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If you would like to contact us directly with questions or comments our email address is:

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Missy.Leville@eastlymeschools.org

Or

Please call us at:
(860) 739-1422

Visit the school district's website to view our menus, the district's wellness policy and other important information.

<http://www.eastlymeschools.org>

Dear Reader,

During the last ten months, our school dining program has fed (take number from statement) meals, integrated more local foods than ever before, renovated the (enter name/location) and hosted multiple special events/contests. In this final edition of our newsletter, we would like to share the outcomes of these programs, touch upon the highlights from this past year and mention exciting programs coming next year!

This has been an exciting year. There have been significant changes with the national nutritional standards. We have also survived a difficult economic climate unprecedented in modern times. Please take a moment to review the information outlined below. We are proud of our partnership with the school district and look forward to 2011.

We wish you interesting reading

Missy Leveille

Director of Dining Services

It Takes You! – Eat Local Program



We are pleased to have partnered with and support various farms around the country, by promoting local produce and creating awareness of the many health benefits of eating well and buying local.

As part of our commitment towards sustainability, all Chartwells' school districts participated in what hopes to become an annual event, "It Takes You – Eat Local" during the week of September 21 - 25, 2009. During this time all Chartwells schools across the nation are encouraged to feature at least one or more locally grown produce items on their menus daily. Over 500 school districts had access to locally grown produce such as apples, tomatoes, corn, peppers, yellow squash, zucchini, cabbage and eggplants, when in season.

Chartwells is able to work closely with the farms, where local produce is grown **exclusively** for us, by partnering with local produce distributors. And to ensure food safety, all of Chartwells' vendors undergo a rigorous quality assurance certification.

Did you know? Chartwells meals are served under the guidelines of the National School Lunch and Breakfast Program. Our meals meet federal nutrition standards consistent with the Dietary Guidelines for Americans (DGAs), as set by the USDA. Meals cannot be more than 30% of calories from fat, less than 10% from saturated fat and must also provide 1/3 of Recommended Dietary Allowances of protein, vitamins A and C, iron and calcium. These are 2009-2010 standards that may be modified for the 2011 school year.

Chartbusters is Chartwells' approach to promoting school meals.

Chartbusters 2009-10 Promotion Campaigns Were:

- **Fall Food and Cultures Campaign** ran from September - December 2009
- **Winter Breakfast Campaign** ran from January - March 2010
- **Spring Sustainability Campaign** ran from April 2010 through the end of the school year

Be-A-star is the Compass Group program that recognizes associates and teams for achieving business initiatives with excellence.

BAS Beyond Expectations 2009-2010 Initiatives Were:

- **Mapping Your Way Forward** – Star One was completed October 2009
- **Rollout Chartbuster** – Star Two ran January to March 2010
- **Sustainability Challenge** - Star 3 ran from April to June 2010
- **Together We're Better** – Star 4 was completed May 2010



Did you know? Chartwells operations complete a mandatory self-inspection 4X per year addressing over 60 key safety initiatives, meet strict Health Safety Environment standards (HSE's) for guest and associate Safety, distribute our corporate Safety Guide to all associates, hold regular Safety Committees and post our corporate policy? These standards were developed based upon the first guiding principal as stated:

“Never to compromise on the health and safety of our customers and our people, and to manage responsibly the impact that our business has on the environment.”

2009-2010 Accidents

No. of Accidents	0
No. of Missed Days	0

Year End Customer Counts & Program Participation



On April 22nd Earth Day – We Asked People to Become a Flexitarian!

What is a Flexitarian?

A Flexitarian is someone who actively incorporates meals with plant based protein into his/her meals in place of meat and other animal proteins but isn't necessarily a vegetarian.

By making a slight change in our diet and simply eating one meat-free meal a week, we can make an impact on both our health and the environment. *How easy is that?!*

	Total 2010	Total 2009	Variance
Service Days	180	180	0
Student Type A Regular	113,126	121,580	(8,454)
Student Type A Reduced	8,458	9,874	(1,416)
Student Type A Free	24,958	16,901	8,057
Adult Type A Meals	7,380	2,989	4,391
Student a la Carte Meals	173,358	224,384	(51,026)
Total Meals	327,280	375,728	(48,448)
Student Enrollment	3,183	3,246	(63)



Trim Trax— It's the way we do business!

This new program for 2011 will minimize food waste and help each school better understand nuances of product cost. Trim Trax is a simple program to help measure, track and reduce food waste at the school unit level. Trim Trax provides interactive online tools, charts and graphs to help you implement the program, monitor progress and celebrate victories.

This program focuses your team on a common goal. It also provides charts and graphs that can be used to monitor progress and celebrate victories. Trim Trax is not a short-term initiative. It is a permanent way to improve the way we work – a sustainable program for a sustainable environment.



Tracking Child Nutrition Legislation...

Healthy, Hunger-Free Kids Act of 2010

At the end of March, the U.S. Senate Committee on Agriculture, Nutrition and Forestry approved the healthy, Hunger-Free Kids Act of 2010 which, if passed, will impact a variety of school nutrition decisions and standards set by the USDA.

The bill addressed three key areas:

Title I - A Path to End Childhood Hunger

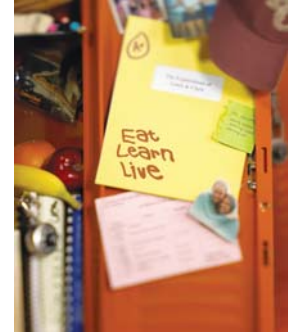
Title II - Reducing Childhood Obesity and Improving the Diets of Children

Title III - Improving the Management and Integrity of Child Nutrition Programs. Over the next ten years \$4.5 billion dollars would be invested in child nutrition programs.

Also pending:

- Renewal of the Child Nutrition and WIC Reauthorization Act of 2004 which expires on September 30, 2010.
- National School Nutrition Standards which would give the Secretary of Agriculture the authority to set federal nutrition standards for the sale of foods sold outside of the federal school nutrition programs





Thanks for reading. Here's a great summer salad recipe for you to enjoy:

Black Bean Jicama Salad

3 cups cooked (or canned) black beans	2 fresh tomatoes, chopped
1 cup diced jicama	2 red bell peppers, finely chopped
1 cup fresh yellow corn (husk, lightly baste with Olive Oil and grill on High until just becoming light brown – trust us!)	
2 tablespoons canned, chopped chilies	3 cloves fresh garlic, minced
2 tablespoons chopped fresh cilantro	1 tablespoon cumin
1 tablespoon olive oil	3 tablespoons fresh lime juice
1 tablespoon red wine vinegar	

In a large salad bowl, combine all ingredients. Cover and refrigerate for at least 2 hours.

Makes 8 servings, 1 cup each

Per serving: 146 calories, 2 g total fat, 0 g saturated fat,
0 mg cholesterol, 90 mg sodium, 27 g carbohydrate,
8 g dietary fiber, 5 g sugar, 7 g protein