

# THE NUTMEGGER

SCHOOL NUTRITION ASSOCIATION OF CONNECTICUT



## VISION

All CT students have access to nutritious school meals that promote a healthy lifestyle.

## MISSION

Provide school nutrition professionals with tools, resources and opportunities for program success and sustainability.

## VALUES

Striving for excellence through: Integrity, Commitment, Inclusion, Collaboration and Dedication

[SNACT.ORG](http://SNACT.ORG)

**WE'RE ALL IN THIS TOGETHER!**

## A Letter from the Commissioner

MIGUEL A. CARDONA, ED.D

As we continue through the significant disruption to our lives created by COVID-19, I am deeply grateful to the school nutrition heroes on the front lines ensuring that children across Connecticut continue to have access to nutritious meals while schools are closed. Access to these meals provides a critical lifeline and stability for children and households grappling with food insecurity, health crises, job losses, isolation, and adapting to new ways of learning. Especially now, a hungry child cannot learn. Virtually overnight, you rose to the challenge and, with passion, commitment and stamina, launched into an entirely new mode of creative meal service that has never been done before.

As the Commissioner of Education, and on behalf of the Department and the State Board of Education, I thank you and all of your staff members: directors, dietitians, drivers, and those dedicated teams preparing and handing out meals, for your

*(Story continued on page 8)*

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SNACT'S 2020 CONFERENCE

**SNACT EXECUTIVE BOARD, 2019-2020**

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| CHILD NUTRITION REP.        | Fionnuala Brown   |
| CASBO REPRESENTATIVE        | Karen Asetta, Nancy Cole  |

# A MESSAGE FROM THE PRESIDENT

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Dear Colleagues,

As I write this letter it still amazes me how much this Association does and the important work that we all do for the healthy wellbeing of students in Connecticut. I am proud to see the wonderful work that all the districts are doing to make sure that

students throughout CT have access to fresh and healthy made meals daily. We also need to recognize those out on the front lines handing these meals out daily without hesitation, they are hero's! Too often we get overlooked, and we are no strangers to this, but we know deep down inside of the difference we make every day and go home holding our head up high feeling exhausted but fulfilled. I would encourage that now is the time to take a couple photos of what you are doing and send them along to Casman and Katz to tell the story of the great work our hardworking teams continue doing every day, even in this different complex environment. I love to see the creativity that is coming out in us foodies and how we are beginning to use up inventory especially with the uncertainty of returning back to school or not this year. We are all trying new packaging and even creating microwaveable and oven ready meals.

The thoughts of that May deadline where the Governor may consider reopening our schools just for a couple weeks or decide to remain closed and end our school year is a tough one. I really would like for the students to have even a couple weeks of semi normalcy and I think our staff would like to be back and close up the kitchens but I understand that we are in a new space never experienced before and hope we never have to go through this again. Whatever decision is made at the capitol, Directors in this great state will get the job done whatever it takes and prepare for our new school year.

I again need to say Thank You to the amazing Distributors, Brokers, Manufacturers, and of course our SDE Consultants. Every single one of these folks have been there for all of us, helping on finding replacement items, trying to fill orders and shipping on off delivery days, etc. Manufacturers and brokers have been great and forward thinkers on sending reheating and cooking instructions for their products. Mr. Frassinelli's amazing team at SDE, always only an e-mail away, knows the stresses we are facing and never fails to respond with a calm and confident answer to our many questions, THANK YOU!!

Next Year SNACT will be the toughest year budget wise! I worry about the Association and its yearly events that a lot of members rely on. The events and meeting are the heart and soul and I consider the thread that holds us all together especially in these times. We have had to make many changes that will affect all of us and our Districts. We now have to think outside the box even more then we have had to. But the shining star in this new world is the talent that all the members bring to the table. What will the conferences look like, how about the commodity show, or the Banquet that honors those Hero's among us? These events should not go by the wayside but we need to reimagine each one and how can we effectively and safely do these events. As a team we brainstorming great ideas that will be brought to the members in the coming months. We have an amazing President Elect and Vice President and together with their combined talent we will be in great shape!

I am truly proud to be the President, even during these times, and as the saying goes "We Are All In This Together" and I am glad to be shoulder to shoulder with you (6ft apart of course).

Stay Healthy and best Wishes,  
Ernie Koschmieder, SNACT President

# A MESSAGE FROM THE EXECUTIVE DIRECTOR



The world has changed so much since early March, but what is unchanged is the extraordinary dedication and commitment that CT's school nutrition professionals bring to your jobs and to the children of Connecticut. While every day has brought a new reality, it has also brought stories and

photos of the creative, determined ways that districts across the state have pivotetted, readjusted their programs and performed the crucial act of feeding children in a pandemic. In every kind of weather that spring in New England brings, SN professionals have been there for children and their families. You are true heroes, and in this Nutmegger we're highlighting just a small cross section of what has been happening across the state. If you have photos of what your district is doing, please send them to us. We're eager to highlight your work on facebook and twitter.

Here at SNACT, we are also adjusting. While we have cancelled the spring events that usually bring us together (Hot Topics, regional training, and open cafe days) we are using our website to help us communicate and connect. We've added several pages dedicated to COVID-19 resources, from general news to industry resources, to a page for directors. We are trying to collect all the relevant information in one place, from waivers to social media tips and tools (did you know there's a free quick and easy way to create a map of all your meal sites?) We also want to serve as a communication center- our directors hub shares requests for materials, a "what are you doing" section to ask questions and review responses from your peers and more. And we will keep evolving and incorporating new technologies to educate, inform and connect our members.

Our officers and committee chairs have been fantastic, juggling the incredible demands of their districts with their roles at SNACT. Ernie Koschmieder, our current President, has completely stepped up to lead, inspire and lighten a little of the anxiety we are all feeling with his humor and

all around niceness. Our incoming president, Erice Biagetti along with VP Kate Murphy are bringing their creativity and innovation to thinking about the upcoming year. None of us know what the new normal will look like, but I am convinced that SNACT, with its strong group of leaders and committee chairs, will continue to be the professional association that you can rely on and be proud to be a member of.

As of this writing, we have had to cancel our banquet. But we will find a way to celebrate our award winners, so please stay tuned to Thursday Thoughts and our website. We are still planning to hold our conference and food and industry trade show on October 2 and 3, but things are changing rapidly. Our top priority is, and will always be, the health and safety of everyone who participates in a SNACT event.

Thank you again for all you are doing every day to feed Connecticut's children. Wishing you all the best of health!

## CONGRATULATIONS TO OUR 2019-20 AWARD WINNERS!!

**Director of the Year:** Sandy Sullivan, New Milford

**Manager of the Year:** Patricia Kearney, Meriden

**Rising Star Director:** Becky Fowler, Stonington

**Rising Star Manager:** Dianne Donohue, Old Saybrook

**Industry Person of the Year:** Dennis O'Connor, American Patriot Sales

**Unsung Hero Award:** Jackie Schipke, CSDE

Although our 2020 Banquet was cancelled, we are working on creative ways to celebrate the achievements of the 2019- 2020 award winners. Stay tuned to Thursday Thoughts for more info!



## “Legislative Action Conference (LAC) Before COVID-19 (BC). “



It certainly seems like centuries ago that a small but mighty delegation of SNACT Members traveled from Connecticut to Washington D.C. to join 850 School Nutrition Professionals from across the United States “Focus on the Future” during the 2020 Legislative Action Conference (LAC) which was held March 8 to March 11, 2020.

School Nutrition Association (SNA) Leaders, US Legislators and U.S. Agriculture Secretary Sonny Perdue discussed updates in our school nutrition programs and hot topics such as unpaid meal debt policies and Community Eligibility Provision (CEP). We learned from USDA that upcoming equipment grants will no longer be tied to free and reduced eligibility requirements and were encouraged to comment on the Proposed Rule to simplify meal regulations. The 2020 Position paper was presented outlining the critical importance of school meals to children and our call to Congress and areas we need their support.

U.S. Secretary Sonny Perdue participated in a “Fireside Chat” with SNA President Gay Anderson and discussed changes USDA has made to provide greater flexibility for school nutrition programs across the country and what would become the word that would change the way we live our daily lives, “coronavirus”. Secretary Perdue committed his support to ensure students would continue to be fed through the quick processing of waivers so school nutrition professions could do what they love to do and do best, feed students!

SNACT President Ernie Koschmieder and members Cindy Brooks, Maureen Nuzzo, Diane Wilson, Jessica Schellhas, Tim Thurston, Allison Erickson, Diane Burbank and Stuart Wisel “Charged the Hill” to meet with each Connecticut Senator and Congressman from our State. We were graciously welcomed by Congressman Joe Courtney, Congressman John B. Larson, and staff members of Senator Richard Blumenthal, Senator Chris Murphy, Congresswoman Rosa DeLauro, Congresswoman Jahana Hayes, and Congressman Jim Himes. Each shared their concerns on COVID-19 and offered their support of our asks and the work we all do to ensure Connecticut students are fed healthy and nutritious school meals.

While in D.C., SNACT Members toured the US Capital and the White House thanks to President Ernie Koschmieder outreach to obtain the tickets.





# RIISING TO THE CHALLENGE DURING A PANDEMIC

Across the state, school nutrition professionals have been fulfilling their commitment to feeding children across Connecticut. Here is just a snapshot of some of the wonderful events that we have seen. Our hearts (and their bellies) are full! Thank you to each and every one of you!







(Images continued on page 26)



*(Story continued from front page)*

dedication to our students and their loved ones and for continuing to put your own concerns aside to feed children in these uncertain times. You are truly heroes.

Together, we will pull through this stronger than ever and, with sincere appreciation, I wish you peace and strength in the coming days and weeks.

**Miguel A. Cardona, Ed. D.**

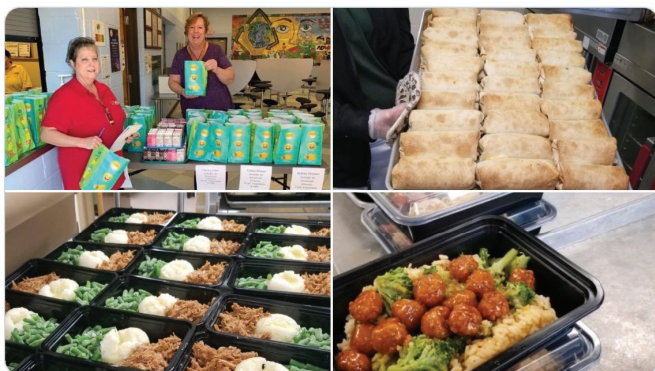
Commissioner of Education

State of Connecticut



**CT Dept of Education**  
@EducateCT

A BIG THANKS to all the front line school nutrition professionals ensuring students have cont. access to nutritious AND delicious meals on a regular basis via 128 programs operating at 400 sites across CT, e.g. these photos from @RegionSixteen @RESRedding & @Griswold\_Public!



Governor Ned Lamont and 5 others



**John Frassinelli**  
@JDFrassinelli

Breakfast...Lunch...Passion...Dedication...Meeting the needs of students...1-Million times over in 2 weeks...Heroes.



**SNACK** @MySNACK · Apr 8

Great article in The Middletown Press about all the #SchoolLunchHeroes on the front lines daily! [middletownpress.com/opinion/article...](https://middletownpress.com/opinion/article...)

9:48 PM · Apr 8, 2020 · [Twitter for iPhone](#)



**John Frassinelli**  
@JDFrassinelli

Thanks to our team at CSDE for authorizing 128 schools to serve meals to kids at over 400 sites in CT and thanks to all of the child nutrition staff @MySNACK in all those schools providing meals to kids at this critical time. All working tirelessly for our students! @EducateCT

10:49 PM · Mar 23, 2020 · [Twitter for iPhone](#)

## THANK YOU CSDE!

COVID -19 has reminded us once again of how fortunate we are to have such dedicated and committed professionals at the State level working for child nutrition. The CSDE team, led by Bureau Chief John Frassinelli, and Education Manager Shannon Yearwood and the incredible staff: Susan Alston, Fionnuala Brown, Teri Dandeneau, the recently retired Jackie Schipke, Monica Pacheco, Allison Calhoun-White, Andy Paul, Caroline Cooke, Susan Fiore, and Terese Maineri, jumped right in as the crisis began to take shape. They worked quickly to keep districts informed, identified the programmatic flexibilities needed to allow schools to pivot and begin emergency feeding, and represented CT in negotiations at the federal level for the waivers needed to serve meals. They gave quick approvals, worked tirelessly to answer the countless questions that came their way and gave ongoing support as districts began emergency feeding programs. The success of districts across Connecticut to rapidly respond and provide food for thousands of families is a testament to the dedication of the CSDE team and the strong working partnership districts have with them.

THANK YOU CSDE!

# I AM SCHOOL NUTRITION

AMANDA BYRD



## WHAT IS YOUR CURRENT POSITION IN THE SCHOOL NUTRITION PROGRAM?

*I am the Regional Dietitian and PrimeroEdge Database Specialist for Sodexo in Connecticut.*

## WHAT WAS YOUR FIRST JOB?

*I got my first job when I was 16 years old. I worked as a Personal Grocery Shopper for Stop & Shop Peapod. I believe that is where my overall interest in food and nutrition first began.*

## WHEN DID YOU REALIZE THAT SCHOOL LUNCH WAS GOING TO BE YOUR VOCATION?

*I knew I wanted to work in School Nutrition when I had the wonderful opportunity to intern with a Dietitian named Ava McGlew who was working as the Food Service Director of Middletown Public Schools at the time. The way Ava spoke about school nutrition, the regulations and the impact you make on a student's life by providing nutritious meals and nutrition education gave me the insight I needed to want to pursue this career path. I always credit her to this day for introducing me to this field.*

## WHAT DO YOU FEEL IS YOUR GREATEST ACCOMPLISHMENT IN SCHOOL NUTRITION?

*As an African American Woman in this field, the School Nutrition Profession and a Registered Dietitian, I feel a strong sense of accomplishment by being able to provide diverse representation for any students who may be interested in pursuing this career path for themselves. Cultural representation matters in the eyes of students, and within these very diverse communities. I feel very strongly and passionately about showing students that no matter what you look like or where you come from you can be anything you want to be!*

## IF YOU DIDN'T WORK IN SCHOOL LUNCH WHAT WOULD YOU LIKE TO DO?

*If I did not work in School Lunch, I would work with families in Community Nutrition to provide nutrition education and resources based on family need. I have always enjoyed consulting and working with families on a one-on-one basis.*

## WHAT IS YOUR FAVORITE FOOD, BOOK, DESTINATION, ANIMAL, SEASON, AUTHOR, MOVIE, HOBBY, VACATION, CAR?

*My favorite vacation is traveling on a cruise to various Caribbean Islands. Having the opportunity to explore the islands and try all the amazing, culturally diverse foods is a memory I will never forget!*

## WHAT DO YOU THINK IS THE BIGGEST MISCONCEPTION IN SCHOOL LUNCH TODAY?

*The biggest misconception about school lunch is that we are providing "unhealthy" meals. I believe there needs to be more education provided and open discussions with families and the school communities on how nutritious school meals are!*

## WHEN DID YOU FALL IN LOVE WITH SCHOOL NUTRITION?

*I fell in love with school nutrition during my time as an Intern. During my internship I worked as a Food Service Director, Kitchen Staff Member and a Nutrition Educator in both a cafeteria setting and classroom setting. It is wonderful to see the students light up with excitement when they get to try something new and learn about it at the same time. These small moments can have such a large impact on a child's life, and I cherish every moment I am apart of something like that.*

## TELL US A FUN FACT ABOUT YOURSELF THAT NOT EVERYONE MIGHT KNOW?

*Fun fact about myself: I am a Dog Mom! I have a dog who is 2 years old and a Maltese Schnauzer Mix. I decided for his 2nd birthday to throw him a Dog Birthday Paw-ty!*

# HELP FEED SCHOOL KIDS NOW GOFUNDME CAMPAIGN



If you've asked yourself how you can make a difference as our country faces extraordinary challenges, you've come to the right place. School nutrition heroes are working on the frontlines to ensure vulnerable kids who depend on these meals don't go hungry during COVID-19 school closures. These caring and selfless heroes join the ranks of first responders during this unprecedented time, and they need your help today!

During this difficult time, our nation's school nutrition experts have answered the call to provide healthy meals to hungry children through emergency feeding programs. The School Nutrition Foundation (SNF) can help them feed those kids to maintain their basic daily nutrition and well-being, but we need your support. SNF will provide grants to school districts across the country so more kids can be fed. We will fund purchases of food and packaging for grab and go meals, mobile carts and kiosks for curbside service, supplies and even personal protection equipment.

**Click here to make a donation**

SNF is a 501(c)3 sister organization of the non-profit School Nutrition Association (SNA), representing more than 55,000 school nutrition professionals nationwide. These women and men have been there since the very first school closure and are working around the clock. They refuse to let America's kids go hungry. Please help us help them. Thank you.

## SCHOOL NUTRITION RELATED COVID-19 RESOURCES CAN BE FOUND ON OUR WEBSITE!

We have collected state and federal information relevant to school nutrition, plus SNA links and webinars, social media resources and more. Please visit [www.snact.org](http://www.snact.org) to stay up to date, and if you have additional resources to share, please send to [execdir@snact.org](mailto:execdir@snact.org).





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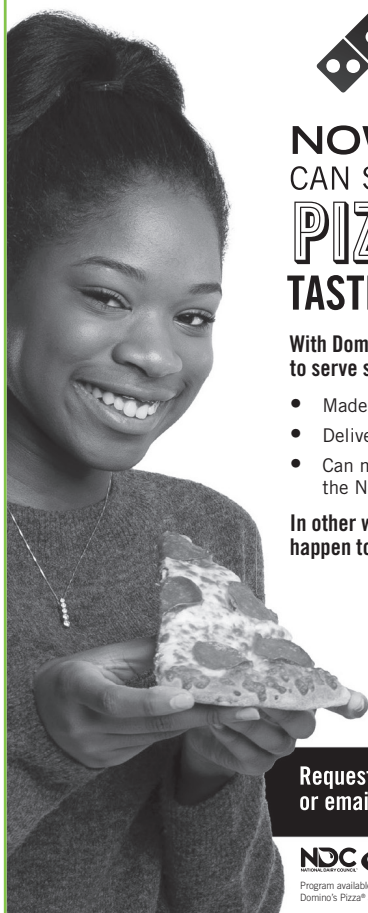
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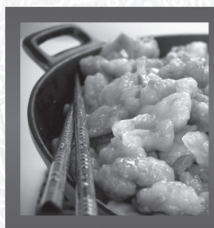


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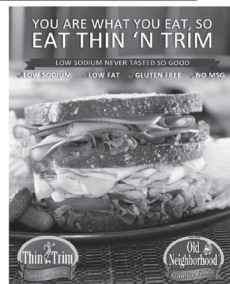
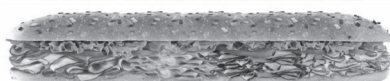


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| Serving Size 1 bar (96g)   | Total Fat 8g       | 13%  | Total Carb. 46g    | 15%  |
| Servings Per Container: 48 | Saturated Fat 2.5g | 13%  | Fiber 3g           | 12%  |
| Calories 280               | Trans Fat 0g       |      | Sugars 19g         |      |
| Calories From Fat 80       | Cholesterol 0mg    | 0%   | Protein 5g         |      |
|                            | Sodium 280mg       | 12%  |                    |      |
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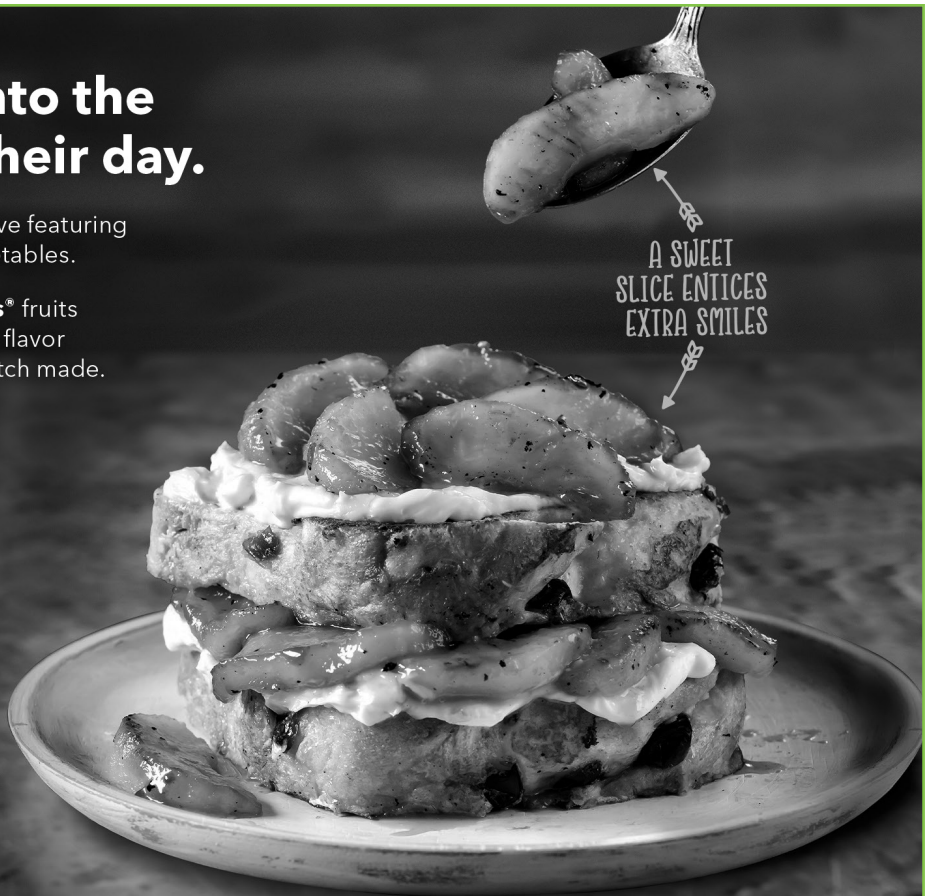
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# INDUSTRY PARTNERS: AID IN A PANDEMIC!

Our Industry partners are playing a crucial role in assisting districts during this pandemic. As districts realized the challenge ahead, industry members changed their game plans to address the needs of emergency feeding programs. Their quick thinking and generosity has made a difference to many programs across the state. We've heard many stories of fast turnaround deliveries, refrigerated trucks, and more being provided by distributors and donations of bags, boxes, coolers, ice packs and more from brokers and manufacturers. Thank you all!

Like all districts, industry had to respond quickly. As Tim Thurston of Thurston Foods relates, "Allison, Diane and I were in Washington DC on March 9th at LAC along with 8 others from CT speaking with our representatives when we first realized the magnitude of this pandemic. It was strange elbow bumping with Representative John Larson. But once we understood we contacted our management at Thurston Foods and got into motion the purchasing and receiving of many items that we speculated would be needed to feed children in a give and go situation. Kudos to our brokers and manufacturers that helped us get these special items in record time. By the time we got back from Washington, we had trailer loads of product coming in. Everybody working together."

As Tim points out, COVID emergency feeding demanded a new set of product needs in a short amount of time. David Nichols and Chrissy Benoit of Core Group gave some insight about how COVID-19 affected the supply chain:

"As for the Supply Chain; needless to say, that's been thrown a curve ball!!

Manufacturers have had to shift gears on the fly; producing products that are Individually Wrapped (IW), Shelf Stable (SS) and Thaw and Serve (TS) at rapid speeds. Some have even started producing complete meals with all the components needed for reimbursable meals. Forecasting usages is the most difficult part of their job in normal circumstances; you can only imagine how difficult that is now.

They have also produced point of sale (POS) for "heat and serve" or "cook at home" meals that many of you have started to send home. This is all new marketing for these companies. Needless to say I think they have done a fabulous job of meeting as many of your needs as they can."

Dennis O'Connor of American Patriot Sales also pointed out that vendors have worked hard to come up with new ideas to help out with this new scenario we are facing."

Sadly, the impact on manufacturing has not stopped with the supply chain. David points out:

"We know your world has been turned upside down, and although not as dramatic, we've had our world changed too.

Some industry people in the supply chain; Distributor, Broker and Manufacturer Reps and other personnel have been furloughed or lost their jobs entirely. As fellow industry personnel; we say prayers for them and hope we can all get back to work in a normal capacity and as soon as possible."

Our Industry members have had a front row seat to what districts in CT are doing in the face of the pandemic and their admiration and respect for what districts are doing is apparent. Lynne Pellegrini of AJ Letizio says "Once again I am reminded of how privileged we all are to be a part of the School Nutrition K-12 Food Service Industry. I for one would see firsthand before this pandemic on a daily basis the dedication, focus, support, team spirited and kindness that goes into each and every School Lunch Program. That has not wavered; it has only increased beyond what we could ever have imagined despite this horrible pandemic.

May 1 will absolutely be an appropriate day of recognition of our true heroes. They are all unwavering in their commitment to feeding our children even under the most stressful circumstances.

Very special people, all of you, I am honored to be associated with."

*(Story continued on page 24)*

*(Story continued from page 23)*

Tim Thurston noted “(I am) so proud of our school foodservice professionals. The directors took this not as a job but as a project. Figuring ways of giving kids a variety of nutritious meals. From Shelf Stable, pick and choose meal pattern meals, to frozen microwaveable meals with heating instructions, and everything in between. And these directors had no idea how this was going to go. One thought they would do 50 meals in a day, ended up 500 that day and 1000 the next day. I am also so proud of those food service professionals that like health care givers were out on the front line giving the kids meals they counted on. To all of you, THANK YOU, THANK YOU, THANK YOU.”

Dennis O'Connor adds “I want to thank the directors and the food service staff for doing an incredible job! With all that is going on, the stories I hear bring joy to my ears and heart.”

Everyone is looking to the future and wondering what it means for the way we all work and do business together. David Nichols points out the changing landscape industry faces: “For those of us fortunate enough to continue to work; we’ve been grounded to the confines of our homes. We are adapting to working with family members, pets and other home distractions. Ultimately we have become...”telemarketers”! AHHHHH!!!!!! “Dial and Smile” is our new mantra at The Core Group.

We are relegated to reaching you, our customers by phone, text or email. We are walking the proverbial tight rope; we need to do our jobs (yes that’s still selling something!) and being aware of the duress you all are under. The last thing any of us in Industry want to do is interfere in your ability to feed our children.

I think we speak for all of Industry with this thought. As we “settle” (I am not enjoying that term) into our new worlds. Please know that we are not just looking for a sale, but genuinely want to help you with solutions to your new environment. We hope that you will let us help you figure these things out together. Don’t be afraid to tell us what you need.”

Stuart Wisel of KeyImpact echos David’s sentiments, noting that he and other industry members are wondering; “How can I help... grab and go product ideas, menu fatigue relief, sourcing free pizza boxes/packing, help packing and distributing meals, we are ALL helping to feed our students.”

Above all else though, our industry partners all express their concern for all of you. David says “Our final thought is about the front line workers; all the staff that is risking so much to feed so many. You truly are HEROS and we cannot thank you enough. Prayers and best wishes to all, be safe.”

The final words go to Tim, who shared some inspirational quotes:

“Alone we can do so little; together we can do so much.”- Helen Keller

“Coming together is a beginning. Keeping together is progress. Working together is success.”- Henry Ford



# SNACT'S INDUSTRY COUNCIL

SNACT's Industry Council is a valuable partner to SNACT. Lynne Pellegrini of AJ Letizio is the outgoing Council Chair and Kate Murphy is vice-chair.

In addition to Lynne and Kate, the members of the 2019-20 council are: Christine Benoit (CORE Foods), Allison Erickson (Thurston Foods), Dave Gambino (Wade's Dairy), Ward Thomas (Gordon Foods), Tom Vajcovec (GMV Sales/Rational) and Stuart Wisel (Key Impact).

For 2020-2021 we look forward to welcoming Dennis O'Connor as the newly elected IC Chair. Dennis will be joined by Kate Murphy as vice chair and IC committee members: Christine Benoit (CORE Foods), Allison Erickson (Thurston Foods), Dave Gambino (Wade's Dairy), Lynne Pellegrini (AJ Letizio), Ward Thomas (Gordon Foods), Tom Vajcovec (GMV Sales/Rational) and Sandy Zaharias (NE Ice Cream Co). SNACT is fortunate to have this wonderful group to work closely with us as we navigate the upcoming year. Dennis, our incoming chair, is thinking ahead and notes:

As incoming Industry Chair my first thought is for everyone to be safe and healthy, I know we have a strong organization and a lot of great talent on our team, many thanks to SNACT for keeping us informed about what is going on in the state of CT and SNA national. Looking forward to working with everyone to keep this organization strong.

---

## THE SNACT NUTMEGGER IS CURRENTLY PUBLISHED THREE TIMES PER YEAR

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@cashmankatz.com](mailto:amandam@cashmankatz.com).

For information on advertising in upcoming issues, please see the industry page of our website at [www.snact.org](http://www.snact.org), or contact Amanda Mueller at [amandam@cashmankatz.com](mailto:amandam@cashmankatz.com).

We hope to hear from you soon!









# SNACT'S 2020 CONFERENCE

"POSITIVITY FUELS PRODUCTIVITY; FOCUS FORWARD"

OCTOBER 2-3, 2020

MYSTIC MARRIOTT

FOOD AND INDUSTRY TRADE SHOW FRIDAY OCT. 2

As of this writing, we still hope to hold our annual conference and trade show on October 2-3, 2020. Now more than ever, we need a dose of positivity! However, the health and safety of all of our attendees and vendors, is our topmost concern and we are closely monitoring the changing situation. Given the uncertainty surrounding gatherings, we will not open registration until we know the conference and show will be held.

We will provide updates as we know them. Please check our website and Thursday Thoughts.

***Mark your calendars and hopefully we will see you there!***

The Program Development Committee has worked hard to put together an agenda that combines great information with hands on and interactive opportunities. You and your team will return to your districts energized, motivated and positive!

The Mystic Marriott is a beautifully renovated hotel that is luxurious, inviting and easy to get to (right off 95). The hotel and banquet facilities are all in one location.

We have exciting networking events planned for both Thursday and Friday nights. They will be events you don't want to miss that will make the whole event special! We are very hopeful that we will be able to hold our event!

*USDA Show: The USDA Commodity Show will be on December 10, 2020 to give everyone more time to plan for procurement and processing.*



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