



THINK FOOD
School Nutrition Programs
Shipment 1 & 2
August & September 2016



USDA FOOD Shipment 1 & 2 Update

The USDA Foods shipment schedule and Think Food newsletters for SY 2016-2017 are located on the Office of Public Instruction (OPI) School Nutrition

website. This website is located at http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/index.html. The shipment schedule is subject to change based on USDA Foods availability and warehouse space.

Please Note:

A copy of the shipment schedule is included in this mailing. If you have any concerns or questions regarding how many cases are coming at any given time throughout the year please contact Tessa Bailly at 406-444-4412 or tbailly@mt.gov. Remember a Notice of Shipment report will come before each shipment and will state how many cases are coming on that particular shipment.

A Blast from the Past!

I have recently been going through past School Nutrition newsletters from 1955 and thought it would be fun to share some content from them. It is fun to see how times have changed. I will be featuring a new segment from these past newsletters in each Think Food this year.

September 1955

“Listed below are foods that are more or less plentiful in the Western Area. Purchase of these foods should not be reported on the monthly claim as ‘abundant food purchases’ but are listed here in order to point out what might be a ‘good buy’ in your community.”

- Lamb
- Broilers and Fryers
- Canned Tuna

- Dried Beans
- Canned Grapefruit Sections
- Grapes
- Rice
- Lard
- Fresh and Processed Lemons and Limes

USDA Foods Changes for 2016-2017

A few items that were on the order form for this school year will not be coming due to low order volumes and/or not being able to split with a neighboring state. Below are the following items that will not be coming. Please make the necessary adjustments to your entitlement. There will be plenty of items on the “Extra” list during the school year for you to use your entitlement up.

- Raisins
- Whole Wheat Flour 100%
- Cherries
- Carrots, diced
- Oats
- Peanut Butter, individual packs
- Vegetable Oil

There are two items, beef crumbles and rotini, that we were unable to get in the full quantity ordered. If you ordered either one of these items you may have a few cases less coming your way.

Cranberries were ordered but not in the bulk size as listed on the order form. They are coming in the individual portions sizes (300/1.16 oz. packages per case). Due to the different pack size I am not going to assume all schools that ordered the bulk want the individual packages. So these cranberries will go on the “Extra” list (when it becomes available) and if you would like some you can let me know.

We are sorry for any inconvenience these changes may cause. Please let Tessa Bailly at tbailly@mt.gov or (406)444-4412 know if you have any questions or concerns.

FREE Mushrooms

We were able to receive a FREE sample of frozen, diced mushrooms (20 pound case) from the Mushroom Council for each school district participating in the National School Lunch Program in Montana. These mushrooms will be available to order on next year's USDA Foods order. Recipes are included to help give ideas on how to use the mushrooms. Please try them out and let Tessa Bailly at tbailly@mt.gov know how you like them.

DoD Fresh

All schools that requested a DoD Fresh amount on their USDA order form are able to go into FFavors and begin using their funds. Please remember you need to receipt your order within 7 days after you receive it from Sysco.

Also, please remember to not to mix up your DoD allocations and orders with your FFVP (Fresh Fruit and Vegetable Program) orders. Remember you cannot order fruits and vegetables from DoD and use them in your FFVP program. And remember you have ALL year to use your DoD funds.

Value of USDA Foods Report

The Value of USDA Foods Report for FY2016 (school year 2015-2106) is on our website at: http://opi.mt.gov/pdf/SchoolFood/FDCP/16ValueUSDA_Foods.pdf

Fall Workshops

Join the OPI School Nutrition Program Specialists for the SY2016-17 Fall Workshops. To ease travel stress, the workshops will be located at destinations around the great state of Montana. Pick your favorite and join us for a day of fun and learning. The workshop is FREE and lunch is provided. Please fill out a separate registration form for each person attending from your district so we have an accurate attendance and meal count. Please register at the links below each sites.

Topics Covered:

- Free/Reduced Meal Benefits

- Meal Patterns
- Reimbursement
- Budgeting
- General Program Requirements

Helena Workshop

Tuesday, August 23, 2016

Western Star Room, Great Northern Hotel
835 Great Northern Blvd
Helena, MT 59601
9am-3pm

<http://app.keysurvey.com/ff/1055590/11f4/>

Great Falls Workshop

Wednesday, September 7, 2016

Holiday Inn
1100 5th St South
Great Falls, MT 59405
9am-3pm

<http://app.keysurvey.com/ff/1055592/1478/>

Billings Workshop

Thursday, September 8, 2016

Grand Ballroom A, Crowne Plaza
27 North 27th St
Billings, MT 59101
9am-3pm

<http://app.keysurvey.com/ff/1055239/2052/>

Missoula Workshop

Tuesday, September 13, 2016

Confluence Room, Courtyard Marriott
4559 N Reserve St
Missoula, MT 59808
9am-3pm

<http://app.keysurvey.com/ff/1055583/9199/>

Kalispell Workshop

Wednesday, September 14, 2016

Glacier Rooms, Hilton Garden Inn
1840 US Hwy 93 S
Kalispell, MT 59901
9am-3pm

<http://app.keysurvey.com/ff/1055585/ae14/>

Miles City Workshop

Wednesday, September 14, 2016

Yellowstone River Room, Sleep Inn

1006 S Haynes Ave

Miles City, MT 59301

9am-3pm

<http://app.keysurvey.com/f/1055584/77c1/>

Glasgow Workshop

Thursday, September 15, 2016

Cottonwood Inn

45 1st Ave NE

Glasgow, MT 59230

9am-3pm

<http://app.keysurvey.com/f/1055581/6619/>

Bozeman Workshop

Wednesday, September 21, 2016

Stadium Club Room, Montana State University

1 Bobcat Cir

Bozeman, MT 59717

9am-3pm

<http://app.keysurvey.com/f/1055580/1d31/>

Sprouting Success: 2016 Montana Farm to School Summit



Mark your calendar for the Montana Farm to School Summit: Sprouting Success to be held on September 22-23, 2016 at Montana

State University in Bozeman. Learn and share how Montana schools and programs are sprouting success through the core elements of farm to school--serving local foods, school gardens, and nutrition, agriculture, and food education. Workshops, field trips, and networking opportunities will provide inspiration and skill building. The summit will feature Montana farm to school champions as well as Chef Ann Cooper who is nationally renowned for her work inspiring innovation in school meals. For more information and to register visit: https://tofu.msu.montana.edu/cs/f2s_2016.

For more information contact Aubree Roth, Montana Farm to School Coordinator, at aubree.roth@montana.edu or 406-994-5996.

Montana Harvest of the Month Program



Montana K-12 schools and afterschool programs can now register for the Montana Harvest of the Month program, which will begin

September 2016! The Montana Harvest of the Month program showcases Montana grown foods in Montana schools and communities. Each month, the schools participating in the program focus on promoting one locally grown item (e.g., winter squash) by serving it in a meal, offering taste tests to students, and doing educational lessons and activities surrounding both the nutritional and agricultural aspects of the food. Montana Harvest of the Month is a perfect way to launch or grow a farm to school program as it provides an easy framework to follow and ready-to-use materials

More information and registration visit:

www.montana.edu/mtharvestofthemoth

Montana Crunch Time – October 24, 2016



Mark your calendar and find your apples because Montana Crunch Time is coming! Celebrate Food Day and National Farm to School Month with fellow Montanans by crunching into locally and regionally grown apples on October 24, 2016 at 2 p.m. We encourage all Montanans to join the crunch this year. Grab an apple, your colleagues, family, or friends, and join us for the loudest crunch yet!

For more information visit:

<http://www.montana.edu/mtfarmtoschool/mt-crunch-time.html>

Sysco is Offering ServSafe Classes for Customers

If you are a Sysco customer and need to update your ServSafe credentials please look into attending one of the upcoming classes.

- September 22, 2016
Holiday Inn Express in Bozeman, MT
- November 10, 2016
Big Horn Resort in Billings, MT

Course fees for all courses are \$135.00 per participant. For specific information or to obtain a registration form contact Sysco Montana's Carole Makin at (406) 247-1133 or makin.carole@mt.sysco.com