

Board Report

Lynne Keenan, Director

December 2018

This year's Thanksgiving was delicious in all schools. The cooks worked hard to make fresh Turkeys, Mashed Potatoes, Gravy, Dinner Rolls, Stuffing, Pumpkin Pie and Whipped Cream. Kuddos to our BPS Child Nutrition Staff for all of their hard work!!

Our Christmas dinner we will be serving Pork Roast, Dinner Rolls, Mashed Potatoes with Gravy, Stuffing, Apple Rings and Apple Cobbler Pie. The cooks also do a full salad bar as daily we serve our students lettuce, spinach, shredded carrots, shredded cabbage, red bell peppers, carrots, grape tomatoes, watermelon, apples, oranges, grapes, strawberries, and a canned fruit. Our cooks heat up left over meals and serve one time, which is the next day, giving our students more options. They do also have the option of peanut butter and jelly if they don't want what's being served. Our left overs are always used up as we don't have waste. We cook each day for the number of students that are enrolled as we do not ever know due to attendance.