

SNAC NEWSLETTER AUGUST 2023



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SNAC 2023 Webinar Series



Illinois SNAP-Ed Nutrition Education and PSE Programming

Learn more about how Illinois Extension implements their SNAP-Ed PSE and direct nutrition education programming.

Time and place: 11 a.m. to noon. EDT Aug. 22 via
Microsoft Teams

[Register for the webinar](#)

Supporting Community Well-being Through Art and Placemaking

View this recording to learn more about how art and placemaking impact community well-being and engagement.

[View the recording.](#)

[Connect with the
Network](#)

If you would like to
submit something to
be featured in the
SNAC monthly
newsletter, send it to
[info@indianasnac.com.](mailto:info@indianasnac.com)

Summer Meals in Your Community - Engagement Toolkit for Elected Officials

Elected officials are uniquely positioned to support the adoption, implementation, and expansion of summer meals in their communities. This toolkit explains three key ways elected officials can engage with the summer meals program.

[Download the resource](#)

[Learn more about the Farm Bill and how to be involved](#)

USDA Local Food Purchase Assistance Program - Impact Report

This report from the [Wallace Center](#) offers a comprehensive analysis of the USDA's [Local Food Purchase Assistance](#) (LFPA) programs and highlights the valuable insights provided by LFPA implementers such as farmers, food hubs, food banks, and other food distribution organizations. It offers a unique opportunity to explore the different models and approaches by other LFPA initiatives across the country.

[Access the resource](#)

2022 SNAP-Ed Cross Regional Success, Outcome, and Impact Report- SNAP-Ed Mountain Plains Region, Southeast Region, and Southwest Region

The FNS Mountain Plains, Southeast, and Southwest Regions are pleased to announce the release of their 2022 SNAP-Ed Cross-Regional Impact Report. This report examines the successes and impacts of SNAP-Ed in these three regions. It also highlights each SNAP-Ed program's best practices and partnerships - including those partnerships with tribal organizations.

[View the report.](#)

National Breastfeeding Month Resources

The [2023 National Breastfeeding Month](#) (NBM) theme, This is Our Why, will help shine a light on why this work is so important and center the conversation on the babies and families who need our support. Join us as we celebrate mothers and lactating parents and work to protect, promote, and support breastfeeding and human milk feeding for the 13th annual National Breastfeeding Month this August!

[View more resources on the various themes and social media promotion efforts on the SNAC website.](#)

[Community Compass](#)

[Educator Wellness Toolkit](#)

[Anti-Racist Toolkit for Food Banks](#)

[Indiana Grown for Schools](#)

[Indiana Active Living Guidebook](#)

[Indiana Healthy Worksites Toolkit](#)

[Indiana Safe Routes to School Guidebook](#)

[Indiana Shared Use Toolkit](#)

[Indiana Department of Health Internships](#)

**Questions for the DNPA?
Reach us [HERE!](#)**



NOV
30

The Food Forum 30th Anniversary Symposium

Time and place: 10 a.m. to 4 p.m. EDT Nov. 30, via Microsoft Teams

[Learn more and register for the event.](#)

Food Forum will host an event that will explore and reflect on the major developments in the field of food, nutrition, and agriculture over the past 30 years, and how the National Academies of Sciences, Engineering, and Medicine's Food Forum has contributed to those developments.

Announcements and Job Postings

SNAC Update: Lead SNAC manager, Julia, will be departing IDOH

It is with excitement and a heavy heart that we inform you that Julia Brunnemer, our SNAP-Ed Community Partnerships Coordinator and lead for SNAC, will be departing IDOH on Aug. 11. Julia will be pursuing another opportunity to serve Hoosiers as a doctoral student at IU Bloomington. Throughout the past three years, Julia has thoroughly enjoyed connecting with the network and creating a space where we all could learn more and connect. She hopes that you all continue the great work you do and [stay in touch!](#)

Community Food Systems Manager

The SNAP-Ed team within the Indiana Department of Health Division of Nutrition and Physical Activity is seeking a community food systems manager. This position will facilitate the collaboration of food system partners to develop, support, and sustain projects and programs that further the goals for an equitable, vibrant, and resilient statewide food system. Submit resume and cover letter directly to Naima Gardner-Rice (NGardner1@health.in.gov).

[View the job description](#)



Division of
**Nutrition &
Physical Activity**



Organic Market Development Grants

Due: Aug. 8

USDA's Agricultural Marketing Service has approximately \$75 million available for FY 2023 for the Organic Market Development Grants program. This grant aims to boost the consumption of domestic organic agricultural commodities by developing new and expanded organic markets. Eligible applicants, including business entities, non-profit organizations, and government entities, can receive funding ranging from \$10,000 to \$3 million for projects focused on production, processing, distribution, and consumer market development

[Learn more](#)

[Apply for the grant opportunity.](#)

Robert Wood Johnson Grant Program: Pioneering Ideas: Exploring the Future to Build a Culture of Health

Due: Applications accepted on a rolling basis

This funding opportunity seeks proposals primed to impact health equity moving forward. The Robert Wood Johnson Foundation (RWJF) is interested in ideas that address any of these four areas of focus: future of evidence, future of social interaction, future of food, future of work. Additionally, they welcome ideas that might fall outside of these four focus areas, but which offer unique approaches to advancing health equity and our progress toward a culture of health.

The RWJF wants to hear from scientists, anthropologists, artists, urban planners, community leaders—anyone, anywhere who has a new or unconventional idea that could alter the trajectory of health and improve health equity and well-being for generations to come. The changes the RWJF seeks require diverse perspectives and cannot be accomplished by any one person, organization, or sector.

There is not an explicit range for budget requests. You should request the amount of funding you will need to complete your proposed project—including direct and indirect costs—for the entire duration of your grant. Grant periods are flexible, though generally range from 1 to 3 years.

[View the funding announcement.](#)

Indiana Farmers Market SNAP Matching Grant Program

Due: Ongoing grant program

The St. Joseph Community Health Foundation is currently offering grants to Indiana farmer's markets, farm stands, CSAs (community supported agriculture), and mobile farm markets to start or expand a SNAP matching program. SNAP stands for Supplemental Nutrition Assistance Program and was formerly known as food stamps. Benefits are provided on what looks like a debit card (called Hoosier Works) through an Electronic Benefit Transfer (EBT) system. Indiana SNAP Matching Program grant recipients (hereafter grantees) will provide customers who pay with SNAP a \$1 for \$1 match up to \$20 per day on all purchases of fruits and vegetables, mushrooms, herbs, and edible plant-starts. The \$1 for \$1 match may be provided via tokens, paper vouchers, e-tokens or other; it is recommended that these be offered in \$2 increments. If tokens or vouchers are used, they should include the name of the market where they are issued because they can only be redeemed at that market. Farm stands that have only one vendor and sell only fresh produce may offer an immediate 50% off (up to \$20 per day in incentive) at the point of sale to customers paying with SNAP and therefore do not need to use vouchers or tokens.

[Read more and apply.](#)

USDOT, Reconnecting Communities and Neighborhoods (RCN) Program

Due: Sept. 28

The Reconnecting Communities Pilot Program was established to help fund community-led projects that mitigate physical barriers to mobility and access, such as train tracks or highways. The Inflation Reduction Act established the Neighborhood Access and Equity Program that similarly funds projects that remove physical barriers as well as projects to improve walkability, safety, and affordable transportation access, particularly in low-income and disadvantaged communities.

[Learn more about the grant opportunity.](#)



Michelle Shippy, Nutrition Incentive Project Director, Marion County Public Health Department

Michelle Shippy (mshippy@marionhealth.org) works with the Marion County Public Health Department, which is the municipal organization in Marion County.

Describe your organization and role.

My role is the Nutrition Incentive Program Director in the Chronic Disease Department at the Marion County Public Health Department. We primarily focus on addressing policy, systems, and environmental change work to address chronic disease in Marion County.

My position is funded through the CDC Racial and Ethnic Approaches to Community Health (REACH) grant that we were awarded in 2018. We are in the fifth year of that project and are hopeful that we get awarded another five years. My role within the REACH project is to build capacity around nutrition incentive programs, which involved building out a county-wide Produce Prescription program and to improve systems and expand programming for the Fresh Bucks program (Marion County Double Up program). Over these last five years, we have succeeded in these goals. Moving forward, my goal is to learn more about how policies like Medicaid reimbursements for Produce Prescription programs can aid in program sustainability and continue to stay involved in the statewide expansion of Double Up Indiana.

What are projects and/or partnerships that have been impactful in the work you do?

Marion County Produce Prescription Program - Our current partners include Eskenazi Health, Community Health Network, and the Jane Pauley Health Center who identify and recruit participants of the Produce Prescription program. Participants complete nutrition education classes through the healthcare system and then we mail out Healthy Savings incentive cards to those participants to buy fresh fruits and vegetables at Kroger, Walmart, and the five Safeways in Indianapolis. This is a 12-month program and funds are loaded onto the Healthy Savings card at the beginning of each month. We work with third-party processors to implement the Healthy Savings cards. Through our USDA GusNIP funding, we also have a partnership with Hoosier Harvest Market that allows participants the opportunity to choose weekly at home deliveries of fresh local produce boxes in place of the cards, which helps address those barriers of getting to the stores. We also provide all the evaluation support.

Fresh Bucks Program - This is our SNAP matching, Double Up program in Marion County. For every dollar that is spent on SNAP-eligible food items, program participants receive an additional dollar to spend on fresh produce. We partner with our farmers markets and Safeway Food Stores in Indianapolis to implement the Fresh Buck program. We have moved to more uniform branding to align with statewide efforts for Double Up Indiana with the goal of supporting programming throughout Central Indiana. If you have questions about Double Up programming, we are more than happy to talk more!

What is the most interesting part of your role?

The most interesting part of my role is being involved in the ever-changing processes of point-of-sale systems involved with our programs. As technology advances, we are seeing many nutrition incentive programs move to digital platforms and electronic transactions. This new learning curve is challenging at times, but it is fun knowledge to have. Our transition to electronic transactions has allowed for simplicity with our reporting and evaluation. It has also saved us on staff time because we don't have to count paper vouchers and tokens. Contributing to the research and writing manuscripts related to both programs allows us to be part of a bigger movement, which is exciting.

What is the “why” behind what you do?

I've worked in public health for 15 years and I have a passion for helping people. I have heard and seen firsthand how a lack of food access affects people by being a part of listening sessions, partaking in focus groups, completing assessments/surveys, and driving around neighborhoods observing. This helps put the work into perspective. Not only do we impact individuals, but also their entire families. Seeing the results of these programs and talking with participants further strengthens my belief that everyone should have the opportunity to eat good, nutritious food which includes affordable access to fruits and vegetables, which is the foundation for preventing and managing chronic diseases.

Is there anything else SNAC members should know?

The relationships that we build overtime have a lasting impact on the lives of our community members. My public health journey started in WIC, and I remember a woman who I helped to breastfeed her child. We built a relationship over time and I got to see her child grow. After I left my position in WIC, I saw that same woman at a health fair years later and her daughter was then maybe 7 years old. We hugged when we saw each other and talked more. That experience was so surreal, and it is a reminder that even though this work is challenging, you never know who you are going to meet and whose life you are going to impact. Those glimpses of success and connection make it all worth it!

**JULY &
AUGUST**

Free and Reduced Webinar Series

Various times in August

[View the webinars and register](#)

Calling all free and reduced processors! Join IDOE for an application and direct certification webinar series. Each training session will credit toward professional development training hours and fulfill the training requirement for application processors.

**AUG.
15 & 23**

K12 Foodservice and ProcessorLink Training

K-12 Foodservice Training: Aug. 15 from 10-11 a.m. EDT

[Join the foodservice training at this link](#)

- You can also dial in using your phone
 - Access Code: 110-102-661
 - United States: +1 (408) 650-3123

ProcessorLink Training: Aug. 23 from 11a.m.-noon. EDT

[Join the ProcessorLink training at this link](#)

- You can also dial in using your phone
 - Access Code: 2432 569 2174
 - Webinar Password: VPpaSmMM276 (87727666 from phones and video systems)

Schools that allocated pounds to processors are required to monitor and manage those pounds for proper inventory management. IDOE is hosting a training for each commodity tracking website. Learn how to monitor and manage processor pounds, select distributors, run reports, and review months on hand.

**SEPT &
OCT**

Trauma-Informed Nutrition Security for Community Agencies

Live session dates and times: 1- 2:30 p.m. EDT Sept. 14, Sept. 28, and Oct. 12

[Register for the FREE training opportunity](#)

The Indiana Department of Health is offering Leah's Pantry's Trauma-Informed Nutrition Security Training (TINS) for FREE to all professionals and community members who engage with individuals around nutrition and/or want to understand the relationship between trauma-informed care and nourishment. This unique training will bring a fresh perspective to your program/work with the objective of increasing the health and resilience of the communities you serve. The live 2023 trainings will occur in September and October. There are three live sessions that are 1.5 hours each, with self-paced learnings in-between. Check out the [Registration Page](#) for more information.

August SNAP-Ed Recipe: Chicken Chilaquiles

As families shift from the relaxed days of summer to the more hectic pace of the back-to-school season, the need for versatile, filling meals will only increase. Add these chicken chilaquiles to your list.

Chilaquiles typically feature tortilla chips coated with a tomato-based chili sauce. Our version reduces the fat content by using strips of corn tortillas instead of chips. Layer those strips with the chicken mixture, bake, and serve. The leftovers can be reheated and topped with an egg for a traditional Mexican breakfast – leaving you with more time to find that missing backpack.

Makes: 6 servings

Ingredients:

- 3 cups chopped, cooked chicken
- 2 cans (10 3/4 oz. each) heart-healthy condensed cream of chicken soup
- 1 can (14.5 oz.) diced tomatoes with green chilies
- 12 (6-inch) corn tortillas, cut into 1-inch-wide strips
- 1 cup shredded taco cheese or cheddar cheese



Directions:

1. Preheat oven to 350°F.
2. In large bowl, stir together chicken, condensed soup, and undrained tomatoes.
3. In 13 x 9 x 2-inch baking dish, layer in order: 1/3 of the tortilla strips, 1/2 of the chicken mixture, another 1/3 of the tortilla strips, the remaining chicken mixture, and the remaining tortilla strips.
4. Tightly cover dish with foil. Bake, covered, about 40 minutes or until the mixture is hot in the center. Remove from oven.
5. Remove foil. Sprinkle with cheese. Return to oven. Bake, uncovered, about 10 minutes more or until the cheese melts. Serve warm.
6. Refrigerate leftovers within 2 hours.

Prep Tip: Use leftover, frozen or canned chicken. If you have leftover cooked chicken, remove the skin and bones and shred the meat. For frozen chicken, look for fully-cooked, shredded chicken breast in the freezer case of your grocery store. You'll need about 12 ounces for this recipe. Or, for canned chicken, purchase two 9.75-ounce cans of white and dark chunk chicken in water and drain before using.



Extension - Nutrition
Education Program

eatgathergo.org



Purdue University is an equal access/equal opportunity institution. This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP).

Receta SNAP-Ed de agosto de 2023: chilaquiles de pollo

A medida que las familias pasan de los días relajados del verano al ritmo más frenético de la temporada de regreso a la escuela, la necesidad de comidas versátiles y abundantes solo aumentará. Agrega estos Chilaquiles de Pollo a tu lista.

Los chilaquiles suelen tener chips de tortilla cubiertos con una salsa de chile a base de tomate. Nuestra versión reduce el contenido de grasa al usar tiras de tortillas de maíz en lugar de los chips. Coloque esas tiras en capas con la mezcla de pollo, hornee y sirva. Las sobras se pueden recalentar y cubrir con un huevo para un desayuno tradicional mexicano, lo que le da más tiempo para encontrar esa mochila perdida.

Rinde: 6 porciones

Ingredientes:

- 3 tazas de pollo cocido picado
- 2 latas (10 3/4 onzas cada una) de crema de pollo condensada saludable para el corazón
- 1 lata (14.5 oz.) de tomates cortados en cubitos con chiles verdes
- 12 tortillas de maíz (6 pulgadas), cortadas en tiras de 1 pulgada de ancho
- 1 taza de queso de taco rallado o queso cheddar



Direcciones:

1. Precaliente el horno a 350°F.
2. En un tazón grande, mezcle el pollo, la sopa condensada y los tomates sin escurrir.
3. En una fuente para hornear de 13 x 9 x 2 pulgadas, coloca en capas: 1/3 de las tiras de tortilla, 1/2 de la mezcla de pollo, otro 1/3 de las tiras de tortilla, el resto de la mezcla de pollo y las tiras de tortilla restantes.
4. Cubra bien el plato con papel aluminio. Hornee, tapado, unos 40 minutos o hasta que la mezcla esté caliente en el centro. Retire del horno.
5. Retire el papel de aluminio. Espolvorear con queso. Regrese al horno. Hornee, sin tapar, unos 10 minutos más o hasta que el queso se derrita. Servir tibio.
6. Refrigere las sobras dentro de 2 horas.

Consejo de preparación: use pollo sobrante, congelado o enlatado. Si tiene sobras de pollo cocido, retire la piel y los huesos y desmenuce la carne. Para pollo congelado, busque pechuga de pollo desmenuzada completamente cocida en el congelador de su tienda de comestibles. Necesitarás alrededor de 12 onzas para esta receta. O, para el pollo enlatado, compre dos latas de 9.75 onzas de pollo en trozos blanco y oscuro en agua y escúrralo antes de usarlo.



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