The school year is off to a great start!

Hopefully, your students are sampling and enjoying the vast variety of produce and crops our Montana farmers and ranchers have harvested. My local paper has spotlighted our area schools using Montana raised foods. It is very rewarding and exciting to see some positive media and what great advertisement those articles have been for school nutrition programs!

Your MTSNA Board recently had its fall meeting to begin planning for 2014 MTSNA Conference, June 17 thru 19, 2014 in Great Falls at the Heritage Inn. Nutrition 101 will be offered through National Food Service Management Institute (NFSMI) and be 10 hours of class time with 4 hours on Monday and 6 hours on Tuesday for preconference. Mike Callaghan of Food Service of America will be instructing ServSafe class for preconference. We also have a preconference class on lentils which should be very informative and hands-on being sponsored by Specialty Crops Program, USDA and MT Department of Agriculture and planned by Dr. Alison Harmon. Our conference theme this year is “Good Nutrition Makes Cents”.

We will use piggy banks for decorations and the live auction theme. Please get all those creative juices flowing on what you can bring to donate for a fun auction night! Also, we are having a community service fundraising project to benefit a Great Falls area charity. We have a committee researching some great, worthwhile groups that benefit Montana children. So please start saving your change, a.k.a. “cents” to see what MTSNA can do for some Montana kids that need some help!!!

MTSNA is sending Carol Simanton to Washington, D.C. in March for SNA Legislative Conference. We believe it is important to have the voice of school nutrition be heard for Montana children by being personally visible. SNA was instrumental in helping to lift the maximum limits on proteins and breads last year.

I hope you all have a wonderful Christmas surrounded by those you love and a great and healthy beginning to 2014.

I want to wish each and every MTSNA member a wonderfully, “FUN FILLED” Holiday Season. Thank you all for making your state and national associations what they are today. Please, if you haven’t become a MTSNA member yet, let me encourage you to do so. Becoming a member not only gives the association a bigger voice but comes with perks.

Did you know if you become a member, you automatically receive the SNA magazine, a small gift at conference registration and discounted registration fees? If you have any questions just give Fawn or me a call (Fawn 285-3224 ext. 301 or Sue 761-9653). We would be happy to help you in any way we could.

The MTSNA Board Members are hoping that you enjoy the first edition of the ONLINE NEWSLETTER. Remember you are able to receive your copy via email by simply emailing me. I will be more than happy to add you to our growing list of email recipients!

The deadline for submitting articles for the spring edition newsletter is March 10, 2014.

Best wishes for the holidays!
October 4, 2013
Budget meeting was called to order. Debbie led us in the Pledge of Allegiance. Present were: Becky Green, Jayne Elwess, Salley Young, Clayton Scheafer, Linda Schwarzbach, Ellen Mills, Betsy Rykowsky, Julie Leister and Debbie Heuscher.
We worked on a balanced budget for the 2013-14 year. Debbie moved we adjourn the meeting, Jayne seconded. All voted. Motion passed.

RESPECTFULLY SUBMITTED BY JULIE LEISTER, MTSNA SECRETARY

October 5, 2013
MTSNA meeting was called to order by Debbie and she also led us in the Pledge of Allegiance. Thought for the day was given by Ellen. "A smile is a wonderful thing!"
Roll was taken ... Present were: President/Certification Chair - Debbie Heuscher President Elect - Salley Young Vice President - Jayne Elwess; Treasurer - Becky Green Secretary/W.O.W./AFHK/Policies/Resolutions - Julie Leister Membership Chair/Scholarship - Sue Hesse Newsletter Chair - Betsy Rykowsky; Munch MT/Chpt Dvmt/ Librarian/Historian - Linda Schwarzbach Heart of the Program/Louise Sublet/Sing - Ellen Mills Industry Representative - Clayton Scheafer
A quorum was present. Joining us later was ... Web Page / Marketing Chair - Jennifer Spellman at 8:25. Guest present was Teresa Motlas from OPI. Minutes were reviewed from June 21, 2013 meeting. Becky made a motion to accept the minutes as read. Jayne seconded. All voted. Motion carried.

CORRESPONDENCE ...
Katie Bark asked for MTSNA to support the attendees wanting to go to the End Childhood Hunger Summit. Jayne made a motion to give Katie Bark $500. to disperse to the MTSNA members who attended the summit, that was held Sept. 9, 2013. Becky seconded. All voted, motion carried.
SNA asked that our MTSNA by-laws be sent to the national association so they may be put on the national SNA website. Becky received a thank you from Sue Hesse for the donation from MTSNA for her son-in-law, Ed's fundraiser. Julie also received a heartfelt thank you for our association donation. Lynn Cook sent a thank you to the MTSNA for all our efforts and her certification information.

TREASURER ...
Becky made adjustments in the budget according to the proposed budget committee meeting held the previous evening. After review, Sue made a motion to accept the budget as presented. Salley seconded. All voted, motion passed. Becky stated that we have had another successful year.

MEMBERSHIP ...
Sue reported that we currently have 179 active members. Sue has been sending missing link letters and welcome postcards. Sue promotes becoming a member of MTSNA whenever and wherever she can.

CERTIFICATION ...
We have 58 certified members. Nineteen people applied for the certification scholarship and 12 were completed. Debbie suggests that we continue this scholarship. Sue made a motion that we offer the certification scholarship in 2014 with the monies coming out of the scholarship savings account. Julie seconded. All voted, motion passed.

CHAPTER DEVELOPMENT ...
There are no chapters in our state and this is an ongoing challenge to get interest to start any as our state is so big.

NEWSLETTER ...
Betsy reminded us of the Nov. 10 deadline. It is important to get the articles to her before this date so she can get it to the printer on time. There are some applications being reused for the newsletters that need the dates checked to be accurate. Betsy reviewed where to get the information for the newsletters so everyone knows who is putting articles into the newsletter so nothing is left out. Kristi at Moore's Printing does a great job.

LEGISLATIVE ...
Carol was absent. Discussion was held on the government shut down and current issues. MTSNA would like Carol to put current issues and updates concerning child nutrition on the website.

ACTION FOR HEALTHY KIDS ...
Julie reported that AFHK is busy with goals this year! They started Healthy Hero awards this summer and gave 6 awards to Montana recipients who were nominated by their peers. Each local AFHK team received $500. from Team Nutrition to promote the new Smart Snack Policy. AFHK is exploring fundraisers so we can fund grants to local chapters. Each chapter is busy with projects to support their community.

LIBRARIAN / HISTORIAN ...
Linda has been busy organizing pictures of conferences. Linda asked if anyone has pictures or memorabilia to share with her to feel free.

MUNCH MONTANA ...
Katie Bark will work on this with Linda with recipes and placemats for the schools. Linda is in contact with Ag in Montana.

INDUSTRY REPRESENTATIVE ...
Clayton welcomed and brought treat bags for all the board members. Clayton was asked what he would like to do as our industry rep and what he feels is important to us and the vendors. Much discussion was held and lots of ideas were brought up.

WEB PAGE ...
Jennifer thanked everyone who sent her items for the webpage. Jennifer asked if facebook was an option for MTSNA. Jennifer will explore this and bring the information to the winter board meeting. She also asked that people send her stories so we could have a sharing page on the website.

WOW AWARD ...
Last year we had 9 applicants. I hope to have more this year. I will put the criteria and my contact information on lunch line as we approach spring.

continued on page 3
At this time there are no scholarships. Sue will send Julie the information and she will put it on lunch line (Sue does not have access). Ellen revised a new scholarship form that is easy to read.

Annual National Conference 2013 was in Kansas City. Salley and Carol attended the House of Delegates. Salley reported that it was very informative and both her and Carol learned a lot of valuable information that they brought back to MTSNA. Debbie stated that MTSNA hosts a very good conference as well. Our speakers are very informative. Debbie discussed MTSNA paying for our president to attend a pre-conference class at the national food service conference. Salley made a motion that MTSNA pay for the current president to attend a pre-conference class at the national conference. Julie seconded. Discussion held. Salley rescinded this motion. As yearly national conferences approach the pre-conference class will be revisited for consideration of payment by MTSNA as needed.

Discussion was held on the newsletter distribution. Betsy will send a letter to each member letting them know that the newsletter will be on the website. The letter will state if they would like to have the newsletter emailed to them, they need to supply their emails and it will be their responsibility to get that to us. Kristi at Moore’s Printing will help with this.

Salley and Chris discussed the use or the LCD’s for use at our summer conference. It is the hauling of them that seems to be the issue. The hotel does have them available to use. Ellen has one that she can transport also. Jayne will contact Chris and has offered to bring them with her to Great Falls for the conference. These are expensive so teamwork is important!

Thank you Ellen, for bringing this up to date and working so hard on! The by-laws and resolutions are included. Ellen will send a final copy and we will vote on these at our winter board meeting.

Debbie asked us to bring her our conference duties so she could compile a book to be helpful for us at conference. Jennifer shared what is expected from the industry representative and Clayton shared some ideas too. If board members have not gotten your responsibilities to Debbie, please email them to her so she can put this together for the MTSNA board.

We discussed comments, ideas and made notes on what our attendees want from next year’s conference classes and speakers.

Computers: We had much discussion on computers, the use of them, board job descriptions and purchasing computers for the board positions. Debbie asked for and chose a committee of Sue, Jennifer and Linda to research, set up criteria and the policy on this and bring it to the winter board meeting.

2014 CONFERENCE …
June 17 - 19. We held much discussion on our upcoming summer food service conference. We talked about speakers, classes, theme “Good Nutrition Makes Cents” and member favors. Sue will check on these and bring prices back to the winter board meeting.

VENDOR SHOW …
Discussion was held on the show. Sue made a motion to raise the vendor booth price from $300 to $350. Jayne seconded. All voted, motion passed. Made in Montana and Nonprofit booths are $50.

REGISTRATION …
We discussed registration and preconference registration classes. Sue made a motion to charge $30. for our 4 hour preconference classes, $100. for our 8 hour pre-conference serve safe class and $60. for our preconference Nutrition 101 class. Betsy seconded. All voted, motion passed. Salley made a motion to charge MTSNA members $65. for conference registration and $117. for non-members conference registration. Jayne seconded. All voted, motion passed.

PROFESSIONAL OF THE YEAR … was discussed.

The 2015 location was discussed and this conference is now going to be in Billings June 23-25 at the Billings Hotel and Conference Center. The 2016 conference tentative date is June 21-23, Heritage Inn, Great Fall, MT.

The winter board meeting is scheduled for January 24 for an in house audit starting at 6:30 and the regular board meeting on the Jan. 25 starting at 8:00.

The national LAC conference was discussed and the need to visit with our state representatives locally and promote the issues in state. The board discussed if we need to send a representative each year to this conference or every other year may be an option. The legislative chair will attend this year.

2014 Leadership Conference is in St. Louis, MO April 10-12. Discussion was held on who would attend in the best interest of the MTSNA board. Sue made a motion to send Jennifer, Jayne and Ellen. Linda seconded. All voted unanimously, motion passed.

The 2014 ANC conference will be held in Boston, MA. Sue made a motion to send Debbie, Salley and Jayne. Jennifer seconded. All voted unanimously, motion passed.

There was a call for nominations for vice president. We had 2 nominations: Jayne nominated Debbie, Linda nominated Jennifer. There was a call for secretary nominations. We had 1 nomination: Betsy nominated Julie. Carol will put the ballot in the newsletter. The nominees will get their bios into the newsletter editor. We had a very productive meeting.

Jayne made a motion that all business conducted and transacted at this meeting has been done in the form of a corporation and resolved that this association approves same and enter them into the corporation’s minutes book. Betsy seconded.

Respectfully submitted by Julie Leister
Your MTSNA board is busy working on the 2014 summer training conference at the Heritage Inn in Great Falls, MT. We already have a nice choice of classes. You can expect the required trainings for certification like Nutrition 101, ServSafe and HACCP, and also a variety of training sessions including baking and cooking classes.

We received such positive evaluations from the Billings conference last summer and had such a good turnout; it inspires me to work hard to ensure the same quality for our 2014 conference.

Your Montana School Nutrition Association Board accomplished many things in 2013. My personal highlights would be attending the Leadership conference in Savannah, GA and ANC in Kansas City, MO. Both conferences are tremendous leadership trainings and I am a better leader for our association because of my attendance. Thank you for the opportunity to serve on your Executive Board as your President Elect.

The holidays are just around the corner and I wish everyone a fun and safe season. I am excited for 2014 to arrive, with our strong active state membership we have only good things to look forward to. Again, thank you for this opportunity to serve.

The Healthy Food Choices in Schools Community of Practice is an online resource area where you can find research based tools and information about how to make simple changes that encourage children to make healthier food selections in school food environments!

www.extension.org/healthy_food_choices_in_schools

My visit to National Food Service Management Institute

BY CAROL SIMANTON

I had the honor of being asked to join the NFSMI Advisory Council. I went to Oxford, MS the first of October and joined the rest of the council. We reviewed several classes, some old and some brand new. Then we were asked how we felt they could be improved or should they be eliminated. For example, we reviewed their newest online class on Norovirus. The council felt it was a very good class. If you have a chance, be sure to visit the website for NFSMI: www.nfsMI.org and take advantage of their online classes. There is no cost, they count as continuing education credits, and can be used for becoming certified.

We also got to spend some time in their archives. I was amazed at how little things have changed. A 1943 poster promoting breakfast said, “You can’t eat like a bird and work like a horse”. It listed all the foods needed to eat for a well-balanced breakfast. It is one of those situations where the more things change the more they stay the same. Also, there was a booklet on eating farm fresh vegetables and good nutrition ideas from 1912. It gave a list that included eating farm fresh produce and taking the children to the gardens so they could see what the produce looked like growing in the gardens. It was so fun to see how the ideas from then and now are so much the same.

This was a very wonderful opportunity for me. I am honored that they valued my opinion on classes.

I feel I learned a lot about the institute and all the wonderful classes available to us. Please take the time to get to know what the Institute has to offer you.

† Dr. Katie Wilson, Leah Schmidt, Carol Simanton at NFSMI.

← Carol Simanton, (upper left), and the NFSMI Advisory Council.

The Healthy Food Choices in Schools Community of Practice is an online resource area where you can find research based tools and information about how to make simple changes that encourage children to make healthier food selections in school food environments!
We have several very important issues that Congress is addressing and I would like to present them to you:

**Funding for School Nutrition Programs**
Due to the increase in food, milk and energy costs, combined with high labor and benefits costs, the federal school meal reimbursement no longer covers the cost to prepare a balanced, nutritious school meal. SNA remains committed to advocating for increased funding for Child Nutrition Programs.

**National School Nutrition Standards**
SNA has engaged in a dialogue with school nutrition professionals to advocate for national school nutrition standards for school meals and other foods and beverages available in schools. Resources and links relating to this effort can be accessed here.

**2010 Child Nutrition Reauthorization**
Reauthorization offers an excellent opportunity for Congress to consider changes to these important programs that will improve health outcomes for children. Here you will find SNA positions and coverage of the process, as well as advocacy tools.

**Eliminating the Reduced Price Category**
ERP or Eliminate Reduced Price, refers to the policy proposal to collapse the reduced price category for school meals into the free category.

**Current School Nutrition Related Legislation**
A listing of federal legislation introduced in the House and Senate relating to school nutrition programs.

**2013 Legislative Issue Paper**
SNA’s 2013 Legislative Issue Paper is a roadmap of the legislative priorities for the Association, as identified by members and the Public Policy and Legislative Committee and approved by the Executive Board.

**Farm to School Programs**
Farm to school programs consist of a wide variety of programs that include school gardens, nutrition education, and the opportunity to purchase fresh, locally grown farm products for use in the National School Lunch and School Breakfast Programs.

A Farm Bill is a collection of new laws and amendments to longstanding laws that sets the overall direction of federal food and farm policy for a specified number of years. Farm bills typically contain not only commodity price and income support provisions, but also provisions on agricultural trade, rural development, domestic food and nutrition assistance, foreign food aid and more. While nutrition programs such as the Food Stamp Program are reauthorized in the Farm Bill, the National School Lunch Program and other school-based child nutrition programs are not.

The provisions related to the school nutrition programs.

**Expansion of the Fresh Fruit and Vegetable Programs**
The bill increased funding from $9 million to $70 million a year, with the program available in 35 elementary and secondary schools in each of the 50 states. The bill also allows additional schools to be added in proportion to the student population of the state and schools are selected based on free and reduced percentage. The Program no longer allows nuts, but rather focuses on fresh fruits and vegetables only.

**Purchases of Locally Produced Foods**
The bill eases bidding restrictions for school districts trying to acquire locally grown foods. With this new language, school nutrition programs could use geographic preference in procuring locally grown items. This change should help expand participation in farm to school programs.

**Grain Pilot Program**
The legislation allocates $4 million to establish a pilot program in a handful of schools in several states. The program will provide whole grain products to participating school nutrition programs for use in the reimbursable meal programs.

**Purchases of Fresh Fruits and Vegetables for Distribution to Schools [Dept of Defense] (DoD)**
The Farm Bill raises the amount of money allocated for the purchase of fresh fruits and vegetables to $50 million a year for the next 5 years.

**Survey of Foods Purchased by School Food Authorities**
Under this legislation, $3 million is allocated to periodically survey school nutrition programs to examine what types of food they purchase.

**Healthy Food Education and Program Replicability**
$10 million is authorized for a five state pilot program that makes grants available to “high-poverty” schools for school garden initiatives. The bill also encourages the USDA to sponsor projects that promote nutrition education and can be replicated in schools.

**“McGovern-Dole” International Food for Education and Child Nutrition Program**
The bill increases funding for the program, which provides food assistance to school nutrition programs in developing nations, to $300 million. This is a significant cut to the initial $840 million allocated in the original House version of the bill.

These are the issues being watched closely by SNA and all of us involved in the legislative issues. As you look over these please feel free to contact your congressman to let them know what is important to you. At the SNA website go to the Legislative Action page, click on Find Elected officials, and enter your zip code. It will take you to your congressmen and their email addresses.

You can also Google your congressmen: Sen. Baucus, Sen. Tester & Rep. Daines. When their webpage comes up, click on wanting to email your congressmen, fill in the required information and you can express your views. I hope this has helped you become more informed as to what is going on in our legislative offices and what we are trying to protect concerning our nutritional programs.

I hope you all have a wonderful holiday and please feel free to contact me if you have any questions. I will try to help and if I can’t, I will find who can.
The MTSNA Board is calling for Nominations - 2 Positions up for Election:

Vice President and Secretary

The Vice President position is for the 2014-2015 term, with a three year commitment to advance to President-elect then President. The Vice President needs to be a member of MTSNA and be certified as well as having had at least two years of experience as a board member. As Vice President you must have attended two of the past five state conferences. The Vice President will be the head of planning the preconference classes and working hand in hand with the rest of the board on the conference.

The Secretary position is a two year term that would be for 2014 to 2016. The secretary needs to be a MTSNA member and certified. The main responsibility of the secretary is to attend board meetings and take accurate notes of the board meetings that are held three times a year: September, January and at the conference in June. Please have your nominations to me by email or hard copy no later than March 1, 2014. The ballots will be in the spring newsletter. Looking forward to hearing from you.

Carol Simanton  
406-674-5432  h2ohlri@itstriangle.com  
1081 East Whitewater Road, Whitewater, MT 59544

School Nutrition Association Award Deadlines

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<th>Award</th>
<th>Deadline</th>
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<tr>
<td>Louise Sublette Award of Leadership Excellence in School Nutrition</td>
<td>December 1</td>
<td>Submit Letter of Intent</td>
<td>State President</td>
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<td>March 1</td>
<td>Submit Entry &amp; Project Forms</td>
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<td>Heart of the Program Award</td>
<td>March 1</td>
<td>Submit Nomination Form</td>
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<td>Outstanding Director of the Year Award</td>
<td>March 1</td>
<td>Submit Nomination Form</td>
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<td>Silver Spoon MTSNA &amp; FSA Sponsored Award</td>
<td>March 1</td>
<td>Letter of Nomination</td>
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School nutrition managers can recognize themselves for developing an inventive idea and created a success story that improved their school’s program. The award recipient must be a SNA certified, foodservice/nutrition and child care manager section member who is working in one school or in a central kitchen that serves more than one school.

Website: http://www.schoolnutrition.org/Content.aspx?id=19116

Nominate a certified SNA member who influences the quality of their school nutrition program by demonstrating outstanding customer service, constructive interaction with students, positive work environment, and a willingness to go beyond. The foodservice/nutrition staff member must work in the daily operations preparing and/or serving meals to children.

Website: http://www.schoolnutrition.org/Content.aspx?id=19115

Recognize your school nutrition director at the local level for managing an outstanding school nutrition program that provides healthful, appetizing, and nutritious meals in your district. Director must be a certified SNA member.

Website: http://www.schoolnutrition.org/Content.aspx?id=19113

Nominate your SNA Certified program manager/director for being a champion in the kitchen by providing exceptional support for team members and students.

Website: http://www.mtsna.org/scholarships--awards.html

Entry forms and guidelines can be found at the individual website addresses.  
MT SNA President & Certification Chair: Debbie Heuscher  
1390 McCaffrey Road, Big Fork, MT 59911 • Cell 406-270-1271 • Work 406-837-7409
We are working on an issue in the Farm Bill regarding a USDA program called the “Fresh Fruit and Vegetable Program,” which provides funds for a fruit and vegetable snack to be provided in schools across the country.

Currently, the program’s guidelines do not allow for that snack to be provided in a frozen, shelf-stable, or dried form, and we are advocating for the program to be changed to allow fruits and vegetables in “all forms” to be provided to students. The House bill contains this change but the Senate bill does not, and we are coordinating a letter that will be sent to the Farm Bill Conferees, including Senator Baucus, advocating for the House bill’s language to stay intact.

Other School Nutrition Associations across the country are supporting this effort because they believe it’s good policy to 1) allow schools the ability to serve as many fruits and vegetables as possible, and in all of their forms; 2) a change in the regulations would allow schools to get more “bang for their buck” when purchasing food under the program; and 3) in many areas of the country, like Montana, it’s difficult to provide certain types of fresh fruits and vegetables year-round.

Dear Chairman Stabenow and Lucas and Ranking Member Cochran and Lucas:

As you move to Conference on H.R. 2642, the “Federal Agriculture Reform and Risk Management Act of 2013” (Farm Bill), we ask for your support of an important provision included in the House-passed bill that would allow schools to serve more fruits and vegetables in all forms under the United States Department of Agriculture’s (USDA) Fresh Fruit and Vegetable Program.

The organizations listed below represent a diverse group of fruit and vegetable producers, growers, processors and their partners committed to appropriately expanding this program to include fresh, frozen dried and shelf-stable produce. In these tough economic times, it’s more important than ever that we equip schools across the country with the ability to serve children as many fruits and vegetables as possible, and in all of their forms.

One of the most effective ways of promoting healthy eating habits that will last a lifetime is to ensure school-aged children eat more fruits and vegetables. The new standards for school lunch and breakfast now being adopted by schools are meant to align these critical federal feeding programs with the Dietary Guidelines for Americans. The House Farm Bill helps achieve this goal by expanding the Fresh Fruit and Vegetable Program to allow schools to serve all forms of produce, which is also consistent with USDA’s Dietary Guidelines.

It only makes sense for a USDA-administered school snack program to follow the department’s own nutrition guidance and to assist children in seeing the value of consuming more fruits and vegetables in all healthy and nutritious forms. Indeed, as you know, the House-passed version of the Healthy, Hunger-Free Kids Act also included an expansion of the Fresh Fruit and Vegetable Program.

Expanding the program will teach kids how to get the most nutrition “bang for their buck” as frozen, shelf-stable and dried produce are often the most affordable. In fact, many of the low-income schools this program is meant to reach do not have the staff or infrastructure to handle raw, fresh-cut produce. The Senate version of the Farm Bill will restrict this program to the status quo and relegate school nutritionists to utilize “fresh only” when and if they can.

As you move to conference on the Farm Bill, we ask you to do what is right for America’s children and producers by expanding USDA’s Fresh Fruit and Vegetable Program to enable schools to serve all forms of fruits and vegetables.

Thank you for your leadership on this issue.

CLAYTON SCHEAFER, INDUSTRY REPRESENTATIVE

These 2 letters below were sent to me by:

Kelly Poulson, Director of Government Affairs
The American Frozen Food Institute (AFFI)

The first letter was addressed to me and the second was a letter sent to four members or the US Senate and House of Representatives. This organization represents fruit and vegetable processors and growers all over the country. The changes proposed in the letter to allow all forms of fruits and vegetables would help every school and would give the schools variety of choices and possibly some cost savings, which the schools could use. If you have any questions, please don’t hesitate to contact me. The contact information is on the MTSNA website.
Montana School Nutrition Association
Western Marketing
Application for $500 Scholarship Award

Application Cover Sheet

APPLICANT INFORMATION

Name: ____________________________ Parent/Guardian: ____________________________

Address: ____________________________ Parent/Guardian Address: ____________________________

Phone: ____________________________ Parent/Guardian Phone: ____________________________

High School Attending: ____________________________

College or School You Plan on Attending Fall 2014: ____________________________

Applicant’s Signature: ____________________________ Date: ____________________________

By signing this scholarship application you are acknowledging the information is true and provided in good faith.

APPLICATION CRITERIA

Please include the following with your Cover Sheet and Application

1. Official High School Transcript
2. Most Recent Grade Report- (if not included on transcript)
3. An essay stating why you would like the scholarship

Send to: Carol Simanton
1081 E. Whitewater Rd.
Whitewater, MT 59544
h2ohlr@itstriangle.com

000089 - Pumpkin Chocolate Chip Cookies:

HACCP Process: #2 Same Day Service
Number of Portions: 48
Size of Portion: 1 EACH

Ingredients
011426 PUMPKIN PIE MIX, CANNED
019235 SUGARS, GRANULATED
004502 OIL, VEG, COTTONSEED, SALAD OR COOKING
001123 EGG, WHOLE, RAW, FRESH
020081 WHEAT FLOUR, WHITE, ALL-PURPOSE, UNBLEACHED
018389 LEAVENING AGENTS, BAKING POWDER, DOUBLE-ACTION
002047 SALT, TABLE SALT
018537 LEAVENING AGENTS, BAKING SODA
001832 MILK, LOW FAT, FLUID, 1%, MILK FAT, W/ VIT A
019080 CANDIES, SEMISWEET CHOCOLATE
002050 VANILLA EXTRACT
002010 CINNAMON, GROUND

Measures
2 cups
2 cups
1 cup
2 large
1 qt
2 tsp
2 tsp
2 tsp
2 tsp
2 tsp
2 tsp
2 tsp
2 tsp

Instructions
Dissolve baking soda in milk and set aside.

Combine pumpkin, sugar, oil and eggs. Stir together flour, baking powder, salt and cinnamon. Add pumpkin mixture along with the soda and milk. Mix just enough to blend. Add chocolate chips and vanilla.

Drop with a #20 scoop 6 x 4 x 24 per pan that has been lined with parchment paper.

Bake for 8 to 10 minutes at 325.

When cool pan up 100 per 4" pan and cover with seran.

This is a moist cookie.

*Nutrients are based upon 1 Portion Size (1 EACH)*

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NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.
MTSNA has gained three more SNA Certified Members!
Congratulations to:  Stephanie Bautista - Great Falls
Leanne Lind - Laurel
Margo Salveson - Saco
MTSNA is proud of you and thankful for your dedication to
feeding Montana children. MTSNA now has 58 SNA
Certified members!!!
These ladies applied for SNA Certification with the MTSNA
Scholarship/Certification Drive sponsored last year at
conference. Your MTSNA Board approved a Certification
Scholarship for 2014 Conference in Great Falls. If you are a
SNA member, have your high school diploma or GED and
in the last five years have taken and have your certificate of
completion, for ServSafe 8-10 hour and Nutrition 101, you
are eligible to apply for SNA Certification at 2014 MTSNA
Conference. MTSNA will pay your SNA Certification
application fee and you will be entered into a raffle. The
last two year’s prizes have been a hotel suite in the confer-
ence hotel for the three nights of conference attendance.
These classes will be available at 2014 Preconference in Great
Falls at the Heritage Inn. A great benefit of SNA Certification
is YOU can be on the MTSNA Board! We would love to
have YOU join us! Or, just come and sit in at our board
meeting at conference!
If you have questions regarding SNA Certification please
contact me at ddheuscher@juno.com or 270-1271.

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Montana School Nutrition Association
Application for Certification Scholarship Award

The Montana School Nutrition Association offers two $200 scholarships. Any member who is working to achieve
certification or is working toward advancement educationally in the Food Service area may apply for these scholarships.

**MEMBER INFORMATION**

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<tr>
<th>Name:</th>
<th>Employer:</th>
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<td>Address:</td>
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<td>Phone:</td>
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<td>SNA Membership #:</td>
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<td>Job Title:</td>
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If not Certified, what steps are you taking to become Certified?

**SCHOLARSHIP AWARD CRITERIA**

1. **Application Deadline is May 15th of each year.**
2. Must be SNA Certified or working toward SNA Certification.
3. Must be currently employed in a child nutrition program in the state of Montana. However, there are no
   constraints on the number of hours worked each day (i.e. full-time or part-time).
4. The scholarship money must be used to benefit knowledge in child nutrition.
5. Must submit a complete application and letter explaining how the scholarship would benefit you.
   To:  Sue A. Hesse
        641 22nd Street
        Black Eagle, MT  59414

6. The MSNA Scholarship Committee will disperse the scholarship money after you submit a certificate of
course completion.
The Smarter Lunchrooms Movement is designed to assist school foodservice program staff with designing school cafeterias to influence students to select healthful food choices by using simple environmental cues. If you attended the 2013 Montana School Nutrition Association Conference in June, you were able to hear the Thursday presentation, called the Psychology of Food from Mr. Adam Brumberg and Dr. Drew Hanks and/or attend the Smarter Lunchrooms preconference on Tuesday.

Mr. Brumberg and Dr. Hanks are from the Cornell University, Behavioral Economics (BEN) Center that studies how the physical and social environment influences food choices. The BEN Center research demonstrates that most of our food decisions are “mindless” meaning automatic or unthinking, and largely influenced by environment. Therefore, a school cafeteria can be designed to nudge, not force customers to make a particular choice. This strategy is called Choice Architecture and can be used in school lunchrooms, restaurants, food courts and even in your home kitchen!

The Smarter Lunchrooms Movement six guiding principles include the following steps:

• Manage Portion Sizes
• Increase Convenience
• Improve Visibility
• Enhance Taste Expectations
• Utilize Suggestive Selling and
• Set Smart Pricing Strategies

Using these guiding principles, foodservice program managers can select a variety of options to customize an effective, low-cost or no cost makeover for your lunchroom.

For example, if you want to increase the number of students who select vegetables, three simple Choice Architecture steps you can do are:

- Give veggies creative or descriptive names. Display name signs beside the veggies.
- Display the creative, age-appropriate names on menu boards outside the cafeteria.
- Create a Student Nutrition Advisory Council and make them responsible for creating veggie names and signs.

Similar techniques can be used to increase fruit, milk or entree selections by other steps. For more information on the details of Choice Architecture, check out the Smarter Lunchrooms website located at: www.smarterlunchrooms.org.

The Montana Team Nutrition Program is very interested in working with Montana schools that want to implement Smarter Lunchroom techniques. Training and technical assistance is available from their staff. They are soliciting four Montana schools to work with them through a Smarter Lunchroom pilot project soon. If you are interested in participating in this pilot project or would like to obtain training on Smarter Lunchroom techniques, please contact Katie Bark at (406) 994-5641 or by email: kbark@mt.gov
Fall foodservice manager classes have been held across the state and specialists are getting ready to conduct school nutrition administrative reviews. Be on the lookout for email invitations from regional specialists throughout the winter months to attend local “meet and greets.” These informal times of gathering are designed to create an open forum for your questions and provide technical assistance throughout the year.

Please join us in welcoming Jill Griffin and Cindy Geise to School Nutrition Programs. Jill is responsible for the nutrition analysis of school menus for the administrative reviews and Cindy Geise is busy working on the Cooperative Bid. We’re excited to have both on board!

Jill Griffin, School Nutrition Program Specialist, Helena

Six months ago, Jill and her husband, Zach, moved to Helena from Denver, Colorado hoping for a slower paced life and easier access to the mountains. She was raised near Billings, Montana and is very happy to be back in her home state. She has a BS in Dietetics and BA in French from University of Northern Colorado. She went on to complete her Dietetic Internship at Central Michigan University which included some graduate courses in Nutrition and Dietetics. Jill has been a Registered Dietitian for nearly four years, with three years of experience as a Clinical Dietitian in Denver. She has a special interest in utilizing her nutrition knowledge to help ensure that everyone, no matter their income, has access to healthy meals. She is currently working part-time at the Lewis and Clark County WIC Clinic in Helena certifying families for the Supplemental Nutrition Program for Women, Infants, and Children (WIC). This gives Jill a unique opportunity to share her nutrition knowledge with WIC participants while also connecting them with various community resources and providing a means to purchase healthy foods. She will continue working for WIC in conjunction with her new position at OPI, and is thrilled to have this opportunity to work with OPI’s fantastic School Nutrition Program team who diligently works to ensure that Montana’s kids are fed. Although Jill will eagerly take part in nearly any fun activity, her favorite activities include hiking, backpacking, skiing, playing games, and baking/cooking. Jill can be reached at: jgriffin3@mt.gov or 406-444-3574.

Cindy Giese, Cooperative Bid Coordinator

I am currently retired from Lewistown Public Schools after 27 years of service. I was employed with them as an elementary school secretary and most recently, the School Food Service Director. During my 15 years working in child nutrition in Lewistown I also served as a peer mentor working with Team Nutrition and as a member of the ABC Committee, an advisory group for the Office of Public Instruction. I am excited to take on this new challenge as the Cooperative Bid Coordinator and look forward to working with the child nutrition experts in our Montana schools. As it is a part-time position, I will be working mainly from my home in Lewistown and travelling as needed for ABC meetings and coordination with food brokers and OPI staff. I can be reached via email at: cgiese@mt.gov and by phone at (406) 366-9829.

And as always, please call us if you have questions about programs or need assistance. OPI School Nutrition Programs can be reached at 406-444-2501.

March 3-7, 2014 is National School Breakfast Week

It’s time to highlight and grow your breakfast program if you haven’t already started. Look forward to NSBW 2014. Start planning your campaign and let it run from January until March and then let it be a Celebration week. Did you know that 217 of the 256 district in Montana offer breakfast? The number of schools having breakfast this school year are 700 of the 817 schools which equals 86% of Montana Schools! Montana should be proud.

It really doesn’t matter what type of breakfast you have at your school. Traditional, breakfast in the classroom, grab and go breakfast are all real timesavers for families. Use the 2014 theme of “Take Time for School Breakfast” to not only promote your school breakfast program but to remind parents, students and your community what a great service you provide in taking care of your kids. Yep, you heard me right, “your kids”. There isn’t a conference that I go to that I haven’t heard someone claim the students as their own. I hear that as school pride and a bunch of love and caring for the students that you serve.

As you are planning for your success, please share your ideas with others. Maybe someone needs to hear your ideas to get the creative juices flowing or we just need a boost. If you have some materials that you are willing to share for others, please email them to: jennifer_spellman@gfps.k12.mt.us and I will get them up on the website for others to take check out.

Now, get moving everyone and make Montana the talk of the states and how we can make a difference with the largest increase in breakfast participation!!
MT SCHOOL NUTRITION ASSOC.

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