



Ready to Kickoff the Summer Meals Season?



In conjunction with various partners including the Atlanta Community Food Bank (ACFB), The Dairy Alliance, The GA Department of Education, and others, the Nutrition Services division will host three (3) Summer Meals Kickoffs across the state. These kickoffs will highlight the important work you do as sponsoring organizations to provide access to healthy and well-balanced meals during the summer months for Georgia's youngest citizens when school is not in session.

We are looking to potentially host a kickoff at sites in the following counties: **Douglas, Gwinnett, Henry, Houston, Peach, and Terrell**. If your organization operates a site in any of these counties and would like to serve as a kickoff location, please email Shani Drake, Marketing & Outreach Manager, at shani.drake@decal.ga.gov.

Ramping Up for the 2018 SFSP: USDA Webinars

Together we can help ensure children who rely on free and reduced priced meals during the school year have access to healthy and well-balanced meals during the summer. Join USDA for their 2018 Summer Meals Webinars. Click the links below to register for the webinars that interest your organization.

- Tuesday, May 15th at 1:00pm – [Boosting Your Budget – Summer Meals Financial Planning](#)
- Thursday, June 14th at 1:00pm – [Middle of Summer Strategies](#)

You Can Now Find Nutrition Services on Twitter!

Nutrition Services has joined Twitter! You can find us @DECALNutrition. Have some new programming for the summer meals season? Want to share photos from your meal sites? If so, mention us on Twitter and use the hashtags below:

- #SummerMeals
- #GASummerMeals
- #SFSP

Follow us [here!](#)





Financial Management Training Opportunity

The Nutrition Services division of GA DECAL is pleased to announce that registration is now open for the SFSP Financial Management training, a webinar training session. This webinar training will provide an overview of allocating cost items to SFSP in GA ATLAS Budget Details section; allocation methodologies for commonly used shared cost categories and basic accounting principles with examples of executing & maintaining a chart of accounts in a general ledger (GL).

Sample records will be shown on the following:

- Compensation Plan
- Related Party Disclosure Form
- Specific Prior Written Approval Request Form
- Time Distribution Report

The webinar training session will be held on Wednesday, May 9, 2018 from 10:00 a.m. until 12:00 p.m.

To register for the SFSP Financial Management Training session, institutions and sponsors must:

1. Log in with your GA ATLAS username and password
2. Select My Account in the blue menu bar
3. Select My Training
4. Select Register for Training
5. In the Program dropdown box, select **SFSP**
6. Select Search
7. Select the **SFSP Financial Management Training**
8. Review the Session Details and select Enroll to enroll in that session.
9. After enrolling in the session, please click the GoToWebinar link below that will include webinar details you will need to log-in and participate on the day of the session: <https://register.gotowebinar.com/rt/876238585659698179>.

For additional information please contact, Leslie Truman, Division Administrative Assistant, at (404) 657-1779.

Checking Emails in GA ATLAS



Don't forget you can check the messages you receive from Nutrition Services within GA ATLAS. Navigate to the home page and you will see a section for messages just below your institution information.

NUTRITION ED NOOK

April is Peak Spinach Season!



It's spring and according to the [Georgia Organics Harvest Calendar](#), April is peak season for spinach. Eating local means eating seasonal, and what better way to incorporate spinach in the diets of our children. There's a reason Popeye was fond of the leafy green vegetable because spinach packs a powerful punch of vitamins, minerals, and antioxidants! This month's recipe is Spinach Egg Bake. An egg bake, also known as a frittata, is an easy-to-prepare dish that provides a perfect opportunity to encourage children to eat vegetables. Eggs are used in frittata-like dishes in many parts of the world. This recipe would be

great for breakfast or lunch!

Meal Components: Vegetable – Dark Green and Meat/Meat Alternate.

Spinach Egg Bake

Recipe Size: 25 portions, 1 serving size equals 1 piece (2" X 3 3/4")

CACFP Crediting Information: 1 piece provides 2 oz. equivalent meat alternate and 1/4 cup vegetable. For recipe details click [here](#).

Ingredients

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| <ul style="list-style-type: none"> • 4lbs and 9 oz of spinach, frozen, chopped, thawed and drained • 25 large eggs • 1/4 cup of feta cheese, crumbled | <ul style="list-style-type: none"> • 1 Tbsp and 1 tsp of dried (dehydrated) onions • 1/2 tsp of black pepper • 1/2 tsp of salt • Nonstick cooking spray |
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Directions

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| <ol style="list-style-type: none"> 1. Preheat oven to 350 °F. 2. Spinach can be thawed in the microwave using package directions or by placing under cool running water. 3. Whisk eggs in a large mixing bowl. Variation: Liquid whole eggs may be substituted for fresh eggs. 4. Add feta cheese, dehydrated onions, salt, and black pepper. Mix well. 5. Assembly: Lightly coat steam table pan(s) (12" x 20" x 2 1/2") with nonstick cooking spray. For 25 servings, use 1 pan. For 25 servings, spread 4 lbs. 9 oz. (2 qts. 2 1/2 cups) of spinach evenly on the bottom of the pan. 6. Top pan of spinach with the egg mixture. | <ol style="list-style-type: none"> 7. Keep the vegetables spread evenly by slightly stirring the mixture with a spatula or spoon. 8. Place steam table pan in the oven. 9. Bake for 30 minutes. 10. Broil on high for 2 minutes or until the eggs are set and the top is a light golden brown. Remove immediately to prevent burning. 11. Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 3/4"). |
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Tips

- Swiss, cheddar, or ricotta cheese are great substitutes for the feta.
- Liquid whole eggs may be substituted for fresh eggs.
- It is very important to squeeze moisture from the spinach to obtain optimal firmness, texture, and color in your egg bake. Wet spinach may turn the egg bake green.