

Feeding Bodies. Fueling Minds.

The state of the state

KSNA Fall Challenger 2022





Meet your KINA OFFICERS

Leah Feagin - President

- Loves yoga, fishing with her husband, and a good book.
- Her blended family includes Logan 27 years old, Brittany 25, Seth 24, Conner 21, and Lexie 14.
- Something you may not know...when she began college she initially majored in journalism.

Steve Abbott - President-Elect

lama proud papa of 3. I have an 18 year old daughter who is a college student, a seven year old son and a 3 and a half year old son. I have one dog {a miniature schnauzer} and a new kitten that the family couldn't live without. My whole family loves music. We probably spend more time listening to music than we do watching television. Throughout time, I've played several musical instruments but always come back to the guitar. #GoBigBlue! Fun Facts: I love to cook and I love mustangs.



Michelle Coker - Vice President

lamblessed to be married to my college sweetheart for 29½ years *who's counting *with a 23 year old daughter in the workforce and a 20 year old son in college. When not at work you can find me on the lake year round or hopefully in a horse barn. Even though lamoriginally from Ohio, I bleed Blue.

Wendy Young - Secretary/FinanceOfficer

lammarried to my high school sweetheart {Todd}, we have 2 wonderful kids {Ashlen and Lucas} & 3 goldendoodles dogs {Teddy, Lexie Lou and Brownie}. I spend my extra time carpooling my kids from one sporting event to another. My all time favorite past time is being their Mom and their biggest fan. Go Rebels! \love taking photos {lots & lots of photos} the memories they hold are priceless. I'm sure you'll catch me asking you to smile for a picture. Fun fact: \lupgraded my phone storage because \land have over 22K photos. \land REALLY \like taking pictures.



PRESIDENTS LETTER

October 2022

HELLO KSNA CREW!

"Individually we are one drop, together we are an ocean"

I am so thankful for you and your commitment to KSNA. Kentucky has the best of the best in school nutrition, as is evident by the efforts of our members to feed students under any circumstances, showcase their programs, and to legislate for our kids. Our hearts go out to the Eastern KY flood victims and KSNA along with Industry has supported our members graciously with donations.

KSNA/KDA Administrators conference hosted 165 registered attendees and 55 Industry booths. A huge thank you to Admin chair and co-chair Stephanie Caldwell and Lena Reese (in addition to many others) on all their hard work and donated time to make it successful! We appreciate KDA and their willingness to partner with us.

Kuddos to our Platinum Industry Partners and all Industry Partners for supporting the work of our association on many levels. Our executive board and conference committee has been working hard since annual conference 2022 ended to create an even better 2023 annual conference.

Thank you to President Elect Steve Abbott, Vice President Michelle Coker, and Secretary/Treasurer Wendy Young for working diligently to support my role as President! And the support they have provided the association by filling the gap during the executive director search. "A smooth sea never made a skilled sailor."

Thank you to all those working hard to move KSNA forward and build our better boat!

Leah Feagin **KSNA President**

270-247-4481

leah.feagin@mayfield.kyschools.us



Region 1 Director

Penny Holt and Lynsi Barnhill

Region 2 Director
Chris Minor and Katie Ellis

Region 3 Director
Bill Anthony

Region 4 Director

<u>Anna Lusk</u> and <u>Austin Dacci</u>

Region 5 Director

<u>Tabatha Johnson</u> and <u>Melinda Nicholson</u>

Region 6 Director
Lee Ann Conner and Christy Pritchett

Manager/Employee Section Chair
Bridgett Thomas

Administrator Chair Stephanie Utley

Administrator Chair-Elect Lena Reese

Industry Advisory Council Chair <u>Mary Kuhn</u>

Past President /Nominations

<u>Jack Miniard</u>

Chapter President Representative Penny Hisel-Church Public Policy Chair Becky Lowry

Resolutions & Bylaws Chair

<u>Dan Ellnor</u>

Conference Co-Chairs

<u>Steve Abbott</u> and <u>Michelle Coker</u>

Awards Appointee
Carlina Lloyd

Membership Services Chair
Stephanie Caldwell

Communications Chair <u>Deanna Sanders</u>

Industry Relations/Exhibits Chair ir <u>Alicia Arnett</u>

Education Chair Regina Collett

Chapter Affiliation Appointee
<u>Susan Hagan</u>

Certificate Appointee
Lena Reese

KY Dept. of Education Lauren Moore

KY Dept of Agriculture

<u>Jan Hester</u>

FNS Ambassador Wendy Greenwell



Jamie Link Secretary, Education and Labor Cabinet

Jason E. Glass, Ed.D. Commissioner of Education and Chief Learner

KENTUCKY DEPARTMENT OF EDUCATION

300 Sower Boulevard • Frankfort, Kentucky 40601 Phone: (502) 564-3141 ⋅ www.education.ky.gov

October 2022

Greetings! I hope you are having a wonderful fall, that the start to your school year was smooth, and that you are excited about what the rest of this year has in store for you and your programs. I know the challenges you continue to face as you work diligently to return to some sense of normalcy.

Fall is always an exciting time of year for School Meal Programs. In October, SCN celebrates National School Lunch Week from October 10 to October 14. This year SCN is celebrating the National School Lunch Program by starting the Tray of the Month Competition. We want to help positively promote all programs across the state and a little competition is always fun! The purpose of the Tray of the Month Competition is to shine a bright light on the healthy, nutritious, and tasty meals offered daily to students across the state. Each program sponsor knows how damaging a negative social media post can be. Tray of the Month is meant to shine the light a little brighter with positive program messaging using the social media platforms of the Kentucky Department of Education. Each Tray of the Month winner will be spotlighted during Coffee and Friends and winning staff will receive a certificate and item of recognition for being selected as having the best tray for that month.

October is also National Farm to School Month ... and there is no better way to make a great tray than by using local foods! This is a great time of year to work with local vendors to incorporate farm fresh items to brighten up your menus. This is a great opportunity to utilize Supply Chain Assistance funds to purchase local foods (that are un-processed or minimally processed). Using child nutrition funds locally not only provides students with fresh, local food but also strengthens support in our communities. The USDA announced in September through SP 16-2022 that a third round of Supply Chain Assistance Funds will be disbursed to help mitigate rising costs associated with supply chain disruptions. If you need assistance with procuring local foods or ways to include them in your menu, please do not hesitate to reach out to your Schools Branch Regional Consultant.

In summer 2022, although there were fewer SFSP sponsors and sites, participating sponsors served over 3 million meals! We celebrate your hard work and intentional efforts to get nutritious summer meals to children. Summer Boost was part of the SFSP again this year, with books given away and digital math games for students to play at meal sites. Ideas were shared with parents/caregivers on how to promote literacy and numeracy in everyday life, as well as special guest readers at some sites. We appreciate KDE's Office of Teaching and Learning for another successful year of Summer Boost. There were also twelve kickoff events across the state providing outreach and community awareness of the program, and some great fun too! It was a great summer for kids in Kentucky, thanks to 135 SFSP sponsors.

Remember that our CACFP At-Risk Afterschool Program is available to serve children in your community. Contact our CACFP staff if you have questions about this program.

As always, SCN continues to try to find ways to support you and your work. Thank you again for all you do.

Lauren E. Moore, Director

Division of School and Community Nutrition

Jamen h. More



2022-23 KSNA Plan of Work extended

Professional Development

Goal	How we will measure success	Activities to complete the goal	Assigned to
KDA/Admin Conference combined	Effectiveness & Attendance of Conference	Successful Conference	Stephanie – committee
Fill KSNA Executive Director	Association fund balance increases/efficient management	Advertise, search committee, interview, present to the Board to hire	Michelle – committee
Increase buy-in among school and district level administrators and school boards to ensure members are able to participate in professional development.	Increased KSNA membership. Increased participation in educational events.	Work through Educational Coops to have conversations directly with Superintendents for why SNA/KSNA membership is so important. Get their buy-in. 1. Establish communications with cooperative leads.	Regina Collett-Education Chair Stephanie Caldwell- Membership Chair Steve Abbott- President
		2. Explore programming on how to communicate the value of participating in KSNA to school and district administrators.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott- President
		3. Communicate information about how SNA credentials can fulfill state/district professional development requirements.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott-President
		4. Work with directors involved with each coop to get the coop buy-in for being on their agenda.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott-President, Lena Reese - Admin Chair

Advocacy and Public Image

	Goal	How we will measure success	Activities to complete the goal	Assigned to
Seek permanent approval for non-congregate feeding for CACFP and SFSP meals.			Develop a statement defining what is needed to ensure the support meal program meets the true needs of the communities	Becky Lowry + PPL committee (Regional Directors)
	extern and 5151 medis.		1. Work with state on changing regulation	Becky Lowry + PPL committee (Regional Directors)
			2. Advocate for changing the regulation	Becky Lowry + PPL committee
				(Regional Directors)

Membership and Community

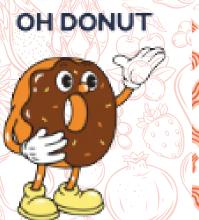
Goal	How we will measure success	Activities to complete the goal	Assigned to
 Draw inactive members into active engagement with the association. Increased participation on platforms where engagement is occurring. Number of posts/visits to social media 		Promote membership value to all membership categories at all levels (chapter, state, national)	Stephanie Caldwell-Membership Chair and Membership Committees
	Trainise. or posts, visits to social intental.	Local chapters/address inactive chapters – outreach to members on needs	Stephanie Caldwell -Membership Chair and Membership Committees
		Utilize Website, Social Media, Zoom sessions to engage Members	Stephanie Caldwell -Membership Chair and Membership Committees
		Proactively recruit members into existing outlets (e.g. Facebook)	Stephanie Caldwell -Membership Chair and Membership Committees
Maintain and/or increase Membership Levels	Increase in membership numbers Board members each recruit 2 or more new	Use strategies above	Stephanie Caldwell - Membership Chair, Board Members
	members	Participate in SNA national membership campaigns	Stephanie Caldwell - Membership Chair, Board Members
		Board members commit to recruiting new members	Stephanie Caldwell - Membership Chair, Board Members
		Regional Directors to encourage District Directors to require SNA certificates for employees.	Regional Directors
		Regional Directors encourage District Directors to provide recognition for employees who have achieved or advanced their SNA certificates or SNS credential	Regional Directors

Governance and Operations

Goal	How we will measure success	Activities to complete the goal	Assigned to
Policies & Procedures Manual UPDATE to	Manual completed.	Parliamentarian will create a task	Dan Ellnor-Res/Bylaws Chair
align to the updated Bylaws.	Travel Policy adopted.	force to oversee the revision of the	(point Committee)
	 Adoption of "umbrella" SNA policies. 	KSNA Policy and Procedures Manual	
		Adopt "umbrella" SNA Policies	Task Force
		Parliamentarian will schedule	Dan Ellnor-Res/Bylaws Chair
		biweekly Meetings and set timelines	w/Task Force
		for communication and tasks	

KSNA Budget 22-23

Revenue				Revenue
	19-20 Budget	20-21 Budget	21-22 Budget	proposed 22-23
Exhibitors Fees	\$180,000.00	\$120,000.00	170,000	202000
Industry Advisory Council	\$900.00	\$500.00	500	500
Interest-Savings	\$200.00	\$75.00	30	50
KSNA Administrators	\$38,000.00	\$25,000.00	35000	30000
Managers' Retreat	\$30,000.00	\$15,000.00	25000	25000
Membership Dues	\$16,000.00	\$10,000.00	15000	15000
Miscellaneous Revenue	\$400.00	\$250.00	310	1200
Publications/Communications	\$500.00	\$500.00	250	500
State Affiliation of Chapters	\$100.00	\$50.00	60	50
State Conference Registration	\$79,000.00	\$70,000.00	77500	100000
Ways and Means	\$900.00	\$1,200.00	1000	1000
Transfer of Funds from Savings	n/a	\$34,925.00	n/a	n/a
Total Revenue	\$346,000.00	\$277,500.00	324,650	375300
Expenditures				Expenditures
ANC Manager Employee Award	\$3,000.00	\$4,000.00	3500	4000
ANC Officers	\$6,000.00	\$8,000.00	7000	8000
Board Retreat	\$2,000.00	\$0.00	1000	3500
Education	\$500.00	\$0.00	500	1000
Executive Board Expenses	\$4,000.00	\$3,500.00	4000	6000
Executive Director	\$45,000.00	\$40,000.00	40000	40000
Exhibits	\$30,000.00	\$30,000.00	31000	45000
Finance (Budget and Audit)	\$1,500.00	\$1,000.00	900	1500
Industry Advisory Council	\$1,000.00	\$0.00	0	500
Industry Relations	\$500.00	\$0.00	0	400
Insurance and Bond	\$5,000.00	\$7,500.00	8000	9500
KSNA Administrators	\$35,000.00	\$25,000.00	30000	30000
KSNA Annual Conference	\$100,000.00	\$100,000.00	100000	115000
LAC KY	\$3,000.00	\$0.00	2500	3500
Leadership Academy	\$5,000.00	\$0.00	2500	4000
Legislative Action Conference	\$20,000.00	\$15,000.00	20000	25000
Managers Retreat Exp Fall	\$30,000.00	\$15,000.00	25000	13000
Managers Retreat Exp. Spring	n/a	n/a	n/a	13000
Marketing Expense	\$1,000.00	\$0.00	500	500
Member Services	\$1,000.00	\$0.00	500	500
Misc.	\$2,000.00	\$1,000.00	1000	3000
National Leadership Conf.	\$9,000.00	\$6,000.00	7500	9000
Public Policy	\$500.00	\$0.00	250	300
Publications & Public Comm	\$30,000.00	\$20,000.00	30000	30000
Resolutions and Bylaws	\$100.00	\$0.00	100	100
Scholarships (KSNA/IAC)	\$3,000.00	\$0.00	3300	2000
SNIC/ACDA/SAE	\$3,300.00	\$0.00	3300	5000
Technology*	\$4,000.00	\$1,500.00	1500	1500
Ways and Means Exp	\$600.00	\$0.00	600	500
Total Expenditures	\$346,000.00	\$277,500.00	324450	375300

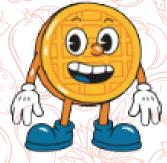


My Favourite Breakfast Element

56 **Ba** Barium

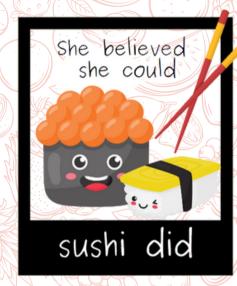
CO Cobalt 7 **N** Nitrogen

i feel so



waffle today

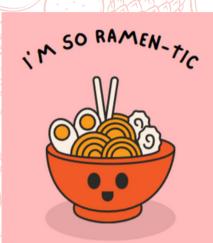
BE SO SILLY







GOUDA'



You're one in a



melon



Avo-great dayl

Grins and



Calories dont count



SNA/KSNA Membership - Well Worth It!!

Feeding Bodies. Fueling Minds."

<u>You</u> have such an important job serving school meals to our state's children. By belonging to the School Nutrition Association, you are a part of something even bigger than just your school or district. <u>You</u> are joining over 46,000 (nearly 1,700 in Kentucky) committed members from across the nation who are feeding the future. **You**, as a child nutrition professional, represent all the hungry children who eat at your school and **your voice matters** as to how and why it is done!

As a SNA member, you get a support network of friends and colleagues who understand the everyday challenges of the School Nutrition Programs (SNPs) and have access to numerous resources that will make your job easier and your programs better. With the implementation of the USDA Professional Standards, the resources that SNA and KSNA offer have become even more valuable. At a more local level, KRS 158:852 requires that school nutrition directors and/or district menu planners to hold at least a Level 2 SNA Certificate in School Nutrition or hold a SNA Credential within three years of being appointed to the position. By attending SNA and KSNA meetings and events, you have the advantage of obtaining much of the necessary training for both these requirements.

KSNA & SNA Benefits:

- Scholarships KSNA & SNA offer numerous scholarships to members and their family for continuing education
- Awards KSNA and SNA have numerous awards to recognize outstanding members
- **Webinars** members may participate in and/or view webinars on the latest happenings and changes in School Nutrition Programs
- School Nutrition Magazine & The Challenger the publications for SNA members offer articles and information for personal and professional growth as well as new product information and updates
- Legislation Guidance and Information SNA keeps abreast of important state and federal legislation that affect our programs. As a member, you can sign up for *Tuesday Morning*, an e-newsletter that gives weekly updates on legislation and policy issues
- **E-Newsletters** These newsletters from both KSNA & SNA will provide the latest media coverage nation-wide and spotlight other state and district programs which provide ideas for your programs
- Conferences and Meetings A wealth of information, networking, and professional growth are available at all the KSNA and SNA events. Attending these meetings will help you in numerous ways to advance your professional skills and make your programs the best they can be
- School District-Owned Memberships School District-Owned Memberships (SDM) is an alternative to standard
 individual memberships and designed to make it easier for school districts to pay for memberships and allow their
 employees to enjoy the many benefits of SNA membership. A SDM is owned by the district in the name of an
 individual and is transferable to another employee in the same membership category if the original assignee
 leaves employment in the district.
- **SNA/KSNA Websites** Visit the websites for up-to-date information on Nutrition, Operations, Administration, Marketing & Communication, Research and Promotional Materials for Special Events

Kentucky has a strong, vibrant, and well-respected state organization (KSNA). We have the honor of having three of our members, Melinda Turner; Dr. Janey Thornton; and Julia Bauscher, serve as president of SNA in recent years. How wonderful it has been to see these great Kentuckians shine in their leadership role and help move Kentucky and the nation forward in providing for the nutritional needs of our children. **You**, too, can shine as a School Nutrition Professional by joining SNA/KSNA today and making your voice heard! It is well worth it!

Contact: Stephanie Caldwell, FSD/SNS, stephanie.caldwell@boone.kyschools.us or 859-282-2367



NATIONAL AND STATE NEW MEMBER APPLICATION

			Member ID
Have you ever been a SNA member First Name	? Yes No	Last Name	is the property of the second
Email		Job Title	- 107mm
School District		5 School Name	6 Chapter No.
Work Phone	ள் <u>றி</u> நூ∏ு ≃	Home Phone	
) Work Mailing Address (Please indicand Address	ate preferred mailing add	dress Work Home	Suite
City		State	Zip
Home Mailing Address Address			Suite/Apt
City	-	State	Zip
) Who referred you to SNA? First Name	11.12.2 M	Last Name	(Optional) Member ID:
Member Categories	Individual	nal Dues School District/ State Agency	12 Employed by? Public School Private Management Comp
	Membership	Membership	13 Does your employer pay your dues?
SN Employee Student		\$36 _\	14) Are you responsible for school nutrition
Retired	\$36	N/A N/A	operations in your school district? Yes No
	\$36		
SN Manager	\$38	400	
District Director/Supv/Spec Major City Director/Supv/Spec	\$130	7.00	National, State Dues and Processing Fee are required.
State Agency Director and Staff	\$130		4.5 - 5.11
Nutrition Educator	\$130 \$130	\$130 _ \$130 _	15 NATIONAL DUES \$
Other	\$130	\$130	LAN GENERAL DATES
Affiliate Employee	\$18	N/A	KY (16) STATE DUES* \$.
Affiliate Retired	\$18	N/A	17) PROCESSING FEE \$ 2.5
			(18) TOTAL DUES \$.
Your STATE DUES are: (Record state	dues in the space provide	ed on right) * Select one.	19 Tax-deductible contribution to SN Foundation \$\frac{\$10 \ \$25 \ \$50 \ Other}\$
\$10.00 SNE/RET/STU/AFR/A \$30.00 DDS/MCD/SDS/OTH		M	20 TOTAL PAYMENT \$.
			CREDIT CARD INFO: EXP. DATE
		1 1 3 1 110011 1100	and I light
			#
Individual Membership Signature	<u> </u>	Date	ter or time the state of the st
		(2	FOR SCHOOL DISTRICT MEMBERSHIP (SDM) ONLY
For SDM multiple applicants, y www.schooln	ou may use a spreadutrition.org/sdm.	Isheet found at	SDM Main Contact Name
See reverse side for		on.	(Optional) SDM Main Contact Member ID
Dues subje	ect to change.		EmailBusiness Phone Number

SNA National and State Membership Application Guidelines

Membership Application for Individual and School District Memberships.

Instructions for completing the front of this application:

- 1. Please indicate if you have ever been a SNA member.
- 2. Print your full name as you would like it to appear in your membership record and on your membership card.
- 3. Print your email address and job title. All SNA members automatically receive emailed information related to the organization.
- 4. Print your current school district.
- 5. Print your current school name.
- 6. If you know your local chapter number, please fill in.
- 7. Print your work and home phone number.
- 8. Print your work mailing address.
- 9. Print your home mailing address.
- 10. Print full name of member referrer who introduced you to SNA (only needed for new members). This will give the person credits for Star Club and annual membership campaign drives. Optional: Include referrer's SNA member ID.
- 11. Please review the membership categories listed. Check one that best describes your position. School District/State Agency Membership (SDM) is a membership managed or coordinated by the school district/state agency and can be transferred to another individual in the same membership category. Please check with your district to see if you are eligible for SDM.
- 12. Please check if you are employed by public school, private school, or private management company.
- 13. Please indicate if your employer pays your dues.
- 14. Please indicate if you are responsible for school nutrition operations in your school district.
- 15. Record your national dues based on membership category checked.
- 16. Record your state dues based on the dues listed on left side of application under "Your state dues are:"
- 17. All applications must include the processing fee.
- 18. Please add national, state dues and processing fee amounts. This is the total dues amount to be paid. Applications with incorrect total amount will be returned resulting in a delay of member benefits.
- 19. Record your optional contribution to the School Nutrition Foundation. The School Nutrition Foundation is a 501(c)(3) organization and donations are tax deductible. Your contribution of \$10 or more will be acknowledged by the School Nutrition Foundation.
- 20. Add national dues, state dues, processing fee and any optional contributions. This is the total payment.
- 21. If paying by credit card, please enter your credit card information.
- 22. This box must be completed for SDM applicants.
- Please sign and date your completed application. Required for individual membership only. Mail your application and payment to SNA, SNA Depository, PO Box 719297, Philadelphia, PA 19171-9297.

Membership dues cover a full year of benefits. Processing of application takes approximately two to four weeks from receipt of payment. New members will be mailed a membership card about two weeks after application has been completely processed.

Dues			Individual	School District/ State Agency	
Category	Membership Category	Description	Membership	Membership	
SNE	School Nutrition Employee	Cooks, chefs, bakers, bookkeepers, technicians, assistants, etc.	\$36	\$36	
STU	Student	Full-time students enrolled in post-secondary nutrition, health or other food related program. Does not include right to vote.	\$36	N/A	
RET	Retired	Retired Members.	\$36	N/A	
SNM	School Nutrition Manager	Managers, head cooks, head chefs, assistant managers.	\$38	\$38	
DDS	School Nutrition Director, Supervisors, Specialist, Executive Chefs	Working in a school nutrition program at the school district level.	\$130	\$130	
MCD	School Nutrition Director, Supervisor, Specialist (Major City)	Working in a school nutrition program where the school district enrollment is 40,000 or more or city population is 200,000 or more.	\$130	\$130	
SDS	State Agency Director, Supervisor, Specialist	Working in state office for child nutrition programs, including nutrition education.	\$130	\$130	
EDU	School Nutrition Educator	Faculty working in a college/university setting.	\$130	\$130	
ОТН	Other	Principals, Superintendents, Teachers, etc. Does not include right to vote.	\$130	\$130	
AFE	Affiliate Part-Time Staff (less than 4 hours daily)	Optional membership category for retired or part-time school nutrition staff. Does not include a subscription to <i>SN</i> magazine or the right to vote in the annual SNA election.	\$18	N/A	
AFR	Affiliate Retired	OH SPITE	\$18	N/A	

Note: Contributions or gifts to SNA are not deductible as charitable contributions for federal income tax purposes. Contributions to the

Foundation are deductible for IRS purposes. \$2.00 of your national dues is used for your subscription to the SN magazine.



Top 6 Reasons to Join SNA



Free Training

Free live and on-demand webinars at your fingertips on The Training Zone



Meetings & Events

Unparalleled in-person & virtual networking & professional development opportunities



Advocacy in Action

Unyielding efforts to provide a voice for school nutrition at the state and national levels



Career Advancement

The ability to grow professionally with Certificate & Credentialing programs



School Nutrition Magazine

A subscription to SNA's award-winning publication and other timely news you need



Marketing & PR Resources

An array of tools to promote and grow your school meals program

Membership starts with



#ISupportSNA

SNA membership is a **smart investment** for you and your program.

Become a member today at www.schoolnutrition.org/join





June 13 - 15, 2022

Central Bank Center 430 W. Vine St., Lexington, KY 40507





COMING SOON



FOR

INFORMATION...



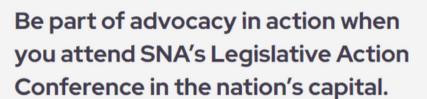


Home / Conferences & Events / Legislative Action Conference









March 5-7, 2023 | Washington, D.C.



Hotel and Travel

SNA's Legislative Action Conference will be held at the JW Marriott in Washington, D.C., located on Pennsylvania Avenue in our nation's capital. This prestigious venue provides easy access to Capitol Hill and the area's sightseeing highlights. The hotel is just three blocks away from Washington's Metro system (WMATA).

J.W. Marriott Washington D.C.

(Headquarters Hotel)

1331 Pennsylvania Avenue, NW

Washington, D.C. 20004

Check in: 4 p.m.; Check out: 12 p.m.

When planning your visit to the nation's capital, it's always best to plan ahead. For information on Washington, D.C.'s attractions and interactive maps of the city, visit www.washington.org.

Travel Information

Air Transportation

Check back for details in late 2022.

Ground Transportation

The JW Marriott is located 15 minutes from Reagan National Airport (DCA) and 2 miles from Union Station.

- UBER is available for approximately \$20 from DCA and approximately \$60 from IAD.
- Taxis are available at a rate of \$20 one-way from DCA and \$60-\$90 one-way from IAD and BWI Airports.
- If you are taking the Metro from DCA, use the BLUE line toward Largo Town Center and get off at Metro Center Station. Both hotels are less
 than a half mile from Metro Center. You must purchase a \$10 SmarTrip® card (minimum); round-trip Metro fare is approximately \$8.









Join us for SNA's Annual National Conference (ANC) July 9-11, 2023 | Denver, Colorado

Registration for #ANC23 will open in Spring 2023



Hotel Information

When planning your visit to Denver, it's always best to plan ahead. For information on Denver's attractions and interactive maps of the city, visit www.denver.org.





Location

Colorado Convention Center 700 14th Street Denver, Colorado 80202

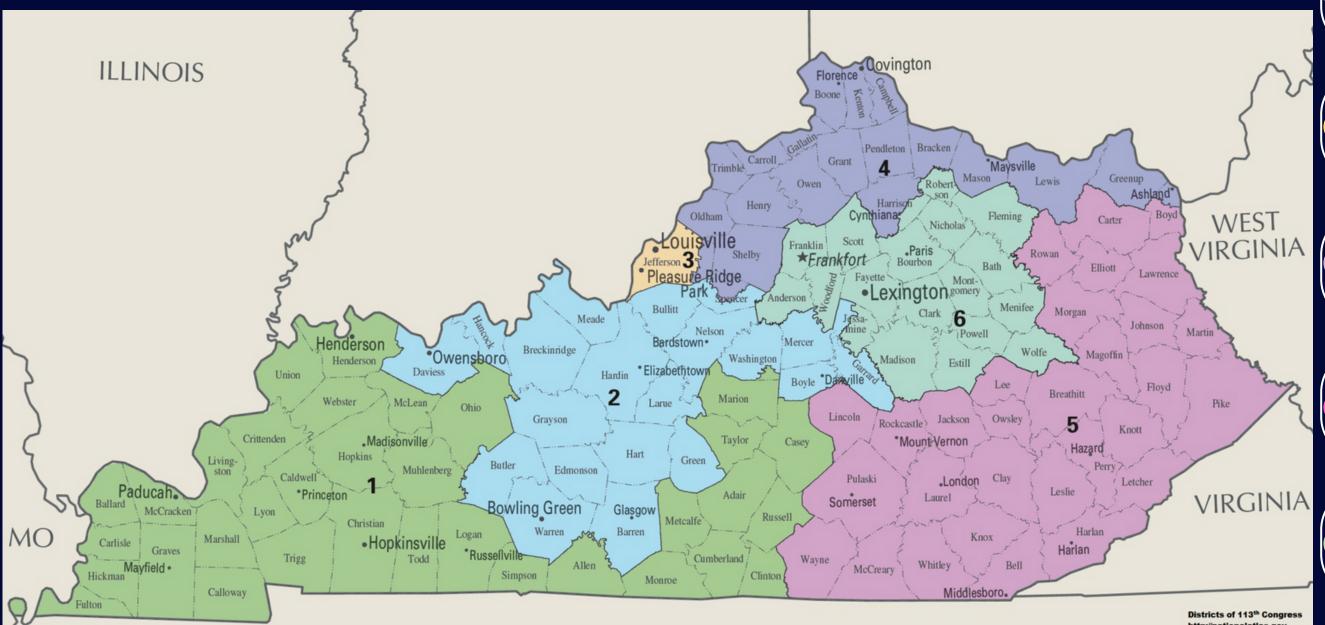
With 300 days of sunshine, a walkable downtown, thriving arts and culture, an award-winning culinary scene and the Rocky Mountains as a backdrop, Denver offers an affordable mix of urban sophistication and outdoor adventure.

Register

REGIONAL MAP OF KENTUCKY

REGION 1
JAMES COMER JR

SENATOR'S: MITCH MCCONNELL AND RAND PAUL

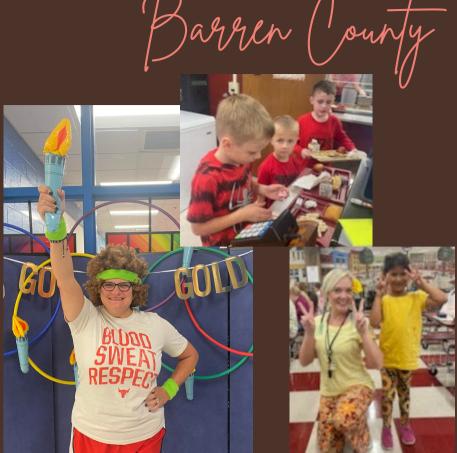


- REGION 2 BRETT GUTHRIE
- REGION 3 JOHN A YARMUTH
- REGION 4
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Grant County



LUNCH

Friday-Rainbow-riffic

Vegetables



Are you ready?

Thursday—Far Out

Whole Grains

National School LUNCH WEEK

Plan to eat your lunch next week at school during National School Lunch Week. We are going to celebrate a Healthy School Lunch with our theme of 'Peace, Love, and Lunch'. Each day we will feature a healthy part of the **MyPlate** school lunch - milk, protein, fruits, whole grains, and vegetables.

October 10 - 14

Monday 10/10 - Smooth Milk (dairy)

Did you know in addition to containing calcium for strong bones, milk also hydrates you after a long day? Milk contains vitamins and minerals to help your body recover. WEAR BLUE TODAY TO CELEBRATE MILK!!!

Eat lunch today for a SMOOTH TREAT!

Peace, Love School LUNCH

Tuesday 10/11 - Out of Sight PROTEIN

Did you know protein keeps your legs moving and heart pumping? When you eat lean protein like meat, eggs, beans, and nuts you get the protein you need to build healthy muscles and a healthy heart.

WEAR PURPLE TODAY TO CELEBRATE PROTEIN!!!

Eat lunch today for an OUT OF SIGHT TREAT

Thursday 10/13 - Far Out WHOLE GRAINS

Whole grains contain fiber to keep you feeling full longer. With whole grains such as brown rice, whole wheat, and whole grain pasta, you will have enough energy to get through the school day and for those after school activities.

WEAR ORANGE TODAY TO CELEBRATE WHOLE GRAINS!!!

Eat lunch today for a FAR OUT TREAT

Wednesday 10/12 - Groovy FRUIT

Fruits such as oranges, grapefruit, pineapple, strawberry, and watermelon are sources of vitamin C. Vitamin C is important in healing cuts and keeping you healthy.

WEAR RED TODAY TO CELEBRATE FRUIT!!!

Eat lunch today for a GROOVY TREAT

Friday 10/14 - Rainbow-iffic - VEGETABLES

As you are gearing up for the rest of the day, your eyesight needs to stay sharp. Eating vegetables such as kale, spinach, carrots, red bell peppers, and tomatoes are high in beta-carotene. Beta-carotene turns to Vitamin A in the body. Vitamin A helps us see better.

WEAR Rainbow OR TIE-DYED TODAY TO CELEBRATE VEGETABLES!!!

Eat lunch today for a RAINBOW-IFFIC TREAT



HENRY COUNTY HIGH SCHOOL

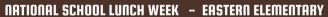
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Henry County

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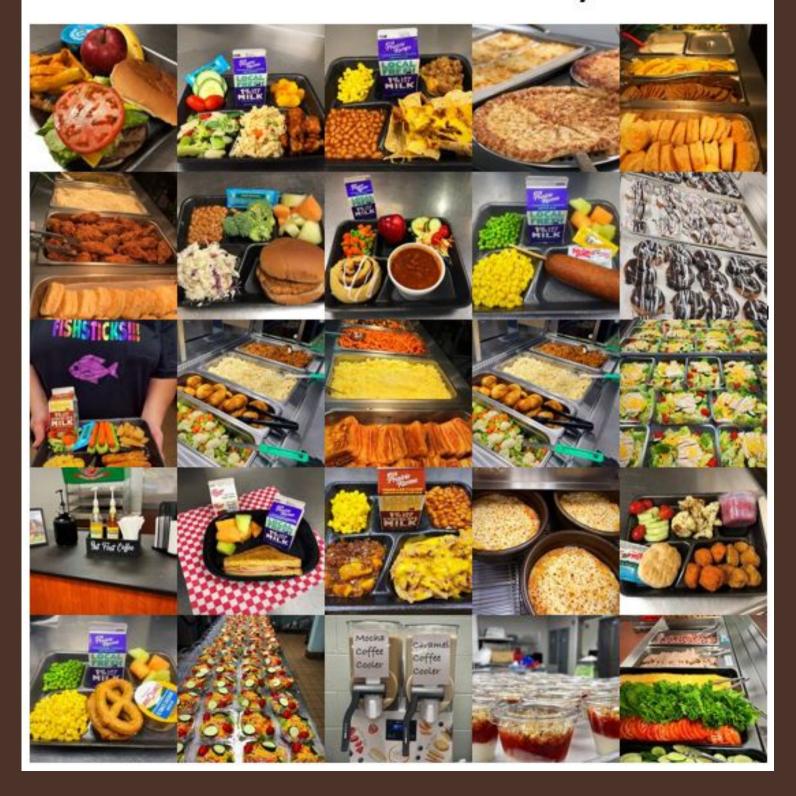




Oldham County

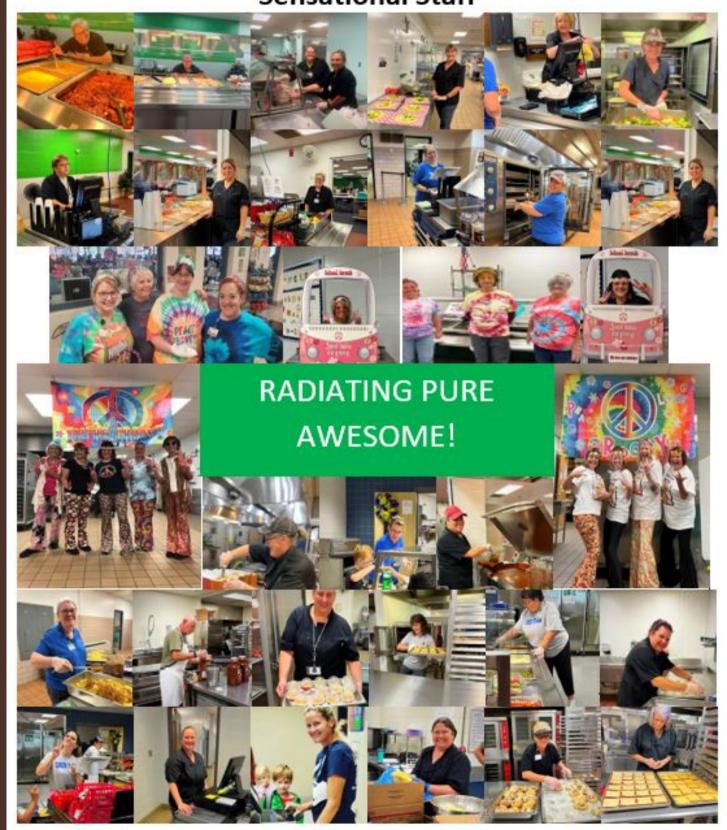
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Oldham County

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GINA WALKER, CAFETERIA MANAGER, WAS THE LUCKY ONE TO GET TO RIDE IN THE CORVETTE!!

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Partners step up to support members by paying an annual partnership fee of \$2.200 for Platinum partners. \$1.600 for Gold partners and \$1.100 for Silver partners. Making us all part of the School Nutrition family. Covid brought on many hardships for us all, however many partners were still able to pay their fee in order to continue to support KSNA and service all members.

Thank you all for all of the support and outreach you all provide.

One exciting support from our partners was during KSNA Annual Conference were different Industry partners came together to provide a wonderful event at the Horse Farm.

Our Partners are currently planning a wonderful evening event for Administrators at the KSNA/KDA Administrator Summit October 25, 2022 to network, mingle and discuss other ways to help/support KSNA members.

Lastly, our Industry Partners helped KSNA to provide relief efforts for those who were affected by the tornado and flood.

This article is to thank everyone and to also let you know we are here for you!

Your Industry Partners are listed on the next page.

At any time, reach out for help! We look forward to hearing from you and seeing you at conferences!

Alicia Arnett. Industry Relations/Exhibits Chair Mary Kuhn. Industry Advisory Council Chair



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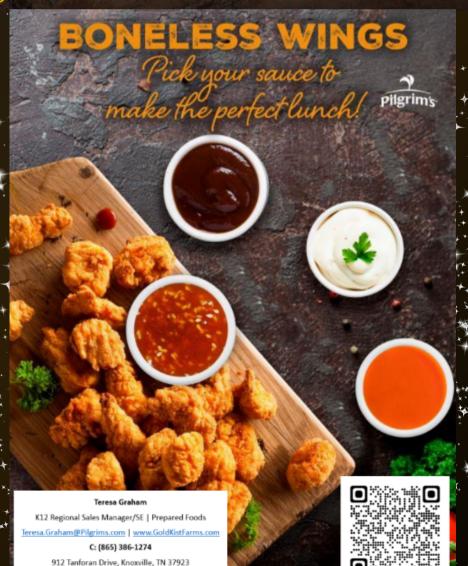


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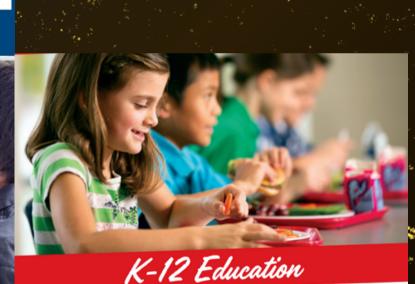


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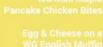
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