Farm to School Month!* An entire month dedicated to celebrating farm to school initiatives is a perfect time to ramp-up your farm to school efforts. Consider hosting farm field trips, farmer visits, taste tests, and making Montana meals. A Farm to School Month Guide with ideas and resources is available at opi.mt.gov/Farm2School.

*Learn from your peers!* You already know that Montana’s school food service staff are awesome... but did you know how schools across Montana are making farm to school happen in a huge way? Read our new Montana Farm to School Success Stories at opi.mt.gov/Farm2School.

For more information and assistance, please contact Aubree Roth, Farm to School Coordinator, Montana Team Nutrition Program at [aubree.roth@montana.edu](mailto:aubree.roth@montana.edu) or (406) 994.5996.

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School Nutrition Peer Groups

Tara Ray

Getting involved with peer groups provides numerous benefits for your own professional growth and development as well as the growth of your school food service program.

Join the regional peer group in your area to connect with other managers, learn from shared techniques and ideas and keep up on program regulations. Whether you need to think something through with peers who are passionate about school food like you are or you need to log a few continuing education hours to meet professional standard guidelines, peer groups are the place to do both!

Refresh yourself on meal pattern guidelines, share menus and recipes that work well, hear about Farm to School updates, gather information regarding School Wellness Policies, learn about local food procurement techniques, understand the new Montana Food Code and how it impacts school cafeterias, hear about how to expand meal programs to increase participation, review Smarter Lunchroom concepts in promotion of recognition awards and more!

Would you consider taking the lead in hosting a peer group in your area?

Contact Linda Schwarzbach at schwarzbachlinda@gmail.com if you’re interested!
Conference Reminder
Don't forget! We are “on the move with school nutrition” this summer!

Join us for the MTSNA, OPI, Team Nutrition conference June 16, 17, & 18 at the Billings Hotel and Convention Center. We look forward to seeing you there!

For registration information, contact Becky Green at greeninmt@gmail.com or www.mtsna.org

SNA Certificate and Professional Development
Debbie Heuscher

Your MTSNA Board is proud to offer the SNA Certificate Application Scholarship for our annual conference again this year. Marsha Wartick won a suite at the Billings Hotel and Convention Center from Monday through Wednesday evening of this year’s conference by renewing when she received her renewal notice from SNA headquarters. Congratulations Marsha!

Earning your SNA Certificate is very easy!
When you are a SNA member all you need is a copy of your certificate of completion for the following 8 hour classes that you have taken in the last 5 years:

1) ServSafe or Food Safety in Schools from National Food Safety Management Institute (NFSMI); and
2) Nutrition 101 from National Food Safety Management Institute (NFSMI)

Easy as that! Hip, Hip, Hooray!

These classes are being offered at this year’s 2015 MTSNA conference in Billings, MT June 16-18, 2015.

Remember to bring all of your paperwork to the SNA Certificate table at State Conference and take advantage of this great SNA Certificate Application Scholarship!

Anyone applying for their SNA Certificate at conference or that renews their SNA Certificate from 2014 MTSNA conference on Wednesday will be entered into a raffle for a room Monday-Wednesday of 2016 MTSNA State Conference at the Great Falls Heritage Inn. Raffle winner will be drawn at the Thursday morning General Session. MUST BE PRESENT TO WIN.
2015 LAC: Legislative Action Conference
Carol Simanton

Ellen Mills from Libby and I arrived in Washington DC on February 27th to go to SNA’s Legislative Action Conference (LAC). It was a wonderful experience and we learned so much. On Saturday we went to a preconference class on learning how to present our position papers to congressmen; that was only the beginning.

It was very interesting to learn that if you can get the special interest groups ear and your congressman’s staff listening you will be doing well and that is simply considered successful. This makes a lot of sense seeing how it is the staff that does all the work researching bills being presented. Once they have gathered all the information they present the information to the congressman. Hopefully we made enough of an impact that our information will be handed off to the congressmen in a positive manner. The special interest groups have the power to get the interest going their way so we hope we have them listening also.

On Tuesday we all went to the hill to visit our congressmen. We presented our position paper and put a lot of emphasis on keeping the sodium level at target one, there is no significant proof that going on to target two is healthy for children. It is not possible to do a lunch of a small turkey wrap served with milk and low sodium green beans and not exceed target two limits. We also asked whole grains stay at 50% whole grain rich to help curb the increase in plate waste and loss of student participation. The 6 cent increase for lunch has not covered the increase in the cost of putting these meals together and served for our kids so we asked for an increase in breakfast reimbursement. Not only that, but nationally there has been a drop in participation by 1.4 million students per day since 2012 following the new meal pattern standards going into effect. Ellen was able to present figures showing how the participation has dropped in Libby since the start of the new standards.

I feel we had very good meetings with the congressmen, Senator Tester, Senator Daines and Representative Zinke and their staff. I urge all of you to take the time to contact your congressmen and appeal to them to please consider our positions on the new standers to help us have a very healthy and palatable nutrition program. Go to our SNA web site and click on the legislative link and follow the prompts and it will take you to where you will be able to write to your congressmen. Please take the time to express your thoughts and concerns.

Our voices do make a difference but only if we keep speaking up to let everyone know how important this is.
Professional Standards for all School Nutrition Employees

Debbie Heuscher

In attending a MTSNA State Conference is a very easy and convenient way to stay in compliance with the newly required Professional Standards. PreConference class attendance (Tuesday) alone can earn 4 to 8 hours of Continuing Education Units (CEUs) depending on the classes you elect to take. Conference attendees receive at least 11 CEUs when attending Wednesday and Thursday Breakout Sessions, General Sessions and the Vendor Show.

Simply stated, Professional Standards are annual requirements for all School Nutrition employees to maintain every year they are employed.

Directors will need 15 hours annually.

Managers will need 12 hours annually.

School Nutrition Staff working 20 hours a week or more will need 8 hours annually.

School Nutrition Staff working less than 20 hours a week will need continuing education units at a ratio that is equivalent to the hours a week they work.

Are you ready for some FUN?! 

Then the MTSNA summer conference is the place you need to be! We have some great educational and fun classes for you this year in Billings. Do you want to: Make your Cafeteria POP with School Synergies? Learn to make production records quick and easy? Reduce plate waste and save money? How to work with different personalities? Just what are allergies… or are they just intolerances? Need some great recipes and new ideas for your salad bars? How about learning some tricks of the trade for great baking? 

What do you need to know about the NEW MT Food Code?? Well, we have that, and so much more at Conference!! Join us!

Remember: great educational classes will be held at Pre-conference on Tuesday June 16th, 2015 from 8:00am to 5:00pm. If you haven’t signed up for a class, there is still time!
2015 Food Security Council Awards

The Food Security Council of the Montana Food Bank Network is pleased to announce its recognition of individuals and organizations who have worked to reduce hunger and improve the nutritional status of Montanans. First Lady Lisa Bullock presented the awards during a ceremony on April 17, 2015 at the Capitol Rotunda in Helena. Congratulations to our very own Lynne Keenan and Katie Bark!

Awards were presented to the following:

- **Nancy Myers**, Bigfork, MT.
  *Treasure State Award: For the Most Treasured Volunteer.* Nancy is a volunteer food pantry coordinator for a local church and coordinates volunteer efforts with the Bigfork Food Bank.

- **Lynne Keenan**, Browning, MT.
  *Gates of the Mountain: For Opening the Gates to End Hunger.* Lynne is the Food Service Manager at the Browning Public School District. She established a mobile feeding site for the Summer Food Service Program in her community.

- **Ann Waickman**, Helena, MT.
  *Glacier Award: For Moving Mountains to End Hunger.* Ann is the retiring Executive Director of Helena Food Share. Under her leadership, the organization has developed many new and innovative systems and programs to fight hunger in her community.

- **Market Place**, West Yellowstone, MT.
  *Big sky Award: For Business of the Year.* Market Place donated nearly 9,000 pounds of food to the West Yellowstone Food Bank in 2014.

- **Kendall Van Dyk**, Helena, MT.
  *Amber Waves of Grain Award: For Promoting Local Healthy Food.* Former Senator Van Dyk sponsored House Bill 123 in 2013 establishing the Hunters Against Hunger program. This program has raised enough funds in the first year to process over 38,000 pounds of wild game for distribution in the emergency food system.

- **Katie Bark**, Bozeman, MT.
  *Lewis and Clark Award: For Discovering Ways to Fight Hunger.* Katie is the Project Director of the Montana Team Nutrition Program for the Office of Public Instruction. Her efforts have helped improve health and nutrition in several schools in Montana through programs such as The Smarter Lunchroom and Farm to School.

- **Salley Young Greenfield**, MT.
  *Honorable Mention.*
MTSNA 2015 Conference Highlights!
Jayne Elwess

**Tuesday June 16th:**
Our Conference begins with **Registration** from 4:00pm – 6:00pm (for those of you who didn’t attend Pre-conference classes). If this is your first time here, stop by our First Timers Table and get the ins and out of Conference. Please be sure to stop by our Membership and Certificate tables to learn more about these great benefits, and don’t forget to drop off your fruit cup donations for the summer school back pack program.

*At 5:15pm make your way to the Banquet/Ballroom and join us for afternoon Appetizers.* This social hour is sponsored by Food Services of America, where we will announce the 20th Silver Spoon Award Winner. (Could it be you?)

**Wednesday June 17th:** Kick off our Conference with a **Welcoming General Session starting at 8:00am.** From **9:45am – 12:00pm** attend nutritional education classes that were designed with you in mind, then join **Team Nutrition for a great lunch in the Banquet/Ballroom from Noon to 1:30pm.** What does Team Nutrition have on the burner, this year?! We can’t wait to find out!

Continue your educational classes through the afternoon from **1:30pm - 5:00pm**

Our **Evening Banquet** begins at **5:30pm** with greetings from your MTSNA Executive Board, a delicious Italian buffet and dessert, door prizes, installation of your new Executive Board, and as always, our wonderful **Live Auction,** featuring our famous auctioneer, Cherry Arthur! Want to bring an auction item? Then think “On the Move” traveling items. Luggage, cars, trains, bikes, walking, running, anything that fits the category. Be creative as only you can be, and have fun with it!

**Thursday June 18th.** Start your day in a fun way and **join Susie Eades as she leads an early morning ‘Rise and Shine” class from 6:00am-6:35am in the Banquet/Ballroom,** (leaving you plenty of time to shower and change).

*At 7:45am join us for the closing session with the Western Dairy Council in the Banquet/ Banquet room.* Back by popular demand, **Susie Eades will be joining us once again** with her great attitude and music to get us energized for the rest of the day!

From **9:30am – 12:00pm** finish off the conference with more great educational classes.

*At 12:00pm until 2:30pm, attend the Vendor Show!* See new items; pick up new recipes with Child Nutrition in mind, sample kid friendly foods, (stuff yourself!), and hear about many wonderful products being offered. Don’t miss this great opportunity to get a head start on next year!
It’s not too late to Win a Spa Day or an ANC Registration!

Ellen Mills

Influence five or more school nutrition employees to become a SNA member 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).

Be sure to have the new members put your name in the referral section on the application in order for you to be entered into the drawing.

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