

# Summer Food Service Program

# NEWSLETTER

January 2024

## Food That Is In, When School Is Out!


The Summer Food Service Program (SFSP) helps assure that eligible populations have access to nutritious meals during the summer months. When school is not in session, SFSP provides reimbursement to community agencies offering the required continuum of meals. Eligible participants include: children 0 through 18 years of age whose family incomes are less than or equal to 185 percent of the Federal Poverty Guidelines; and to income-eligible adults over 18 years of age who have been determined by a state educational agency to have a disability and who participate in a school-based program for the disabled during the school year.

SFSP contracts with schools and other community-based organizations to sponsor the local programs and provide meals that meet established guidelines. By increasing the nutrient intake of program participants, SFSP reduces their risk for health problems and enhances their learning capacities. The program also improves the quality of the summer programs offered in areas of economic need.



## Summer 2023 Outstanding Sponsors!

The Missouri Summer Food Service Program's state team is privileged to witness the outstanding achievements and hard work of the following sponsors:

-  Parkway School District
-  Purdy R-II
-  Brighton Kidzone
-  Encounter Ministry, Inc.

*Read more about their achievements throughout the newsletter!*

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# Parkway School District

Rachael Mintz at Parkway School District shared the following:

*“On our first day operating SFSP out of the Parkway Food Truck, I was approached by a mother who had a few questions. During our conversation, she inquired about where the funding came from, as Parkway School District is not typically considered a high-need area. I informed her that we recognize the financial burden of rising food cost on families, especially during summer months when school is not in session, which prompted us to apply for the Summer Food Service Program. She thanked me for considering families in need, and informed me that this is “such a blessing for my family!”*

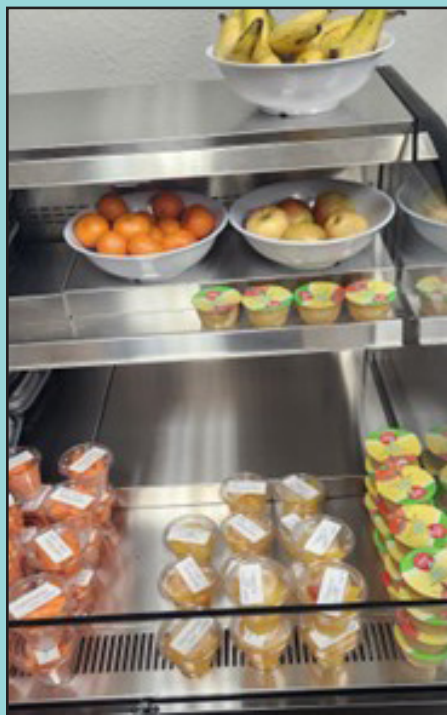
*This interaction meant so much to me! It was a great reminder that food insecurity is prevalent everywhere, and that our time and effort is appreciated by many.”*

## Brighton Kidzone

Kevin Ivey, Administrator stated:

*“It went relatively well. We found that the children ate a lot better when they had choices. There did not seem to be as much waste. Also, it helped with what would normally be leftovers.”*

*Check out some of what was served below.*



# Encounter Ministry, Inc.

*“We had a very positive experience by serving over 1,000 children and 76,115 meals! The teams in both Camdenton and Macks Creek were phenomenal. They make the difference. You must have people that believe in the program and are committed for the whole program. Ours were. It is wise to take inventory every week before ordering more food. We have extremely low amounts of product left over. In Macks Creek, we disbursed all of our food without any waste at all.*

*Our locations were Community Christian Church of Camdenton and Macks Creek R-6 school. Wonderful people.”*



## Purdy R-II

Purdy R-II School District participated this summer and were successful even with kitchen remodeling happening. A temporary kitchen was set up in the Elementary School Gym.

*Check out their fresh fruit salad!*



# SFSP Menu Ideas

Hot meals are always great, but are sometimes not possible. Looking for new ways to mix up your cold lunch menu! See our sample Cold Menu below.



## MENU 1

Milk  
Strawberries  
Chicken and Broccoli Pasta  
Salad Caesar  
Dressing

## MENU 2

Milk  
Fresh Blueberries  
Cucumber slices  
Tostado with Refried  
Beans  
Mashed Avocado  
Shredded Cheese  
Lettuce  
Tomatoes

## MENU 3

Milk  
Grapes  
Cheese  
Tortellini  
Salad with Boiled Egg  
Raw Broccoli & Carrots  
Italian Dressing

## MENU 4

Milk  
Orange Slices  
Carrot Sticks  
Pizza Pita Pockets  
With Marinara Sauce  
Shredded Cheese  
Canadian Bacon

## MENU 5

Milk  
Peach Slices  
Celery Sticks  
Black Bean  
Corn Salsa  
Caesar Dressing

## WEEKLY MENU 1

Milk  
Strawberries  
Chicken & Broccoli Pasta  
Salad  
Baked Tortilla Chips

# TurnIP the Beet Award

The Turnip the Beet Award recognizes outstanding summer meal program sponsors across the nation who work hard to offer high quality meals to children that are appetizing, appealing, and nutritious during the summer months.



Summer meals are critical in the lives of millions of our nation's youth, whose risk for food insecurity increases during the summer months when they no longer have access to the National School Lunch Program (NSLP) and the School Breakfast Program. Summer meal programs, including the Summer Food Service Program (SFSP) and the Seamless Summer Option (SSO) within the NSLP, present the opportunity to help alleviate summertime food insecurity and positively impact children's growth and development by offering nutritious meals and encouraging children to develop healthy habits at a young age. High quality summer meals provide daily energy, and help make sure children are healthy and ready to learn when they return to school in the fall. The Turnip the Beet Award was created to showcase sponsors who are going above and beyond to ensure that children in their care are receiving high-quality meals that are both nutritious and appetizing.

Watch your email each summer for your opportunity to be nominated for a Turnip the Beet Award!

*Congratulations!*



## Turn Up the Beat Winners 2022

Maryville R-II School District - Silver level  
Taneyville R-II School District - Bronze level

## Turn Up the Beat Nominees for 2023

Osage Prairie YMCA  
St. Louis Public Schools



# SFSP Sponsor TRAINING

Two training options are being offered for returning 2024 SFSP sponsors. Returning sponsors may complete the four SFSP Training Modules online or attend a live SFSP WebEx training. All new SFSP sponsors must attend one of the SFSP WebEx trainings.

The dates of the SFSP WebEx trainings and how to register can be found at [sfsp-training-dates.pdf \(mo.gov\)](https://www.health.mo.gov/sfsp-training-dates.pdf). SFSP training is required for both new and returning sponsors. The four SFSP Training Modules are available now and can be found on the SFSP website at [Health.Mo.Gov/sfsp](https://www.health.mo.gov/sfsp).

Sponsor may also utilize this training and the SFSP training manual to train their additional sponsor staff.

We look forward to **another successful** summer in 2024!

If your organization would like to be featured next year, see your 2024 SFSP Orientation Manual for details.

## Summer Food Service Program



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