

will be featured on a Mello Smello Super Sack® for National School Lunch Week 2012, which will be available in the company's catalog beginning in August. For more on the company's bags, visit [www.mission-nutrition.com](http://www.mission-nutrition.com).



## Top Producer

The United Fresh Produce Association named the winners of its fifth United Fresh Produce Excellence in Foodservice Awards. Jessica Shelly, director of foodservices for Cincinnati (Ohio) Public Schools, received top honors in the K-12 school foodservice category. Winners were honored for their incorporation of fresh produce into menu development, use of protocols for correct storage and handling of produce, leadership in produce-related community service and special events and recognition by company and industry peers.

## Produce Picks

Get ready for harvest season by entering your favorite produce-filled meal in Country Woman's "Pick of Spring Produce" contest. Recipes featuring such produce favorites as lettuce, asparagus, spinach, strawberries and garden-fresh herbs are welcome, as are recipes from all meal



# Enter to WIN

parts. One grand-prize winner will receive \$500, second prize will receive \$300 and third prize \$200. Runners-up will receive a subscription to *Country Woman*. The deadline to enter is **August 1, 2012**. To enter, mail submissions to "Pick of Spring Produce" Recipe Contest, *Country Woman*, 5400 S. 60th St., Greendale, WI 53129. For more details or to enter online, visit [www.tasteofhome.com/Contests/Recipe-Contests/Pick-of-Spring-Produce](http://www.tasteofhome.com/Contests/Recipe-Contests/Pick-of-Spring-Produce).

## Innovative Inventions

The National Restaurant Association's 2012 Kitchen Innovations™ Award honored cutting-edge equipment in the foodservice market that improves quality, productivity, service and sustainability. Among the winners were Alto-Shaam, Inc.'s Combitherm® Automatic Grease Collection System, Garland Commercial Ranges' Induction Griddle, Kitchens to Go's Bolt on Kitchens built by Carlin Manufacturing, RATIONAL USA's SelfCookingCenter® with whiteefficiency® and HiDensityControl® and Vulcan's VTEC Infrared Charbroiler. For more information and a complete list of the winners, visit [www.restaurant.org/show/kitchen-innovations.cfm](http://www.restaurant.org/show/kitchen-innovations.cfm).



## Equipped to Win

ITW Food Equipment Group-North America has earned ENERGY STAR®'s Sustained Excellence Award, the program's highest honor, for the third consecutive year. The award recognizes the company's continued leadership in protecting the environment through energy efficiency. ITW Food Equipment Group-North America is the parent organization of Hobart, Traulsen, Stero, Vulcan, Wittco and Wolf. To learn more about ENERGY STAR, visit [www.energystar.gov](http://www.energystar.gov).



increased by 10%. On the other hand, the percentage of elementary school students offered salads (pre-made or salad bars) was holding steady at 40%, while about two-thirds had access to fresh fruit at lunch. The availability of farm-to-school programs and school gardens increased 13% and 8%, respectively. The use of a food as a reward in the classroom was found to have decreased over time.

The researchers offer several recommendations based on their findings, noting that they expected to see a number of changes as a consequence of the new meal pattern regulations and the provisions of the 2010 Healthy, Hunger-Free Kids Act. Among their recommendations were the importance of increasing federal reimbursement rates for school meals, increasing technical assistance training for foodservice staff and limiting the availability of unhealthy products in the classroom.

An accompanying November 2011 research brief took an in-depth view at the value of the Team Nutrition program, offered through USDA's Food and Nutrition Service. The research drew a correlation between healthier lunch meal practices and participation by schools in Team Nutrition and having access to Team Nutrition resources.

To view the executive summary of the results of the full study or the Team Nutrition research brief, visit [www.bridgingthegapresearch.org/research/elementary\\_school\\_survey](http://www.bridgingthegapresearch.org/research/elementary_school_survey).

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