



At The Table

USDA nutrition assistance news and information for partners and community organizations

Fall 2010

USDA Food and Nutrition Service
Midwest Region

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The Challenge to End Childhood Hunger

As we all are aware, hunger and food insecurity remain major challenges in our country. According to a just-released USDA Economic Research Service report, more than 50 million Americans, including 17 million children, were food insecure in 2009 -- that is, they were uncertain of having enough food or unable to acquire enough food for their household members. The positive news is that the level of food insecurity increased only slightly from the year before, even with significant increases in poverty and unemployment from 2008 to 2009.



This finding underscores the critical role USDA nutrition assistance programs play in providing a safety net for low-income people. Thankfully, our country has a well-established network of programs, alliances and partnerships designed to reduce hunger. However, no statistic is more disturbing than that which reveals that childhood hunger persists in our country—and in nearly every corner of it.

The report show that 5.4 million children live in households with very low food security. Households with very low food security have their food intake reduced and normal eating disrupted due to a lack of money or resources. While these figures represent a call to action, we can also take solace in the fact that so many agencies, offices, organization and federal, state and local agencies are approaching head on the challenge of ending childhood hunger.

In this issue of *At the Table* we would like to share stories about successful partnerships and programs that serve as guideposts and inspiration for meeting the President's challenge to end childhood hunger by 2015. To meet this goal, we'll need to learn from each other, collaborate and partner. If you would like to share other ideas or successful models for ending childhood hunger, please send us an email at public.affairs@fns.usda.gov. The FNS Ending Child Hunger Stakeholder Guide presents a comprehensive approach to this challenge: http://www.fns.usda.gov/fns/ech/stakeholder_guide.htm

While only a handful of partners and programs are featured in this issue, FNS is deeply appreciative of the efforts of all of our partners. We look forward to continuing our partnerships with you to end childhood and all hunger in the Midwest. Thanks for all that you do.

Ollice Holden
FNS Midwest Regional Administrator

Chicago School Wins **Top HealthierUS School Challenge** Award

On October 5, USDA Deputy Secretary Kathleen Merrigan presented the Academy of Global Citizenship (AGC) in Chicago with the *HealthierUS School Challenge (HUSSC) Gold of Distinction Award* -- the HUSSC's highest honor (<http://teamnutrition.usda.gov/healthierUS/index.html>). She was joined by



Deputy Secretary Merrigan practices yoga at AGC.

Chicago Public Schools (CPS) Logistics Officer Louise Esaian, who oversees the district's nutrition services, and FNS Midwest Region officials.

Students and special guests enjoyed an

organic breakfast of vanilla spiced whole oats, scrambled vegetable tofu, organic milk and local pears. After breakfast, the students demonstrated their morning yoga-in-the-classroom routine. Not

satisfied to be an observer, the Deputy Secretary joined in the yoga. Later, she had a student-led tour of the school's garden and chicken coop.



Students show Merrigan their schoolyard chicken coop.

AGC is a new Chicago Public Charter School, founded in 2008. They are committed to global studies, environmental sustainability and child



AGC foodservice manager Julia O'Grady accepts HUSSC award from Deputy Secretary Merrigan. AGC Founder and Executive Director Sarah Elizabeth Ippel is on far right.

nutrition. The school's holistic approach to education incorporates daily yoga, environmental education, wellness instruction, and organic gardening into the school curriculum.

AGC has embraced the principles of the First Lady's *Let's Move!* Initiative (www.letsmove.gov/) by integrating HUSSC criteria for school meals, nutrition education and physical education and activity into the school environment. To receive the Gold of Distinction Award, schools must serve a variety of fresh fruits, vegetables and whole grains in their school lunches. They must also provide students with nutrition education and 150 minutes of weekly physical activity.

Congratulations to the Academy for Global Citizenship for a job well done! To learn more about the Academy for Global Citizenship, please contact Sarah Elizabeth Ippel at (773) 582-1100 or visit: <http://www.agcchicago.org>

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Minnesota School Wins HealthierUS School Challenge



Students in Adrian Elementary School in Adrian, Minnesota (southwestern Minnesota) celebrated their school's *HealthierUS School Challenge Silver Award* on October 15, the final day of National School Lunch Week. The entire day was a joyful celebration of healthy eating and exercise. "Rockin Recess" started the day, followed by an awesome assembly with a chef-led fruit smoothie demo and a visit by high school athletes. The day ended with fruit smoothie treats and a Health Walk through the community.



USDA's Power Panther joins students at the all school assembly.

Adrian School District is only the second Minnesota district to win the USDA HealthierUS School Challenge (HUSSC). The award program recognizes schools whose school lunch programs meet high standards for nutrition and participation. Schools must also provide physical education and opportunities for physical activity. (Rosemount-Apple Valley-Eagan school district was the first Minnesota district; 18 schools received the Silver award in May 2010.)

USDA FNS Regional Director for Special Nutrition Programs, Julie Mikkelson, congratulated Principal Russ Lofthus for his commitment to student health



and nutrition. She also presented a certificate of appreciation to Heather Wahl, Area Manager, Lunchtime Solutions, Inc. (district foodservice provider) for her efforts to improve school lunch menus and help Adrian meet the HUSSC. Adrian's school meals program offers an unlimited salad bar and locally sourced produce.



Classrooms competed in a nutrition and fitness-themed scarecrow contest to herald the school's award.



"Rockin Recess" - a full hour of fitness and dance moves set to music - draws shrieks of delight.

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Windy City Chefs and Students Get Cooking for Healthier Students

First Lady Michelle Obama's LetsMove! campaign has a new ally in preventing childhood obesity -- professional chefs. Her "Chefs Move to Schools" initiative (www.letsmove.gov/chefs-step-1.php) calls upon chefs to lend their creative flair and culinary expertise to school cafeterias and classrooms to help improve school meals and inspire students to make healthier food choices. And in Chicago, chefs-to-be (high school culinary arts students) are creating healthy, tasty school meals that are replicable nationwide.



in Chicago, the Healthy Schools Campaign (www.healthyschoolscampaign.org/) is collaborating with the Chicago Public Schools to get local chefs involved in improving school meals and helping students learn healthy eating behaviors. The initiative is part of the Chicago Public Schools' (CPS) "Go for the Gold" Campaign (www.goforthegoldcps.org/) to encourage CPS schools to achieve the USDA HealthierUS School Challenge Gold award.

On October 4, Healthy Schools Campaign and Chicago Public Schools held their first [Chef in the Classroom Day](#) in which nearly 70 chefs visited schools across the Second City to connect with students and share lessons about healthy eating. A phenomenal success, the event was embraced by chefs, principals, and—most importantly—students!



Chef in the Classroom Day in Chicago



Cooking Up Change in Chicago

Now in its fourth year, the Healthy Schools Campaign's "Cooking Up Change" healthy cooking contest and benefit gets CPS culinary arts students excited about creating tasty *and* healthy school lunches. On November 4, culinary students from 15 Chicago public high schools, mentored by local chefs, created tasty meals using USDA nutrition guidelines at a food cost of only \$1 a meal. Besides having their winning meal served at CPS high schools, the first place team from Richards Career Academy will travel to Washington, D. C. to see their Afro-Caribe Plancha, Soup of Sunshine, and Caribbean Citrus Crunch Relish served at the House of Representatives cafeteria.



Richards Career Academy team.



Mrs. Christie Vilsack, wife of USDA Secretary Tom Vilsack, served as event co-chair and judge at "Cooking Up Change."

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Farm to School is Alive and Growing!

USDA's "Farm to School" (F2S) initiative is gaining ground with schools and local farmers across the country. The goal of F2S is to link schools (grades K-12) with regional or local farms that can provide fresh locally-produced food for school meals programs. Here are some examples of how F2S is succeeding in urban and rural school districts.

Chicago Public Schools

The Chicago Public Schools (CPS) has increased its purchases of locally-grown fruits and vegetables for their school meals program.

CPS menus now incorporate locally-grown, locally flash-frozen fruits and vegetables, including carrots, peas, beans and corn year-round. The goal this school year is to serve more than \$2.3 million in locally-grown fruits and vegetables -- from Michigan apples and peaches to spinach and potatoes grown in Illinois.

This summer, CPS food service management partner Chartwells-Thompson Hospitality issued a request for information to farmers in Illinois, Indiana, Michigan, and Wisconsin about their capacity to provide fruits and vegetables.

Closer to home, Chartwells has begun explorations with the City of Chicago Planning Department and community organizations on how to use

produce grown in school and community gardens in school meals. They are working with the city health department and studying



At Rosemount-Apple Valley-Eagan school district (MN), a tomato farmer shows students his portable beehive. His "Bushel Boy" tomatoes (pictured) are a popular school lunch menu item.

best practices nationwide to develop guidelines for using the produce.

Chilton and Hilbert, Wisconsin

This past year the FNS National F2S Team visited nine school districts with varied demographics to gather information about successful F2S programs. In the Midwest, the F2S Team visited the combined Chilton and Hilbert program

in September 2010. They had extensive discussions with the food service director who oversees the program for the two districts. They talked to students, the superintendents, the owner of a local apple orchard and the owner of a farm that raises cows and pigs (both farmers sell to the school districts). All concurred that the F2S program was a positive addition to the community.

At the Hilbert high school and Chilton middle school, the Team witnessed salad bars brightly colored with seasonal fruits and vegetables. They watched the students enthusiastically filling their plate with grapes and red bell peppers (negating the perception that if it's healthy, kids won't eat it). They heard from the farm owners about the economic boost F2S provides. And they heard from the food service director that other local school districts are contacting her to piggyback on local purchases and begin their own F2S program. F2S is alive and growing in Wisconsin!

Learn more about F2S at: www.fns.usda.gov/cnd/F2S/Default.htm or email: harvey.hoffman@fns.usda.gov

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Learning to Love the Legume

By Samia Hamdan, MPH, RD

One of the biggest challenges schools and child care centers face is getting children to eat more dry beans and peas. They may be unfamiliar or have a funny shape or texture. However, dry beans and peas are some of the most versatile and nutritious foods out there. In fact, they are great sources of the nutrients that many kids don't get enough of — fiber, potassium, and iron. The *Dietary Guidelines for Americans* advise Americans to eat more dry beans and peas. That is also why they are an integral part of the *HealthierUS School Challenge* (<http://www.fns.usda.gov/tn/HealthierUS/index.html>)

To help get more nutritious foods into the National School Lunch Program and the Child and Adult Care Food Program, USDA has compiled hundreds of tasty recipes that incorporate these foods. The *Healthy School Meals Resource Recipe Finder* (<http://healthymeals.nal.usda.gov/schoolmeals/Recipes/recipefinder.php>) contains a variety of recipes that schools and childcare centers can use to serve more dry beans and peas, such as Baja bean tacos, Mediterranean pocket, and chili con carne. The Recipe Finder includes standardized recipes, quantity recipes, USDA school meal and CACFP

recipes, recipes from industry and more. In addition, the database also features pre-set searches for the following categories: dry beans and peas, fruit, vegetables and



Refried beans and tacos with beans were on the menu at the October 15 HealthierUS School award celebration in Adrian, MN.

whole grains, making searching for new recipes just one click away. The search function also allows individuals to search for recipes by ethnic cuisines, such as Caribbean, Asian and Italian. This may be a great tool for anyone looking to plan a “theme” lunch or add more variety to their menus.

Menu planners may find it helpful to serve dry beans and peas repeatedly. Children need to try things up to ten times before they decide they like them. It might also be helpful to add them into

student favorites, like tacos, salsas, chili, and the salad bar. Documenting student preferences and conducting taste-testing can also be used to determine what students like for future planning.

And finally, get school kids excited about dry beans and peas by encouraging them to participate in the USDA and *Let's Move! Recipes for Healthy Kids* competition (<http://www.recipesforkidschallenge.com/>). This is a great opportunity for students to get involved in creating tasty, kid-approved recipes that can be served in the National School Lunch Program. The deadline is December 30, 2010.

For a list of dry beans and peas, visit: <http://www.mypyramid.gov/pyramid/meat.html>



Middle Eastern salad with chickpeas is a popular salad bar item at Waterford Village Elementary School in Waterford, Michigan.

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FDPIR Nutrition Advisory Committee Kicks Off the *Year to Better Health*

The Midwest Region's **FDPIR (Food Distribution Program on Indian Reservations)** Nutrition Advisory Committee kicked off the new fiscal year



Courtesy of Leech Lake Indian Reservation

with another round of creative projects geared at helping over 8,000 individuals live healthier lives. The projects will teach the *MyPyramid* messages, feature Native American traditions, and educate families on how to make healthy lifestyle choices.

The FDPIR offers low-income people living on Indian reservations access to over 70 different choices of USDA Foods. Many foods have been improved to meet the *Dietary Guidelines for Americans* recommendations, including whole grain rotini pasta and 35 different fresh fruit and vegetables. In addition, the tribes use Food Distribution Program Nutrition Education (FDPNE) grants to supplement the food package with nutrition education. The Nutrition Advisory Committee represents 23 InterTribal Organizations (ITOs) that participate in the Midwest Region FDPIR.

The committee met in late September to discuss plans for developing a *2012 Calendar and Nutrition Guide*, which will be filled with nutrition education, photos and fun recipes. The calendars have become increasingly popular and will be distributed to all participating individuals in the coming months. Committee members will also conduct peer-to-peer nutrition education site visits throughout the year at the FDPIR warehouses to train their peers on how to conduct nutrition education with clients. In addition, the committee will identify and provide nutrition education tools for each of the food distribution centers.

by Samia Hamdan, MPH, RD,
FNS Midwest Region, and Peggy Bazant, Red Cliff
Band of Lake Superior Chippewa Indians

This past summer, the committee members conducted peer-to-peer nutrition education site visits at seven ITOs. Milisa Corbine (Bad River Band of Lake Superior Chippewa Indians) and Peggy Bazant visited program staff at Lac Courte



Midwest FDPIR Nutrition Committee. Left to right: Mary Knope, Sara Dixon, Pat Roberts (Menominee); Susie Roy (Leech Lake); Gloria Goodwin (White Earth); Cheryl LaDuke (Leech Lake); Peggy Bazant (Red Cliff); Samia Hamdan (FNS); Milisa Corbine (Bad River).

Oreilles, St. Croix, and Keweenaw Bay. They brought along teaching materials, including food models, booklets, MyPyramid flyer handouts, and the *Live Healthy! Live Native!* cookbook (http://www.fns.usda.gov/cga/newsletters/2011_ITO_Calendar.pdf) They shared ideas to help the program staff become comfortable in teaching nutrition education to clients.

The peer educators learned a lot. For example, the simpler the nutrition information, the better! They also took back ideas that will be used for future nutrition education materials and projects. The site visits were enjoyable and a win-win situation for everyone!

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Feed Ohio : Reaching Hungry Kids when School's Out

by Shandell Jamal, Governor's Office of Faith-Based and Community Initiatives

Ohio's vulnerable youth face many challenges, and the challenge of reducing childhood hunger and food insecurity requires government and nonprofits to work together to improve our communities. Thus,



the Ohio Governor's Office of Faith Based and Community Initiatives (GOFBCI) established the *Feed Ohio: Summer Food Service Program (SFSP) Support Project* to support the efforts of faith-based and community organizations to expand the SFSP.

Feed Ohio funding allowed grantees to strengthen their infrastructure and expand the SFSP by providing funding for staffing, equipment, curriculum purchases, educational field trips and daily enrichment programming focused on academic, life skills and leadership development.

The summer of 2010 marks the third year of this innovative grant program. This year, *Feed*

Ohio grantees established six new sites and supported the expansion of 33 existing sites in communities throughout the state. Our grantees also provided 115,071 SFSP meals and educational programming to 6,223 children.

The following organizations participated in this year's project:

- Community Action Organization of Scioto County (Portsmouth, OH);
- Five *Feed Ohio* sites in Lucasville, South Webster, New Boston, Wheelersburg and Portsmouth;
- Erie-Huron Community Action Commission (Sandusky, OH);
- Four *Feed Ohio* sites in Sandusky and Willard;
- Family and Community Services (Ravenna, OH);
- Four *Feed Ohio* sites in Chagrin Falls, Ravenna, Cleveland and Newbury Township;
- Cincinnati, Springdale Township and Lockland.

The *Feed Ohio* project demonstrates the tremendous impact we can have in decreasing childhood hunger

and expanding summer learning opportunities, when government and community partners work together to improve our communities. The success of the *Feed Ohio* project was possible due to the 45 community partnerships our grantees established with local faith-based and community organizations and GOFBCI's partnership with the Ohio Department of Job and



SFSP at Whole Again International, Cincinnati.

Family Services and the Ohio Department of Education.

For more information on the *Feed Ohio* project, please contact Shandell L. Jamal, Chief Program Officer at (614) 644-3897 or shandell.jamal@governor.ohio.gov. Information on the *Feed Ohio* project and GOFBCI's projects and initiatives is also available at www.governor.ohio.gov/togetherohio.

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School Breakfast Expands in Midwest

More children are starting their school day well-nourished and ready to learn with a nutritious breakfast at school. Numerous studies underscore breakfast's importance in optimizing children's learning, attendance and classroom behavior. Nationally, over 11 million children ate nearly 1.87 billion school breakfasts in fiscal year 2009 -- an increase of about 3% from fiscal year 2008.

Midwest Region Increases in School Breakfasts Served FY 2009 to FY 2010

Illinois - 16.4%
Indiana - 9.5%
Michigan - 17.7%
Minnesota - 9.2%
Ohio - 3.3%
Wisconsin - 10.8%

From FY 2009 to FY 2010, all six Midwest Region states increased their school breakfast participation, and five of the six had major increases. Innovative strategies like “breakfast in the classroom” and “Grab N Go” breakfasts are making it easier for students to participate. Also, several states have implemented policy changes to allow breakfast in the classroom to count as instructional time. While

the children are eating, teachers can take attendance, make announcements and begin lessons.

In Illinois “breakfast in the classroom” has significantly increased participation, especially in the Chicago Public Schools, where 194 elementary schools now offer this option. In November, over 100 members of school communities attended the first Illinois School Breakfast Summit in Bellwood, IL. Panelists representing school foodservice, industry, government and the Midwest Dairy Council shared information on resources and initiatives. Governor Pat Quinn has proclaimed November 15-19, 2010 Illinois School Breakfast Week.

The Michigan State Superintendent's recent “School Breakfast Challenge,” in partnership with United Dairy Industry of Michigan, offered schools incentives to increase school breakfast participation by implementing breakfast in



*Breakfast in the classroom.
MacAuliffe School, Chicago*



Midwest Regional Administrator Ollice Holden distributes breakfast in the classroom during School Breakfast Week, March 2010.

Lincoln Park, MI

the classroom or “universal breakfast” programs (where all students eat free).

In Wisconsin, U.S. Senator Herb Kohl has sponsored grants that assist schools with start-up costs for breakfast programs. Indiana also implemented a new policy last year that allows breakfast in the classroom to count as instructional time.

Visit the FNS website for more information on successful strategies for serving breakfast to students: <http://www.fns.usda.gov/cnd/breakfast/expansion/expansionstrategies.htm>

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Indiana WIC Peer Counseling Promotes Breastfeeding



The Indiana WIC Peer Counseling Program is recognized nationally as a model for their efforts to expand the peer-counseling program and promote breastfeeding practices among WIC participants, an important national goal of the WIC Program. Recently, Indiana local agency Peer Counseling successes were featured at the National WIC Association (NWA) conference in September 2010. The



Indiana WIC Program was able to send 129 Peer Counselors and local agency breastfeeding coordinators to the conference in San Diego.

Indiana breastfeeding activity is divided into six regional centers throughout the state. Peer Counselors in each region were asked to prepare and present either, or both, a poster presentation or a table topic discussion for the conference. The peers were given time and supplies to prepare at their monthly PC Support Group meetings. They completed the conference application, wrote an abstract, and designed the presentation with the Regional Center Coordinator acting as the advisor.

An outstanding peer poster presentation highlighted at the NWA conference was the “pit stop.” The theme was: “When your moms need a pit stop, you need a Lactation Station. Discover how Indiana WIC is using Lactation Stations around the state to cheer moms on to a

successful breastfeeding experience while they enjoy community events.”

One of Indiana’s best practices is helping their Peer Counselors be successful in supporting their WIC breastfeeding clients. All Peer Counselors within each region are invited to

a monthly meeting that provides education and networking. During these meetings, they gain knowledge, encouragement, ideas and confidence to take back to their local WIC program. Meeting the Peer Counselors’ needs leads to staff retention, due to the unique interconnection within each region.



Another successful strategy involves making breastfeeding support available to each WIC client. Indiana has a new laptop pilot program that makes it easier for Peer counselors to be accessible to WIC clients. Peer Counselors can receive calls at home, make home and hospital visits to clients, keep a record of clients contacted, and chart notes from home. This gives clients the support they need, and it gives Peer Counselors flexibility when working in the clinic or at home. Peer counselors are an essential part of the WIC Program.

For more information about Indiana’s Peer Counseling Program, contact: Darlene Matz, IN State Dept. of Health Breastfeeding Coordinator, at: DMatz@tippecanoe.in.gov

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What's New in the FNS Nutrition Assistance Programs

USDA Food Insecurity Report Released

The USDA Economic Research Service issued its annual report on food insecurity (*Food Security in the U.S. 2009*) on November 15. The report, based on a survey of 46,000 households, shows that the rate of food insecurity did not significantly increase from the previous year. This underscores the important role of the federal nutrition programs in providing a safety net for low-income individuals. Among the key findings:

- In 2009, 17.4 million households (about 15% of U. S. households) had difficulty providing enough food at some point during the year, due to a lack of resources. This number is substantially the same as in 2008.
- Food insecurity was more common in large cities and rural areas and substantially higher among households with incomes near or below the Federal poverty line, single-parent households, and African-American and Hispanic households.
- Fifty-seven percent of food-insecure households reported participating in one or more of the three largest federal nutrition programs within the past month: SNAP (formerly called the Food Stamp Program), the National School Lunch Program, and the WIC Program. The full report is available at: www.ers.usda.gov/publications/err108.

Legislation reauthorizing the Child Nutrition Programs is now awaiting action by Congress. The Senate's *Healthy, Hunger-Free Kids Act* includes provisions to reduce child hunger and improve nutrition by expanding access to FNS nutrition programs and improving school meals programs. Learn more at: <http://www.fns.usda.gov/cga/PressReleases/2010/0608.htm>

As part of the First Lady's *LetsMove!* initiative (www.letsmove.gov), FNS is offering \$12,000 in prizes for nutritious school lunch recipes that kids love to eat! The "Recipes for Healthy Kids" contest challenges school nutrition professionals, chefs, students, parents



and community members to create tasty, healthy, and exciting new school

lunch recipes. The winning teams will be invited to prepare their meals alongside White House chefs.

The contest highlights the food categories targeted by the USDA *HealthierUS School Challenge* (HUSSC) that are lacking in many children's diets -- whole grains, dark green and orange vegetables, and legumes. The contest runs until December 30. For more information, visit: <http://www.recipesforkidschallenge.com/>

The First Lady's *LetsMove!* initiative is reaching out to professional chefs across the country to enlist their help in ending child obesity. The



goal is to match volunteer chefs with schools interested in improving the nutritional quality and taste appeal of their school meals programs and motivating students to eat healthier at school and at home. The *LetsMove!* website

has sign-up forms for volunteer chefs and for schools interested in being paired with a chef: (www.letsmove.gov/chefs-step-1.php)

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What's New in the FNS Nutrition Assistance Programs, continued

Incentives Help SNAP Customers Buy Produce at Farmers Markets



In the past few years several non-profit organizations have funded incentive programs to encourage SNAP customers to shop at farmers' markets. Typically,

SNAP customers use their EBT cards to purchase tokens that the incentive funding then doubles. For example, if a SNAP customer makes a \$5 SNAP token purchase, they receive \$10 worth of tokens for fruit/vegetable purchases at the farmers' market. These farmers' market incentive programs began on the East Coast but now operate in over 20 States, including Michigan, Illinois, and Ohio. The programs have been very popular and there is now evidence that some SNAP clients become regular customers of farmers' markets because of the coupons.

The Humpty Dumpty Institute and the Wholesome Wave Foundation were among the first organizations to provide funding. In Michigan, the Fair Food Network obtained a start-up grant from the Wholesome Wave Foundation in 2009 and has worked to obtain grants from 15-20 funders, allowing it to provide its "Double Up Food Bucks" to five Detroit area farmers markets in 2010. Click on this link to see a video of how the Fair Food Network's program works: www.youtube.com/fairfoodnetwork

Did you know...

Federal nutrition assistance programs have seen dramatic participation growth, with major programs at or near record levels of participation. Between 2008 and 2009:

- Average monthly participation in *SNAP (Supplemental Nutrition Assistance Program)* increased by about 5.3 million people (an 18.7 percent increase).
- One million more low-income children received free or reduced price lunches through the *National School Lunch Program* on an average school day (a 5.4 percent increase).
- Over 400 thousand more low-income women, infants, and children participated in the *WIC Program* in an average month (a 4.8 percent increase).
- Food donations through *The Emergency Food Assistance Program* increased by \$100 million as a result of the Recovery Act, providing additional USDA Foods to thousands of food pantries and other emergency feeding organizations across the country.

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