



## Child Nutrition & Wellness

Kansas State Department of Education  
Landon State Office Building  
900 SW Jackson Street, Suite 251  
Topeka, Kansas 66612-1212

(785) 296-2276  
(785) 296-0232 - fax  
[www.ksde.org](http://www.ksde.org)

**January 13, 2017**

Sent by listserv to SFSP Sponsors and posted at  
[www.kn-eat.org](http://www.kn-eat.org), Summer Food Service Program, What's New

### **Welcome to Summer 2017!**

The Child Nutrition & Wellness Team hopes that 2017 is off to a great start for all of you! Warm temperatures this week have made it a little easier to think about fun summer activities such as planning and preparing summer gardens. You can begin to “plant the seeds” for Summer Food Service Program (SFSP) 2017 now by attending one of the regional summits or Team Up for Summer Food Service Success – or both!

KSDE continues to plan for Summer 2017 and your feedback is needed. Please notify Kelly Chanay at [kchanay@ksde.org](mailto:kchanay@ksde.org) by February 10 if your summer plans are significantly different than last year – more sites, fewer sites, more days, fewer days, more children, fewer children, not participating.

### **Regional Summer Food Service Program (SFSP) Summits – Register Now!**

Regional summits will be held across the state for SFSP sponsors and coordinators. The regional summits will be held on the following dates from 9:00 am-4:00 pm:

- Wednesday, January 18 in Goodland, Harvest Evangelical Free Church
- Thursday, January 19 in Garden City, Garden City Presbyterian Church
- Tuesday, January 24 in Pittsburg, Pittsburg Memorial Auditorium & Convention Center

Register at <http://www.kansaskidstable.org/>.

### **Team Up for Summer Food Service Program Success**

Make plans to attend Team Up for Summer Food Service Program Success on Tuesday, March 14, 2017 at the USD 259 Production Center in Wichita. The workshop will provide customized technical assistance and sessions highlighting best practices. Team Up participants will develop personalized goals, strategies, and an action plan focusing on the areas of increasing participation and menu planning/meal quality that will assist with the administration of the Summer Food Service Program. To attend, please RSVP to Michelle Irvine by March 1st at [mirvine@ksde.org](mailto:mirvine@ksde.org) or 785-296-2276. Details will be provided via email after registration. We look forward to seeing you there!

### **Farm to Summer**

Summer is a time of rich agricultural abundance and sponsors across the country are benefiting from the season's bounty by including local products and food-related activities into their summer meals programs. Now is the perfect time to connect with your local agriculture community and begin planning for Farm to Summer success! Summer meal sponsors and sites can incorporate Farm to Summer activities into their programs by serving locally sourced items in their meals and snacks or offering educational activities that teach children about local foods and healthy habits.

### **Farm to Summer can help you as a Sponsor:**

- **Add New Sites.** Consider serving meals at eligible farmer's markets or community gardens. Begin talking with market and garden managers now, so you are ready for service at the start of the season.
- **Increase Attendance.** Explore the possibility of starting a garden or see if a local farmer would be a guest speaker. You can find state-specific educational resources, such as coloring sheets, games, and lesson plans, online at
- **Improve Meal Quality.** Reach out to your local cooperative extension office to see which producers you may be able to purchase from or ask your vendor if they buy from any local farms. Review menus to determine where you may be able to include local and seasonal products and create marketing materials to highlight your farm-to-table program.

The earlier you plant the Farm to Summer seed, the more bountiful your program will be! For more ideas on how to grow your program, contact your area consultant, Child Nutrition & Wellness at 785-296-2276 or visit the USDA Farm to Summer website at:

<https://www.fns.usda.gov/farmentoschool/farm-summer>.

### **Sunflower Spotlight**

**USD 419 Canton-Galva** partnered with McPherson County extension by hosting gardening activities twice a month this Summer. In July, a sampling of Sweet Granny Potatoes was offered during the Summer meal period. Activities included: identifying the vegetable by feeling it in a paper bag, and pulling root vegetables by the tops from the dirt in a bucket (carrots, turnips, beets, etc.). Many students had not seen or tasted these root vegetables. Milk cartons were recycled and bean seeds planted for students to take home was a fun experience for the kids. A grant from Kansas Appleseed was used to help fund the Extension Nutrition Education program visits, bracelets, books and community activity passes.

### **2016 National Summer Meals Summit**

On December 5-6, Share Our Strength brought together more than 250 leaders from across the country to share best practices and innovative work taking place around summer meals. Forty-nine states and two territories were represented, as well as national leadership from USDA. Based on survey results from the summit, 96% of respondents identified actions they will take this year based on what they learned; including engaging elected officials, developing collaborative plans, addressing meal quality, and improving marketing efforts. In addition to powerful keynote addresses, one of the highlights of the summit was a panel discussion with summer meals champions from across the country, which was streamed via Facebook Live on December 6. Resources from this year's summit as well as many other great summer meals resources are located at: <https://bestpractices.nokidhungry.org/free-summer-meals-kids>.

### **SFSP Webinar Opportunity**

#### **Collaborative Planning: Build Community and Leverage Resources to Strengthen Summer Meals Programming, Tuesday, January 24, 2017 at 3:00 pm**

Collaborative planning is a key strategy in which multiple stakeholders join together to achieve progress that no individual organization can achieve on its own. It is also the subject of the inaugural webinar of this year's No Kid Hungry "School's Out, Food's In" webinar series! Join us for an in-depth review of No Kid Hungry's Collaborative Planning Toolkit, an online resource designed to help State Agencies, school districts, community nonprofits, and local government officials increase participation in summer meals. We'll also hear from community leaders about how they initiated and developed collaborative planning efforts that are helping strengthen partnership networks to improve summer meals program quality and access. To register, go to:

<https://bestpractices.nokidhungry.org/events/2017/january/24/collaborative-planning-build-community-and-leverage-resources-strengthen>.

### **Planting the Seed for *ONE MORE***

This Spring Child Nutrition & Wellness will launch the “ONE MORE” campaign. The “ONE MORE” campaign will encourage Sponsors of Summer Food Service Programs to take the challenge to:

- Offer **one more** meal
- Operate **one more** week
- Add **one more** day of meal service
- Incorporate **one more** activity
- Collaborate with **one more** partner to increase access

Consider creative approaches to increasing access to summer meals. No matter how big or small efforts may be, they will be worth it. Even giant trees started out as tiny seedlings! Stay tuned for more details in the February update. We can't wait to see how Sponsors will plant the seeds of success for Summer 2017!

**Kelly, Cheryl, and Jill**