March 6: 2019 Child Nutrition Advocacy Action Day

School Nutrition: Building Blocks of CT’s Future

The School Nutrition Association of CT (SNACT), End Hunger Connecticut! the Connecticut Association of School Business Officials (CASBO), The Connecticut Academy of Nutrition and Dietetics (CAND), and FoodCorps Connecticut invite you to join us for a networking breakfast and special training on meaningful communication with legislators. Come learn how to engage and equip our leaders to support our programs. It’s time to educate our elected officials, new and seasoned, about the importance and impact of child nutrition programs!

YOU ARE THE EXPERT AND WE NEED YOUR VOICE!

SAVE THE DATE!

Wednesday, March 6, 2019
8:30 am – 11:00 am

Old Judiciary Room, 3rd floor
CT State Capitol
210 Capitol Ave., Hartford, CT

Continuing Education Units will be provided

Register at www.snact.org!
Click on the legislation tab.

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Happy New Year!

A new year brings both a time of reflection and a time of resolutions. Looking back, we as school nutrition professionals should be proud of our many accomplishments, such as continued program improvements and the positive impact they have on the health and wellness of our students and our communities.

Looking forward, SNACT has been working hard to position ourselves and plan for continued success for our future.

In my Presidency, I have frequently spoken of change, challenge and opportunity – much like thinking about and making a New Year’s Resolution. The Executive Board has worked hard to focus on what opportunities are available to SNACT, which opportunities are being missed and what opportunities we want to create for ourselves. These decisions have driven our actions below.

On October 18 and 19, twelve SNACT members volunteered to meet with a professional facilitator to craft SNACT’s next strategic plan. Working with the same facilitator formerly used by SNA and that SNACT used in 2012, we assessed SNACT’s accomplishments in its last strategic plan and identified the strengths, weaknesses, opportunities and threats our association faces. Through these activities, a new plan to guide our association for the next three years was developed.

SNACT also revised its vision, mission and values. A vision is a one sentence statement describing the clear and inspirational long-term desired change resulting from its work.

SNACT’s revised vision is: All CT students have access to nutritious school meals that promote a healthy lifestyle.

A mission is a statement that describes the reason an organization exists and helps guide decisions about priorities, actions and responsibilities.

SNACT’s revised mission is: Provide school nutrition professionals with tools, resources and opportunities for program success and sustainability.

Values help an organization define its culture and its beliefs. A common set of values unites the organization and guides its actions when faced with difficult issues.

SNACT’s revised values are: Striving for excellence through: Integrity, Commitment, Inclusion, Collaboration and Dedication

The five goals established for the three year plan for the association are:

- Update Policy Manual and Bylaws
- Implement the Associations Strategic Plan
- Increase SNACT Membership by 10%
- Create a Chain of Future Leaders
- Improve Marketing Efforts

I am looking forward to SNACT continuing to achieve wonderful things through teamwork and collaboration and focusing on the future while valuing the experience and accomplishments of the past. We have an incredibly dedicated and talented Board and committed industry partners devoted to helping SNACT be the best it can be. If you are not currently involved in SNACT and would like to become more active in the association, please reach out to President Elect Ernie Koschmieder.

SNACT’s Annual Conference, November 2 and 3 at Foxwoods Resort quickly followed strategic planning. Over two days, 270 School Nutrition Professionals representing over 335,000 students in Connecticut received continuing education and participated in networking opportunities. Our Food and Industry Show sold out – with over 100 exhibitors showing their new products and sharing their expertise and innovation.

A special thank you to Jen Bove and Ashley Onion, Co-Chairs of the Program Development Committee and Lynne Pelligrini, Industry Council Chair and Erica Biagetti, Industry Council Vice-Chair, as well as our Executive Director, Denise DiMare for all of their hard work in making our conference and industry show the School Nutrition Event of the Year in Connecticut.

SNACT’s partnership and support of the 2019 Breakfast Summit and USDA Foods Show on January 10 provided another excellent opportunity for continuing education, opportunity for program improvement and networking with industry and peers.
Happy 2019!

The theme of our 2018 Conference was “Focus on the Future” and that is precisely what SNACT is doing in 2019!

By the time you receive this Nutmegger we’ll have offered our first event of 2019- January 10’s CT Breakfast Summit “Ready + Set = Grow” followed by the USDA Foods Show and a SNACT Healthy Snacks Show. SNACT is very proud to be part of the CT Breakfast Expansion Team (CBET) who organize the breakfast Summit. CBET members- CSDE, CASBO, End Hunger CT, FoodCorps CT, the NED&FC and SNACT- know the benefits of school breakfast and work to bring the resources guidance and support districts need to provide breakfast. The Summit is a great way to start the year!

February will find SNACT representatives in Washington DC for SNA’s Legislative Action Conference: “Keeping our Promise to America’s Children: It Starts Here”. LAC gives attendees the opportunity to understand national trends and how they impact school nutrition programs here at home, participate in discussions on critical issues like Unpaid Meal Charges, and the ever popular “Charging the Hill”, where they meet with state representatives.

SNACT members will bring a little bit of LAC back to CT for our March 6 SNACT Legislative Day at the Old Judiciary Building in Hartford. Please plan on sending someone from your district- it is a new year, a new administration and a great time to “step up” to advocacy. SNACT members are the BEST advocates for school nutrition programs! Join us as we share tools and tips for discussing your programs, working with social media and more- plus maybe a visit with your local legislator!

As an association, we are always busy laying the groundwork for the future by looking at our bylaws and our policy book. A group of very dedicated volunteers has been busy working with SNA to revise our bylaws to bring us into alignment with our SNA Affiliate agreement while an equally dedicated group is reviewing our policy book to reflect the way SNACT operates now. We’ll be presenting these proposals to the membership in 2019, so stay tuned!

Please don’t forget to nominate someone for a SNACT/ SNA award! Director, Manager and Employee of the year awards, SNACT’s Rising Star award for Directors and Staff, SNACT’s Industry Member of the Year award and our Anniversary Awards can all be found on our website. There are great things happening in CT so take this opportunity to nominate someone for recognition. All winners will be honored at our banquet on May 15. Put the date on your calendar!
January 11 was National Milk Day! To celebrate, Birch Grove Primary School in Tolland had a visit from Guida’s Supercow! Thanks to Guida’s Dairy all the students, and staff for making it a fun celebration!

A Message from the President (continued)

Our Legislative Day at the State Capitol is scheduled for Wednesday, March 6 – during National School Breakfast Week! We are proud to be partnering with the Connecticut Association of School Business Officials (CASBO), the Connecticut Academy of Nutrition and Dietetics (CAND) and End Hunger CT! to share the accomplishments in schools across the state and advocate and educate our legislators with a consistent message on all of the great work being done in Connecticut and the challenges our programs face.

Before we know it, our Annual Awards Banquet will be here (Save the date! Wednesday, May 15 at Anthony’s Ocean View). Remember, it is never too early to start an award application to honor and showcase the hard work being done by our employees, managers and directors in the state. Please take advantage of this opportunity to highlight the hard work being done by your peers. All award nominations are now due March 1, with winners being announced by April 1.

I hope 2019 brings you the personal satisfaction by knowing each and every day you make a difference in the lives of our students. The Executive Board and I thank you for your continued support and welcome your feedback and suggestions. Please feel free to contact me at any time at susan.maffe@meridenk12.org.

Open Cafe Day!

February 4, 2019, Cheshire

Looking to get some ideas for your operation? The Child Nutrition Committee is hosting several Open Café days. The first is on February 4, 2019 in Cheshire. You must be registered to attend (go to snact.org and click on events for registration link). Further details will be send to those that register.

Upcoming Open Cafe Dates:

- March 12, 2019
  New Milford
- April 23, 2019
  Guilford
- May 20, 2019
  Tolland
Over 250 people attended SNACT’s two day conference and Industry Trade show on November 2-3, 2018 at Foxwoods!

Our show featured over 125 vendors showcasing products that ranged from the latest in delicious and nutritious foods and beverages, to technology, innovative products and even a salad robot!

SNACT brought in national speakers for the two day conference. On Friday we welcomed Dr. Keith Rushing, Director of the Institute of Child Nutrition (ICN) Applied Research Division for a presentation: Data: You’ve Got It, Learn to Use It. Friday’s session also included the always popular and important 2018 - 2019 SDE Child Nutrition Updates! Rounding out the morning was the panel You want what? When? Building a Winning Team with Your School Business Official.

Saturday’s keynote speaker was Jeff Joiner who brought both humor and insight! In addition to Jeff attendees enjoyed panels on Food Waste and welcoming and investing in new employees.

We believe that our conference and trade show offer a valuable resource to SN Professionals across CT and we are always working to improve the conference and show. We take the responses in the post conference survey seriously! We understand the issues that come with a casino but there are only two facilities that are willing to host us and that have the capacity to house both a trade show and conference, with hotel rooms- Foxwoods and the Stamford Hilton. The post conference survey showed clearly that attendees are concerned about traffic to and from Stamford. With that in mind, our 2019 Conference will be on Nov. 15-16, 2019 at Foxwoods.

The survey also shows that cost is an issue. Our registration fees have remained steady for the past two years (despite rising costs) and we always keep registration fees below the actual cost of food, AV and room rental. We make up the difference from the revenue generated by the Industry Show.

We are eagerly planning 2019 and will bring more great speakers and opportunities to CT!
SNACT members attended SNA Northeast Regional Leadership Conference in Portland Maine on Nov. 9-11, 2018. Ernie Koschmieder, Erica Biagetti, Erin Perpetua and Denise Di Mare joined Association leaders from Maine, NH, Vermont, NY and PA (our friends from NJ were missing) for 3 days of learning and great speakers! One of the highlights was Dr. Katie Wilson (former Executive Director for Institute of Child Nutrition and former Deputy Under Secretary USDA Food, Nutrition, and Consumer Services, as well as a long time Food Service Director and SNA president!) Dr. Wilson gave two motivating exciting presentation on leadership.

NE LEadership is a wonderful opportunity for our state leaders to interact with and learn from our peers in the Northeast. It is also a great example of how SNACT supports our leaders on their leadership journeys by offering opportunities for expanded learning and skill enhancement.

SNACT is very pleased to be hosting the Northeast Leadership Conference in 2019!

SNACT Awards & Banquet

It’s not too late to nominate! Nominations for these SNA awards are due March 1.

- Director of the Year
- Manager of the Year
- Employee of the Year

To qualify for an SNA award, all nominees must be SNA members who hold a SNA certificate throughout the entire awards process.

AND

- Rising Star-Director
- Rising Star-Staff

These awards honor individuals who have served in school food service positions for 10 years or less for both current accomplishments and sustained contributions to programs that advance good nutrition in our schools and communities. There will be two categories and two awards available annually: one for Food Service Directors and one for Food Service Staff.

Anniversary Awards honor school nutrition staff reaching their anniversary milestones of 5-10-15-20 and 25 years. Above 25 years we will be happy to honor employees at their 5 year intervals!

Industry Member of the Year: For Industry members who go above and beyond to help us!

All award nominations are due by March 1, 2019. Go to snact.org and click on membership, then Awards to find all the applications.

Save the date for SNACT’s Banquet: Wednesday May 15, 2019 at Anthony’s Ocean View in New Haven CT

Registration will open in March!
In this edition of the Nutmegger the Industry Spotlight is on Tim Thurston, of Thurston Foods. Tim was the winner of our 2017-2018 Industry Member of the Year award.

**Tim Thurston**

*I oversee and lead the Education Sales Department at Thurston Foods.*

Thurston Foods Inc. was started in 1947 by my father Jack and his two brothers, Bill and Doug Thurston.


*I have always enjoyed attending ANC where I am able to network with school districts in New England and around the country. I love seeing what new products are available and the new trends in food service, as well as, attending education sessions and sharing that information with my customers.*

*I have attended LAC in Washington DC for the past 12 years and have always enjoyed it. The conference gives us the opportunity to meet with our Senators and Representatives to educate them on the issues related to school food service. One of my favorite experiences was two years ago when the Connecticut delegation had a scheduled meeting with Senator Murphy’s aid but instead were treated to breakfast and 45 minutes of one on one time with Senator Murphy and Senator Blumenthal. The meeting was very informative.*

In my 25 years of servicing school food service accounts I have worked to partner with my customers in all aspects of their business. In the true spirit of partnership, I have experienced many opportunities to assist customers during crisis situations. During the snow storms a few years back many of our customers lost power for days and had to open emergency shelters overnight. I received calls from customers needing food supplies for the shelters, and with the help of our employees, we were able to assist and deliver those supplies. When an unfortunate accident happened last May to one of our competitors, we worked as a partner and a family so that the kids in many school districts would have food delivered.

*I have always enjoyed serving on the SNACT executive board. SNACT continues to be a professional organization where customers, brokers, manufacturers, and distributors in the business can interact with one another. Even though I have held many different positions, I have enjoyed being part of the membership committee the past few years. We as a committee have strived to increase membership by informing districts of the benefits of SNACT.*

I am very fortunate to be surrounded by great people at Thurston Foods including my daughter Allison, Mike Schroeder in customer service, and the newest addition to our team, Diane Burbank.

In my spare time, I enjoy spending time with my wife Eileen and our five children. We love going on family camping trips, getaways, and attending sporting events together. My wife and I look forward to becoming first time grandparents in July, 2019.
What is your position in the School Nutrition program? Cook Manager Great Neck Elementary School Waterford CT.

What was your first job? I started working at age 15 at a Friendly’s Restaurant. In School Food Service I started out as a general worker.

What is your favorite and least favorite part of your day? My favorite part of the day is when the kids come right off the bus for breakfast. No better way to start a day than with a breakfast and a smile!!!

What is your favorite food? Lobster and Mallomars just not at the same time LOL

What do you love about food? Food is comforting and it is love.

What motivates you to go to work every day? It makes my day to know that each child had a healthy meal that day.

How is nutrition part of your everyday life? I collect cookbooks and read them like novels always looking for new inventive recipes to bring to the table.

What is your favorite school lunch meal now? Macaroni & Cheese-I can never have enough Pasta or cheese!

What was your favorite school lunch growing up? American Chop Suey and the Salisbury steak w/mashed potatoes and gravy.

Who was your favorite lunch person growing up and why? Mrs. Cavanaugh was my elementary school cook and always made you feel special everyday (plus she made the best brownies in town!)

What is your best memory of school lunch growing up and why? It was the part of the day where friends gathered to socialize laugh and enjoy delicious food.

What is your memorable moment in school lunch and why? I treasure a Christmas card a student wrote to me that said “Thank you for making me food each day, you are the best part of my day- This made me feel like I am doing my job as I should.

Describe that one customer that gave you a lightbulb moment? The day a student said they couldn’t wait to see me as they had not had dinner the night before and was so hungry. This is why our jobs are important and every food service worker should know that. People have often said why you would give up working at a restaurant as a chef to serve school meals. For that child and every other -that’s why. –and I love it!!!!

Do you have a time that you feel you have gone above and beyond? I always try to give more than 100 % at work because I love my job. My latest project is to be the first school in Waterford to have a farm to table dinner in place of the annual pasta dinner. Let's eat local and healthy.

What do you feel is your greatest accomplishment in school nutrition? I have built up our breakfast program in my school which is my passion. It is the most important meal of the day!

If you could change one thing in school nutrition what would it be? It would be that all students would receive free meals. They should not have to worry about money or having enough to eat at their age.

If you didn’t work in school lunch what would you like to do? I owned my own restaurant for ten years with my mom and I would love to do that again.
How many siblings do you have? One brother who is 13 years younger than me, two daughters and 3 grandchildren.

Where did you grow up? Waterford CT my whole life.

What kind of pets have you had? Dogs, cats, fish.

What is your favorite food, book, destination, animal, season, author, movie, hobby, vacation, car? Just returned this summer from a 18 member family vacation to Madeira Island, Portugal (my mother’s homeland) My immediate family and cousins always have family dinner together once a month and often times that is a Portuguese night with authentic Portuguese foods so we decided this year for my mom’s 80th Birthday that we would all go together to see all the things she has told us about. It was a trip of a lifetime. My nieces and grandchildren tried new foods such as octopus, pineapple bananas as well as other fruits, veggies and seafood that is not available in our country.

When did you fall in love with school nutrition? I have always been interested but fell in love when I attended my first SNA national conference I highly recommend that everyone in food service become a SNA member and go to a conference-it’s amazing!

What is the most popular new menu item you are offering to your customers? Animal face yogurt parfaits- a big hit in my elementary school. I sell out every time! (The faces are made with fruit)

Tell us a fun fact about yourself that not everyone might know? As a joke I applied to be on Food Networks “Chopped” and was selected to compete as a school chef. The joke was on me – because it was the scariest and most challenging thing I had ever done. But so worth it. We got to visit and tour the White House kitchen which is so much smaller than I ever imagined. I made friends with food service staff from all over the country. Even now 6 years later, people still stop me in public and recognize me from the show which cracks me up.
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- Education – Over 115 courses approved for School Nutrition Association Continuing Education Units that also help meet Professional Standards requirements.
- Verification – Evaluations throughout the year by a Certified SFSPac® Food Safety Specialist.
- Compliance – Including new OSHA HazCom Standard 2015 requirements.
- Certified Cleaners – All products are EPA registered or Green Seal™ Certified.

To learn more about SFSPac®, call SFSPac of New England, Inc. at 987-407-1024.

Don’t just keep up... get ahead!

Our Education Specialists can assist in:

- Meeting Regulations
- Commodity Drawdown
- Menu Planning
- Diversion Planning

For more information, please contact KeyImpact Sales & Systems, Inc.
Stuart Wisel: stuart@kisales.com | 508-776-3553.
www.kisales.com
The U.S. Department of Agriculture (USDA) will allow all schools to offer low-fat (1%) flavored milk in school lunches, breakfast and Smart Snacks for the 2018-2019 school year without first obtaining a special exemption. This flexibility will also be allowed for children 6 years and older in the Child and Adult Care Food Program and Special Milk Program.1

A *survey conducted with over 300 schools that implemented 1% flavored milk in the 2017-2018 school year found that:

- Students in 73% of the schools liked 1% flavored milk better
- 58% of schools saw an increase in milk sold
- 82% of schools reported that it was easy/very easy to accommodate 1% flavored milk within the calorie maximums for their menus
- 79% of schools reported that it was easy/very easy to include the cost within their financial bottom line
- Nearly a third of schools saw an increase in average daily participation in meal programs, and so received additional federal reimbursements

Before the 2012 Healthy Hunger Free Kids Act, 1% flavored milk was the most frequently offered variety by school districts.1 Since 2012, the Food and Nutrition Service (FNS) of the USDA states that it has observed “a decline in milk consumption during lunch among NSLP participants from SY 2004-2005,” and adds that this occurred among “elementary, middle, and high school students.” USDA recognizes that “schools need the flexibility to offer additional milk options to ensure children receive the nutrients provided by milk.”2,3

Restoring 1% flavored milk could have several additional impacts:

- Average daily participation (ADP) could increase

It has been shown that improving students’ milk experience can increase ADP.4 While the research involved interventions other than a change in fat level (e.g., additional flavors, merchandising, packaging and serving temperature), it did demonstrate that the student milk experience can, in some situations, be powerful enough to attract more students into the cafeteria.

- School milk consumption may increase

Milk’s unique nutrient package can be difficult to replace in a healthy eating pattern,5 so options that might promote adequate milk consumption could increase the likelihood of nutrient adequacy and help close the gap among student’s consumption of nutrients.6

- Schools will have additional choices

A school district may choose to continue offering fat-free varieties, may decide to switch to low-fat flavored or offer both low-fat and fat-free flavored milk as well as unflavored. In all cases, schools will have an option which they previously lacked.

Please contact your Local Dairy Council for additional information. https://www.nationaldairycouncil.org/our-story#FindYourLocalDairyCouncilAnchor

References

*Survey conducted by the National Dairy Council represented 317 schools in 8 states reaching over 200,000 students.
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NOT THE TRASH.

Jones Dairy Farm has a variety of kid-tested and approved sausage patties and links—including turkey and chicken varieties—that meet nutritional guidelines.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Fat per 1 oz. C/N</th>
<th>Calories per 1 oz. C/N</th>
<th>Sodium per 1 oz. C/N</th>
<th>Protein per 1 oz. C/N</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Natural, 75 oz. Chicken Sausage Link*</td>
<td>6g</td>
<td>80</td>
<td>270mg</td>
<td>6g</td>
</tr>
<tr>
<td>All Natural, 1.5 oz. Chicken Sausage Patty*</td>
<td>3g</td>
<td>40</td>
<td>135mg</td>
<td>3g</td>
</tr>
</tbody>
</table>

In all cases above, one patty or two links deliver 1 oz. on C/N meat/meat alternate.

*Denotes items that are allergen free

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SNACT Education Committee Offering the Institute of Child Nutrition (ICN) Class

Nutrition 101: A Taste of Food and Fitness
Saturday, March 23, 2019

Hartford School Food Services Department, 270 Murphy Road, Hartford CT 06114
INSTRUCTOR: ICN trainer Lonnie Burt, MS, RD, CD-N

This class provides a basic overview of nutrition and helps to underscore the importance of nutrition in daily life. The program offers tools for guiding food choices, information on macronutrients and micronutrients, information to assist you in making good diet decisions, and an overview of nutrition issues in the media.

The intended audience of this seminar is anyone who wishes to earn their SNA Certificate in Child Nutrition or any school nutrition professional interest in expanding their knowledge of nutrition.

This is a great opportunity to discover the “why” of the USDA regulations you use every day with your students!

This training is open to SNACT members and non-members. Course materials will be provided.

<table>
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<tr>
<th>TIME:</th>
<th>Registration begins at 7:30am</th>
<th>Seminar 8:00am – 5:00pm</th>
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<tr>
<td>COST:</td>
<td>$25/SNACT member</td>
<td>$30.00/non-member</td>
</tr>
<tr>
<td>REGISTER:</td>
<td>snact.org</td>
<td></td>
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<tr>
<td>MEALS:</td>
<td>Breakfast &amp; lunch are included in your registration</td>
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<td>KEY AREA:</td>
<td>Nutrition 1000</td>
<td>LEARNING TOPIC CODE: 1320</td>
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<tr>
<td>CREDIT HRS:</td>
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<td></td>
</tr>
</tbody>
</table>

This course qualifies for SNA core course certification level 1.

For additional information please contact Denise Di Mare at execdir@snact.org

Cancellation: Any person who signs up for a meeting or conference of SNACT, and cancels out, shall not receive a full reimbursement for monies paid. Any cancellation received two (2) weeks or more prior to the event will receive a refund minus a 25% handling charge. Any cancellations received less than two weeks prior, or anyone who does not show up, will not receive any refund. A paid registration can be transferred to another person at the same event.

SNACT reserves the right to cancel this training. If SNACT cancels this session registrants will receiving a full refund.
Students who eat school breakfast are more likely to:

- Reach higher levels of achievement in reading and math
- Score higher on standardized tests
- Have better concentration and memory
- Be more alert
- Maintain a healthy weight

Follow SNA on social media and read about innovative school meals at TrayTalk.org!
About SNACT’s Industry Council

SNACT’s Industry Council is a valuable partner to SNACT. Lynne Pellegrini of AJ Letizio, is the Chair and Erica Biagetti, the Food Service Director in Guilford, is vice chair. In addition to the Chair and vice chair, this energetic group is made up of 7 Industry representatives.


SNACT’s Industry Council- Applications for 2019-2021 open seats!

Four seats on the Council will be open for the 2019-21 term. Applications are available at snact.org (click on Industry) or contact execdir@snact.org. Applications are due by February 8, 2019.

Who goes above and beyond for your district? Be sure to nominate them for the 2018-19 Industry Member of the Year Award!

Yankee Chapter News
Submitted by Abby Kassman-Harned

The Yankee Chapter had two meetings this year. The first was on October 18th at Oakridge Dairy Farm in Ellington. It was a great "field trip meeting"! We learned so much about how the cows are cared for and how the milk is sourced in this state of the art facility. Their tagline is "Happy Cows Make Lots of Milk!" Oakridge Dairy is in the fifth generation of family ownership. It is one of the largest dairies in Connecticut and produces the majority of the milk for Guida’s Dairy, the supplier that many of us use for our schools. The cows are milked in a 72 stall rotary parlor. Quite a sight!! (see photo)

The second meeting, a regional training, was held on November 28th in Coventry. After a short business meeting, Jackie Schipke presented on “portion control”, a subject that is of ultimate importance in our programs. Attendance was good and the presentation generated much conversation by all. A delicious dinner prepared by Steve Perreault of Affinity Group/InFusion. A big thank you to them for supporting SNACT.

We would also like to thank the Education committee for their hard work in organizing these trainings!
Students at Joseph A. Foran High School and Jonathan Law High School in Milford are Beating the Cold Weather with Hot Chocolate Milk!

After learning that high schoolers aren't getting enough calcium in their diets, Milford Food Services and the New England Dairy & Food Council decided to add hot chocolate milk to their menus to encourage students to drink more milk where free lunches also were distributed to children there.

SAVE THE DATES!

Hot Topics!

Hot Topics for Directors are an opportunity for SNACT Director members to meet for a lunch time discussion about an important timely issues. HTs encourage peer sharing of best practices as well as learning from invited guests. HT is free for SNACT Director members.

Despite the stormy weather, we had a great turn out for our Nov. 16 session "Menuing and Purchasing: You have seen it at the SNACT show- Take it from the show floor to your lunch tray." Hosted by Key Impact Sales with Moderators Diane Burbank and Chris Scopetta

You won't want to miss the upcoming Hot Topics:

**January 25:** Lunch line hurdles: tackling everything from allergens, charging policies to theft  
Hosted by J&J represented by American Patriot Sales (David Nichols & Dennis O'Connor)

**March 29:** Dealing with conflict in the workplace: when to coach, when to discipline  
Hosted by loveyourlunchroom.com (Tacey Martinek)

**May 3:** Advocacy, Media and Marketing-- being an effective voice for your program  
Hosted by Tyson & ConAgra represented by Waypoint (Melissa DeCoffe)
Hit Me With Your best Shot!

SNACT's Photo Campaign is back for the 2018-2019 school year! Every month we’ll introduce a new theme and ask that School Nutrition Directors all over the stat send us their best photos throughout the month that we will post on the SNACT Facebook page.

Pictures may also be displayed in the Nutmegger, at the banquet, and/or used for other promotions. Be sure proper releases are in place with photos of children.

February Theme:

Valentine’s Day

How are you celebrating Valentines Day in your cafeteria? Show us what you’re offering students during February!

Send your photos to Amanda Mueller at amandam@cashmankatz.com to be featured. And don’t forget to use #IAmSchoolNutrition when you share your photos.
2019 USDA Food Show

Thank you to the exhibitors who attended the CT 2019 USDA Foods Show & SNACT Healthy Snacks Show on January 10!
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antawan.smith@simplot.com
Members are encouraged to submit photos and/or articles for upcoming Nutmegger issues. Have something fun happening in your school? Any interesting updates from a recent meeting you attended? Let us know! We love to see pictures of decorated kitchens, smiling staff serving lunch, or any fun events or activities that are happening in your district. Please email any submissions to Amanda Mueller at amandam@cashman-katz.com.

For information on advertising in upcoming issues, please see the industry page of our website at www.snact.org, or contact Amanda Mueller at amandam@cashman-katz.com.

We hope to hear from you soon!