

# Nutrition News

Summer Food Service Program



June 2019 • Edition XLV

## Kick-off events bring community awareness to the importance of SFSP program

Bright from the Start is proud to partner with the Atlanta Community Food Bank, The Dairy Alliance, and the Georgia Department of Education to kick-off the Summer Meal season.

Four kick-off events have been scheduled to bring awareness to the importance of the summer meal program throughout Georgia. Locations include: Deer Lick Park, Douglas County; Bruce Elementary School, Bibb County; Dowdy Park, Chattooga County and East Point Parks & Recreation, Fulton County.

During the Douglas County press conference **Tamika Boone**, director of Eligibility Services for the Nutrition Division of DECAL, shared how the Summer Food Service Program works. "We partner with public and private organizations, and these partnerships allow our communities to take the lead role in preventing hunger in areas with the greatest need."

She explained how sponsors organize the meal sites and food service, and in turn, they are reimbursed by the USDA for the number of meals served. "**Our Summer Meal sponsors are the key to ensuring that our children don't face a summer of hunger.**" she added.

In 2018, 89 SFSP sponsors served 4.8 million meals and snacks at 1,643 meal sites across the state of Georgia. "Numbers like this undoubtedly have an impact on Georgia communities and shows that we take the task of feeding Georgia's children very seriously," added Boone.



**Top photos:** Children at the kick-off event held at Deer Lick Park enjoyed a nutritious meal, fun games, activities and a visit from Freddie Falcon, the mascot of the Atlanta Falcons.

**Bottom Photo:** A press conference was also

## Upcoming SFSP Kick-off Event:

### Chattooga County

June 19 @ 10 a.m.

### Dowdy Park

University Street and Hwy 27,  
Summerville, Ga

held featuring remarks from (pictured L to R:) **Rick Martin**, director of Communications and Community Relations for the Douglas County Board of Commissioners; **Linette Dodson**, State Director, School Nutrition Program, Georgia Department of Education; **Tamika Boone**, director of Eligibility Services for DECAL's Nutrition Division; **Kyle Waide**, CEO of the Atlanta Community Food Bank; Representative **William Boddie**; **Tori Butcher-Faulkner**, farmer of Windy Hill Dairy and **Ervin Watson**, Summer Meals Manager: Douglas County School System Nutrition Department.

## Tools to Promote Your SFSP Meal Sites



The following materials are designed to help Summer Food Service Program sponsors and partner organizations communicate and inform families of nearby summer meal sites.

Click on the links below to download the materials. Contact your local printer or copy center to make multiple copies.

Need help? Contact **Cindy Kicklighter** or **Gabrielle Phillips** for assistance.

<a href="#">Banner</a>	<a href="#">Bookmark</a>	<a href="#">Business Cards</a>	<a href="#">Poster Editable</a>	<a href="#">Door Hanger</a>
<a href="#">Instagram Graphic</a>	<a href="#">Instagram Graphic- No Text</a>	<a href="#">Facebook Graphic</a>	<a href="#">Facebook Graphic - No Text</a>	<a href="#">Yard Sign</a>
<a href="#">Pitching a story to the media</a>	<a href="#">SFSP Fact Sheet</a>	<a href="#">Social Media posts</a>	<a href="#">Flyer Editable</a>	<a href="#">Postcards</a>

## 2019 Policy Updates

USDA's Food and Nutrition Service (FNS), recently released policy memoranda applicable to both the CACFP and SFSP. For more information, please click on the following links:

- [Adjustments to the Federal Small Purchase and Micro-Purchase Thresholds](#)
- [Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and](#)

## Seafood Products in the CNPs

- Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the CNPs
- Crediting Popcorn in the CNPs
- Crediting Surimi Seafood in the CNPs
- Crediting Tempeh in the CNPs
- Crediting Pasta Products Made of Vegetable Flour in the CNPs

## Requested Application Effective Date Feature Added to ATLAS

You will notice a new field in ATLAS that captures the date an application or revision to an application becomes effective. This feature is called: "Requested Application Effective Date."

Initially, the Requested Application Date will default to 10/1/2018, because it is the beginning of the new fiscal year. However, it's important to note that if you revise your site application, **you must change this field to reflect the month the change takes effect.**

For example, if a site was initially approved to serve breakfast, but beginning in July the site will instead start serving lunch, you will need to change the Requested Application Effective Date to 7/1/2019 as shown below.

**SFSP Site Application  
For School Year: 2018 - 2019**

Version: Original

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**Effective Date**

1. Requested Application Effective Date:  ←

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**Street Address**

2. Address Line 1:

Address Line 2:

3. City:

4. State:  Zip:

5. County:

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**Site Contact**

Person in charge of this site on a daily basis.

6. Name: Salutation:  First Name:  Last Name:

7. Date of Birth:  (mm/dd/yyyy)

8. Email Address:

9. Facility Phone:  Ext:  Fax:

10. Cell/Alt Phone:

11. Title:

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**General Site Information**

12. Operation Dates: Start:  End:

13. Enter the number of days the Site will operate each month:

OCT 2018	NOV 2018	DEC 2018	JAN 2019	FEB 2019	MAR 2019	APR 2019	MAY 2019	JUN 2019	JUL 2019	AUG 2019	SEP 2019
<input type="text" value="0"/>	<input type="text" value="20"/>	<input type="text" value="10"/>	<input type="text" value="0"/>	<input type="text" value="0"/>							

14. Check meal type(s) to be served at this site:

Breakfast  AM Snack  Lunch  PM Snack  Supper

If you have any questions about revising site applications, please contact your

## Nutrition ED Nook

### Local Sourcing Spotlight: *The Deets on Beets!!*

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Now that summer has officially begun, it's time to take advantage of more local sourcing options available in Georgia. Georgia grown fresh vegetables such as beets are a great method for incorporating healthy options into your meals or snacks. Click [here](#) to check out Georgia farmers and farmer's markets offering beets as part of their harvested crops this season.



### Farming at the Market

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Farmer's Markets provide an easy outlet for child care sponsors and institutions to purchase fresh Georgia grown products. The Marietta Square Farmer's Market in NW Cobb County is your one stop shop for locally sourced goods such as potatoes, squash, heirloom tomatoes and honey!

Open year round on Saturdays from 9:00am-12:00pm and on Sundays from Noon-3:00pm (May – October), Marietta Square Farmer's Market is just one of the many options in Georgia to purchase locally grown and harvested foods.

Fore more information click [here](#).

### Procurement Masterclass:

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#### **The Low Down on Local Sourcing**

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The next Procurement Masterclass highlighting the importance of local sourcing is now available.

To view the Masterclass click [here](#).

### The Mighty Asparagus

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Get it before its gone! Asparagus harvest season is coming to an end so don't miss out on this seasonal opportunity presented to us from our local farmers. Farmers harvest asparagus starting the second year after planting. The combination of sun, healthy soil, nutrients, and patience meld to make these mighty asparagus grow tall. Did you know that asparagus comes in three

different colors – green, purple, and white? Consider procuring asparagus locally for your sites.

Originating in the Mediterranean, records show that asparagus has been cultivated and provided nutrition for over 2,000 years. Asparagus packs a punch with fiber, folate, potassium, thiamin, iron and vitamins A and C.

Looking for ways to introduce asparagus into your meal program? Host a taste test with this nutrient-packed vegetable. Serve asparagus on a tray in a versatile way – grill, sauté, or roast it as a veggie side or add it raw to a salad. Get creative! Share your stories with [diana.myers@dec.al.ga.gov](mailto:diana.myers@dec.al.ga.gov).

**SFSP Meal Component:** Vegetable

## **Roasted Asparagus**

### **Ingredients**

- Asparagus spears, fresh
- Olive oil or vegetable oil
- Salt
- Black pepper



### **Instructions**

1. Preheat oven to 400°F. Wash asparagus spears and trim off the tough ends. Cut into 3-inch lengths.
2. Place asparagus in a large container. Add the oil, salt and pepper, and toss to coat the asparagus pieces.
3. Place asparagus in a single layer on a parchment lined sheet pan being careful not to overcrowd the pan.
4. Roast in the preheated oven for 12-15 minutes, or until the asparagus pieces are lightly browned and blistered.

Critical Control Point: Hold for hot service at 135°F or higher

For more information on this recipe click [here](#).

Source: *Recipe Credit: Food Hero and Oregon Harvest for Schools*

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## **Dates to Remember:**

<b>Date</b>	<b>Event</b>	<b>Location</b>
<b>July 24</b>	<b>Information Session: SFSP to CACFP Transition</b>	<b>Webinar</b>

**Have you listened to DECAL Download?**

# DECAL Scholars

The DECAL Scholars program promotes high-quality, stable learning environments for Georgia's children, by supporting the early care and education professionals. In this week's episode of DECAL Download, we talk with Charlotte Pelz, Program Director for DECAL Scholars, who shares more about the program.

## DECAL Download New Episodes Every Wednesday!

Listen on Apple Podcasts  and  Spotify

You can find DECAL Download [here](#) or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!



Georgia Department of Early Care and Learning

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