

## Meet the MSNA Executive Board

On July 31st the 2017-18 MSNA Executive Board was installed at the 61st Annual Conference in Duluth. The executive board consists of 10 officers.

To get to know our new board, they were asked to answer a few questions. Let's meet and find out about them!

### Wendy Knight – President



**What advice would I give my younger self?**

Try to do your best and leave work on time.

**The best thing about being a MSNA member is?**

There are way too many great things about being a MSNA member, I can't just list one! It's fun, constant learning, making new friendships, training opportunities, annual conference, chapter meetings, the education raffle, and many more!!!

### Amy Thering – President Elect



**What advice would I give my younger self?**

Be more patient...

**If I didn't work in School Food Service, I would be a?**

An Event Planner

**The best thing about being a MSNA member is?**

Meeting all of the wonderful MSNA members around the state and seeing their passion for the students they serve!

**The book I am currently reading is?**

"Column of Fire" by Ken Follett

### Vickie Speltz - Vice President



**My favorite hobby is?**

Reading. it helps me eliminate stress.

**The best thing about being a MSNA member is?**

The learning opportunities I have received. Especially at the state conference. After I attend every year with my co-workers, we have such a large amount of excitement and new ideas to start out the new school year.

**What advice would I give my younger self?**

Work hard it pays off in the end. Don't worry so much. Friends and Family are very important.

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# President's Message



Wendy Knight, RD, SNS  
MSNA President

Welcome back to school year 2017-2018!!

Wow, where did the summer go? It was so good to see and meet all of you up in Duluth. It truly was a great conference and I just want to give another thank you to the conference planning committee. Many hours of planning before the conference and many "minutes of tweaking" during the conference. I hope you enjoyed the emphasis on pride, passion and perseverance and took home several "nuggets" of good information to share with others in your workplace. I hope you learned a lot and had fun doing it!

I want to give a shout out to all of you in your individual school buildings as you gear up for another fantastic school year. Each and everyone of you has

"magic" that you bring with you to your job every day. You have the ability to help shape the future of the students in your school. You can help establish relationships with your students and make the connection they need from an adult figure. Our district is focusing on mental health this year as the stress level both on teachers and students increase. The main point they are reminding us all with is that it is so important to build relationships with the students.

Our students are our main customer. We need to stay focused on Block Grants and what our future could like if the government decides to pass the block grants to states. In 1946, the federal government made a promise that students will always have access to healthy school meals. Our schools are entitled to a federal reimbursement. Block grants would eliminate these federal guarantees and would put our most vulnerable students at risk. Please make sure your superintendent and school board are well informed about Block Grants.

And a "welcome back" letter couldn't be complete without a reminder to deliver smiling customer service to your students and staff. We all need to take care of our business or someone else



**Feeding Bodies. Fueling Minds.™**

will! When you serve 700 for lunch, you serve 700 "experiences". You want all your 700 students to have the same great experience while going through the serving lines. Your number one customer is the student and your number two customer are your team mates. Make work your "happy place".

Love your work and find in it your pleasure! Feel proud, important, educated, engaged and know that you do make a difference. You are in charge of how you feel, so today and every school day, choose happiness. Smile. Happy people give it back. Learn. If you aren't learning, you become stale.

We are here to help each other. We're all in this together. Improve on your best practices. Support and encourage others.

**Have a great school year!!!**

## Board Briefs

June 22, 2017: Motion to adopt the changes to the Mission, Vision, Values Statement as discussed and written. Motion approved.

### MSNA Mission Statement

"MSNA is a state organization of school nutrition professionals committed to advancing school meal programs through education and advocacy".

**Vision:** Be the authority and resource for school nutrition programs.

**Mission:** MSNA is a state organization of school nutrition professionals committed to advancing school meal programs through education and advocacy.

### Values:

- Collaboration, Relationship Building and Teamwork
- Caring Commitment and Service
- Lifelong Wellness and Healthy Lifestyles
- Passion for Lifelong Learning and Professional Development
- Integrity and Ethics

# Public Policy Update

*By Sam Walseth, Lobbyist*  
Capital Hill Associates

The MSNA Public Policy Committee returns to work on October 13th with an eye toward state advocacy during the 2018 legislative session.

The 2018 legislative session begins on February 20th and we start now working now on planning our day on the hill and what issues we need to be ready to address with state lawmakers.

Our bill from the 2017 session, HF 1217 (Rep. Deb Kiel) and SF 1038 (Sen. Bill Weber), is still viable for the 2018 session, but it depends on whether or not the state budget can afford a supplemental budget bill and whether or not there's political willpower to spend additional funds in the non-budget session.

Other issues related to school nutrition that we may want to or have to

deal with include improving the state's reimbursement structure for free Kindergarten breakfasts to ensure those reimbursements keep pace with inflationary pressures.

Farm2School and Good Food Access Fund advocates are likely to be active again with their efforts. Other advocacy groups may want to push issues such as mandatory school participation in the Community Eligibility Program. We'll be active and on top these developments as the Fall weather turns to snow and the legislature comes back to St. Paul.

If you have a chance to meet with your state legislators before session, here are some messages you might convey to them about our lunch reimbursement bill:

- HF 1217/SF 1038 would increase the state's reimbursement for school lunches served by 5 cents for kids who pay the full price of lunch.

- Kids whose families qualify for "free and reduced price lunch" eat for free in Minnesota. The 2014 legislature added funding to cover the family share for the 'reduced price' category of kids so they too can eat free.

- MN has a long history of supporting the school lunch program to improve quality of nutrition offerings and as a means to keep lunches affordable for families paying the full price.

- Recent changes to the Federal Healthy, Hunger Free Kids Act aren't going to reduce the cost pressures on school nutrition programs.

- The state has been and with this bill can continue to be a great partner for our local districts in meeting an important need – feeding kids healthy meals at an affordable price.

## My Lucky Day As a SNA Member

*by Jessica Pena*

Valentine's day, I had gone home early due to my daughter being ill. As she was falling asleep, my phone rang and it was the School Nutrition Association. My heart began to beat rapidly as I remembered entering a scholarship contest for a trip to ANC and LAC through emails I received from SNA. The online directions for entering were very easy. When I answered the phone, I was told that I had won The Josephine Martin National Policy Fellow Award- a trip to the Legislative Action Conference, all expenses paid!

As I prepared for Washington DC, I was so grateful getting the list of attendees from Minnesota that were also going to LAC. I eagerly called or emailed everyone on the list. Everyone was so very welcoming and supportive. Sharon Maus particularly had been in contact with me and prepared me for what to

expect and even invited me to a dinner. She, along with President, Julie Powers and President Elect, Wendy Knight included me in all day to day plans and really made me have an unbelievable experience.

My amazing experience at LAC was truly life altering. I was so proud to be speaking to our lawmakers and telling them our stories of what we do for our kids! I spent my days in DC thinking how lucky I was to be a part of the LAC and how it would not have been possible without this scholarship. I learned more than I ever expected. Funny how my career change and scary leap of faith at a 3-position hour position led me to my passionate career as someone who gets to serve our children breakfast and lunch every day! I have never seen more people with such passion and dedication as a lunch lady or anyone who works in school nutrition. Attending LAC is one of the best con-



ferences that a person in our industry could attend.

That fateful day was the start to my passionate career and education about how and why we do things we do as we serve our children each day. I am proud to be the Kitchen Manager at Island Lake Elementary School in Shoreview, MN.

# Meet the MSNA Board, con't

## Jo Lange – Finance/Secretary Chair



**If I didn't work in School Food Service, I would be a?**  
Librarian.

**My favorite hobby is?**  
Making Christmas sequined felt kits.

## Jackie Brown – Nutrition Chair



**If I didn't work in School Food Service, I would be a?**  
Child Life Specialist at a children's hospital. I enjoy the opportunities I get to work with children in my current position but it would be more rewarding to be able to work side by side with them and knowing that my daily responsibility would be to make their day memorable! The satisfaction of knowing that a kid didn't have to think about his cancer treatment while hospitalized or make a kid smile while undergoing a treatment would bring me back day after day

**The book I am currently reading is?**

"Grit: The Power of Passion and Perseverance" by Angela Duckworth. I haven't had much time to read it but it's about not having to be a genius to succeed. All you need to drive success is passion and long-term perseverance. I hope to finish the book this month while relaxing on my porch and observing the fall colors!

## Emily Malone – Education Chair



**The book I am currently reading is?**

The Handmaid's Tale and it is wonderful! My favorite genre is historical fiction so this is a bit of a deviation, however it is a powerful story about a dystopian society that treats women as a property of the state as they desperately attempt to repopulate.

**My favorite hobby is?**

Besides reading my next favorite hobby is watching and playing softball with my two daughters. My husband and I each play on a co-ed team, but our most joy comes from playing as a family.

## Amy Richardson – Member Services Chair



**My favorite hobby is?**  
Quilting! I love the colors and patterns of fabric and trying new designs that challenge me.

**What advice would I give my younger self?**  
Buy less stuff, take more vacations.

**What song title sums up your life?**  
"Girls just want to have fun" by Cyndi Lauper

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## Pre-School Meal Pattern for Use in School Nutrition Programs

Effective October 1, 2017, school sponsors who claim meals and snacks for preschool children under the School Nutrition Programs (SNP) are required to follow the Child and Adult Care Food Program (CACFP) meal pattern rules and regulations. The USDA recently released a memo, [SP 30-2017](#), which outlines a new transition period for the CACFP meal patterns. The updated infant and preschool meal patterns in the National School Lunch Program and School Breakfast Program can be found on this web link: Meal Pattern-Preschool.

In situations where a 5 year old is in a preschool or a 4 year old is in kindergarten, the school may continue to serve the meal pattern that is appropriate for the grade that the student is enrolled in.

There are some meal pattern differences between the pre-school (CACFP) age group and the K-5 grade group. We will take a look at those differences in a moment. However, when pre-school children and K-5 students come to eat breakfast or lunch at the same time and in the same area, USDA has allowed flexibilities.

If you have any questions about serving pre-school children in a school setting, please don't hesitate to contact our office at 651-582-8526 or outstate at 1-800-366-8922.

## Flexibility when children and students are "co-mingled"

USDA has provided flexibility when students and children are "co-mingled." When preschoolers and K-5 students are in the same service area at the same time, sponsors may choose to follow the age/grade appropriate

meal patterns (CACFP or NSLP/SBP) for each group of students, or serve the K-5 meal pattern to all age/grade groups. When preschoolers are served meals in a different area or at a different time than K-5 students, sponsors must follow the preschool meal pattern indicated in the links above. The option to serve the K-5 meal pattern to preschoolers is only allowed when preschool children are co-mingled with K-5 students during meals service.

## Transition Period

The USDA recognizes that meeting the updated infant and preschool meal patterns may be a challenge. During a one-year transition period starting October 1, 2017, MDE-FNS will focus on assisting SFAs to adjust to the updated requirements for infants and preschoolers. No fiscal actions will be taken on preschool meal pattern errors during the transition period.

## Differences between CACFP and NSLP/SBP Meal Patterns

The updated CACFP meal pattern aligns with the NSLP and SBP meal pattern requirements, however, there are a few differences between the pre-school meal pattern and the school-aged meal pattern. If you are serving pre-school children who are not in a co-mingled setting, the following regulations must be followed:

- Flavored milk is not creditable for children under 5 years of age. This includes fluid milk substitutes and lactose-free milk.
- The "daily" meat/meat alternate (M/MA) requirement for lunch is 1.5 ounce equivalents. This is ½ ounce equivalent higher than the daily M/MA requirement for the K-5 lunch meal pattern.
- Preschoolers can be served M/MA in exchange for grains during breakfast up to 3 times per week. For example, ½ ounce equivalent of grains can be substituted for ½ ounce equivalent of M/MA.
- Grain based desserts, some breakfast pastries and cereal bars do not count towards the grains requirement. (See more information below).

- An additional vegetable can meet the entire fruit requirement for a preschool Lunch. If schools select this option, two different kinds of vegetables must be served.
- Deep-fat frying is not allowed for on-site cooking.
- Yogurt and breakfast cereals must meet a specific sugar limit. (See more information below).
- Offer vs. Serve is not allowed. (See more information below).
- Juice is limited to one serving per day. Example: Juice would not be allowed at preschool breakfast and lunch.
- At least one serving per day (breakfast, lunch or snack) of a whole grain-rich (WGR) item must be served in the CACFP meal pattern, while all grain items must be WGR in school programs for grades K-12.

## Yogurt and Cereal Sugar Limits

Yogurt and breakfast cereals must meet a specific sugar limit. All yogurts served to preschool children must contain no more than 23 grams of sugar per 6 ounces, this includes soy yogurt as well. There are no fat restrictions for yogurt in the CACFP meal pattern. However, as a best practice, sponsors are encouraged to serve low-fat or fat-free dairy products. Check out USDA's [Yogurt and Sugar](#) worksheet.

Breakfast cereals served to preschool children must contain no more than 6 grams of sugar per dry ounce (21.2 grams of sugar per 100 grams of dry cereal). Breakfast cereals include ready-to-eat cereals and instant and hot cereals. Check out USDA's [Breakfast Cereals and Sugar](#) worksheet.

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# MDE Update, con't

## Grain-based Desserts and other Sweet Grain Products

Grain based desserts are not creditable at any meal or snack. These include: cakes, cookies (including vanilla wafers), brownies, doughnuts, toaster pastries, cinnamon and other sweet rolls, cereal bars, breakfast bars, granola bars, coffee cake, sweet pie crusts (i.e. dessert pies, cobblers, and fruit turnovers), sweet scones and rice pudding. Quick bread and muffins are still allowed. To better align the CACFP meal patterns with the Dietary Guidelines, grain-based desserts cannot count towards the grain requirement at any meal or snack under the CACFP meal patterns. FNS recognizes that sponsors may want to occasionally serve grain-based desserts, such as for celebrations or other special occasions. Sponsors do have the flexibility

to serve grain-based desserts as an "additional" food item that is not part of the reimbursable meal.

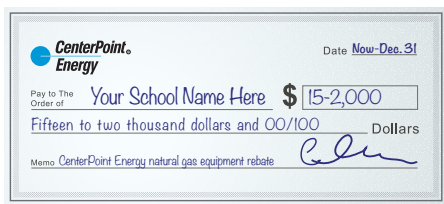
According to USDA memo CACFP 16-2017, sweet crackers, such as graham and animal crackers, are not considered grain-based desserts in CACFP and therefore are creditable as part of the grain component. Sweet crackers are still considered grain-based desserts in SNP and are therefore subject to offering less than 2 ounce equivalents of grain-based desserts per week.

## Offer vs Serve

OVS is not considered to be appropriate for younger children because it may interfere with CACFP's nutrition goals and introducing new foods to children when they are young and still developing food preferences. For this reason,

OVS cannot be used when serving pre-school children.

## Serving Up Savings for YOU



**Submit rebates for installations this year by Dec. 31. Natural gas saves energy and money!**

- **Energy efficient:** Install natural gas foodservice equipment and earn rebates from **\$15-\$2,000**.
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# Meet the MSNA Board, con't



**Wendy Wojtysiak-Erickson – Industry Chair**

**The book I am currently reading is?**

I am reading three books right now. Crucial Accountability - great examples and plan to follow, The Sleep Revolution we - ALL need to be mindful of our sleep patterns, and Preacher graphic novel - it's all about balance - we have to have some fun along the way.



**Noah Atlas – Public Policy Chair**

**What advice would I give my younger self?**

Everything changes. Don't make decisions based only on what is happening today. And one more thing, don't sell that Mustang you had in high school.

**If I didn't work in School Food Service, I would be a?**

I would like to think I would have been a good lawyer.

**The book I am currently reading is?**

A Confederacy of Dunces

**My favorite hobby is?**

Hobbies? Who has time for hobbies?



**Deb Lukkonen – State Agency**

**What advice would I give my younger self?**

Don't be so hard on yourself. Laugh more and enjoy life!

**My favorite hobby is?**

Scrapping of course!



**Sharon Maus – MSNA Executive Director**

**My favorite hobby is?**

Crafting. I love going on crafting weekends with my friends. Very relaxing and fun!

**The book I am currently reading is?**

I am finishing up the Sue Grafton's series of books with fiction crime fighter Kinsey Milhone -just finished book X and another series of books by Patricia Cornwell with Dr. Kay Scarpetta solving crimes! I enjoy a good mystery!

# Conference Corner



## *61st Annual State Conference by Kristen Rezac, Conference Chair*

Over 840 Minnesota School Nutrition Association members showed their Pride, Passion, and Perseverance while attending the 61st Annual MSNA Conference at the Duluth Entertainment Convention Center in Duluth July 30-August 2, 2017.

Minnesota school nutrition employees flocked the streets of Duluth and Canal Park, enjoying the lake walk, taking in the beauty of Lake Superior, and watching the large ships go by.

MSNA members enjoyed a variety of classes and speakers throughout the conference. Maybe you found out what type of coffee you are or how much cash you have in your cafeteria trash? Or perhaps you laughed and learned how to bridge the generational gap?

The conference, unlike recent years, began with breakout sessions on Monday morning. In the afternoon, we officially kicked off the conference with the general session. We said thank you to Julie Powers and the 2016-2017 MSNA Executive Board and welcomed the 2017-2018 Board under the new leadership of Wendy Knight. Our opening general session speaker, Mike McKinley, brought us to tears with laughter while motivating us to learn from our experiences and work through issues on a day-to-day basis. Sarah White closed our conference on Wednesday with again much laughter and taught us how to move from ordinary to extraordinary. She encouraged us all to be **GOATS**- the Greatest of All Time!

This year, in lieu of a banquet, conference attendees enjoyed dinner out at Duluth restaurants with two \$15.00 vouchers. Conference attendees could check out new establishments like Canal Park Brewing Company or dine at old favorites like Grandma's Saloon. Wherever they chose, everyone enjoyed the chance to explore a little bit of what Duluth has to offer.

Some unfortunate circumstances led to the cancellation of some classes at this year's conference. Due to low registration numbers, the Nutrition 101 and Serv-Safe classes had to be canceled. The Institute for Child Nutrition who was scheduled to lead these classes have a minimum needed to conduct the class.

On Monday, July 31, The Ethical Decision Making in School Nutrition class had to be canceled due to the instructor was unable to attend conference due some unforeseen circumstances. In its place was the Understanding USDA Professional Standards and SNA Certificate Program, originally scheduled for Tuesday at 8:15am. The class had to be cancelled on Tuesday morning because Lori Danella, who graciously filled in for the original instructor, was flying back home early on Tuesday. A big thank you to Lori who filled in and adjusted her schedule to teach the class! The Managing the Money on Your Shelves class on Tuesday morning also had to be cancelled because of a death close to the instructor. We apologize for the cancellation of classes; sometimes unfortunate things happen that are out of the control of the committee.

Through the service project this year, we collected a total of 1,140 items to donate to Life House and Chum. Thank you so much for your generosity and support of these organizations. Many unique and exciting bags, baskets, and even jewelry filled up the Education raffle hall this year, raising a total of \$3,950. The PAC raised over \$900.00!

The 2018 Conference Committee is starting the preparations for the 62nd Annual Conference to be held in Rochester, July 29- August 1, 2017. More 2018 conference information will be in an upcoming Thymes.

[Click here](#) for photos from the 2017 conference!



The 2017 Nutrition Conference will be held Saturday, October 14th at the Richfield High School in Richfield MN.

The conference will showcase the theme of "Let's Make a Meal".

Conference attendees will have a chance at participating in nutrition game shows such as "Take Your Family Food" or "Wheel of Mis-Information"! Take your skills to the next level and compete among the top school nutrition professionals in Minnesota!

Learn more details about allergens, nutrition labeling, and what it all means! When we increase our knowledge about good nutrition, we have the wonderful opportunity to educate kids!

4 CEU's will be available in Key 1 for USDA Professional Standards and SNA Renewal hours.

[Click here for registration details.](#)



# Educational Nibbles

by Emily Malone  
MSNA Education Chair

We are excited to announce our second Skills Camp in 2017! We will be in Mankato on November 9th, check our website for more details. There will again be three concurrent running sessions; 1). Knife skills, 2). Scratch dressings, 3). "What is a Food Hub", then a shared meal at the end. The session will be 3 hours, from 4pm-7pm. Details will be available soon! As promised I want to share a little about the wonderful Educational Co-Ops we have around MN. There are nine co-ops and although they work closely together, they are all inde-

pendently run so please call the one nearest to your school or Chapter for specifics. They were established by legislation to support the work of their members and they work tirelessly to that end. About 30 years ago they mainly helped schools with their bids, now they do everything from provide education on the latest USDA regulations, to make copies of handouts for meetings that they will host for free.

They are easy to work with and eager to help! They are happy to do a lot of the administrative work for you such as sending out email notifications, agendas, and printing your handouts.

They will put articles in their newsletters on your behalf, and they support MSNA by having a booth at our annual conference. They can even host webinars and get MDE FNS proctors to be onsite for questions. Check out their website <https://www.mnservcoop.org/domain/34> and call your local contact.

Welcome Back and I hope you had a great first month of school!

By Amy Richardson  
MSNA Member Services

I am excited to represent you as the Member Service Chair and will serve as your liaison to the Board.

We would love to hear your ideas on how we can better serve you and what topics you would like the Board to address this year. Several chapters have already had meetings, and many more are starting in October. I encourage all of you to attend a chapter meeting. They are informative, great for net-

working and they are FUN! If you are not sure which chapter you belong to, contact me, I can help!

My goal is to have a monthly email blast to the chapter officers to give them updates on trainings, SNA news and issues. Another goal is to get the inactive chapters back running. We are still looking for updated contact information for chapter officers from the following chapters: Chapter 13, Chapter 19 and Chapter 23. If any chapter has any updates, please send those to the MSNA office.

We have some big plans for our Scholarship Program and if you'd like to be on the scholarship committee, please let me know.

I am here for you! Contact me at [amyrichardson57@gmail.com](mailto:amyrichardson57@gmail.com)

By Amy Thering  
MSNA President Elect

President Wendy Knight, President-Elect Amy Thering and Vice President Vickie Speltz, attended CommonGround Minnesota's Field to Fork farm dinner on August 15, 2017, held atop a beautiful hill at the Brenny Farm in the rolling hills of Mazeppa, MN.

CommonGround MN are a group of farm women who volunteer their time to share information about farming and food. Together, this group of women raises a variety of conventional and organic crops, livestock and produce.

They share their personal experiences, as well as science and research, to help sort through the myths and misinformation surrounding food and farming.

Over 50 participants from a variety of associations and industries sharing and networking; from veterinarians to dietitians to media representatives to school nutrition professionals enjoying the dinner on the hillside and watching the cows grazing in the grassy fields.

CommonGround hosts several Field to Fork farm dinners throughout the year. More information on CommonGround can be found on their website at <http://www.commongroundminnesota.com/>



# National Nibbles



## They're baaaack!

Once again, students fill your cafeteria with their energy and excitement, and each day you strive to fill their bodies and fuel their minds with tasty and nutritious school meals.

Celebrating National School Lunch Week, October 9-13, 2017, is one of your best opportunities to capitalize on everyone's back-to-school enthusiasm.

"School Lunch: Recipes for Success," this year's NSLW campaign theme, is a great message to share throughout your community. Have you started gathering the ingredients you need?

## Welcome SNA's New State Affiliate Relations Manager

We're pleased to introduce Nate Bell—the new State Affiliate Relations Manager for the School Nutrition Association. He is very excited to be on-board and is looking forward to working closely with the state leadership and staff in promoting SNA's mission.

Nate previously served at Kellen Company as an Associate Account Executive where he supported the daily association management operations of several clients. Prior to that role, he worked at the American Chiropractic Association as the Assistant Manager of Membership where he managed the state outreach program and supported the national membership efforts.

## SNA Certificate Program – New Bridge Level Launching July 2018

In July 2018, SNA will launch an additional Level to the Certificate in School Nutrition program that will serve as a "bridge" between Level 1 and Level 2. The goal of this new Level 2, would be to help members have a more realistic professional development path and help them strive toward continued growth and experiences beyond Level 1 requirements.

The new Level 2 will require 46 hours, which is less than the current Level 2 requirement of 86 hours. More details, including a short video and download-

able documents, about the new Level 2 requirements and what the new level means for current Certificate Holders are available at [www.schoolnutrition.org/newlevel](http://www.schoolnutrition.org/newlevel).

## Program Simplification

**Share Your Thoughts** The U.S. Secretary of Agriculture Sonny Perdue [announced intentions](#) to solicit direct and specific guidance from school nutrition professionals for the shaping of school meal policies. Now is your chance to do just that! USDA wants your opinion on how best to simplify school nutrition program regulations.

SNA encourages you to share your ideas through [this simple form](#) in response to a [Federal Register notice](#) posted June 17, 2017. The notice asks for ideas from the public on how the USDA can remove barriers to participation in programs, such as school meal programs, without interference to our customers or our mission. They are specifically asking for your ideas on regulations, guidance documents, or policy documents that are in need of streamlining, modification or repeal.

Please submit your ideas and we'll do the paperwork on your behalf. Your suggestions will be part of a consolidated document making recommendations to USDA on regulatory reform.

## SNS Exam Recognized by the Commission on Dietetic Registration (CDR)

Big news! Registered Dietitians and Dietetic Technicians (RDs/DTRs) who now successfully pass the SNS exam can earn 75 CPEUs. As of June 2017, the SNS Exam is listed in the Commission on Dietetic Registration (CDR) Professional Development Portfolio (PDP) Guide. It is listed under Certification for Alternate Recertification Periods, Activity Type 545: SNA, School Nutrition Specialist. Instructions how to receive your CPEU certificate for passing the SNS exam are included in the pass notification letter. More information about the SNS and this opportunity for RDs/DTRs can be found at [www.schoolnutrition.org/credentialing](http://www.schoolnutrition.org/credentialing).

## Spotlight Your Cafeteria with Items from SNA's Emporium

As children return to school, parents are wielding shopping carts full of new clothes, art supplies and fancy notebooks. But what's in YOUR shopping cart? Have you considered what promotional supplies you'll need to put a spotlight on your cafeteria—and its team? SNA makes it easy: Simply visit the [Emporium](#), your one-stop shop for colorful posters, apparel, accessories and much more. And since October will be here before you know it, stock up now on this year's [National School Lunch Week](#) merchandise

## 2018 Celebration of School Nutrition Heroes: Call for Nominations

Your help is needed in identifying the 2018 School Nutrition Heroes! Do you know an SNA member who goes above and beyond his or her responsibilities to make a difference in the community? We need you to tell us about this extraordinary person.

We are looking for the women and men who inspire you and who serve as role models for others. To tell us about the individual that you think should be recognized as a School Nutrition Hero, simply fill out the [Online Nomination Form](#). All nominations are due no later than Friday, October 27, 2017!

## SNA 2017-18 Promotion Calendar

Special cafeteria promotions are among the most tried-and-true strategies for building participation. Utilize School Nutrition magazine's [2017-18 Promotion Calendar](#) to plan a school year full of fun and pleasant surprises!

# THERE ARE MANY GREAT BENEFITS OF BELONGING TO SNA



## TAKE ADVANTAGE OF THE TOP 10...



- 1** Free webinars on pertinent topics like food safety, food allergies and procurement
- 2** Tools to help you meet and track USDA's Professional Standards requirements for yourself and your staff
- 3** Educational conferences tailored to *your* needs and professional standards
- 4** Marketing tools to promote your programs to parents, students and the school community
- 5** Legislative and advocacy efforts
- 6** Certificate and credentialing programs for you and your team to grow professionally
- 7** Relationship building with key stakeholders and industry representatives
- 8** Professional development scholarships for you and your team
- 9** A subscription to SNA's award winning magazine, *School Nutrition*
- 10** Access to the latest news and issues from the SNA website and daily e-newsletter, *SNA SmartBrief*

**Belonging to the School Nutrition Association is a smart investment in your program and your career.**

[www.schoolnutrition.org](http://www.schoolnutrition.org)



# Become a Volunteer!

by Julie Powers,  
Immediate Past President

The Leadership Development Committee (former nominating committee) is looking for volunteers!

If you are a well-connected people person who wants to share your talent by helping find potential future Lead-

ers and Volunteers for MSNA, please contact Julie Powers by emailing [japowersconsulting@gmail.com](mailto:japowersconsulting@gmail.com)

Our meetings are via conference call so there is no travel or time away from work or home involved. Besides the immediate past-president, there are two appointed positions and two elected positions on the Leadership

Development Committee. The elected positions are currently held by Ali Diley and Roxie Knops. I'd love to have you join my team!

There are two types of blueberries—  
**PICK WILD**  
and save on serving costs.

**WILD** has **25% more servings** per 30 lb. case\*

WILD blueberries



provides **225**  
1/2 cup servings

cultivated blueberries



provides **180**  
1/2 cup servings

FOOD AS PURCHASED	PURCHASE UNIT	SERVINGS PER PURCHASE UNIT	SERVINGS PER MEAL CONTRIBUTION
Wild Blueberries Frozen	30 lb.	225	1/2 cup
Blueberries Frozen	30 lb.	180	1/2 cup

\* Source: 2016 USDA Food Buying Guide Additional Yield Information for School Meals.



Maine Wild Blueberries pack a big punch. (USDA Foods Available: 30 lbs. - Item #100243 and 8/3 lbs. - Item #100242). Smaller size, more intense flavor, and an easy way to meet USDA fruit guidelines.

**PICK TASTE. PICK HEALTH. PICK WILD.**

For popular school recipes,  
visit [wildblueberries.com/schoolfoodservice](http://wildblueberries.com/schoolfoodservice)

**Wild**  
Blueberries®

## Scholarships!

### Educational and National Conference Scholarships

Achieve your educational dreams with an education scholarship from the School Nutrition Foundation! Education scholarships provide SNA members with funding for tuition and books for the following school year. For more details and deadlines <http://schoolnutrition.org/EducationScholarships/>

The School Nutrition Foundation (SNF) offers scholarship opportunities to SNA members. For details and deadlines <http://schoolnutrition.org/Membership/Awards/SNFScholarships/>

- Josephine Martin National Policy Fellow: Attend and be recognized at SNA's Legislative Action Conference 2018, with all travel expenses paid up to \$3,000

- SNA Conference Scholarships: Multiple \$1,500 scholarships to SNA members to attend SNA's Annual National Conference for the first time & ANC First-Timer Scholarships: Multiple \$500 scholarships to SNA members who have never attended SNA's Annual National Conference

- Kathleen Stitt Award: Gives one participant of the ANC School Nutrition Research & Best Practices Showcase \$500 to help defray travel expenses incurred to attend the conference



# What's Happening?

## Calendar of Events

**October 4, 2017**

Executive Board Meeting

**October 6, 2017**

SNDM Meeting

**October 9-13, 2017**

National School Lunch Week

**October 14, 2017**

Nutrition Conference  
Richfield High School  
Richfield, MN

**November 6, 2017**

Skills Camp  
Mankato, MN

**January 10, 2017**

Executive Board Meeting

**January 21-23, 2018**

SNIC  
New Orleans, LA

**February 13, 2018**

Commodity Expo  
St. Cloud, MN

**March 4-6, 2018**

LAC  
Washington DC

**March 5-9, 2018**

National School Breakfast Week

**April 26-28, 2018**

SNA Leadership Conference  
Long Beach, CA

**May 9-11, 2018**

Industry Conference  
Breezy Point Resort

**July 29-August 1, 2018**

62nd Annual Conference  
Mayo Civic Center  
Rochester MN

## Industry Partners

Check out our Industry Partners! You can find their information on the Industry Directory on the [MSNA website](#).

Watch for the 2018 Industry Membership packets to be ready soon!

*Remember :  
October is Farm to School Month!*



[facebook.com/mnsna](https://facebook.com/mnsna)

Don't forget to **Like** us  
on Facebook!

## how many kids are counting on you?

**30 million school meals are served every day.**

And for some, those are the most nutritious meals they'll eat.

That inspired us to offer six delicious all natural sliced turkey deli meat varieties. Mix and match your varieties (turkey breast, ham, pastrami, salami, bologna, pepperoni) as any six slices will provide a 2 oz. M/MA serving, with 460 mg of sodium or less. Making it easy to do what's right - while kids love every bite.

That's the JENNIE-O® brand.

**See our all natural varieties at  
[jennieofoodservice.com/k12](http://jennieofoodservice.com/k12)**



**Food Marketing Services  
Minnesota**

Dawn Urban  
(952) 854-1545  
[urban@fmserv.com](mailto:urban@fmserv.com)

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# Apply for a Scholarship!



Upgrade your school  
kitchen equipment

Attend a national  
SNA conference

Pursue your  
educational dreams

Learn more and apply online at  
[www.schoolnutrition.org/scholarships](http://www.schoolnutrition.org/scholarships)

**SNF**  
SCHOOL  
NUTRITION  
FOUNDATION

*Grants and scholarships are open to active SNA members. Specific eligibility requirements vary.*