



# EXPLORE

W Y O M I N G  
S N A - F A L L 2 0 2 4



RECIPES

WDE UPDATES AND  
FARM TO SCHOOL

REGIONAL AND  
LEGISLATIVE NEWS



**Voted  
Best  
Dressed**



# Regional Updates



## From the North East

Greetings from the Northeast Corner of Wyoming. We went from summer straight into winter with school flying by. Crook County School District #1 has been busy. Sundance Elementary/High School lunchroom served up school lunch with fine decorations and shark pudding. Beware! Hulett School decorated and passed out fun activities with the FFV snacks. They are also looking forward to trying pizza quesadilla on the menu. Stay warm and have a happy holiday season!



*The 2025 conference  
will be held in  
Cheyenne again this  
year on June 24-26.  
We have reserved  
several rooms at  
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Community College.*

**-Ashley Roth-  
WY SNA President**



## From the North West

On October 2nd, Park County School District #1 celebrated Wyoming's first annual Farm to School day.

PCSD #1 purchased yukon gold potatoes grown on the Emblem Bench by a sophomore from the Greybull High School. PCSD #1 baked the yukon golds and offered toppings grown from other local sources, such as: ground beef from Hudson, salsa made from produce grown in Cody, tomatoes sourced between Powell and Cody, Onions from Cody, purple bell peppers from Cody, lettuce grown in Greybull, as well as peaches and apples grown in Idaho!

For breakfast, PCSD #1 served peaches and cream oatmeal made from oats grown and processed in Powell, Wyoming.



*"10 out of 10, the best meal we have had all year," stated one Middle School student after reading about where each item was sourced.*



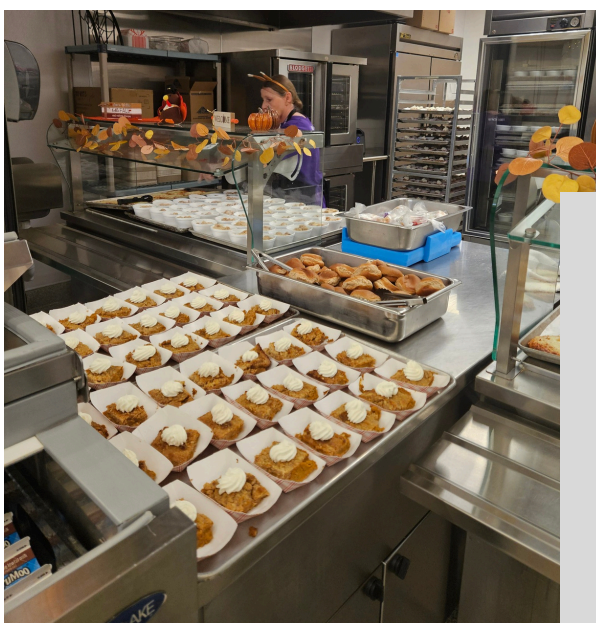




## From the South East

Laramie County School District #1, in Cheyenne, Wyoming felt the the support of the local community as they served their traditional Thanksgiving meal. They served a total of 6,815 students and 1,681 guests! WOW!

The favorite of day was their traditional Pumpkin Crunch! (Keep reading for the recipe).



*The 2025 conference will be held in Cheyenne again this year on June 24-26. We have reserved several rooms at Laramie County Community College.*

**-Ashley Roth-WY SNA President**



## From the South West

On October 2nd, Sweet Water County School District #2 had the opportunity to taste locally grown sweet corn. With the help of the community and Bobby Lane, Wyoming's Farm to School coordinator, SWCSD #2 shucked over 1200 ears of corn!



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# LEGISLATION

## Legislative Updates

The USDA publishes policy memos regularly. These can be accessed at: [FNS Documents & Resources | Food and Nutrition Service](#). WY SNA has chosen a few recent memos to highlight in which we encourage you to read to find out if/how it applies to your district/RCCI.

**1**

**Substitutions of Vegetables for Fruit Flexibility in the School Breakfast Program: Questions and Answers for Program Operators.**

was published on 10/7/24.

[SP-02-2025](#)

**2**

**Fees for Electronic Payment Services in the School Meal Programs**

was published on 11/1/24.

[SP-04-2025](#)

**3**

**Fluid Milk Requirements for School Meals**

was published on 10/7/24.

[SP-01-2025](#)



# President's Message

We are knee deep in the Fall season and with that comes some settling. I hope your world is slowing down a little bit now that the beginning of the school year chaos is coming to an end. The WY SNA board members met in September for the 2nd annual Strategic Planning Workshop. We were able to get to know each other better, discuss member needs, and get a head start on planning the 2025 Wyoming SNA Conference. In discussion we developed a goal for the SY 24-25 WYSNA board:

*Refresh the WY SNA website to increase functionality and engagement.*

Over the past several months we have been working on updating the website to better service your needs. We are excited to be rebranding to put another resource in your corner. Stay tuned and keep an eye out for updates!

The 2025 conference will be held in Cheyenne again this year on June 24-26. We have reserved several rooms at Laramie County Community College. We accounted for the feedback received last year and improved upon several mentioned amenities. Look forward to larger classrooms and a broader selection of lunch options. Please note that we will not be hosting a pre-conference this year. The conference theme will be Band Together to Feed Kids! Laramie County School District 1 will be hosting kitchen tours to take place on June 24 and 25; however, seats are limited so keep an eye out for registration dates so that your spot can be secured! If you are interested in teaching a class or if you have an idea for a class subject, please reach out to me. More information will be coming your way soon!



***“Let’s all  
have an  
amazing  
year  
serving the  
kiddos of  
Wyoming!!***

**-Ashley Roth**





# RECIPES

## Pumpkin Crunch

Serves 18

### Ingredients:

#### *Crisp Topping:*

- 1 ¼ cups Brown Sugar
- 1/3 cup Nonfat Dry Milk
- 1/3 cup All-Purpose Flour
- 3 Tbsp Whole Wheat Flour
- ½ cup Rolled Oats
- ¾ tsp Cinnamon
- 1/8 tsp Salt
- 6 Tbsp Margarine or Butter, melted



#### *Pumpkin Filling:*

- 3 cups Pumpkin, Canned
- 1/3 cup Nonfat Dry Milk
- 5 Whole Eggs
- 5 Tbsp Sugar
- ½ cup Brown Sugar
- 2 Tbsp Whole Wheat Flour
- ½ tsp Salt
- ½ tsp Nutmeg
- ½ tsp Allspice
- ½ tsp Cinnamon



#### *Whipped Topping:*

- Use your favorite whipped topping – whipped cream, cool whip, etc.

### Instructions:

1. Preheat oven to 350° F.
2. Mix all crisp topping ingredients in medium bowl. Set aside.
3. In separate large bowl mix pumpkin, dry milk, eggs and sugar.
4. Add spices and flour. Mix well.
5. Pour batter into greased 9x13 pan.
6. Sprinkle topping over batter.
7. Bake for 30 minutes.
8. Cool and store in the refrigerator. Cut 3x6 for 18 servings.
9. Add your favorite whipped topping just before serving.

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SCHOOLS RECIPES  
AND BE ENTERED  
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AMAZON GIFT  
CARD!**



# STATE NEWS

High School students laugh as they determine the number of pans they will need to use, after scaling a classroom-sized recipe for lunch production at the elementary school that serves 300 kids. The school nutrition director looks up from a state agency-maintained directory of vendors, trainers, school nutrition leaders, and advocates hopeful of making farm-to-school connections for the produce in the student's recipe. A newly hired frontline worker is reviewing a guidebook with information on how to complete a production record when he asks the students, "But which of you is in the dish room?"

A streamlined administrative process that affords school nutrition directors the time to focus on menu development and mentor new staff, directors, and future staff is the vision of the Wyoming Department of Education (WDE) and the Alaska Department of Education and Early Development (DEED). Wyoming and Alaska have been awarded an \$800,000.00 Meal Pattern Modernization and Retention and Mentorship Opportunities Grant to help this become a reality.

WDE and DEED both serve just over 50 School Food Authorities (SFAs). Both states have directors with a multitude of additional job titles and program integrity can suffer, as there are MANY program nuances. To combat this, standardization of administrative and operational tasks related to school meal operations is a major goal of this project, think of a how-to book.

For SFAs to be organizationally sound and capable of achieving their mission, SFAs must have strong leadership. While some people are natural leaders and know how to connect to their staff, peers, and colleagues to create a cohesive, healthy, and productive work environment others need to learn skills in order to understand and empathize with others to push toward a common goal.

Taking a first step in addressing creating strong leaders **WDE will host in-person School Nutrition Leadership trainings in early August.** Based on the principles learned through the Institute of Child Nutrition's program a **peer-to-peer mentorship** program will be established. The goal will be to provide a regional School Nutrition Leadership program annually and graduate mentees to become mentors for up-and-coming leaders creating a sustainable flow of supported leaders.

Further, WDE presented at the Wyoming Association for Career and Technical Education (WACTE) Annual conference a concept of utilizing institutional food service as a learning pathway for culinary art students. SFA kitchens will be encouraged to partner with Family and Consumer Science classes to advance career awareness, exploration, preparation, and training. If done effectively, this grant project will assist directors in avoiding unnecessary obstacles in improving and developing programs to improve the health and wellness of students for years to come.

**Look for a mini-grant announcement in late winter so your team can take advantage of this for next school year!**

To say we are excited is an understatement. We can hardly wait to fill this position and start tackling these projects to better serve current and future leaders!

***"WDE will host in-person School Nutrition Leadership trainings in early August."***

-Gen Sheets





## **A huge thank you from Bobby Lane, Wyoming Farm to School Coordinator:**

Farm to School Day it was a huge success with over 35 School Districts serving local food to the kids, you guys are truly the rock stars of this State

Secondly, thank you all continued serving local food for the crunch off for the month of October, this is a wow wow number, last year crunch off number was like 1900, This year you all blew that away by serving over 40,000 crunches, holy smokes this so awesome, I know it was a lot of work for everybody, but the rewards from the kids was well worth it.

# **THANK YOU!**

# **-BOBBY LANE**





# FINAL CRUNCH OFF RESULTS

"Congratulations to all the food service directors, and their staff for all the hard work that it took to do this so this win goes to all of you thank you so much for being part of Farm to school and the mountain Plains region Crunch off!"

-Bobby Lane

- In recognition of October's National Farm to School Month, states across the Mountain Plains Region participated in the annual "Crunch Off," a friendly competition to earn the highest per-capita count of bites into local produce. Participation this year brought a record-setting 606,259 crunches from across the states of Colorado, Kansas, Missouri, Montana, Nebraska, North Dakota, South Dakota, and Wyoming — an increase of 37% from last year.

- In a turn of events, Wyoming claimed victory as the top performing state over long-reigning champion, Nebraska. Growing from last year's 1,986 crunches, Wyoming had more than a 2000% increase – totaling an astounding 39,982 crunches or about 7% of the state's total population.

- The Crunch Off is an initiative of the USDA Food and Nutrition Service Mountain Plains Region in partnership with eight state agencies. The event supports local food and farm to school programming and connects students and community organizations to local agricultural producers, raising awareness about our regional food system and the importance of agricultural literacy. Farmer and producer partnerships are essential in both the success of the event as well as farm to school activities throughout the year.



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**The Wyoming Department of Education has earned the title of the Mountain Plains Region “Crunch Off Champion” for 2024.**