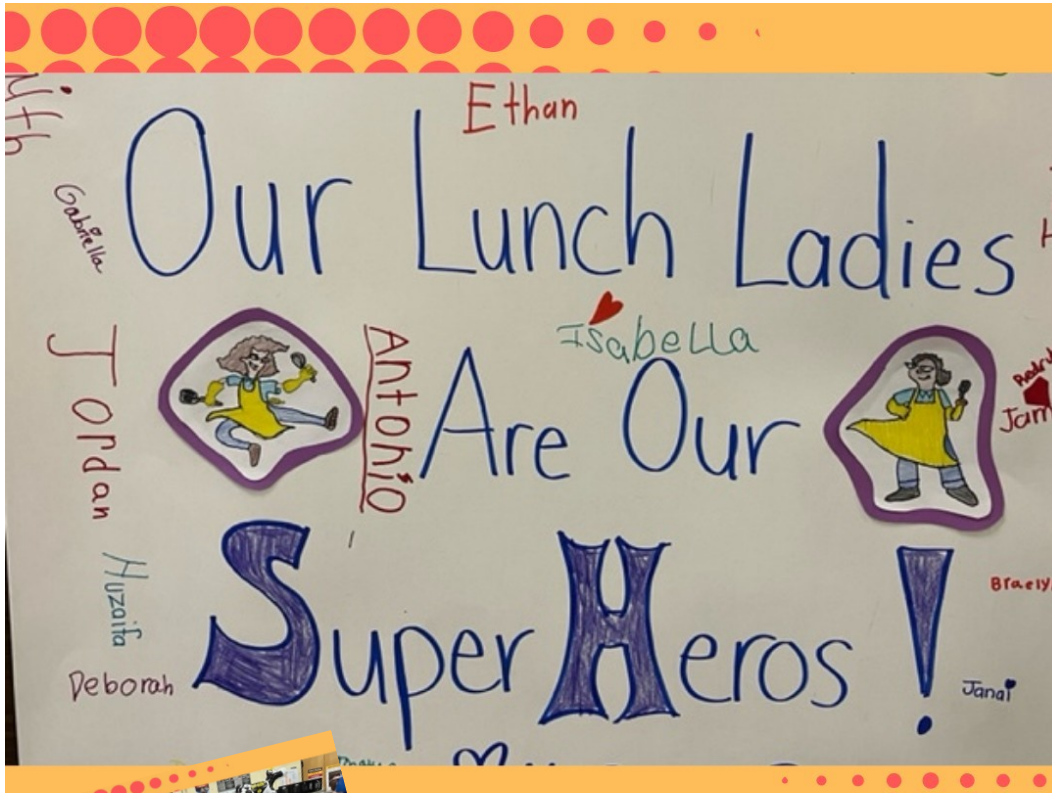


The School Nutrition Association of Connecticut



The NUTMEGGER



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

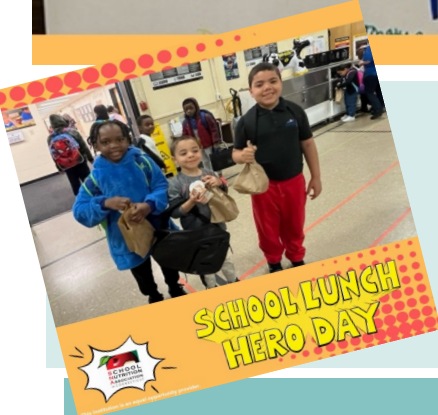
VALUES

Striving for excellence through:

- Integrity
- Commitment
- Inclusion
- Collaboration
- Dedication

SNACT.ORG

Pictures from SN Hero Day!



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President's Letter

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2022 Award Winners

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Governor's Proclamation

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LAC Report

Executive Committee

President	Kate Murphy
Incoming President	Erin Perpetua
Vice President	Kristin Roberge
Treasurer	Jessica D'Agnese
Secretary	Ashley Carl
Executive Director	Denise Di Mare

Regional Representatives

Charter Oak	Open
Minute Maid	Open
Mohegan	Carol Dodson
Naugatuck	Becky Tyrrell
Nutmeg	Eileen Faustich
Yankee	Stephanie Deason

Committees (chairs listed first)

Child Nutrition	Lonnie Burt, Amanda Aldred, Melissa DeCoffe, Elizabeth Fisher, Becky Fowler, Kristina Roberge, Meghan Sullivan
Education	Stephanie Deason, Elizabeth Fisher (co chair) Fionnuala Brown, Diane Burbank, Sharon Shettleworth
Industry Council	Dennis O'Connor, Abby Kassman-Harned (vice chair), Christine Benoit, Jason Bloch, Dianne Burbank, Stephen Goldstein, Shelley Hill, Lynne Pellegrini, Stuart Wisel
Marketing	Christopher Hathaway, Amanda Byrd, Nicole Lefebvre, Tacey Martinek, Lianne Xenophontos
Member Services	Maureen Nuzzo, Dianne Houlihan (co chair) Kristina Roberge, Dennis O'Connor, Heather Plourde, Brian Reynolds, Sandra Shaw, Sharon Shettleworth, Tim Thurston, Samantha Wilson
Single Unit	Kristina Roberge
Nominating	Erica Biagetti and all regional reps
Program Development	Maggie Dreher, Erica Biagetti (co chair) Jen Bove, Cindy Brooks, Ron DeBarge, Eileen Faustich, Susan Maffe, Ashley Carl, Tim Prosinski, David Nichols, Maureen Nuzzo, Stuart Wisel, Sue Yazdzik, Tracey Winzer (Ways and Means)
Public Policy & Legislation	Jeffrey Sidewater, Susan Maffe, (co chair) Erica Biagetti, Cindy Brooks, Tim Cipriano, Dawn Crayco, Maureen Nuzzo, and all regional reps
CSDE Rep	Fionnuala Brown
CASBO Rep	Karen Asetta, Nancy Cole

SNACT President's Letter

Time flies when you are having fun! Here we are in May and the end of my presidency is coming to a close. It has been an honor to lead such an incredible association. I am thankful that I was given the opportunity to represent SNACT at SNIC, LAC and NLC and look forward to representing CT at ANC. I have learned so much from this amazing journey and will be forever grateful.



It took me a long time to join SNACT. I work for a contract company and never thought I belonged. I always felt like an outsider until one day Abby Kassman-Harned extended an olive branch and invited me to a marketing meeting. I know people were nervous about working with me because I work for a contract company but they soon came to understand that I am in school nutrition just like them and that we do the same job and face the same challenges.

I want to thank everyone that volunteers their time on committees and on the board. A special thank you to the program committee for putting together some amazing conferences, but most importantly a HUGE thank you to Denise, our Executive Director, for keeping me and the association on track. I could not have done it without you. Thank you to our industry partners for always supporting us.

We have faced many challenges throughout this school year and I am sure there will be more but together as an association, we made it through. There is that old saying, it takes a village, well it truly does. It takes a village to feed kids and it takes a village to run an association. Please consider joining one of our committees so we can continue the great work we do.

I look forward to transitioning into my post presidency life on the marketing and program committees. Who wants to join me?

I Am School Nutrition!

Kate Murphy, SNS

Food Service Director Naugatuck Public Schools

SNACT 2021-2022 President



2022 Award Winners!



DEB TIMEK MERIDEN PUBLIC SCHOOLS

Deb has provided a positive cafeteria experience for our school community. She greets everyone with a smile on her face and treats even the most challenging student in a kind, caring manner. Whenever a situation comes up where she needs to help someone or adjust a typical routine or schedule she is flexible. She brings the fun into the cafeteria when she dresses up for all of the school theme days and plays music for the staff as they prepare the food each morning. The nominee has built a cohesive staff team and everyone loves to be around her.

NORTH EAST REGION MANAGER OF THE YEAR
SCHOOL NUTRITION ASSOCIATION 2021-2022 AWARDS

CONNECTICUT MANAGER OF THE YEAR
SNA OF CONNECTICUT 2021-2022 AWARDS



COREY MACLAURIN AVON, CANTON, LITCHFIELD AND REGION #10

Corey has worked as a general worker, manager and now an Assistant Director. She is kind and understanding when working with students from pre-school through high school. She is always patient, knowledgeable and helpful with teachers, administrators and parents. During this difficult time there have been many disgruntled and difficult parents and she has been professional and does anything she can to find resolution to any issues. This is not always an easy thing to do. She will go out of her way to find a suitable product to address any allergen issues. She is also a great example for other staff members. Corey has gained the respect of not only school administrators but Central Office administrators as well in four districts.

EMPLOYEE OF THE YEAR
SNA OF CONNECTICUT 2021-2022 AWARDS



We'll celebrate award winners on October 14

RISING STAR MANAGER

SNA OF CONNECTICUT 2021-2022 AWARDS



JANET CROSETTI-JACKSON
MERIDEN PUBLIC SCHOOLS



Janet has been an amazing addition to our school. Since she began with us, she has won over the students and staff with her caring and generous personality. Every day is filled with kind gestures and wonderful surprises, such as the introductions of “lucky tray day” during lunch and “golden tickets” within breakfast bags - two changes that made a big difference in the number of students seeking school meals and interactions with cafeteria staff. The nominee is also great with communication. She keeps the office informed of any lunch changes (supply chain), coverage adjustments, and special days/treats for students. We are very appreciative of all her efforts and the great impact she has had on our school's culture and climate. She truly deserves this recognition for her amazing contributions to our school and our district.



STUART WISEL
KEY IMPACT SALES

INDUSTRY PERSON OF THE YEAR

SNA OF CONNECTICUT 2021-2022 AWARDS

Despite being laid off at the beginning of the pandemic, Stuart continued to provide the high level of quality customer service his customers are accustomed to. He always makes an effort to engage with all customers on his visits - not just the director - and never “just makes a sales call.” He has a genuine interest in the district and the challenges it faces. His energetic, sincere, and inclusive manner cannot go unnoticed and he is welcomed in our kitchens by our staff.

Stuart has worked side by side in numerous schools with our staff for special events and large food distributions, often bringing his wife to volunteer as well. On two occasions this year, Stuart has offered, in writing, to work in our schools (“I can help serve, prep, clean, drive a van”) to assist with staffing shortages - specifically stating at the end of the email “Thanks for all you and your team are doing!!!! PS - this is not a sales-driven offer).

Stuart is one of those persons who make working in child nutrition extra special and meaningful. We appreciate the friendship and partnership our district has with the candidate and his ongoing commitment to us and SNACT.





By His Excellency Ned Lamont, Governor: an
Official Statement

*W*HEREAS, School Nutrition Professionals provide nutritious, well-balanced, and delicious meals to school children in the State of Connecticut; and

*W*HEREAS, Child Nutrition Programs are the first line of defense against childhood hunger, and play a crucial role in health promotion and the development of life-long healthy habits; and

*W*HEREAS, meals prepared and served throughout the State of Connecticut by School Nutrition Professionals significantly enhance student learning environments, providing the fundamental nourishment our children need to learn, grow, develop, and thrive; and

*W*HEREAS, School Meals are consistent with the USDA Dietary Guidelines for Americans, and nourish our youth throughout the day – to assure that all students in Connecticut come to class “ready to learn” and do their best; and

*W*HEREAS, Connecticut’s School Nutrition Professionals creatively foster partnerships with parents, teachers, healthcare providers, and non-profit and government agencies – to enhance their programs and serve their communities, despite the challenges they face; and

*W*HEREAS, Child Nutrition Programs and School Meals stimulate the economy by purchasing food from farmers, processors, and food vendors – and by employing Connecticut residents in their programs, serving over 40 million meals annually; and

*W*HEREAS, Connecticut schools pride themselves on offering fresh, locally grown, nutrient-dense foods and have cultivated long-lasting, positive relationships with farmers throughout the state; now

*T*HEREFORE, I, Ned Lamont, Governor of the State of Connecticut, do hereby officially proclaim May 6, 2022 as

SCHOOL NUTRITION HERO DAY

in the State of Connecticut.



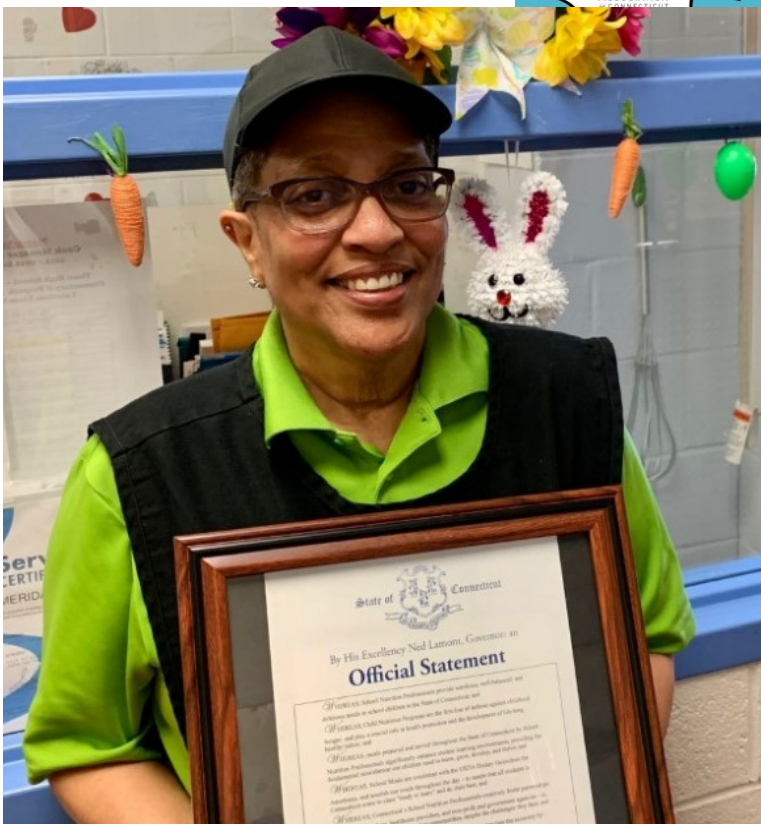
Ned Lamont

GOVERNOR

School Nutrition Hero Day! SNACT celebrated a week long recognition of the amazing work CT School Nutrition heroes do every day!



SCHOOL LUNCH HERO DAY

The logo for the School Nutrition Association of Connecticut (SNACT) features a red apple with a green leaf and the text "SCHOOL NUTRITION ASSOCIATION CONNECTICUT".

SNA National Leadership Conference

SNACT members attended SNA's National Leadership Conference in May. SNACT President Kate Murphy gave a presentation on "Out With the Old: Crafting a Realistic State Plan of Action". Kris Roberge and Dianne Houlihan participated in Future Leader Training.



My time at National Leadership 2022

On my track at National Leadership in the Future Leader Program was filled with 3 days of sessions that showed me how to be an effective and better leader.

There were many classes- ranging from learning the duties and responsibilities of a Non Profit board to how to speak in public and to learning what my leadership style is using the DISC profiles

I took a lot away from my time at Leadership, and although the classes were informative and interesting, I found that interacting with my peers from all over the country also gave me knowledge and long lasting connections, which are priceless. I hope that if anyone has the inclination to become a leader in our state, they will follow the path that I have been on, it is truly an amazing experience.

Kristina Roberge



Scenes from LAC



LAC Report

SNACT sent several representative to Washington DC for SNA's Legislative Action Conference 2022 – March 6-8, 2022

A group of eleven SNACT members went to Washington DC for SNA's 2022 Legislative Action Conference. The conference was held at the J.W. Marriott. This conference was a first for many of us who attended. And what a first it was - many of us had smooth travels, many of us did not! (*#MrsMurphyGoestoWashington*) Who ever said working in Child Nutrition wasn't interesting?

LAC was an opportunity for us to meet in person for the first time in almost two years to learn about and advocate for our programs. During March 6 & 7, we learned about how legislation works, how federal regulations and laws are made and how our programs are funded. We also learned how to advocate for our programs to our legislators. We were given pointers on talking points, who to use social media to gain support and lobbying tips.

Some of the issues discussed were the soon to expire COVID-19 waivers and how the loss of them would affect our programs. The major components would be the reduction of reimbursement money, the loss of meal flexibilities, rise in food costs and the supply chain disruptions all would put our programs in jeopardy. SNA presented their 2022 Position Paper that addressed these and other issues that were asking for an extension of the COVID-19 waivers for another year to continue to feed children as we have been. We received updates of what way legislature was swaying towards our requests.

March 8 was the day to meet with legislators and/or their aides. We unfortunately were not able to meet in person with any of them. We were able to meet virtually with:

- Senator Blumenthal's aide
- Senator Courtney and his aide
- Senator Murphy's aide
- Representative Hayes' aides
- Representative Larson's aide
- Congresswoman DeLauro's aide

All were very receptive to our concerns.

While there, we learned that the waivers were not extended so we have had to change our shift to a more grassroots/local way to get what we need. This work continues.

Erin Perpetua, SNACT President-Elect

2022 CONNECTICUT AGRICULTURAL DAY

Friday, March 25, 2022 • 10 am - 1 pm

SNACT representative participated in AG Day and met with CT State Legislators to discuss SN programs in CT



SNACT's Industry Council

SNACT's Industry Council is a valuable partner to SNACT. Dennis O'Connor of American Patriot Sales is our Council Chair and Abby Kassman-Harned is vice-chair.

In addition to Dennis and Abby, the members of the 2021-2022 Council are: Christine Benoit (CORE Foods), Jason Bloch (McCain Foods), Dianne Burbank (Thurston Foods), Stephen Goldstein (CRPeterson), Lynne Pellegrini (AJ Letizio) and Stuart Wisel (Key Impact) SNACT is fortunate to have this wonderful group to work closely with us as we navigate the year.

Members of Industry Council rotate on 2 year terms. This year our IC Chair, Dennis O'Connor and two members– Lynne Pellegrini and Stephen Goldstein - are leaving the Council. We can't thank them enough for their steady leadership and guidance over the past two years!

Thank you Dennis, Lynne & Stephen!

Seen at SNIC

SNACT President Kate Murphy presenting on "A Fresh Take on Farm to School" and former SNACT president Susan Maffe participating in the "Supply Chain Solutions" Town Hall



Above & Beyond BBQ

SNACT celebrated School Nutrition Hero Day on May 6 with a BBQ!



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Nominate a SNACT member for the **I Am School Nutrition** Spotlight. Profiles will be published in the Nutmegger. You may nominate yourself or others. Winners will be selected by the Marketing Committee.






Go to SNACT.ORG to
nominate!



Free Social Media Graphics



In partnership with SEA Level Social, we are providing social media graphics to help you tell your story and increase participation. Follow SNACT on social media to find these free resources!

-  School Nutrition Association of Connecticut (SNACT)
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Questions or requests, email
Liz Roesel at liz@sealevelsocial.com



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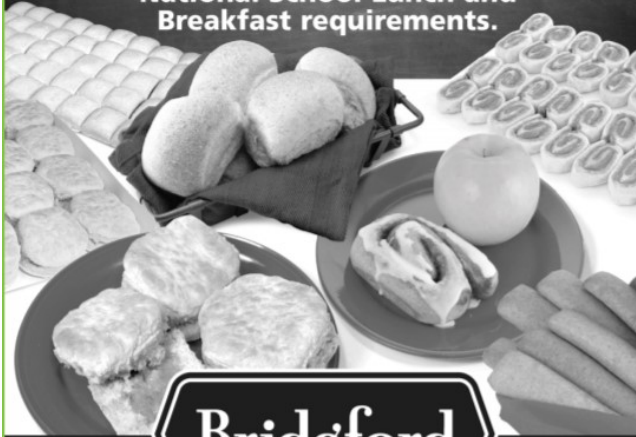
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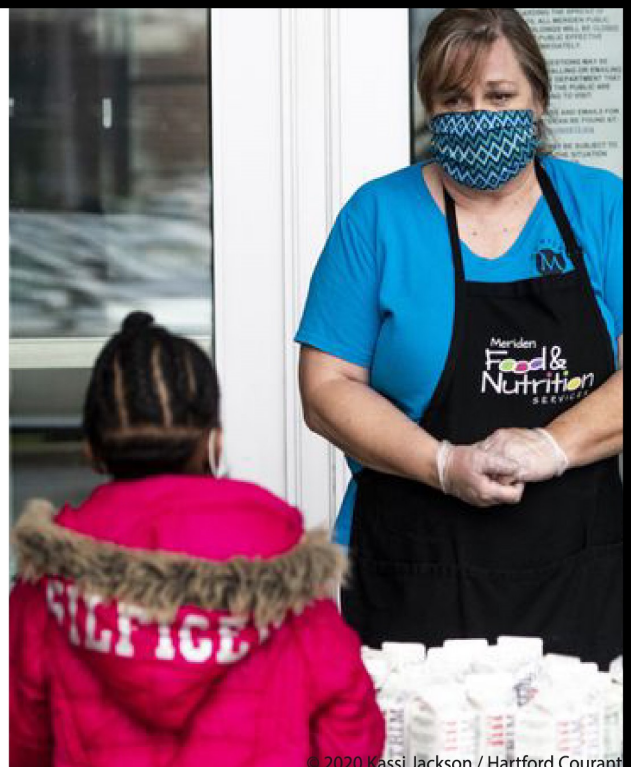
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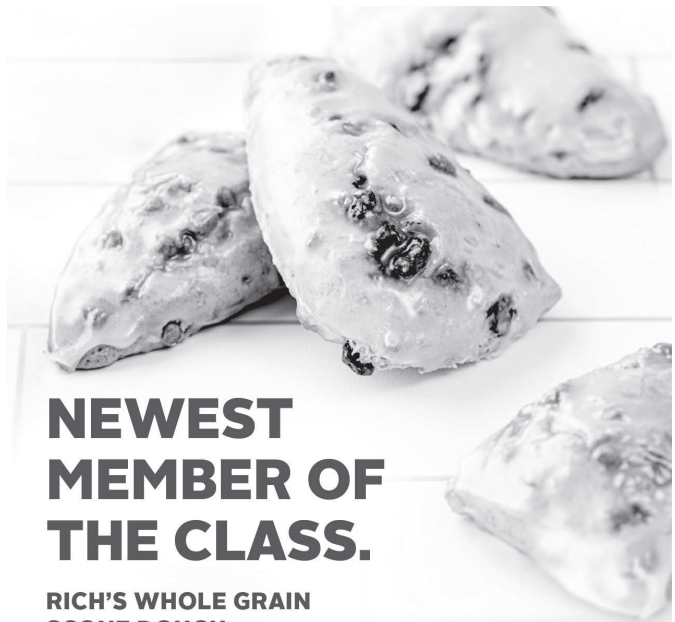


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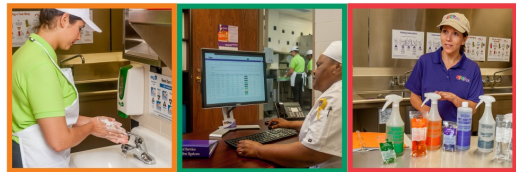
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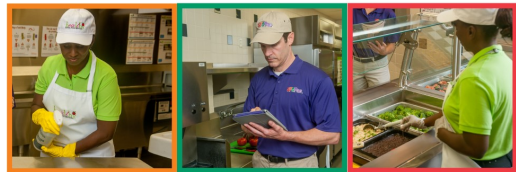
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(508) 930-4488
melissa.decoffe@asmwaypoint.com
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For recipes, videos and training resources, go to jtmfoodgroup.com/k12resources.

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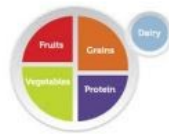
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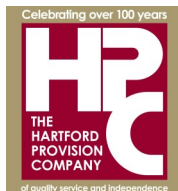
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Thank you SNACT Corporate Members!

Want more information on any of our members or their products?

Go to SNACT.ORG and click on the corporate members tab

You'll find links to our members, their websites and contact info as well as a resource list.

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Seen in CT

SNACT representatives at CASBO's April Conference!

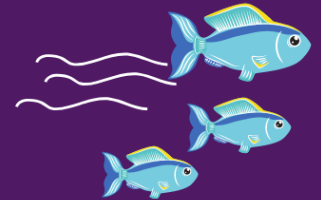
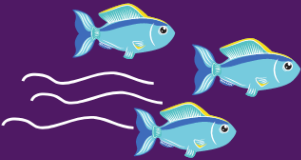




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