

WINTER 2012

POPPY SEEDS

THE OFFICIAL JOURNAL FOR THE CALIFORNIA CHILD NUTRITION PROFESSIONAL



WINTER 2012 • California School Nutrition Association • Volume 55 - No. 3



PRSRF STD
US Postage
PAID
Permit #271
Tucson, AZ



Tantalizing Culinary Creations

International Culinary Creations For Your School Lunch Menu

We create tantalizing menu options that are nutritious, delicious and that your kids will love. Choose from our wide range of options or have our culinary experts design custom creations.

- Nationwide Commodity Processing
- Individual portions 5oz. – 9oz
- Culinary Creations brand or clear wrapped
- Point of sale merchandise
- All entrées provide a minimum of 2 bread 2 meat/MA
- Produced in a state-of-the-art USDA inspected facility
- Available at all major distributors or buy direct and save
- Student tested & approved program
- Value priced
- One pallet minimum

FIVE STAR GOURMET FOODS, INC.

info@fivestargourmetfoodsinc.com

www.fivestargourmetfoodsinc.com

toll free: 877-546-8763

Entrées Available:

All entrées available in steam table pans.

Spaghetti with Meat Sauce or Meatballs

Lasagna Meat or Vegetarian

Mac 'n Cheese

Teriyaki Chicken With Rice or Noodles

Beef & Broccoli With Rice or Noodles

Mandarin Chicken With Rice or Noodles

Enchiladas Chicken or 4-Cheese

Fettuccini Alfredo with Chicken

Chicago-Style Deep Dish Pizza

Mini Hamburger Sliders 2-pack

Bagel Dogs

and More...



Contents

Winter 2012 • Volume 55 • Number 3

Poppy Seeds - The Official Journal for the California Child Nutrition Professional

REGULAR DEPARTMENTS

- 2 **President's Message**
By Denise Ohm, CSNA President
- 8 **School Nutrition Representative's Message**
By Terri VanDerStouwe, CSNA School Nutrition Rep
- 9 **Editor's Message**
By Sally Spero, SNS, Poppy Seeds Editor
- 20 **Executive Director's Message**
By Janine Nichols, IOM, CAE, CPL, CSNA Exec. Dir.
- 44 **Board of Directors**
- 46 **Local & Supervisory Chapters**
- 47 **Membership Application**
- 48 **Sustaining Member Application**
- 56 **Master Calendar**

CHAPTER AND SCHOOL NEWS

- 16 **2011-12 Elk Grove's CSNA Chapter 78**
"Super Nutrition Hero" Lynn Haas
By Mary Ellen McIntyre, Secretary, Chapter 78
- 18 **Michelle Drake, Food Service Director Interview**
By Chapter 78 member Normi Rivas
- 25 **Desert Stars Chapter 111 Celebrates Halloween Spirit!**
by Monica Orta, Accounting Tech., Nutrit. Svcs., PSUSD
- 28 **Local Chapter Powers Up for Healthy Living**
By Monica Orta, Accounting Tech., Nutrit. Svcs., PSUSD
- 40 **Californian's Honored With White House Visit**
By Dr. Robert Lewis, Dir. Nutrit. Svcs., El Monte City SD
- 41 **Dr. Robert Lewis is a Gold Level Champion**
By Sally Spero, SNS, Poppy Seeds Editor
- 42 **CSNA Chapter 46 Santa Clarita Fire Safety Workshop**
By Gloria Carner, CSNA Chapter 46 Santa Clarita, SCVSFSA, Retired
- 54 **A Golden Apple Salute for Hort Elementary School**
By Brenda Robinson, Dir. of FS, Bakersfield City SD

CSNA & SNA

- 6 **Tony Roberts, National Industry Member of the Year**
By Sally Spero, SNS, Poppy Seeds Editor
- 37 **Photo & Video Contest Winners**
By Jon Nichols, CSNA

THIS AND THAT

- 4 **Cover Photo**
By Sally Spero, SNS, Poppy Seeds Editor
- 12 **New Director's Course Heats Up Sacramento**
By Linda Sweeny, MS, RD, San Jose St. Univ. Cal Pro NET Coordinator
- 50 **Cultural Exchange 2011 - A Trip to the Middle Kingdom**
By Tony Roberts

LEGISLATIVE ACTION CONFERENCE

- 23 **2012 LAC - Citizen Hotel - Sacramento**
- 24 **2012 LAC Registration Form**

INDUSTRY SEMINAR

- 21 **2012 Industry Seminar - Silverado Resort - Napa, CA**
- 22 **2012 Industry Seminar Registration Form**

CONFERENCE SACRAMENTO

- 30 **School Nutrition Hero! Sacramento 2011 Wrap-Up**
- 31 **Keynote Speaker - Gary Soiseth**
- 34 **Keynote Speaker - Maureen Mulvaney**
- 35 **School Nutrition Hero! Best Booths 2011**
- 36 **NAC Art Contest Winners**
- 37 **Thank You Conference Sponsors!**

WINTER 2012 ADVERTISER'S INDEX

American Foods Group, LLC	8
Arrow Restaurant Supply	5
Carter Hoffman.....	19
Chef's Toys	27
Five Star Gourmet.....	IFC, 38-39
F.W.E.	3
G.A. Systems	11
Gold Star Foods	BC
Good Heart Brand Specialty.....	53
Jenni-O	17
JTM Food Group	IBC
Kangaroo Brands	26
Kristof & Kristof.....	19
Lund-Iorio.....	7
Precision Foods	51
S.A. Products.....	15
San Diego Restaurant Supply.....	8
Sun Butter.....	19
The Danielson Co.	15
Trimark Economy Restaurant Fixtures.....	13
TRC - Africa Trip	43
Unified Brands	29
U.S. Food Service San Diego	55



Hello Heroes!

By now you have had feedback on how wonderful our November conference in Sacramento was. The dates this year fell on Veteran's Day weekend and all stars aligned to make way for us to celebrate military and school nutrition heroes. Once again, our sustaining members made this all possible – and we thank you. Our program booklet was chock full of sponsors' ads.

The one downside of having our conference during a holiday was that the NAC students could not join us as they were not in session on Friday. However, NAC scheduled a major event in Southern Cal in early December; look for that report back in an issue soon. Meanwhile, the visual and auditory sensations that our students project while learning, moving and shaking at our conference were missed.

News came the week after conference about some critical aspects of the HHFK Act funding. CSNA looks to the future to stay on target to improve the perceptions and nutrient analysis of our meals. Our focus continues to be the provision of insight and solutions to make all changes in regulations positive for our students.

This is about far more than pizza and potatoes; what we Californians might say is that, in short, much of the rest of the country has a lot of catching up to do when it comes to school meal standards. California school meals are healthy meals, thanks to state legislation such as SB12; SB965 and SB80. We are way ahead of the game when it comes to service and sales of reimbursable meals, ala carte and snack items.

President's Message

By Denise Ohm, CSNA President



Marketing update: your Executive and Finance Committee (EFC) is hard at work on our website, targeting the look and feel, followed by making sure the content is always updated and relevant. If you haven't been to the www.calsna.org website lately, there are many new features. To name a couple, there is the news of the day and expanded Industry section.

We had a great time viewing and judging the marketing videos at our Fall Board Meeting in Burbank in mid-October. Everyone who submitted a video is to be commended for each artful creation showing how wonderful our programs are. First place went to Anna Apoian's Hawthorne school district; they won one thousand dollars. So, who will be the next grand prize winner?

Thank you, again, to our Conference Committee, speakers, session trainers and the host of volunteers who filled many a blank spot. The weekend of training, networking and education was truly amazing. We look forward to Pasadena next fall!



Scan the QR Code



Clymate IQ[®] Holding Cabinets



Retherm Ovens

COOK | HOLD | TRANSPORT | SERVE

WE'VE GOT WHAT IT TAKES

FWE has everything school foodservice operations need to run more efficiently and effectively.



Schools@fweco.net • 800.222.4393 • www.FWE.com/go/ps2



Southern California Rep
The Fischer Group
714. 924. 2660
info@fischergroup.com
www.fischergroup.com



Northern California Rep
Walter Zebrowski Associates
415. 883. 3222
Sales @ walterzebrowskiassoc.com
www.walterzebrowskiassoc.com

Cover Photo

By Sally Spero, SNS, *Poppy Seeds* Editor

Decisions, decisions!

I kept going back and forth in my mind between two wonderful photos I received for this issue. The first was a terrific group shot of CSNA members in front of the Temple of Heaven in Beijing. This impressive symbol of Chinese history was very tempting. On the other hand, there was another shot of CSNA members being honored at a White House event.

In the end, I decided to go American!

You can read the great articles and see photos about both of these activities in this issue of *Poppy Seeds*.





ARROW RESTAURANT EQUIPMENT

DESIGN & LAYOUT
EQUIPMENT & SUPPLIES
GENERAL CONTRACTING



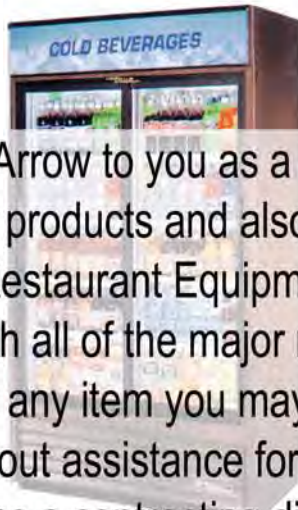
5061 ARROW HWY, MONTCLAIR, CA 91763
PHONE:(909)621-7428 WWW.ArrowRestE.com

Dear CSNA Members

I would like to introduce Arrow to you as a leading distributor of restaurant equipment products and also a California Certified Small Business. Arrow Restaurant Equipment has been established since 1980 and deals with all of the major manufactures to provide you with direct access to any item you may need. Arrow's design staff can provide design & layout assistance for just Kitchens or complete Cafeterias. Arrow also has a contracting division for equipment installation or complete turn-key cafeterias. Our high quality products, excellent customer service, and competitive prices are unmatched in this industry. We look forward to the possible opportunity of doing business with you in the future and feel free to contact any of the Arrow staff for any questions you might have.

Sincerely

Michael B Serrao
President/ CEO





Tony Roberts - National Industry Member of the Year

By Sally Spero, SNS, *Poppy Seeds* Editor

I attempted even one of these I would return home exhausted and vowing never to take on such a thing again. But he does it again and again, making contacts and memories that people treasure.

He is a mentor to new school food service directors and helps bring more experienced directors to help them as they build their network of support and knowledge. Many new directors have benefitted from this activity.

Tony inspires others. When serving on the CSNA Public Policy and Legislation committee he proposed that we have a state legislative conference. I imagine proposing a conference and all the attendant work might have been an idea that fell flat in less-skilled hands. But his enthusiasm allowed the conference to occur and it has continued since then. He has also been a speaker, presenter and presider at numerous conferences, sharing his knowledge with others.

Tony supports child nutrition, CSNA and SNA. He has attended national LAC conferences and walked the halls of Congress to bring news about what we do to our legislators. He has testified at USDA hearings in support of our programs. He has written more letters than he can probably count. He has given generously to support NAC conferences for our students. His concern for children has expanded as he is also a supporter of the Global Child Nutrition Forum. For company promotions, he has often awarded SNA memberships as a premium instead of merchandise.

Finally, Tony is a good friend. No one is more fun or joyful at a party. He has a knack for keeping in touch and making each person feel special in his presence. With all his busy travels and tons of things on his mind, he has often remembered to bring me my favorite gift from overseas journeys, a ball of knitting yarn for my hobby. I'm sure others could tell of his thoughtfulness and generosity.

Please join me and all CSNA members in congratulating Tony Roberts as National Industry Member of the Year.

Writing the article to recognize Tony Roberts as the School Nutrition Association's National Industry Member of the Year is one of the toughest assignments I've faced as the *Poppy Seeds* editor.

It's not because there is a lack of information. I could fill the page up with long lists of committees Tony has served on, offices he has held, contributions he has made and honors he has been given. You, as a reader, would be bored and would not truly learn the most important things about him. So instead, let me tell you about Tony from my point of view.

Tony has a giving and generous heart. One project that he has been especially involved in is nominating people for awards. He spends a lot of time putting them together and usually includes a personal on-site interview. By doing this, he has brought acclaim to our state and joy to the recipients. He has never received any profit or personal gain from all this work but has done it to help people receive recognition for their accomplishments.

Tony loves people. For the past seven years he has sponsored international school food service cultural exchange programs. He does all the planning for school visits, culinary training in the national cuisine of one of the countries visited and sets up local cultural events. He doesn't mention it in the articles he writes about his trips but I imagine he has sorted out more than his share of problems. I'm sure that if



REFRIGERATION

Refrigerating school lunches for over 40 years



LUND-IORIO, INC.

Manufacturers Representation to the Food Service Industry

For additional information, please contact us at 949.443.4855
or visit us on the web at www.lund-iorio.com



Refrigeration



Hot Holding/Retherm



Transport



Packaging



"Your Solutions Partner"

Serving



E-Control Systems, Inc.

Food Safety



Cooking



Transport Baskets

School Nutrition Representative's Message

By Terri VanDerStouwe, CSNA School Nutrition Representative



Wow Superheroes! It's hard to believe that it is winter already and we are halfway through the year. It seems like we just started! This is a time to reflect on the powers you were given. Did you accomplish the goals you set out to do? Did you go to conference? Did you attend a breakout session

that helped you to that next goal? Did you take the Servsafe or the SNS credentialing examination? Don't worry, there is still time left to get things done.

This is also a time of year to be thankful, I am thankful that you, the front-line employees, have allowed me to represent you. I am also thankful that an association like CSNA is there to help us achieve our goals, and provide us with information on new laws and anything school food related. CSNA also shows the good things that we are doing in school nutrition. The State of California has set the bar! Now let's see if the rest of the country can compete.

Well Super Hero's it's that time, see you in the next *Poppy Seeds*, same bat time, same bat channel. I am off! I am not going to try and fly this time so I will just walk away.....



"Vertical integration allows us to control all aspects of production from the farm to the table."
Tom Rosen
CEO, American Foods Group

American Foods Group is one of the largest suppliers of beef products to the federal school lunch program.

For more information on our **Healthy Selection Product Line**, **Reduced Sodium Product Line**, or our **Commodity Processed Product Line** visit our website at: www.AFGSchoolNutrition.com.

- Beef Crumbles
- Flame-Broiled Beef Steaks & Patties
- Salisbury Steaks
- Meatballs
- Taco Meat
- Flame Broiled Beef Patties
- Beef Meatballs



Tony Collis
Division Development Director
of School Nutrition

7300 SW 29th Street
Oklahoma City, OK 73179
1.800.759.5275

QUALITY INTEGRITY
PARTNERSHIP

- Budget Estimates
- Competitive Bids
- Supplies
- Equipment
- Consulting



"Celebrating 50 Years of Service"

Since 1958
**Your One Source For All Foodservice
Equipment & Supplies**

Call (619) 239-8107

For prompt quote & a free catalog
1202 Market Street, San Diego CA 92101

FAX: (619) 239-1200

Web Site: www.sdrs.com Email: sdrs@sdrs.com

Editor's Message

By Sally Spero, SNS, *Poppy Seeds* Editor

Pride has sometimes gotten a bad name over the years. It was listed in the Seven Deadly Sins and we were told the pride goes before a fall. But I'm not sure I agree.



Start by being proud of yourself. If you are reading this magazine, you have already shown pride in your career by choosing to be part CSNA. You have taken responsibility for learning more, networking more and participating more than those who haven't yet joined us.

Be proud of working in the child nutrition field. Feeding children is important, meaningful and useful work. Not everyone who has a job can say that! Be proud that ours is one of only a handful of nations that

even offers this service to its children. Be proud that you have breakfast available, that you help provide meals to other groups in the community, that you make sure you have snacks for the students after school and that you don't forget about their need for meals in the summer. Be especially proud that you carry on in spite of media criticism that schools are full of sodas, fries and junk foods because you know the truth!

Be proud of your personal accomplishments. Not every project you may have tried in your career has worked out as you had dreamed. But be proud of giving projects your best efforts and the quality of work you put into them. Being successful is not about awards or financial rewards. We can all think of celebrities whose wealth and fame has not delivered anything to be proud of (Charlie Sheen anyone?) We can also think of many unsung members of our families, churches, community organizations and work places who never made headlines or bought a condo on the French Riviera but who inspired us to be our best.

Finally, be proud of your future. What would you like to do next? What is a dream you haven't yet tackled? What is the accomplishment you want to add to your life's work? And finally, remember that I am always proud of you CSNA members. You do so many great things and are such wonderful people. Would you like to get to know me better too? How about an article?

Sally Spero, SNS
Poppy Seeds Editor
California School Nutrition Association
210 N Glenoaks Blvd, Ste. C, Burbank, CA 91502
(858)627-7306 ~ Editor@CalSNA.org

Save the Date!
March 4-7, 2012



SNA-LAC

Legislative Action Conference

Visit www.schoolnutrition.org for more info or to Register

POPPY SEEDS

THE OFFICIAL JOURNAL FOR THE CALIFORNIA SCHOOL NUTRITION PROFESSIONAL

WINTER 2012 • VOLUME 55 • NO. 3

**CALIFORNIA
SCHOOL NUTRITION ASSOCIATION
HEADQUARTERS OFFICE**

210 North Glenoaks Boulevard, Ste. C
Burbank, CA 91502
(818) 842-3040 Fax: (818) 843-7423
www.CALSNA.org

**PUBLISHER
Jon Nichols**

**EDITOR
Sally Spero, SNS**

California School Nutrition Association
210 N Glenoaks Blvd, Ste. C, Burbank, CA
91502 (858)627-7306 ~ Editor@calsna.org

FEATURE EDITORS

Arlene Pearson
Retired, Recycled and Retread
Terri VanDerStouwe
School Nutrition Representative

POSTMASTER:

Send address changes to:
CSNA

210 North Glenoaks Boulevard, Ste. C
Burbank, CA 91502

For advertising information and
contributions, contact the
CSNA Headquarters Office.

Poppy Seeds is published quarterly
by the California School Nutrition
Association of the United States, an
independent professional education
Association incorporated not for profit.
Poppy Seeds is printed for CSNA by:
Sundance Press (800) 528-4827

The information contained in this
journal is obtained from sources
considered to be reliable.

Materials represent the ideas,
beliefs and/or opinions of authors.

CSNA policy is indicated by
official announcement or
statements by the Executive
Board. Most of the articles in this
journal may be reprinted giv-
ing CSNA and the author credit.
Copyrighted material, published
without permission and so de-
signed may only be reprinted with
consent of the author
and/or publication.

SUBSCRIPTIONS

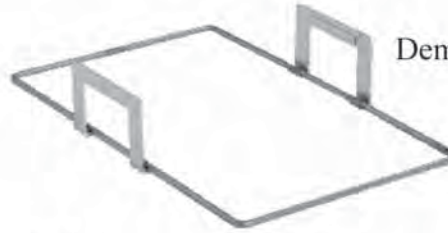
With a contribution of \$16.00
(California Residents), or \$20.00
(out-of-state), you will receive one
year of Poppy Seeds. Single or
additional copies are \$7.50 each
(includes shipping and handling)

CSNA Taxpayer's Identification
#95-02626680



G.A. SYSTEMS, Inc.

Pan Lifting Ring



Demonstration Video on **YouTube**

Pan Lifting Rings were chosen by secret shoppers at the ANC 2012 show as a noteworthy product

Specializing In Serving Lines



Spot of Color

Powder Coated Sneeze Guards



Spot of Light

Lights Under Tray Slides and Sneeze Guards



Spot of Green

Eco Friendly Solid Surface Counter Tops & Tray Slides

G.A. Systems, Inc.

17872 Gothard Street, Huntington Beach, CA 92647

Phone: (714) 848-7529 Fax: (714) 841-2356

E-Mail: sales@gasystemsmfg.com

www.gasystemsmfg.com

Contact Your Local Sales Representative

Southern California

the
Fischer Group

Fischer-Herron, Inc.

714-921-2660

Northern California



San
Francisco
Reps

510-887-2220

New Director's Course Heats Up Sacramento

By Linda Sweeney, MS, RD, San Jose State University Cal Pro NET Coordinator

This past summer, the Child Nutrition Program Administration (CNPA) course delivered a full five days of great information at the Holiday Inn Capital Plaza in Sacramento. Despite record heat (and an air conditioning failure that the hotel quickly resolved), participants kept their cool and enjoyed a week of concentrated learning and fun. Sponsored by the California Department of Education (CDE), Nutrition Services Division (NSD) and coordinated by the California Professional Nutrition Education and Training Center (Cal-Pro-NET) at San Jose State University, the close proximity to the NSD offices offered a variety of state experts to present on a wide range of topics.

The CNPA, known as “The New Director’s Course” is an overview course for child nutrition directors (CNDs) and nutrition education specialists. The course helps to ensure that child nutrition professionals start their new position with basic information on the importance of healthy meals and become familiar with applicable federal and state regulations, thereby decreasing the risk of sanctions that can result from noncompliance.

School nutrition program administration courses such as eligibility, verification, meal counting and claiming, financial management, school wellness, food safety, human resources management, and marketing practices are a few of the topics that comprise the curriculum. In addition to last year’s topics of cafeteria funds, HealthierUS School Challenge (HUSSC), and competitive foods, this year’s curriculum also included paid lunch equity, vegetarian meal planning, and the new federal water requirements. Course instructors included current and former CNDs, as well as NSD and Cal-Pro-NET staff.

The School Nutrition Association (SNA) approved the course for 32 hours of continuing education units. Students worked hard for these units both in class and

through homework activities. Moreover, the course provided two semester units of optional university credit for an additional fee. Participants from large and small school districts, charter schools, County Offices of Education, and management companies from throughout the state attended sharing their experience and perspectives with each other.



Having some fun during an energizing break

Monday began with a warm welcome from Carol Chase, Nutrition Education Administrator, from NSD. Consultant Becky Bettencourt, formerly of Modesto Unified School District (USD) and the Modesto County Correctional Department, started the course material with a presentation on team building and leadership. Patty Page from Manteca USD covered Hazard Analysis and Critical Control Points (HAACP) and emergency preparedness. The afternoon continued with a Child Nutrition Information and Payment System (CNIPS) overview provided by NSD’s DJ Sandhu. Vegetarian meal planning presented by Louise Casias and Lisa Melhouse prompted many ideas for this increasing lifestyle practice.

Continued on Bottom of Page 13



Northern California's Largest Foodservice Equipment & Supplies Dealer



- Competitive Bids & Pricing
- Special Order Assistance
- Over 10,000 Items in Stock

**Our Institutional Sales Team is ready to help!
Call us direct @ (916) 558-3022**

Kathy Creed • Bill Braca • Marvel Ralls • Tina Lee-Shibata

www.TriMarkEconomy.com

Please visit our booth
at the CSNA Conference
in Sacramento!

Booth # 922 / 924

SAN FRANCISCO
1200 7th Street, CA 94107
Phone: 415-626-5611
Toll Free: 800-323-3384

SACRAMENTO
415 Richards Blvd., CA 95811
Phone: 916-447-6600
Toll Free: 800-710-9530



Diligent students working on a project

Tuesday morning opened with a basic nutrition discussion and a presentation and food tasting from Kathy Streng with Harvest of the Month. Jackie Russum from the Healthy Kids Resource Center led us in an energizing physical activity break after

explaining the many nutrition education resources available to schools through their center. After break, it was time to get to serious business and Chris Kavooras and other NSD staff members reviewed all the federal nutrition programs in small groups. After lunch, Chris, June Preston, and Amy Lins reviewed program requirements such as eligibility, verification, and meal counting and claiming. Amy Lins, retired Child Nutrition Consultant (CNC), finished the afternoon presentations with School Meals Initiative, Menu Planning Options, and Offer versus Serve.

Wednesday has traditionally been "state day" for CNPA but this year it took more than a day to present all the new information. Chris started "state day" on Tuesday, and Wednesday we continued with Special Dietary Needs and Milk Substitution presented by Stephanie Enright and Paid Lunch Equity by DJ Sandhu and Rosemary Willhite. Amy Bell and Sherry Tam explained the U.S. Department of Agriculture (USDA) foods distribution program. Jenny Stultz

Continued on Page 14

and Jessica Gray followed up with USDA Foods processing. We ended the day on a high note as Elizabeth Moreno, Louise Casias, and Heather Reed led us through the HUSSC, the proposed Meal Patterns, and School Wellness Policy. Billy Reid from Salida Union Elementary School District encouraged all with his stories of how his nutrition professional team garnered numerous Gold Awards of Distinction this past year for schools at Salida Union Elementary School District, Paradise School District, Shiloh School District, and Stanislaus County Office of Education, Modesto.

Chris Kavooras again took the floor on Thursday morning to share her expertise on Cafeteria Funds. Mike Danzik and Karen King conducted an in-person rendition of their popular Webinar on competitive foods for the class to complete the morning. Thursday afternoon, Becky launched into financial management. Becky conducts Cal-Pro-NET's two-day Financial Management Level I course and presented a condensed version for the students. We all agreed on the need for more time next year on this important topic.

Our week concluded on Friday with Rene Yamashiro of Roseville City School District discussing ethics,

purchasing, and procurement. Becky returned later that morning to cover human resources management. Her experiences in correctional facilities led to some interesting discussions regarding employee management. The day ended with Mary Tolan-Davi, Retired Director from Manteca USD, sharing her expertise on communications and marketing. Mary inspired everyone with the consulting work she continues to do with Manteca USD that has resulted in a winning recipe for the Recipes for Healthy Kids national challenge. Sandip Kaur, Acting Director for NSD, concluded the week with words of congratulations and encouragement to the participants as they headed back home to apply the knowledge they gained during the course.

This yearly course, offered alternately between Northern and Southern California, will occur twice during the summer of 2012. The Southern California course will begin on June 18–22, 2012, in Ontario at the Embassy Suites Ontario Airport. The Northern California course will begin on July 23–27, 2012, in Sacramento at the Holiday Inn Capital Plaza. For more information visit the Cal-Pro-NET Web page at <http://www.nufs.sjsu.edu/calpronet/> (Outside Source).



CNPA Class of 2011

THE DANIELSEN DANIELSON CO.

Food Service
Specialists

Serving Central and Northern California Schools for over 35 years

COMPETITIVE PRICING • ON-TIME SERVICE

USDA Commodity Processing Programs

- Frozen Foods • Canned / Dry Foods
- Paper Products

IF YOU HAVE QUESTIONS...WE ARE THE ANSWER!

Call Toll Free: (800) 521-5406

435 Southgate Court, Chico, California 95928

EFFECTIVE SCHOOL BREAKFAST PROGRAMS ARE ASSOCIATED
WITH HIGHER ACHIEVEMENT TEST SCORES, BETTER GRADES,
AND EVEN HEALTHY BODY WEIGHT.

Affect Lives. Change the Future.

BREAKFAST IN THE CLASSROOM



Equipment Needs for Each Classroom:

- One Wagon
- Two Insulated Bags
- One or Two Thermal Accumulators
(Extend the time you can hold products at the necessary temperature.)



S.A. PRODUCTS COMPANY

Specializing in Food Transporting and Food Handling Equipment

members and supporters of SNA, CSNA

(800) 333-2129 www.dkbrooks.net

2011-12 Elk Grove's CSNA/Chapter 78

"Super Nutrition Hero" Lynne Haas

By Mary Ellen McIntyre, Secretary, Chapter 78

To know Lynne Haas as a person and co-worker is to know why she was one of the chosen "Nutrition Heros" from Elk Grove's Chapter 78. She has been with the District for 25 years of service. To learn about Lynne and her accomplishments with the Elk Grove Unified School District we asked her a few heartfelt questions. We would like to introduce to you Lynne Haas and her story.

How did school food service become her career?

When her son started kindergarten at one of the EGUSD Elementary Schools, where there was no Food Service operation. The students brought their lunches to school and the PTA brought food in from a couple of fast food establishments three days a week. Lynne was a volunteer parent and helped out with the PTA lunch. A couple of years later EGUSD created the Food and Nutrition Services department. The Principal asked Lynne if she would be interested in running the program and being their "Lunch Lady". She loves kids and she loves food...it was a perfect fit for her! And 25 years later * she still love's it!

How did school food service become something she is passionate about?

She realized early on that for some children participating in School Meal Programs might be the only time the student had access to a healthy, well-balanced meal. This helped Lynne realize that School Food Service not only provided a convenient service for families by providing quality hot meals, but also the importance the breakfast and lunch programs hold for all of the students. Lynne feels Food & Nutrition Services truly is a partner in education because of the service our department provides for the students.

What does she feel is the most important aspect of school food service?

Nutrition and education are equally important. Food and Nutrition Services must offer well-balanced menus and educate the students why it is so important to make food selections based on good nutrition. Lynne is proud to work in a department where quality programs such as SHAPE (Shaping Health as Partners in Education), Junior Chef Academy, and Nutrition Olympics are offered as a part of nutrition education. It is also important to encourage and educate students about the benefits of an active lifestyle by incorporating exercise into their daily activities.

How has working in school food services changed Lynne's life?

Working in Food and Nutrition Services has afforded her the opportunity to be of service to a community of generations. She has also had the pleasure to work with a group of dedicated co-workers, always with the commitment and goal to feed and educate the future. As Lynne's career has moved forward she has become educated in customer service, nutrition and management. She has experienced tremendous professional and personal growth. She is thankful for all the opportunities that Food Services and CSNA have provided to her career.

How Lynne's experience in School/Food Services helped her in her own quest for better Health?

Even though Lynne has been involved in food and nutrition for many years, she has not always made nutritious choices and did not make time for exercise. Each year Lynne would gain a "little" weight.

Continued on Bottom of Page 17

STUDENTS LOVE TURKEY.
STUDENTS LOVE BURGERS.
DO THE MATH.



©2011 Jennie-O Turkey Store Sales, LLC

www.jennieofoodservice.com/schools

THE JENNIE-O TURKEY STORE PRE-COOKED TURKEY BURGER



It adds up to a lean, juicy, flavorful meal! Jennie-O Turkey Store Turkey Burgers are lower-in-fat protein powerhouses... 91% lean, just 320mg of sodium per burger, and no allergens or gluten.

Students love a great burger, especially when it's a smarter option. Plus, Jennie-O Turkey Store Turkey Burgers give you a delicious way to add an easy-to-customize, healthier hot sandwich to your menu.

Multiply your lunchroom smiles. Make the switch to turkey, and join The Thursday is Turkey Day Movement.

Food Sales West (North)

Maribeth Wasmund • (925) 371-0942
mwasmund@foodsaleswest.com

Food Sales West (South)

Rich Puccini • (714) 966-2900
rpuccini@foodsaleswest.com



She was embarrassed with the fact that she was working in a field where nutrition education was big, and so was she! Lynne made a commitment to change. Within a year of making that commitment she had lost over 50 pounds by incorporating healthy food choices and exercise into her lifestyle. WAY TO GO LYNNE!

How has what Lynne has learned in her School/Food Service Career has carried into her personal life?

Lynne has learned a great deal about nutrition which has helped her to understand how important good nutrition and exercise is for everyone's health. She has used the knowledge to improve her own health. As those changes have become evident, Lynne has been asked by co-workers, family and friends how to make changes in their lives to improve their health. Lynne loves sharing what she has learned to help others! She has also learned how to really listen, understand, and work through any situation life throws at you. Now that is what you would call a "Nutrition Hero!"

Lynne believes in CSNA

She recommends membership in CSNA to other food and nutrition Employees because CSNA provides an excellent opportunity for education and professional growth. It also is a great way to share ideas by networking with others, and to make connections with vendors to learn about the latest trends and technology. Throughout Lynne's career she has always encouraged other FNS employees to join CSNA for all of the reasons listed above. Lynne has also served as the local Chapter 78 President, Secretary and Professional Growth Chairperson because she truly believes in what CSNA has to offer.

Chapter 78 thanks Lynne for her time. It is truly our honor to share her story.



CALIFORNIA
SCHOOL NUTRITION
ASSOCIATION

Michelle Drake, Food Service Director Interview

Michelle Drake of Elk Grove USD was interviewed by Chapter 78 member Normi Rivas. This is her story.

How did school food service become her career?

Michelle's career in school food service was truly by accident. She decided after having her first child that she was going to try and be a stay-at-home mom. When her baby was three months old, she quit her previous job and started her new venture as a full-time mom. After staying home for a couple months, a family member invited her to join him in attending a job fair at Cal Expo. She went with him, her daughter in tow, and happened across a booth for Elk Grove Unified School District. They happened to have Operation Manager position posted so she applied. Two months later she was the newest member of the EGUSD school food service team. She also thought it's funny that she was offered the position on her 30th birthday, as if she were opening the door to a new chapter in life.

How did school food service become something she is passionate about?

What makes her passionate about her job is the fact that every staff member has an impact on children's learning. She loves to see the look on a child's face who has just tried something new or who tells her about something they have learned.

What does she feel is the most important aspect of school food service?

Michelle believes there are two important aspect of School Food Service. First, that we teach children the importance of eating a variety of different foods and then we back that up by serving children a variety of different foods. Second, that marketing the program is not only for children but also for their parents. Michelle think the media does a disservice to the school food service industry and parents often take the media's comments as gospel instead of joining their student for lunch to see what is available and the nutritional value of the choices.

ROADMAP TO SUCCESS

CHILD NUTRITION INDUSTRY CONFERENCE

ORLANDO, FLORIDA
JANUARY 15-17, 2012

FOR MORE INFORMATION
WWW.SCHOOLNUTRITION.ORG

Hold. Smart. hotLOGIX.

At Carter-Hoffmann, we've been perfecting food holding cabinets for more than 60 years. With more than 100 models, chances are, we have a cabinet that's perfect for you, and at the right price.



hotLOGIX cabinet choices include:

- humidified or non-humidified
- top or bottom heat
- stainless steel or aluminum
- insulated and non-insulated
- analog or electronic controls

NEW!
3-Year Warranty



And many models have the Energy Star, which qualifies them for rebates from California utilities.



In Northern California call:
Sintchak Sales & Marketing 925.988.0770
www.ssmarketing.com



In Southern California call:
Foodservice Equipment Agents 714.693.3329
www.feallc.com

KRISTOF & KRISTOF Attorneys At Law

626-535-9445 or 800-535-5715

www.KristofLaw.com

1122 East Green Street
Pasadena, CA 91106

Our Practice Areas:

Estate, Trust & Tax
Planning

Conservatorships

Powers of Attorney

Probate & Trust
Administration

Will & Trust
Litigation

Guardianships

Fiduciary
Accountings

Protection From
Elder Abuse

Great Tasting
Peanut Free
Sunflower Seed Spread

NEW!

www.sunbutter.com
SunButter® is a USDA Commodity
1.1 oz. equals 1 meat/meat alternate

For more information or samples, contact
janetm@sunbutter.com or call 1-877-873-4501.

Follow SunButter on www.facebook.com/sunbutter
www.twitter.com/sunbutter4life

Executive Director's Message

By Janine Nichols, IOM, CAE, CPL, CSNA Executive Director

I'm sure that some of you ask yourself, "Why should I be part of CSNA?" I mean, your life is hectic enough as it is, so where will you find the space for something else on your plate? The truth of it is that time you spend improving yourself and/or your company is time that is well spent. Your membership dues are a small price to pay for what you get out of being a member of CSNA

With local, regional and state meetings throughout the year, CSNA is constantly providing you with opportunities to improve and educate yourself, meet with vendors to discuss the latest products and trends in school nutrition and the food service industry and to have a place to network with colleagues and friends in the industry. CSNA does not discriminate – our Association provides the same opportunities for all School Nutrition Professionals, be they Front-line workers, Managers, Supervisors, Directors or Salespeople. We are a team. We are a family.

Our outstanding educational and motivational sessions are indispensable to be sure, but networking is the key to successful CSNA membership. You can meet with individuals that share your interests and who can relate to your personal experiences. Many lifelong friendships are forged through participation in CSNA events.

I urge you to utilize all of the benefits of membership in CSNA, but most importantly, make it a point to take advantage of every opportunity to network at every level. Be out-going and be inclusive and you might just find that nugget that takes you to the next level of your professional development.

Getting to Know Your CSNA Headquarters Staff

In an effort to better acquaint you with the staff at your CSNA Headquarters, in this installment we feature Charles Wenker. Charles is the IT Guy and handles the website and database design, management and execution. He has been working with us since 2003 and also runs webinars for various associations.

If you have been to conference in the past seven years, you are sure to have seen him at the Registration Desk, as well as setting up the audio visual in many of the breakout rooms.

Charles grew up all along the Western Coast of the United States but spent his formative years in the Central Coast of California where he gained a healthy appreciation for computers and technology. He attended the University of Southern California where he earned a degree in Computer Engineering and decided to plant roots in the Los Angeles area.

Charles counts family as his most important priority and spends as much time as possible with his brothers, a sister, aunts, uncles and dozens of cousins. He is also quite proud of his dog Maggie. He is a huge fan of movies and music and has an extensive library of both. He also loves sports and, for unknown reasons, follows the Kansas City Chiefs despite the ridicule of co-workers and friends.

Industry Seminar 2012

May 20-22, 2012

Silverado Resort & Spa
Napa, California

You will want to join us for CSNA Industry Seminar at the Silverado Resort and Spa, 1600 Atlas Peak Rd., Napa, CA 94558. This event is scheduled for May 20th - 22nd. The Silverado Resort offers special amenities for our group, so plan on arriving early or staying late to take advantage of everything the property has to offer. Our Group Rate will be honored 3 days after the Industry Seminar, subject to availability.

The Industry Seminar Committee is hard at work planning the details of the event. See the schedule on the web site for the most up-to-date and complete details. You may register for Industry Seminar on-line or, fill out the Registration Form on the next page.

In addition, what would Industry Seminar be without the opportunity for networking and camaraderie? The committee has organized a great program with the installation of officers slated for Sunday evening. In order for all registrants to enjoy the full extent of the seminar and to promote education and networking; the CSNA Industry Seminar committee is requesting that all members refrain from private entertaining on Sunday evening so that everyone can enjoy one another's presence. Monday evening has been set aside for attendees to explore the many opportunities that Napa has to offer, and private or industry entertaining should be planned for that evening. We thank you for your cooperation in advance.

You will want to take care of the lodging details right away! Hotel Reservation Cut-Off date is Friday, April 27th but usually sell out early so don't delay!

Lodging at Silverado is \$150 per night, single/double resort guestroom plus tax & \$20 resort fee, or \$175 per night, single/double one bedroom fireplace suite, plus tax & \$20 resort fee. Subject to availability, the rate will be honored 3 days post conference.

Reservations can be made online by visiting www.silverado.com, and you will want to make sure to enter group code CSNA2012 to get our conference rate. You can also reserve a room by calling 1-800-532-0500. You need to tell the reservation desk that you are booking a room within the California School Nutrition Association room block. The conference rate of \$150 or \$175 will be offered, based on space availability, 3 days after the group dates for you to enjoy Napa.

Remember the conference will start Sunday. You may plan to arrive on Saturday to get the most out of this conference and to have extra time to network with friends and colleagues.

See you all at the Silverado Resort & Spa in beautiful Napa, California May 20-22, 2012!

2012 CSNA Industry Seminar Registration Form

May 20-22, 2012 at Silverado Resort & Spa- Napa, California

Name _____

District/Company _____

Job Title _____

Address _____

City _____ State _____ Zip _____

Phone _____ FAX _____

Email _____

Seminar Registration Fees

SUPER SAVER!! - Register and Pay in full On or Before Feb 1, 2012* Feb 1 - April 20 After April 20 Total

** Fee MUST be paid in full by Feb 1, 2012 to receive this price*

Director/Supervisor **\$295** \$345 \$395 _____

Non-CSNA Member Dir./Sup. **\$345** \$395 \$445 _____

Industry Representative **\$345** \$395 \$445 _____

Non-CSNA Industry Representative **\$395** \$445 \$495 _____

GUEST **\$195** \$245 \$295 _____

(Guest Fee Includes all CSNA meal events. Does NOT include Sessions)

GUEST NAME _____

TOTAL AMOUNT ENCLOSED _____

Credit Card Number _____ Exp Date _____

Billing Address _____

Billing Zip Code _____ V-Code _____

Signature _____

If paying with a Credit Card, you may FAX Completed Registration to (818)843-7423

Please make checks payable to CSNA. SORRY, NO PURCHASE ORDERS

Please send your completed Registration Form with Fee to:

CSNA Industry Seminar, 210 N. Glenoaks Blvd., Suite C, Burbank, CA 91502

This registration is for Seminar ONLY! Please contact Hotel directly for Room Reservations.

Silverado Resort & Spa ~ 1600 Atlas Peak Rd., Napa, CA 94558

Direct Phone: 707.257.0200 To make Reservations call: 800.532.0500

Hotel Reservation Cut-Off Date is Friday, April 27, 2012

SEMINAR REGISTRATION IS NON-REFUNDABLE AFTER April 20, 2012

The 2012 Legislative Action Conference

March 25-26, 2012

Come to Sacramento and meet with California's top leaders on how to address the serious funding crisis and increasing regulations that exists so we can preserve funding for Child Nutrition.

CSNA has become a powerful voice in Sacramento. Building effective alliances with other organizations that share our vision and maintaining a credible presence with elected officials is fundamental to the success of Child Nutrition Programs. CSNA has made great strides in advancing Child Nutrition Program issues at the state legislative level. In this time of budget crisis, we need to work together to make sure the funding we have fought for is not cut and that new unfunded mandates are not put forward.

The members of the California School Nutrition Association Public Policy and Legislative Committee cordially invite you to attend the annual state Legislative Action Conference. This year's conference will be held March 25-26, at the Citizen Hotel. The committee is in the process of constructing an exciting program packed with informative speakers, great food, and visits with your legislators.

The conference will open at 11:00 a.m. on Sunday, March 25th, and will conclude with legislative visits on Monday. (see detailed agenda below, and check back often for the most up-to-date information)

The PP&L Committee is working hard to construct a memorable conference. As a child nutrition professional, your voice is critical in shaping public policy. Don't miss this extraordinary event.



The Citizen Hotel
Sacramento, California

2012 CSNA State LAC Registration Form

March 25-26, 2012
The Citizen Hotel - Sacramento, California

Name _____
 District/Company _____
 Job Title _____
 Address _____
 City _____ State _____ Zip _____
 Phone _____ FAX _____
 Email _____

<u>Tentative Schedule</u>
<u>Sunday, March 25th</u>
10:30 – 11:00 Registration
11:00 Program
1:00 Lunch (included in registration)
2:00 Program
6:00 Program adjourns
6:00 Dinner on your own
<u>Monday, March 26th</u>
8:00 - 3:00 Legislative Appointments

CSNA State LAC Registration Fees

	Early Bird Price <i>*Registered and paid in full Prior to 2/12/12</i>	On or Before 3/5/12	After 3/5/12 <i>or at the Door</i>	Total Cost
Director/Supervisor	\$149*	\$199	\$249	_____
Non-CSNA Member Dir./Sup.	\$199*	\$249	\$299	_____
Industry Representative	\$199*	\$249	\$299	_____
Non-CSNA Industry Representative	\$249*	\$299	\$349	_____
TOTAL AMOUNT ENCLOSED				_____

Credit Card Number _____ Exp Date _____ V-Code _____
 Billing Address _____ Billing Zip Code _____
 Signature _____

If paying by Credit Card, you may FAX completed Registration Form to (818)843-7423

Please make checks payable to CSNA. **SORRY, NO PURCHASE ORDERS**
 Please send your completed Registration Form with Fee to:
 CSNA 2012 LAC, 210 N. Glenoaks Blvd., Suite C, Burbank, CA 91502

This registration is for Conference ONLY! Please contact Hotel directly for Room Reservations.
 Citizen Hotel - 926 J Street, Sacramento, CA 95814814 (916) 447-2700
 Conference Hotel Rate Single/Double \$139 night + tax

Reservations must be made by March 9th to take advantage of the rate above.
 You can make reservations by calling 916-492-4460 and asking for the Ca School Nutrition Assn. discount rate.

Request for refund must be received in writing by 2/22/12. A \$50 cancellation fee will be deducted.
SEMINAR REGISTRATION IS NON-REFUNDABLE AFTER 2/22/12

For the most Up-to-Date Information visit www.calsna.org



By Monica Orta, Accounting Technician, Nutrition Services, Palm Springs Unified School District

On October 26th The Desert Stars, Chapter 111 of Palm Springs held our October meeting in Spook-tacular fashion at Raymond Cree Middle School in Palm Springs. The Kitchen Staff did a freakishly fabulous job of decorating the Multi-Purpose Room, complete with spooky music and a punch bowl that percolated punch from the eyes of a ghou. Now, that is appetizing.



Desert Stars Spook-tacular Meeting

Since this meeting was destined to be such a fun event, we invited some special guests. Local representatives from SchoolsFirst Federal Credit Union and Horace Mann Insurance joined us to share how to get the most out of our money. Domino's Pizza donated some of their new school-friendly pizzas for us to sample. Our fearless Director, Wanda Grant, shared our new strategy to a healthier life style; Move on up to the Zip Code of Healthy Living, 90215. 9 hours of sleep, 0 sugary drinks, 2 hours *maximum* of screen time, 1 hour *minimum* of play, 5 fruits and veggies every day!

In support of our new café inside our Central Kitchen (scheduled to open in January 2012), we hosted a recipe contest. The café, named "Give Peas a Chance" gave the only requirement for any dish that was entered...it must contain *peas*. The judges sampled the 26 entries and came up with the top three winners. Those who scared up the winning recipes received an assortment of gift cards, gourmet foods and kitchen utensils. Everyone in attendance

Continued on Page 26

Continued from Page 25

then enjoyed selecting their own favorites, and going back for seconds and thirds. A book containing all of the recipes is being printed for distribution within our district.

What is a spook-tabulous party without a costume contest? We enjoyed almost 100% participation in this event where members and guests dressed like witches, musketeers, dust bunnies, and even a bunch of Peace-ful Peas. The winner of this contest was our frightfully scary President, Arla Provo.



After the business of the meeting, we had a raffle drawing where each attendee received a gift certificate. These gifts were graciously donated by local vendors and supporters of our Chapter. It was a great time, and this brought in the holiday spirit for the season. In addition to the fun and fellowship, our Chapter raised over \$270 in unsolicited donations, and there is nothing *scary* about that!



Give Peas a Chance!

*Kitchen Staff/CSNA Members
from the host school*

Healthy Solutions Kids Will Love!



Soft Pocket Breads

Pre-cut and open...
easy to fill Pocket.
In Whole Wheat or
Multi-Grain.



Baked, All Natural Pita Chips

Healthier than fried chips. Available
in Sea Salt, Zesty Cheddar and
Multi-Grain 100 calorie packs.



Cheese Omelet Sandwich

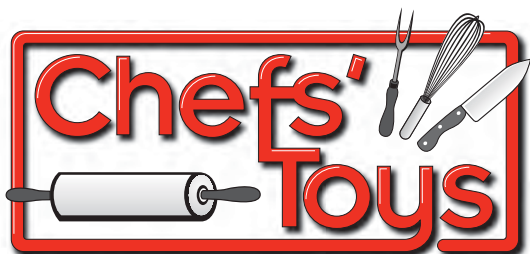
In a whole wheat Pita Pocket.
Fully cooked. Heat & Serve in an
oven-safe wrapper.

**Kangaroo is the U.S. leader in healthy
and innovative pita products.**

For more information, contact Jim Rhodes, (408) 727-1890



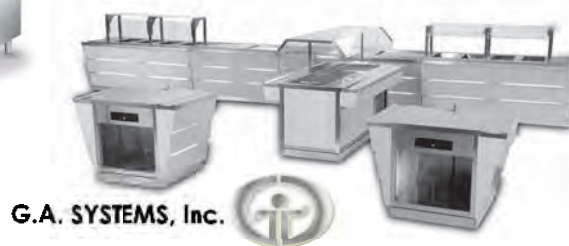
We bake really good stuff.®



China • Glassware • Silverware
 Banquet Equipment • Refrigeration
 Ovens • Ranges • Smallwares
Consulting Design Installation

Awarded
"2009 Distribution Giants"

-Foodservice Equipment & Supplies Magazine



**The Only Stocking Hobart Dealer
 in Orange County!**

Your one stop shop for all your kitchen supplies. All major manufacturers represented. Call or email our school specialist for free on site consulting visits, job walks, bid or quote requests. Available to answer any questions regarding small wares and equipment, service, health requirements, kitchen layout and design or installation.

**Southern California's
 Premier Equipment Dealer**



**Proud
 Members
 of CSNA**

Call or Email **Jason DeGraw**
 our School **714-435-9222 ext. 230**
 Specialist **jasond@chefstoys.net**

Two Convenient Locations:

20100 Hamilton Ave. • Torrance, CA 90502

18430 Pacific St. • Fountain Valley, CA 92708

M-F 7:30-5:00 • Sat 9-3 • Sun 10-2

Visit Our Website: www.chefstoys.net



**Stimulus
 Promo**

**Equipment invoices qualify
 for a 1% credit on purchases
 of in-stock smallwares to be
 used in your school.**

Ask for it with your bid!

Local Chapter Powers Up for Healthy Living

By Monica Orta, Accounting Technician, Nutrition Services, Palm Springs Unified School District

On October 13, 2011, Palm Springs Unified School District hosted the second annual “Eat Smart Play Hard” Festival and Health Fair at James Workman Middle School in Cathedral City. The event was open to all District Staff members to introduce them to products and services available through local businesses and district partnerships. Services ranging from Dentistry, Bone Density Screening, health insurance options, peer support services for those affected by cancer and more were highlighted. Our resident farm-to-school farmer gave samples of oranges from a 100-year-old tree, yum.

Some members of our chapter dressed as various fruits joined the official mascot of the Eat Smart Play Hard Campaign, The Power Panther, in the Zumba and Karate demonstrations. Additional entertainment was provided by local High School Dance Teams, Red Dragon Karate (boasting the only female 5th-degree black belt who is the owner and instructor) and Zumba led by a district staff member.

The entertainment was interrupted periodically by the door prize drawings. Vendors and supporters graciously donated many prizes, including gift certificates, movie theater tickets, massage, dental cleaning, small kitchen appliances, free services, free memberships and even a Wii fit and console.

We used this venue to kick off our 5th season of “Lighten Up” which is similar to televisions “Biggest Loser.”

Participating members of our district have already lost over 3,000 pounds. And the winners for our Middle School Challenge for Got Milk were awarded. The Nutrition Services Department challenged middle schools to increase breakfast participation during a 3-week period. After qualifying, two winners were randomly selected from each of our 5 middle schools to win a 10-speed bicycle, lock and helmet. Winners for our Coachella Healthy Lifestyle Challenge were also awarded.

Our local CSNA Chapter 111 Desert Stars hosted a booth where we showcased fresh healthy fruits alongside valuable information about CSNA, the upcoming Conference in Sacramento, and membership applications. A slide show presentation of pictures from past events played in the background to further pique their interest and entice membership. We took this opportunity to educate our fellow staff members of the fabulous Nutrition Service Professionals on the district team, and how we are all working for the benefit of our students.



TRUSTED BRANDS... PROVIDING SOLUTIONS

from **COOKING** to **SERVING**

**SAVE ENERGY
and
QUALIFY for
Gas and Electric
Company
REBATES!**



GROEN and INTEK Steamers
www.unifiedbrands.net



ALTO-SHAAM
Food Holding Cabinets
www.alto-shaam.com



GROEN Mini Cook/Chill System
www.unifiedbrands.net



GROEN Kettles and Braising Pans
www.unifiedbrands.net



ALTO-SHAAM Combi Ovens
www.alto-shaam.com



RANDELL Custom Serving Lines
www.unifiedbrands.net

For more information on how these great brands can provide solutions for your program, simply contact your local sales representatives. We support you with:

- Technical expertise
- Test Kitchens for demos and hands-on training
- Equipment for testing
- Help in applying for energy saving rebates
- On-site start-up and training



Northern CA
Pro/Line Marketing
5942 Las Positas Dr.
Livermore, CA 94551
Ph: 925-456-7990
E-mail: sales@prolinereps.com

Southern CA
Pro Reps West
3191 Airport Loop Dr. #C
Costa Mesa, CA 92626
Ph: 714-662-7288
E-mail: sales@proreps.com





The 59th Annual Conference of the California School Nutrition Association



Conference Wrap-Up & Highlights!



*First General Session
Keynote Speaker
Gary Soiseth*

Gary Soiseth was the Opening Keynote Speaker for the 59th Annual Conference of the California School Nutrition Association in Sacramento. Gary spoke about his work in Afghanistan as an Agribusiness Specialist and Agricultural Advisor for the USDA. Describing the challenges and opportunities of agricultural development in a combat zone, Gary enthralled the crowd with tales of his exploits and the emotion of his words left most in the crowd reaching for a tissue. It was the perfect beginning to our School Nutrition Hero Conference! Gary was introduced by his proud father, Scott Soiseth.





School Nutrition Hero

The 59th Annual Conference of



- Sacramento 2011

of The California School Nutrition Association





Maureen Mulvaney brought a bundle of energy and a wickedly funny sense of humor to the Second General Session of the 59th Annual Conference of the California School Nutrition Association. Using props, video clips, music and antidotes, Mulvaney entertained and motivated the Child Nutrition professionals that had congregated to hear MGM's session on "Success Recipes--Scoops of Love." As attendees made their way to the doors following the session, with sides aching and smiles on their faces, it is safe to say that Mulvaney's mission was accomplished!

*Second General Session
Keynote Speaker
Maureen Mulvaney*

Best Booths



Best Overall - Single Entry

Best Keeping With the Theme
- Single Entry



Culinary Standards



Best Overall - Broker Entry

Sacramento 2011

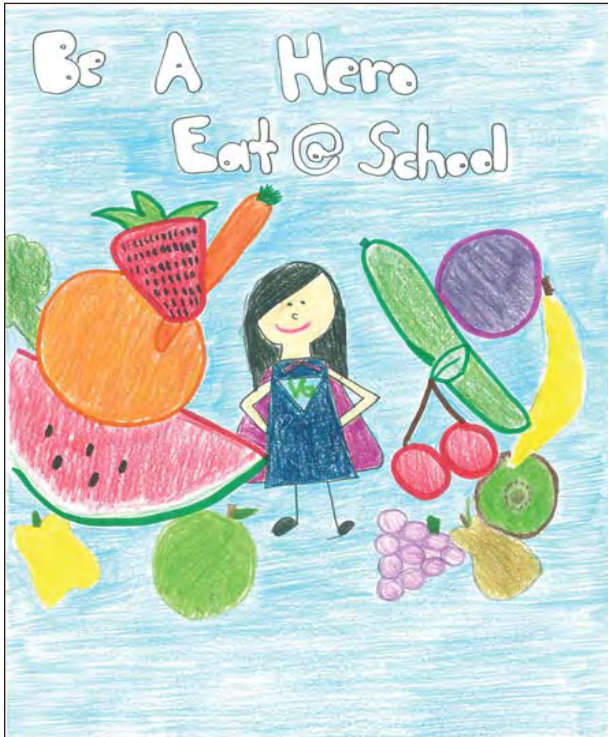
Best Keeping With the Theme
- Broker Entry



J.T.M. Food Group



Nutrition Advisory Council Art Winners!



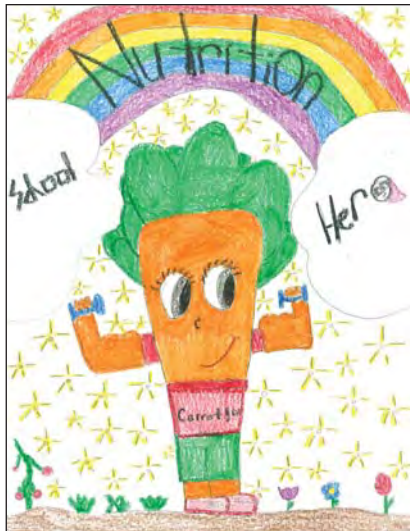
Grand Prize Winner:
Briana Stokes
Bell Gardens High School
Grade 10

1st Runner up:
Cynthia Gastelum
Eastmont Intermediate School
Grade 6

2nd Runner-up:
Kimberly Zaldana
Bell Gardens High School
Grade 10

Nutrition Advisory Council Sponsors

20th Century Food Products
Ardella's
ARS Food Distributors, Inc.
Bosco's Pizza Co.
Brakebush Bros., Inc.
Buena Vista Foods
California Beef Council
Con Agra
Cool Tropics
Dobake Bakeries
Don Lee Farms
Dos Rojos Food Company
Fresh Start Bakeries
Fruit 66
GFI
Good Harbor Fillet
Kellogg's Food Away from Home
Lings
Michael B's
National Food Group
Pepsico Foodservice Co.
Piazza Pizza
Sky Blue Foods
Sunrise Produce
Tabatchnik
The Preferred Marketing Group
Tyson Foods
Windsor Foods



Official Conference Photographer, William Kidston was on hand to document the festivities. William is a regular on the red carpets in Hollywood and around the country and has been a fixture at CSNA events for many years. Thank you William Kidston!

The great photos that you see on these pages and many more are available from William Kidston Photography.

Call him at (310)739-6904 or email him kidstonh7730@yahoo.com



Photo & Video Contest Winners Announced!

By Jon Nichols, CSNA

Our Sacramento 2011 Conference featured the Annual Photo Contest with the theme being School Nutrition Hero to represent CSNA President, Denise Ohm's vision! This year, the winner was CSNA School Nutrition Representative, Terri VanderStowe. It is fitting that Terri win this contest as she is tireless in her efforts to represent the Food Service membership of CSNA. You might say that she is a Child Nutrition Super Hero! As such, Terri was photographed as her alter-ego along with some of the students for whom she is passionate about providing nutritious and healthy meals each day. Congratulations Terri!



Sacramento 2011 was also the first time that we had a Video Contest. There was some outstanding competition with submissions from all over the state. When the dust settled and the votes were tabulated, the winning submission came from Anna Apoian, Director of Food Services from the Hawthorne School District. Look for the video on the CSNA website and maybe get some tips for your submission in 2012! Congratulations to Anna and the Hawthorne School District.



Next year's theme will be Producing Healthy Meals/Healthy Minds. So, load those cameras with memory cards and start shooting!

A Very Special Thank you to our Sponsors!



Conference Bags



Conference Badge Holders



Kick Panels



Cyber Cafe



Refrigerated Trucks



Kick Panels

Zumba Fitness T-Shirts Sponsored by

eTriton G.A. Systems J & J Snack Food JM Smuckers Kelloggs
Meyer Marketing Obesity Free Food O.F.F. True Natural Food

NEW
HEALTHY
MENU
ITEMS!



eee fresh, never frozen eee

VEGGIE FOODS

New vegetarian foods are so **NOW**. The awesome thing is these foods taste great. They are packed with healthy nutrition everyone needs. What's more is they are made just for your students. **IT'S TIME TO BE COOL!**



can't compete
WITH THIS
**TOP CHEF
SALAD**

This winner is the classic chef salad with vinaigrette dressing, hard-boiled eggs, tomatoes, cucumbers and baby carrots over fresh mixed greens.

CHECK IT OUT...
Tomatoes and romaine lettuce are
great sources of vitamin A.*

LIVE & IN CONCERT

**BLACK
EYED
PEAS**
& veggie salad



This salad rocks with black eyed peas, corn, tomato basil vinaigrette, red peppers, green peppers, red onions and celery.

keen on QUINOA & VEGGIE SALAD

Looks, taste, this salad has it all with quinoa, couscous, reduced-calorie sun dried tomato aioli, portabella mushrooms, sun dried tomatoes, red peppers and green peppers.



SINCE 1998, Five Star Gourmet has truly tried to make a difference, not only by providing students with great-tasting, nutritious foods, but also by donating to local food banks. Five Star Gourmet has already delivered over one million free meals to residents in California. When it comes to vegetarian options, Five Star Gourmet is first class.

gotta TOSTADA SALAD

There's a fiesta in this bowl and you're invited. The VIP list includes iceberg and romaine lettuces, salsa ranch dressing, tortilla chips, kidney beans, corn, cheese, cabbage and red peppers. Tostada salad? You've just gotta!



the freshly picked FARMER'S MARKET SALAD

The freshest salad around! Spring mix greens, reduced fat ranch dressing, edamame, egg, tomatoes and carrots.



it's all GREEK to me SALAD

Look out Caesar. There's a new salad in town. The philosophy is if you mix fresh romaine lettuce with red balsamic vinaigrette dressing, tomatoes, white beans, reduced-fat feta cheese and olives, you'll have one smart tasting salad.

pick a great VEGGIE PLATE

Your choice of delicious hummus, sunflower seeds, baby carrots and celery or reduced fat ranch dressing, tomatoes, broccoli, baby carrots and celery. Both are yummy!



Munchies never tasted so good:

- raisins, celery and apples with peanut butter
- green apples and cheese cubes with caramel sauce
- granola and red and green apples with yogurt dip
- snap peas, baby carrots, cheese cubes and reduced fat ranch dressing
- pretzels, baby carrots, red grapes and cheese cubes



CHECK IT OUT...
Other Veggie Foods that are cool this year..

- Vegetable Curry
- Garden Patch Potato Skins
- Vegetable Chow Mein with Egg
- Vegetable Tortellini with Butternut Squash Sauce
- Vegetable Manicotti with Tomato Basil Marinara
- Lentil Cutlet
- Asian Pad Thai with Spicy Peanut Sauce
- Creole Chickpea and Veggie Stew
- Roasted Vegetable Quesadilla
- Hummus with Whole Wheat Pita
- Vegetable Bean Burger
- Vegetable Tamale

A proud partner of:



All Five Star Gourmet Foods's products are available through



www.fivestargourmetfoods.com

Californian's Honored With White House Visit

By Dr. Robert Lewis, Director of Nutrition Services, El Monte City School District

On October 17, 2011, the El Monte City School District was honored by First Lady Michelle Obama at a private reception at the White House. The event was a culmination of EMCSD's participation in the First Lady's Let's Move Initiative and the United States Department of Agriculture (USDA) Healthier US Schools Challenge (HUSSC). Last school year, fourteen EMCSD schools received the silver honor bestowed by the USDA on HUSSC awardees. As a result of this status, the fourteen schools plus the Nutrition Services department were invited to the White House.



Nellie Garcia Hugs First Lady, Michelle Obama

In order to achieve the HUSSC silver designation, school sites made significant changes in student wellness policies, physical education, health education, competitive food sales, and employee wellness. As a major part of the Healthier US Schools Challenge, Dr. Robert Lewis, Director of Nutrition Services, set new high standards for school meals

and nutrition education. Many common school foods were replaced with healthier options such as daily salads, whole-grain breads and pastas, lean proteins, and more fresh fruits and vegetables. In the area of nutrition education, Corina Ulloa, project coordinator of EMCSD's Network for a Healthy California, and her team helped the district implement new nutrition-related curricula into several grade levels.

At the White House visit, more than twenty-five El Monte CSD employees were led by Deputy Superintendent Kris Olafsson, School Board member Terry Parson, Dr. Lewis, Ms. Ulloa, Food Service Operations Coordinator Nellie Garcia, Registered Dietitian Donna Mitchell, and numerous school site principals, assistant principals, and teachers. Notes EMCSD Superintendent Jeff Seymour, "The healthy changes that our schools are now experiencing are the fruition of decades of wellness challenges being set and achieved. We are very proud of the USDA awards, our staff, but most of all, our students who actively engage in district wellness efforts throughout the school day. We look forward to the next wellness challenge."



Robert, Nellie, Corina and Donna are proud members of the California School Nutrition Association

Dr. Robert Lewis is Gold Level Champion

By Sally Spero, SNS, *Poppy Seeds* Editor



On October 19, 2011 Dr. Robert Lewis, Director of Nutrition Services at El Monte City School District was honored as a Gold Level Healthy Schools Champion by the Alliance for a Healthier Generation. The ceremony was held at the Wyndham Blake hotel in Chicago.

Robert joins the Alliance Champion team as a national leader and advisor for a one-year term. He was appointed to the position by the Alliance because of his award-winning menus and work in coordinated school health policy. Under his leadership, eleven EMCS D schools have earned national recognition including one of only two gold schools in the USA this year.

Dr. Lewis is a proud member of the California School Nutrition Association and looks forward to the next awards challenge. Last school year, his team conducted student taste tests and provided input to Rachel Ray regarding her school recipes. El Monte was very excited to be featured in her *Everyday* magazine in the October 2011 issue. This year Robert's team will taste-test student recipes for entertainer Reed Alexander and provide feedback to him and the Alliance.

EXPLORE NEW HORIZONS



**SNA ANNUAL NATIONAL CONFERENCE
DENVER, COLORADO
JULY 15-18, 2012**

Closing Entertainment Featuring The Beach Boys!

CSNA Chapter 46 Santa Clarita, Fire Safety Workshop

By Gloria Carner, CSNA Chapter 46 Santa Clarita, SCVSFSA, Retired



Chapter President Mary Jo Kremer welcomed Captain. Ken Sotro, Engineer Specialist Joe Crocco, Firefighter Paramedic Jim Bracci and Firefighter Josh Knowles, all from Fire Station 156 in Santa Clarita.

Captain Sotro began the workshop stating that Smoke Alarms, in working condition, are a must in every home. A good reminder when to check the batteries in the smoke alarms is when the time changes, e.g. Daylight savings time. Do have carbon monoxide alarms also, because carbon monoxide poisoning has no odor.

Here are some Dos and Don'ts Captain Sotro suggested.

- One should have baking soda in the kitchen in case of a grease fire. Do not put water on a grease fire.
- Do not burn wood in a gas fireplace.
- For a cast iron stove fill with water so there is moisture in the air.
- One must be careful with candles, do not leave them unattended!
- Children are very curious. Matches and cigarette lighters must be kept out of their reach. Have plugs in all electrical outlets, so children cannot put their fingers, etc. in them. Put latches on all cabinet doors in both the kitchen and bathrooms.
- Outdoor fireplaces should be free standing, with a weather screen. Keep combustible items away.

- Do not use free standing fire places inside! And as Chapter Treasurer Susan Weiss stated, never use Barbecue grills in the home as a heating source.
- Check water heater filters and flutes. Call the gas company. to check your gas appliances.
- Vacuum behind washers and dryers and clean lint traps as lint in a dryer may cause a fire.
- Keep hood vents clean. Grease build-up may cause a fire,
- In mobile homes, appliances and heaters must be maintained properly.
- If there is a fire in your house, close the door to that room and call 911. Be sure to tell them location of the fire.
- Check outside of your home, making sure there are no fire hazards. In the Buck Wheat fire, flying embers traveled from Acton to the Santa Clarita Valley burning homes, and cars!

Other observations were:

- Chapter member Carol Stanley related that a cup of noodles, without water was put in a microwave and started a fire in the microwave. Luckily, the microwave was counter top, and was easily carried outside. For a built-in microwave, keep the door to the oven closed.
- Chapter member Julie Diamond mentioned that live Christmas trees should have fire-retardant sprayed on them, be placed in water, trimmed near the bottom of the trunk so it will "drink" the water. It should and not be placed near a fireplace. A fire retardant tree cannot be recycled.
- Fire extinguishers in the home should be recharged. Call a service company to do this, there is a charge. Remember, on a fire extinguisher "PASS"- Pull (pin), Aim, Squeeze, and Sweep.

Update: As of July 1, 2011 California Senate Bill 183 states the Carbon Monoxide Poisoning Prevention Act of 2010 requires all residential properties be equipped with a Carbon Monoxide Detector when the property has a fossil-fuel burning heater, appliance, fireplace, or attached garage.

CULTURAL EXCHANGE 2012 AFRICAN SAFARI



APRIL 12 - 29, 2012



TRIP HIGHLIGHTS INCLUDE:

- SERENGETI NATIONAL PARK
- NGORONGORO CRATER- 8TH WONDER OF THE WORLD
- LAKE MANYARA
- ZANZIBAR
- VICTORIA FALLS**
- SCHOOL LUNCH VISIT
- COOKING SCHOOL



ESTIMATED PRICE: \$5,000.00*

Price includes: Airfare, lodging, all admissions, transportation,

*Per person double occupancy ** Victoria Falls additional fee

For More Information Contact:

Tony Roberts

Office Phone: 714-879-3246

Email: Tonybagelman@cs.com

**2013 Cultural Exchange
ISRAEL**

Date: SPRING 2013

Estimated Cost \$3,895



THE CALIFORNIA SCHOOL NUTRITION ASSOCIATION BOARD OF DIRECTORS ~ 2011-2012

EXECUTIVE & FINANCE COMMITTEE

PRESIDENT

Denise Ohm, SNS

1155 Mistletoe Ln, Redding, CA 96002
Bus: 530-224-4213 Fax: 530-224-4101
E-mail: dohm@eesd.net

PRESIDENT-ELECT

Margan Holloway

333 Doherty Dr, Larkspur, CA 94939
Bus: 415-945-3678 Fax: 415-945-1078
E-mail: Mholloway@tamdistrict.org

VICE PRESIDENT

Lynnette Rock

2335 Plaza Del Amo Torrance, CA 90509
Bus: 310-972-6351 Fax: 310-972-6360
E-mail: lrock@tusd.org

SECRETARY

Gale Hartzell

116 N McClure Rd, Modesto, CA 95357
Bus: 209-521-2800
Email: ghartzell@empire.k12.ca.us

TREASURER

Agnes Lally, MS

10331 Stanford Ave Garden Grove, CA 92840
Bus: 818-552-2677 Fax: 818-552-2689
E-mail: alally@ggusd.us

MEMBERSHIP DIRECTOR

Brenda Arnett

8389 Gerber Rd. Sacramento, CA 95828
Bus: 916-391-9026
E-mail: inhisluv2@yahoo.com

SCHOOL NUTRITION REPRESENTATIVE

Terri VanDerStouwe

14735 Juniper San Leandro, CA 94579
Bus: 760-887-3677
E-mail: vanderstouwe@msn.com

ELECTED INDUSTRY REPRESENTATIVE

Dale Bowman - Shannon's Imperial Brand

11960 Silvergate Dr Ste. 101 Dublin, CA 94568
Bus: 925-551-8088
E-mail: dale@shannonsimperial.com

EXECUTIVE DIRECTOR

Janine Nichols, CAE, CPL

210 N Glenoaks Bl, Ste C, Burbank, CA 91502
Bus: 818-842-3040 FAX: 818-843-7423
E-mail: J9Newell@aol.com

REGIONAL COORDINATORS

REGIONAL COORDINATOR 1

Debby Andrew

1645 W Mill St, Anderson, CA 96007
Bus: 530-378-7009x7104 FAX: 530-378-7001
E-mail: DAndrew@cuesd.com

REGIONAL COORDINATOR 2

Phyllis Thivierge, SNS

255 Guthrie Lane Brentwood, CA 94513
Bus: 925-513-6338
E-mail: pthivierge@brentwood.k12.ca.us

REGIONAL COORDINATOR 3

Maria Luisa Hernandez

8389 Gerber Rd, Sacramento, CA 95828
Bus: 916-686-7797 FAX: 916-689-1563
E-mail: mlHernan@egusd.net

REGIONAL COORDINATOR 4

Lee Anne Frame

26255 W Valencia Blvd, Stevenson Ranch, CA 91355
Bus: 661-222-1220x655 FAX: 661-255-0325
E-mail: lframe@hartdistrict.org

REGIONAL COORDINATOR 5

Lori Preskitt

721 S. Edison Rd Bakersfield, CA 93307
Bus: 661-336-8371
E-mail: LPreskitt@edisonschooldistrict.org

REGIONAL COORDINATOR 6

Kellie Cervantes

15959 E Gale Ave, City of Industry, CA 91716
Bus: 626-933-3907
Email: kcervantes@hlpusd.k12.ca.us

REGIONAL COORDINATOR 7

Joan Swartzlander

16350 Mojave Dr Victorville, CA 92395
Bus: 760-955-3200 10279
E-Mail: jswartzlander@vvhhsd.org

REGIONAL COORDINATOR 8

Dena England

255 Pico Ave, Ste 250, San Marcos, CA 92069
Bus: 760-752-1250 Fax: 760-752-1137
Email: dena.england@smusd.org

STANDING COMMITTEES

2011 CONFERENCE COMMITTEE

CONFERENCE CHAIR

Lynnelle Grumbles

801 N. Mooney Blvd Visalia, CA 93291
Bus: (559) 730-7871
Email: lgrumbles@vusd.org

CONFERENCE CO CHAIR

Liz Brown-Smith

880 S Lemon Ave Walnut, CA 91789-2931
Bus: (909) 595-1261
E-mail: eabrown@walnutvalley.k12.ca.us

PROGRAM CHAIR

Margan Holloway

333 Doherty Drive Larkspur, CA 94939
Bus: (415) 945-3678
E-mail: Mholloway@tamdistrict.org

EXHIBITS CHAIR

Gale Hartzell

116 N McClure Rd, Modesto, CA 95357
Bus: (209) 521-2800
Email: ghartzell@empire.k12.ca.us

EXHIBITS CO-CHAIR

Terry Pangborn-Gerner, SNS

501 N Crescent Way Anaheim, CA 92801
Bus: (714) 999-3560
pangborn-gerner_t@auhsd.k12.ca.us

TOURS & LOCAL ARRANGEMENTS

Cindy Otto

22 River Pointe Ct Lodi, CA 95240
Bus: (209) 333-7764
E-mail: dotto@softcom.net

PROFESSIONAL DEVELOPMENT

Rene Yamashiro

400 Derek Place, Ste D, Roseville, 95678
Bus: (916) 771-1675 x208
E-mail: reney@rcsdk8.org

HOSPITALITY/EVALUATIONS

Maria Hernandez

8389 Gerber Rd, Sacramento, CA 95828
Bus: (916) 686-7797
E-mail: mlHernan@egusd.net

MARKETING & PR

Brenda Robinson

Bakersfield City USD
Bus: (661) 631-4733
RobinsonB@BCSD.com

MEALS CHAIR

Kerri Braverman

665 Walnut Ave Vallejo, CA 94592
Bus: (707) 556-8921
E-mail: kbraverman@vallejo.k12.ca.us

DECORATIONS CHAIR

Suzanne Grass, SNS

900 A Golden Gate Ter, Ste A Grass Valley, 95945
Bus: (530) 272-2236
E-mail: gvscdns@sbcglobal.net

SPECIAL SERVICES

Lynette Rock

2335 Plaza Del Amo Torrance, CA 90509
Bus: (310) 972-6351
E-mail: lrock@tusd.org



CALIFORNIA
SCHOOL NUTRITION
ASSOCIATION

THE CALIFORNIA SCHOOL NUTRITION ASSOCIATION BOARD OF DIRECTORS ~ 2011-2012

STANDING COMMITTEES

CONFERENCE COMMITTEE (CONT.)

REGISTRATION/RESOURCE ROOM

Erin Johnson

5885 E Bonnyview Rd Redding, CA 96001

Bus: (530) 225-0011

Email: ejohnson@rsdnmp.org

NAC

Rachel Gekas

15510 Usher St. San Lorenzo, CA 94580

Bus: (510) 317-4660

E-mail: rgekas@slzusd.org

INDUSTRY ADVISOR

Dale Bowman

11960 Silvergate Dr. Ste. 101 Dublin, CA 94568

Bus: (925) 551-8088

E-mail: dale@shannonsimperial.com

TREASURER

Agnes Lally, MS

10331 Stanford Ave Garden Grove, CA 92840

Bus: (818) 552-2677

E-mail: alally@ggusd.us

MEMBERSHIP

Brenda Arnett

8389 Gerber Rd. Sacramento, CA 95828

Bus: 916-391-9026

E-mail: inhisluv2@yahoo.com

TRADE SHOW ADVISOR

CSNA EXECUTIVE DIRECTOR

Janine Nichols, CPL, CAE

210 N Glenoaks Blvd, Ste. C, Burbank, CA 91502

Bus: 818-842-3040 FAX: 818-843-7423

E-mail: J9Newell@aol.com

EXECUTIVE ADVISOR

Denise Ohm, SNS

1155 Mistletoe Lane, Redding, CA 96002

Bus: 530-224-4213 Fax: 530-224-4101

E-mail: dohm@eesd.net

AWARDS & SCHOLARSHIP COMMITTEE

Chair

Lauren Teng

SNS Huntington Beach Union HSD

14325 Goldenwest St, Bldg 1

Westminster, CA 92683-4905

(714) 894-1698

lteng@hbuhd.org

Executive Advisor

Brenda Arnett, Membership

MARKETING & PR COMMITTEE

Chair

Brenda Robinson

Bakersfield City USD

Bus: 661-631-4733 FAX: 661-322-8580

RobinsonB@BCSD.com

Executive Advisor

Denise Ohm, President

NUTRITION STANDARDS COMMITTEE

Chair: **Nancy Whalen, RD**

Clovis USD 1735 David E Cook Way, Ste

B Clovis, CA 93611 (559) 327-9131

nancywhalen@cusd.com

Executive Advisor

Lynette Rock, Vice President

PP&L COMMITTEE

Interim Chair: **Rene Yamashiro**

Roseville City SD

400 Derek Place, Suite D Roseville, CA

95678 (916) 771-1675 208

reney@rcsdk8.org

Executive Advisor

Lynette Rock, Vice President

NAC COMMITTEE

Chair: **Rachel Gekas**

San Lorenzo USD 15510 Usher St.

San Lorenzo, CA 94580 (510) 317-4660

rgekas@slzusd.org

Exec. Advisor - Terri VanDerStouwe

School Nutrition Representative

PROFESSIONAL DEVELOPMENT COMMITTEE

Chair: **Linda Sweeney, MS, RD**

San Jose USD

1 Washington Square San Jose, CA 95192-0058

(408) 924-3125

linda.sweeney@sjsu.edu

Executive Advisor

Gale Hartzell, Secretary

RESOLUTIONS & BYLAWS COMMITTEE

Chair: **LaShawn Bray**

Victor ESD

15579 8th St Victorville, CA 92395

(760) 245-5221 lbray@vesd.net

Exec. Advisor - Lynette Rock, Vice Pres.

NOMINATING COMMITTEE

Chair: **Charmane Williams**

Irvine USD

4771 Campus Dr Irvine, CA 92612

(949) 936-7710

cwilliam@iusd.org

Exec. Advisor - Margan Holloway

President-Elect

EDITORIAL

Editor: **Sally Spero, SNS**

Bus: (858) 627-7306 FAX (858) 565-6378

E-mail: Editor@CalSNA.org

Executive Advisor

Agnes Lally, Treasurer

NON-BOARD LIAISONS

STATE DEPT OF EDUCATION LIAISON

Phyllis Bramson

1430 N Street Ste 1500,

Sacramento, CA 95814

Bus: 916-323-7311 FAX: 916-327-0503

CDA LIAISON

Monique Stovall

San Juan USD

3738 Walnut Avenue Carmichael, CA

95608 (916) 971-7026

monique.stovall@sanjuan.edu

CASBO LIAISON

Sandee Larsen

San Lorenzo USD

15510 Usher St. San Lorenzo, CA 94580-

1641 (510) 317-4660

slarsen@slzusd.org

WESTERN REGIONAL DIRECTOR

Wanda Grant, SNS

Palm Springs USD

2901 E. Alejo Palm Springs, CA 92262

(760) 416-8351

wgrant@psusd.us



CSNA has another great way to stay connected to your friends!

Visit the *California School Nutrition Association* page on Facebook and see who's talking!

Visit www.CALSNA.org and click on the Facebook link to access the CSNA page, or use the following address to access the page directly;

www.facebook.com/groups/76966718312/

CSNA LOCAL & SUPERVISORY CHAPTERS & PRESIDENTS

REGION 1

40-SIX RIVERS

Jane Miller
724 Lauff Ave, Crescent City, CA 95531
Bus: 707-464-0270
jmiller@delnorte.k12.ca.us

43-FEATHER RIVER

Karen Williams
400 Grand Ave, Oroville, CA 95965
Bus: 530-538-2970 FAX: 530-538-2979
kwilliam@thermalito.org

REGION 2

17-J.P. MORRIS

Kristen Keith
4210 Technology Dr, Fremont, CA 94539
Bus: 510-659-2587 FAX: 510-659-2566
KKeith@Fremont.k12.ca.us

22-SAN LEANDRO

Terri Vander Stouwe
15362 Dewey St., San Leandro, CA 94579
Bus: 760-887-3677
vanderstouwe@msn.com

33-CENTRAL ALAMEDA COUNTY

Open. If Interested, Please contact
211 Ridgeway, Santa Ana, CA 95401
Bus: 708-528-5353

48-REDWOOD EMPIRE

Dana Rudy
Bill Schuster at 408-522-2216
or bill_schuster@fuhsd.org

68-ANTIOCH

Cathy Oliver
21 Texas St. Antioch, CA 94509
(925) 779-4700
cathyoliver@antioch.k12.ca.us

82- MT. DIABLO

Mary Ellen Lower
3436 Moretti Dr., Concord, CA 94519
Bus: 925-687-8524
Maryellenlower@gmail.com

REGION 3

18-LODI

Cynthia Parker
1305 E. Vine St. Lodi, CA 95240
(209) 331-7155
cparker@lodiussd.net

32-ROCK & ROSE

Dianna Leen
400 Derek Pl, Ste. D, Roseville, CA 95678
Bus: 916-782-8860 FAX: 916-726-7732
dianna@rcsdk8.org

58-PLA VADA

Open. If Interested, Please contact
Maria Luisa Hernandez at 916-686-7797
or mlHernan@egusd.net

78-ELK GROVE

Maria Hernandez
9401 Morcott Way, Sacramento, CA 95829
(916) 686-7797 7875
mlHernan@egusd.net

REGION 4

37-ANTELOPE VALLEY

Jacquelin Speidel, SNS
1212 East Ave. S Ste B Palmdale, CA 93550
Bus: 661-575-1053
jspeidel@avhsd.org

46-SANTA CLARITA VALLEY

Mary Jo Kremer
25210 Anza Dr, Valencia, CA 91355
Bus: 661-269-0950
MaryJoKremer@yahoo.com

REGION 5

09-KERN COUNTY

Pamela Lay
2105 Carrere St., Bakersfield, CA 93308
(661) 631-5924
layp@bcسد.com

38-CENTRAL VALLEY

Tootsie Rogers
29821 Road 48, Visalia, CA 93291
Bus: 559-730-7962 FAX: 559-739-8788
progers@visalia.k12.ca.us

REGION 6

25-SESAME

Gloria Torres
1603 W. 9th St., Santa Ana, CA 92703
(714) 431-1900 64124
gloria.torres@sausd.us

26-EL MONTE

Martha Reyes
3832 De Garmo., El Monte, CA 91731
(626) 575-2028

36-SOUTH BAY

Deborah A. Oviedo
2335 Plaza del Amo Torrance, CA 90509
(310) 972-6350
deboviedo1@gmail.com

64-FOOTHILL

Peggy Caballero
1326 W Philadelphia St, Ontario, CA 91762
Bus: 626-965-3448 FAX: 626-810-4859
Peggy.Caballero@yahoo.com
& Kellie Cervantes
15959E Gale Ave, City of Industry, CA 91716
Bus: 626-933-3907
Email: kcervantes@hlpusd.k12.ca.us

REGION 7

14-RIVERSIDE COUNTY

Barbara Durham-Whitman
1550 3rd St, Riverside, CA 92504
Bus: 951-788-7316
BDWH53@hotmail.com

44-SAN BERNARDINO COUNTY

Brenda Ajiringheye
15579 Eighth St Victorville, CA 92392-3348
Bus: 760-245-5221
Brenda_ajiringheye@yahoo.com

54-DESERT HIGH LOW

Martha Long
83127 Ruby Ave, Indio, CA 92201
Bus: 760-238-5427
martha.long@dsusd.us

66-CLAREMONT

Sarina Acosta
699 N. Mountain Claremont, CA 91711
(909) 398-0358
sacosta@cusd.claremont.edu

111-DESERT STARS

Myrna Mann
69-250 Dinah Shore Dr, Cathedral City 92234
Bus: 760-770-0191
mmann@psusd.us
& Arla Provo
705 Palm Ave., Palm Springs, CA 92264
Bus: 760-770-8548 FAX: 760-770-8545
Email: aprovo@psusd.us

REGION 8

07-SAN DIEGO COUNTY

If Interested, Please Contact
Dena England at 760-752-1250
or dena.english@smusd.org

15- NORTH SAN DIEGO COUNTY

Dena England
255 Pico Ave, Ste 250, San Marcos, CA 92069
Bus: 760-752-1250 Fax: 760-752-1137
dena.english@smusd.org

SUPERVISORY CHAPTERS

01-SOUTHERN CALIFORNIA

Elizabeth Brown-Smith
7926 Calmada Ave, Whittier, CA 90602-2713
909-595-1261 x31322
eabrown@walnutvalley.k12.ca.us

02-NORTHERN CALIFORNIA

Anna Fisher
1936 Carlotta Dr Concord, CA 94519
925-682-8000 x4055
fishera@mdusd.k12.ca.us

10-CENTRAL CALIFORNIA

Terri Soares
933 W. 15th Street, Merced, CA 95340
209-385-6654
tsoares@mcsd.k12.ca.us

20-FAR NORTH

Michelle Larsen
3200 Adams Ln Redding, CA 96002
530-224-3206
mlarsen@shastacoe.org

45-MOTHER LODE

Kathy Drennen
173 Cornerstone Way, Manteca, CA 95336
209-239-0731
kdrennen@lusd.net

www.CALSNA.org



CALIFORNIA SCHOOL NUTRITION ASSOCIATION

210 North Glenoaks Boulevard, Suite C
Burbank, CA 91502
818-842-3040 FAX 818-843-7423
www.CALSNA.org

- NEW Renewal Reinstatement

Member #

SUBSCRIPTION PLEASE PRINT OR TYPE

Name

Job Title

District

School

WORK Address

City State Zip

WORK Phone

FAX #

Email

Home Address

City State Zip

Home Phone

Chapter #

2nd Chapter* #

*Your CSNA Subscription allows you to affiliate with ONE local chapter. You may choose to join an additional local chapter for \$5

All mailings will go to your home address unless you indicate otherwise below:

- Send all mailings to my WORK address

Your information will be printed in the Membership Directory unless otherwise indicated below:

- Exclude my HOME address
Exclude my email address
Exclude ALL information from Directory

Person who introduced you to CSNA:

- Employer Pays dues: YES NO
Employed by: Public School System
Private School System
Private Management Company

SUBSCRIPTION CATEGORIES:

Includes SNA, CSNA and Local Chapter Dues (Please Check ONE)

- Foodservice Employee \$42
Foodservice Manager \$47
Student \$42
Retired \$42
Foodservice Director/Supervisor** \$155
District Major City State Agency
Foodservice Educator** \$155
Other (Principals, etc.)* \$155
Affiliate*** \$20
Part-Time Retired
I would like to Join a 2nd Local Chapter \$5

TOTAL \$

**Dues allow you to join one supervisory chapter in place of a local regular chapter. You may choose Chapter 1, 2, 10, 20 or 45

***All foodservice employees working less than 4 hours and retired members who do not choose to vote in SNA National elections or receive a subscription to School Food Service & Nutrition magazine, but need SNA membership to maintain certification

PAYMENT INFORMATION:

Please make checks payable to CSNA or pay by Credit Card

Name on Card

Card #

Exp. Billing Zip Code

Billing Street Number

V Code

V Code is the 3 digit code on the back of VISA and MC and the 4 digit code on the front of AMEX

Signature

Mail your COMPLETED application & payment to: California School Nutrition Association 210 N. Glenoaks Blvd., Suite C Burbank, CA 91502

Approximately eight percent of the CSNA subscription Price is used for lobbying purposes and are non tax deductible as an ordinary and necessary business expense.

Taxpayer's Identification # 95-2626680

Winter 2012 47

SUSTAINING MEMBER APPLICATION



**CALIFORNIA
SCHOOL NUTRITION
ASSOCIATION**

*Headquarters office:
210 N Glenoaks Blvd., Suite C
Burbank, CA 91502
818-842-3040 • FAX 818-843-7423
www.CALSNA.org*

NEW Renewal Reinstatement

Person who introduced you to CSNA:

PLEASE PRINT OR TYPE

Name _____

Title _____

Company _____

Address _____

City/State/Zip _____

Work Phone _____

FAX # _____

Email _____

*Please staple your
Business Card
Here*

Signature _____

Date _____

DUES:

Check the box of the chapter(s) you wish to join:

You MUST join CSNA *and* at least one chapter

Dues are per Individual.

Company Memberships NOT available.

CSNA(Mandatory)	<input checked="" type="checkbox"/>	\$100
CENTRAL(CCSNA #10)	<input type="checkbox"/>	\$30
FAR NORTH(FNCSNA #20)	<input type="checkbox"/>	\$30
MOTHER LODGE #45	<input type="checkbox"/>	\$30
NORTHERN(NCSNA #02)	<input type="checkbox"/>	\$30
SOUTHERN(SCSNA #01)	<input type="checkbox"/>	\$25

TOTAL \$ _____

Reminder:

You MUST join CSNA *and* at least one chapter

PAYMENT INFORMATION:

**Please make checks payable to CSNA
or pay by Credit Card**

Name on Card _____

Card # _____

Exp. _____ Billing Zip Code _____

Billing Street Number _____

V Code _____

*V Code is the 3 digit code on the
back of VISA and MC and the 4
digit code on the front of AMEX*

Signature _____

Mail your COMPLETED application & payment to:

**California School Nutrition Association
210 N. Glenoaks Blvd., Suite C
Burbank, CA 91502**

*Credit Card Payments may be FAXED to:
(818)843-7423*

QUESTIONS? Call (818)842-3040

THE FAR EAST FOR FAR LESS.



Less cost. Less prep. *More for your school.*

Cravin' Asian? Your students are. Fortunately, it's easy and economical to offer it with the new Precision Foods Asian Passport line of Foothill Farms® seasonings and sauces. You can now menu zesty Mandarin Orange chicken with stir-fried rice, bold BBQ Teriyaki noodle bowls, spicy General Tso's pork wraps—and much more.

Take your menu places today. Try a sample at www.precisionfoods.com/passport.



FOOTHILL FARMS™

BBQ Teriyaki Sauce • General Tso's Sauce • Mandarin Orange Sauce • Sweet & Sour Sauce
Sweet Thai Chili Sauce • Asian Noodle Seasoning • Asian Stir Fried Rice Seasoning

Cultural Exchange 2011 A Trip To The Middle Kingdom



By Tony Roberts

Last April, an extremely large group of fifty intrepid school food service professionals went to China to learn about school meals in China and experience Chinese culture. In addition to a school visit, the group learned about various types of Chinese cuisine, attended cooking school, and visited markets and educational gardens. Of course, all of the important cultural sites were visited with plenty of time left for shopping.

The educational highlight of our trip was our school visit to one of Xi'an's (home city to the Terra Cotta Soldiers) most prestigious high schools, Gaoxin No 1 High School. The school is one of the top science and technology schools in China, sending many of its graduates onto the top universities in China as well as every one of the top one hundred universities of the world. The school's students actively participate in international cultural exchange programs; many go abroad, especially to the United States, but the school also hosts foreign students. One of our delegates, Leanne Frame from the William S Hart High School District, received quite a surprise when she walked into a classroom filled with students visiting China from her own district.

Since the outbreak of SARS (Severe Acute Respiratory Syndrome) and the bird flu, the Chinese government has been reluctant to allow groups from the "West" to visit schools. We felt very honored that our group was given permission to make a visit. We were even more honored by the reception we received at the school; a banner hung from the school that said, "Welcome California School Nutrition Members." A fancy conference room, a photographer, and government representatives from the city and region attended to make presentations. After a presentation on the school's educational achievements, the canteen director described the meal program to us.

Students that are admitted (through examination) to the Gaoxin No 1 High School come from many parts of the region and are unable to go home. The school is therefore set up as a boarding school and three meals daily are served. The menus are created using the recommended daily nutrition allowances for Chinese distributed as follows: 30% for breakfast, 40% for lunch, and 30% for dinner. The goal is a safe, science based diet that is fast and convenient. The school chef alters the menu to utilize seasonal ingredients and keep excitement among the students. His goal is "to inspire the tongue." Almost all foods are brought in daily because storage is limited. Suppliers undergo frequent inspections to ensure food safety. In addition

to the nutrition component to health, all students are given medical exams prior to every term. Any student found to be overweight is put on a special exercise program.

Both Western and Chinese foods are served at breakfast. Western foods included eggs, milk, pastries, cereal, and sausages. Chinese foods included porridge, soybean milk, steamed bread and processed vegetables.

Lunch is defined as a transverse meal. The goal is to serve foods that are easily digestible, high in fiber and sufficient in energy. A typical lunch menu follows these guidelines:

- 125 grams of rice
- 75 grams of animal protein
- 70 grams of beans
- 200 grams of vegetables
- 70 grams of fruit

Dinner is a smaller version of lunch; however, menus attempt to be very light on fat for the evening meal. Students can also buy snacks from the canteen. The most popular snack is noodles. To try to increase vegetable consumption, flavors such as carrot and spinach are offered. Vegetables are also mixed into the entrée dishes as well, sometimes in a pureed form. Chefs find that dumpling filling is an excellent vehicle for "hidden vegetable delivery." It appears that one of the things Chinese kids have in common with American kids is that it is difficult to get them to eat their vegetables.

Meals are part of the tuition that students pay to attend the school. In the event that a student's family is unable to pay for the tuition, the regional government has a procedure for financial aid. The target costs for both food and labor for school meals are: 3 RMB for breakfast, 6 to 7 RMB for lunch, and 6 RMB for dinner. At today's exchange rate, that translates to approximately, 50 cents for breakfast, \$1.10 for lunch, and 95 cents for dinner.

In order to give us a a comprehensive sample of school lunch, the school gave us a multi-course meal that included many more choices than the standard daily offerings. The menu included: chicken cutlet, sautéed beef filet, dumplings, soup, and salad. It even included a dessert, something not frequently served in China. Fruit is usually the last course; we all learned very quickly that when the watermelon came out, it was time to depart.

Continued on Page 52

We also learned that in China, at both primary and secondary levels, the lunch break is two to two and one half hours. Nap time is part of the daily regimen; elementary students that eat at school take a nap after lunch and then continue school from 2:00 P.M. to 5:00 P.M. For students that are close enough to go home for lunch and have family at home (usually the grandparents), they take their lunches and naps at home and return to school. With the one child policy of the Chinese government, there are often grandparents available. Places known as boarding houses have opened near schools for those students that live near school but can't return home for lunch because both parents are working (and no other family available). The "boarding houses" contract with parents to provide lunch and a bed for students during the break. Each boarding house facility takes in four to six students.

During our school visit we also had the opportunity to tour the school with student guides. They were very candid about their opinions on a variety of topics. They also discussed that there is a lot of pressure on them to succeed at school. Advancement in China is based on testing results, but adding to the pressure from competition at school is pressure from home. Because of the one child policy in China, parents are putting tremendous pressure on their children to achieve at school. Because of these pressures, the students often study during their daily rest breaks and take supplemental classes on the weekends.

There were other educational activities during our two week tour of China. One highlight was hands-on culinary training at the Yangshou Cooking School. Each participant had his own wok and tools. Dishes we learned to prepare were Chinese eggplant Yangshou style, chicken with cashews, pork with vegetables and oyster sauce, and vegetables with garlic. At cooking school, we learned the standard measuring device was a spatula with a lip around two edges. For those of us that went to cooking school, it was more than just an educational experience; it was dinner. If it didn't taste right, you had no one to blame but yourself. The cooking school experience also included a trip to the local produce and meat market. It seemed like everything was sold there: snails, eels, fish, chickens, rabbits, and some of the largest vegetables I have ever seen. Most of the animals, except for cows and pigs, were sold live. We were very disappointed to learn that in Yangshou, dogs were still eaten.

Our final educational activity included a visit to a bilingual kindergarten in the city of Yichang, the home of the Three Gorges Dam. We were welcomed by the school with a band comprised of kindergartners. At the school we divided into groups to visit classrooms to observe both the teaching of English and the afternoon activity (we were too late for lunch). The activity of one classroom was creating two murals with the hands and feet of every student, one of the boys and one of the girls. The girls proceeded to follow instructions and placed paint on their hands and feet and neatly made impressions of their hands and feet on the paper. The boys on the other hand, created a total mess on their paper and it seemed like it took forever to get them to sit down and get cleaned up. Some things are universal.



Of course, the cultural exchange trip would not be complete without taking in some of the famous historical sights of China. In Beijing we saw the Forbidden City, Temple of Heaven, took a rickshaw ride, and walked on the Great Wall of China. Some of us were even able to take the toboggan ride down from the top of the Great Wall. In Xian, in addition to our school visit, we went to see the Terra Cotta Soldiers. We had our share of water adventures too: we cruised down the Li River in Guilin to see the famous mountains that appear on the back of the Chinese money, took a three night cruise down the Yangtze River, and a canal ride in Tongli, the Venice of China. After visiting the historical areas of Shanghai, we were turned loose to shop, shop, shop. It seemed like everyone took advantage of the free second suitcase policy of China Airlines on the trip home.

Next April, the cultural exchange will be visiting Africa from April 12 to 29 for a safari. A bonus one week trip during President's Day week in February will also be offered; we have received permission to travel to Cuba to see school food service there.

GOODHEART *Sure Chef*[™]

Anything but ordinary. Everything extraordinary.™

YOUR KITCHEN'S ANNEX

Providing Customizable Prepared Foods



- **Chicken Sausage**
- **Chicken Sausage Pancakes**
- **Chicken Sausage Biscuit**
- **Chicken Sausage, Egg and Cheese Biscuit**
- **Burritos**
- **Flat Bread Sandwich**
- **Cafeteria Entrée Kits (50 servings per case)**
 - **Meatballs w/Brown Gravy and Noodles**
 - **Meatballs w/Marinara and Spaghetti**

**** CN and Whole Grain Options****

**** Nutritional Value of Chicken with the Taste of Pork or Beef****

**Easy to Use, can be Microwaved or Baked
Sandwiches are Individually Wrapped
We can process your Commodity Chicken**



**Manufactured by:
GOODHEART BRAND SPECIALTY MEATS**

**909 996-4648
innovativefoods@aol.com**

www.goodheart.com

A Golden Apple Salute for Hort Elementary School



By Brenda Robinson, Director of Food Services, Bakersfield City School District

USDA Food and Nutrition Service developed the HealthierUS School Challenge to recognize schools that create healthy school environments by promoting good nutrition, physical activity, and nutrition education. On October 12, USDA and CDE presented Bakersfield City School District's Hort Elementary School with the Gold Award of Distinction.



Bakersfield City School District demonstrated initiative, creativity and resourcefulness to meet the challenge to provide nutritious meals that include 51% whole grain products and more fresh fruits and vegetables. Additionally the students enjoyed the challenge of walking enough miles to reach the Statue of Liberty and back. Schools provide nutritious meals to help students be better prepared to meet academic challenges and families need to know that their children have access to healthy meals at school.

Hort School is a golden example of what can be achieved when parents, students, staff, administration and the community support our goal of teaching children that maintaining a healthy lifestyle will help them achieve their personal dreams.



NOT JUST A DELIVERY SERVICE

We provide a foodservice program tailored to the needs of your school district.

*Let the benefits of our foodservice program save you time...
time you need to accomplish your educational goals.*



Program Benefits

- *Culinary Expertise and Equipment Solutions*
- *Over 12,000 products to choose from*
- *Ability to bring in the products that you want*
- *Easy-to-use online ordering*
- *Custom order guides built to your needs*
- *On-staff experts such as Chefs, Registered Dietitian, Nutritionists and Marketing Experts*
- *Nutrition analysis and cost evaluations*
- *Top-of-the-line Food Safety and HACCP plans*
- *Over 25 years experience providing specialized foodservice programs for educational institutions*



Call today to develop a program customized to your unique needs.



US Foods | Fullerton
phone 714-441-2979 • fax 714-441-3416
392 W. Walnut Ave. • Fullerton, CA 92832





January 2012

12	NorCal SNA Chapter Meeting	#02
19	Far North SNA Educational Meeting	#20
25	MotherLode Chapter Meeting	#45

February 2012

3	Southern Cal SNA Meeting	#01
4	CSNA Board Meeting	CSNA
16	Far North SNA Educational Meeting	#20

March 2012

4-7	SNA Legislative Action Conference - Washington, D.C.	SNA
5-9	National School Breakfast Week - "Go For Gold"	SNA
15	NorCal Chapter Meeting	#02
15	Far North SNA Business Meeting	#20
25-26	CSNA Legislative Action Conference - Sacramento, California	CSNA
28	MotherLode Chapter Meeting	#45
29	Central Cal SNA Meeting	#10
30	Southern Cal SNA Meeting	#01

April 2012

19	Far North SNA Educational Meeting	#20
----	-----------------------------------	-----

May 2012

4-8	ACDA Conference - Costa Mesa, California	ACDA
10	NorCal Installation of Officers	#02
18	MotherLode Legislative Fundraiser	#45
19	CSNA Leadership Workshop - Oakland, California	CSNA
20	CSNA Installation Dinner, Napa, California	CSNA
20-22	CSNA Industry Seminar - Silverado Resort, Napa, California	CSNA

June 2012

1	Southern Cal SNA Installation Meeting	#01
---	---------------------------------------	-----

July 2012

15-18	SNA Annual National Conference - Denver, Colorado	SNA
-------	---	-----

November 2012

8-11	CSNA 60th Annual Conference - Pasadena, California	CSNA
------	--	------

November 2013

14-17	CSNA 61st Annual Conference - Palm Springs, California	CSNA
-------	--	------



*Please note that are tentative and subject to change
For further information on CSNA events, including Chapter events
www.CALSNA.org or call (818)842-3040
For more information on SNA events, please visit www.schoolnutrition.org*



A Journey to Exotic Taste

Soaring Dragon Asian Sauces provide authentic flavor, versatility, reduced prep time and allow for creative freedom when used as a base to create your own unique dishes.

Our flavorful sauces include:

- *Asian Brown Sauce*
- *General Tso's Sauce*
- *Hunan Orange Sauce*
- *Szechwan BBQ Sauce*
- *Sweet & Sour Sauce*

For recipe ideas visit www.jtmfoodgroup.com or view our Asian recipe videos, along with recipes for other JTM products, at www.youtube.com/user/jtmfoods.



sesame chicken



asian meatballs



FOOD GROUP

JTM Food Group

Harrison, Ohio

800-626-2308

www.jtmfoodgroup.com



They Count on YOU... You can Count on Gold Star.



Your customers depend on you for **CHOICE, VARIETY, and VALUE.**
Our commitment is to stock the widest variety of items
for Child Nutrition Programs.

Gold Star is a service you and your customers can count on!

Call us or visit our web site:

800-540-0215

www.goldstarfoods.com

