The MSNA Messenger is going digital!

If you receive emails from MSNA, you will begin receiving the Messenger by email beginning with the fall 2017 issue.

If you DO NOT receive emails from MSNA, but wish to start receiving the Messenger and other MSNA messages, please follow these instructions:

Go to www.schoolnutrition.org and click on the red Log In to my Account button, enter your username and password, click on Member Record to view a summary of your SNA record and edit your contact information.

If you don’t have a username and password, click on “First Time Log In?” link on the SNA Home Page (you will need your membership number to set up your username and password). If you have forgotten your username and/or password, you will need to contact the SNA Service Center at 1-800-877-8822 or email servicecenter@schoolnutrition.org

If you wish to continue receiving a printed copy of the Messenger, please email Beth Stocksick, MSNA Executive Secretary at msna@msbanet.org.
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.

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President’s Message

As we transition through this school year, I cannot think of any other two words with more importance at this time than “legislative” and “action.”

The dust is now starting to somewhat settle on the horizon after the election of a new President and new Congress. This is as important a time as ever to make your voices heard with our legislators at the national and state level. As I am writing this, SNA’s LAC is about to start. For reasons that are what they are, SNA’s Legislative Action Conference this year is April 2-4, 2017. This affords the luxury of addressing SNA’s 2017 Position Paper that will, without a doubt, be at the forefront of LAC and the subsequent Capitol Hill visits.

As President of MSNA, I feel that it is imperative for us all to be familiar with the SNA Position Paper and know what it contains:

• Oppose any effort to block grant school meal programs. Block grants will cut funds and eliminate federal nutrition standards for school meals. Block grant funding caps will prevent schools from serving additional at-risk students when local economic downturns or rising enrollments increase the number of children eligible for free or reduced price meals.

• Support schools, US farmers and students in the next Farm Bill by providing 6 cents in USDA Foods for every school breakfast served. Currently, commodity support is only provided for school lunch. Expanding USDA Foods to support the School Breakfast Program will allow more students to benefit from a nutritious school breakfast, help schools cover rising costs and advance USDA’s mission of supporting America’s farmers.

• Provide schools practical flexibility under federal nutrition standards to prepare healthy, appealing meals. Overly prescriptive regulations have resulted in unintended consequences, including reduced student lunch participation, higher costs and food waste. Federal nutrition standards should be modified to help school menu planners manage these challenges and prepare nutritious meals that appeal to diverse student tastes.
  - Specifically, USDA should maintain the Target 1 sodium level and eliminate future targets.
  - Secondly, USDA should restore the initial requirement that at least half of grains offered through school lunch and breakfast programs be whole grain rich.

• Simplify regulations to improve efficiencies and provide $1 million to conduct an independent study of the federal Child Nutrition Programs. Program complexities add to school nutrition costs. Duplicative and overly burdensome administrative mandates divert school nutrition professionals’ attention from their mission of nourishing students.

On behalf of the approximately 885,000 students that attend school in our 500+ districts within the state of Missouri, please contact your legislators in regard to this information and let them know that in order to sustain the success we have come this far to realize, that school meal programs, especially those here in Missouri, require more support.

Brad Kramer, President
Missouri School Nutrition Association
DESE Food & Nutrition Services Summer Workshops

June 22 – Jefferson City: Blair Oaks Middle School, 6124 Falcon Ln., Jefferson City, MO 65101

June 27 – Cape Girardeau: Cape Girardeau Career and Tech, 1080 S Silver Springs Rd., Cape Girardeau, MO 63703

June 28 & 29 – St. Louis: Rockwood School District, Wildwood Middle School, 17401 Manchester Rd., Glencoe, MO 63038

July 6 – Kirksville: William Matthew Middle School, 1515 S. Cottage Grove Ave., Kirksville, MO 63501

July 18 – St. Joseph: St. Joseph School District, Carden Park Elementary, 1510 Duncan St., St. Joseph, MO 64503

July 19 – Grain Valley: Grain Valley School District, Grain Valley North Middle School, 31608 NE Pink Hill Rd., Grain Valley, MO 64029

July 25 – Joplin: Joplin School District, East Middle School 4594 E. 20th St., Joplin, Mo 64801

July 26 & 27 – Springfield: Springfield School District, Location TBD
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Pharr-San Juan-Alamo ISD
San Juan, Texas

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Twenty members of MSNA representing districts and industry met in Jefferson City to advocate for school nutrition on January 17. Participants visited over 40 offices of representatives and senators. The purpose of the visits was to update and educate legislators on new and ongoing concerns and challenges that districts in our state are experiencing with the implementation of the Healthy Hunger-Free Kids Act, as well as to share with them the passion that school nutrition professionals across our state have for what they do.

Prior to visits to the Hill, the group had a brief orientation and then a legislative update from SNA was shared. The participants walked away with a reinforced sense of how important it is that we build relationships in Jefferson City so that our voices are heard.

MSNA will also be sending representatives to SNA’s Legislative Action Conference in Washington, DC the first week of April, where attendees will visit the offices of our national representatives and senators. This is especially important this year with the reauthorization of our programs in progress and with the beginning of a new administration.

If you have questions about any of the events or items mentioned here, please feel free to contact Carmen Fischer, fischercarmen@rsdmo.org or Leah Schmidt, leahschmidt@sjsd.k12.mo.us, MSNA Legislative Co-Chairs.

We would also love to have any local stories or concerns that you would like for us to share with your national legislators if you cannot attend LAC.
Missouri Department of Health and Senior Services

The Culinary Skills Institute (CSI)

Mission:
Support nutrition environments in schools by enhancing the culinary skills and knowledge of school food professionals.

Goals:
- Focus on culinary skills: mise en place, knife skills
- Incorporate more fruits, vegetables, and taste-tested whole grain products in school menus
- Learn to layer flavor in dishes with herbs instead of salt

Institute Staff:
- Dedicated nutrition and culinary educators
- Experienced school and quantity cooks

Class Snapshot:
- Hands-on 2½ day training that includes:
  - Preparing healthy, kid-tested recipes in a culinary lab
  - Group recipe evaluation and problem solving
  - Culinary tools to continue practice at school

In Partnership with:
- Department of Elementary and Secondary Education (DESE)
- Missouri School Nutrition Association

Check out CSI online at:
http://www.health.mo.gov/living/wellness/nutrition/culinaryskills/

For more information:
Lisa Farmer, Nutrition Specialist
Phone: (816) 521-7740
Lisa.Farmer@health.mo.gov
DISCOVERING THE LEADER IN YOU! MSNA MANAGERS’ RETREAT
DISCOVERING THE LEADER IN YOU
2017 MSNA Managers’ Retreat
June 7 - 9, 2017
The flyer and registration form will be coming to your mailbox soon!

TENTATIVE AGENDA

Wednesday
ServSafe for Managers, Gail Jones, FSD, Fox C-6
8:00 am - 5:00 pm
and Susan Kidwell, Kohl Wholesale

Thursday
Supervisory Skill Development for Managers,
8:00 am - 4:00 pm
Carol Gilbert, SNS

Friday
8:00 - 9:00 Session 1: DESE
9:15 - 10:15 Session 2: DESE
10:30 -11:30 Session 3: Farm-to-School and Culinary Skills
Institute - Lisa Farmer, DHSS

Partners for Breakfast in the Classroom Grants Available Now!

The Partners for Breakfast in the Classroom are creating an appetite for
breakfast in the classroom in Missouri. This is a flexible grant opportunity that
provides funding and technical assistance to help schools implement breakfast
in the classroom.

To be eligible for the grant, schools must meet the following qualifications:
either 70 percent or more students qualify for free or reduced-price meals,
or the school operates community eligibility or Provision 2; average daily
participation in school breakfast is at 50 percent or less; able to serve breakfast
in the classroom at no charge to all students after the morning bell; strong
stakeholder support from school leadership and staff; three-year commitment
to making reasonable efforts to continue the program; and willingness to
promote the program through social media and school district communication
channels.

You can view a webinar about the grant opportunity and hear from previously
funded districts about how breakfast in the classroom is working in their
districts. To view the webinar, go to https://schoolnutrition.org/, click on the
Education and Professional Development tab, click on Webinars On Demand,
scroll down to the Key Area: Administration section and click on Cycle 4
Breakfast in the Classroom Funding Available link. Participation in the webinar
is worth 1 SNA CEU.

For more information, contact partnersbic@outlook.com or visit
breakfastinthe classroom.org.
Greetings to the great state of Missouri! I hope you had a wonderful holiday season and first semester. It is hard to believe Spring Break is in sight! SNA’s Virtual Expo opened on January 31, 2017. If you haven’t yet, please take the time to log in and visit the 36 virtual exhibitors from the comfort of your own computer. You have 24/7 access to the exhibitors, to the education sessions to earn CEUs, and to network with colleagues and industry reps. Visiting the Expo also gives you a chance to win an ANC 2017 registration for Atlanta, Georgia! If you have not registered yet, please visit www.schoolnutrition.org/virtualexpo. This is a great opportunity for staff to be able to see products if they are not able to attend our national conferences.

MARK YOUR CALENDARS: July 9 - 12, 2017
ANC 2017 registration opened on February 8, 2017. Registration and housing are now available for ANC in Atlanta, Georgia. Attendees need to register for the conference before they can book their hotel room. This year’s General Session speakers include Captains Mark and Scott Kelly, twin brothers and NASA astronauts. Over 120 education sessions and an awesome Exhibit Hall are planned and Barenaked Ladies will be the closing entertainment. If you watch Big Bang Theory, one of my favorite shows, they perform the theme song!

If you haven’t heard yet, USDA has released a memo outlining the flexibility for Target 2 Sodium Requirements for 2017-2018. School food authorities are expected to comply; however, if SFAs are working toward compliance but not fully in compliance, they WILL NOT incur fiscal action during administrative reviews. That is some good, welcomed news! The memo can be read at https://www.fns.usda.gov/sites/default/files/cn/SP%202017-2018os.pdf

Thank you for all you do for our students. We have been through some pretty tough struggles the past few years and with the election over, hopefully we will see some much needed changes. Remember, keep sending those letters and emails to our leaders. The more we voice our opinions and needs, I truly believe they will listen. Volume speaks and I think they will be listening!
Keynote Speakers:

Friday, October 27
Pre-Conference
Piet Van Waarde
“Building Teams That Last”
http://pietvanwaarde.com

Saturday, October 28
Jan McInnis
“Finding the Funny in Change”
www.TheWorkLady.com

Sunday, October 29
Jane Jenkins Herlong
“Don’t Throw Tomatoes at My Field of Dreams”
www.janeherlong.com
Fuel Up to Play 60

School Nutrition Equipment Grants

Available now for School Nutrition Professionals for up to 3 schools in a school district.

To apply for grants up to $5,000 per school, visit FuelUptoPlay60.com by April 28, 2017.

Funding priorities include:
- Breakfast in the Classroom
  - Insulated bags
  - Transport carts
- Grab-n-Go Breakfast / Second Chance Breakfast
  - Kiosks
  - Point of sale equipment

As part of a funding agreement, Midwest Dairy Council will request:
1. Signed letter of agreement.
2. Photos of your program to highlight your success. Signed consent forms are required and will be provided by Midwest Dairy Council.
3. Participation in Fuel Up to Play 60.

Additional details are outlined in letter of agreement provided by your Midwest Dairy Council Representative.

To apply for funding up to $5,000 per school, visit FuelUptoPlay60.com by April 28, 2017.

For more information contact: MidwestDairyCouncil@midwestdairy.com

Apply for grants!
Get funding!
MAKE TIME FOR SCHOOL BREAKFAST!

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