

Synergy Newsletter January 2025

Issue No. 24

Happy New Year and Welcome Back!

Welcome to 2025! It seems like the holiday season came and went in the blink of an eye! At Synergy Food Sales, we have been preparing for our favorite seasons; “Food Show Season”, “Commodity Season” and “Bid Season”! Over the next few months, you we will get to see most of you at least once. We look forward to conversing with, and learning about your program needs. Commodity Season is now upon us too, and as state commodity catalogs and packets are made available for you to start completing, please don’t hesitate to contact us for any help you might need.

Within Issue No. 24 of the Synergy Newsletter, you will find several new featured products with updates from each of our 24 manufacturers along with the “State of the State” portion of our newsletter that includes updates from two contributing State Agencies. New for this 24th edition is Mrs. Kim’s Bid Corner where Kim Lopez—Synergy Food Sales Bid Coordinator will offer a few bid season refreshers to help get you primed for the upcoming Bid Season. Near the end of this publication, you will be introduced to three important individuals in our “Meet the Director, Manufacturer and State” . Don’t forget to review our “Brain Quiz” contest at the end of this edition. Submitting the correct answers will provide you with a chance to be a winner of one of seven Target gift cards, courtesy of our Issue No. 24 featured manufacturer, Red Gold!

Thanks for your continued support and we appreciate YOU!

The Synergy Team,

**Tom Hoenig, John Pickert, Andy Dudenhoeffer,
Gary Bornmueller, Kristine Bridgeman & Kim Lopez**



Above: John, Andy, Tom and Kristine stop for a picture before Taylor Swift and Travis Kelce take the stage at MO-SNA in early November.

Events and Important Dates

- Monday, January 20th

Martin Luther King Day

- January 22nd—January 24th

Synergy Road Shows

- Wednesday, January 29th

Chinese New Year

- Friday, February 14th

Valentine's Day

- Wednesday, March 5th

Lent Season Begins

- Monday, March 17th

St. Patrick's Day

- Sunday, March 20th

Easter

- Tuesday, April 1st

April Fools Day

- April 13th—April 15th

ACDA Annual Conference

- Monday, May 2nd

School Lunch Hero Day

- Monday, May 5th

Cinco De Mayo

- Sunday, May 11th

Mother's Day

- Monday, May 26th

Memorial Day

- Sunday, June 15th

Father's Day

- Saturday, June 21st

First Day of Summer!!

- July 13th—July 15th

SNA Annual National Convention

Just a friendly reminder...

Mrs. Kim's Bid Corner

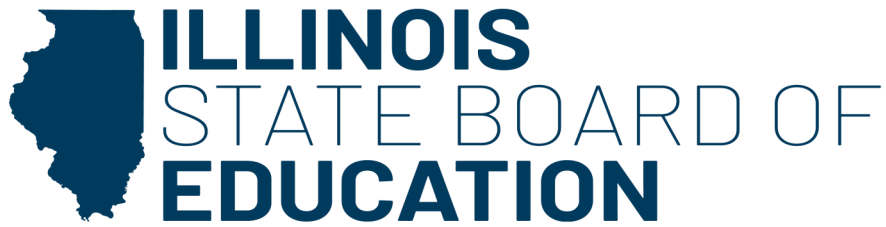


As we prepare ourselves for a busy 2025-2026 bid season, below are a few tidbits to keep in mind to help those bids flow timely and seamlessly:

- Get Bid Requests in Early- Set a clear deadline while allowing yourself time to digest responses
- Organize your bid- & Include:
 - Who is bidding on your business - distributor name and location of distributor
 - Are you bidding commercial or commodity product (or both)
 - When do you want your bid pricing returned.
 - Be clear and concise - Be sure to use manufacturer numbers and quantities when requesting pricing. Your distributor can provide you with updated order guides and product information.
 - Specify hard spec or if you will accept alternative pricing on like items.
 - Demonstrate expertise- try not to use handwritten bids or order guides with vague descriptions such as "chicken tender" for bid pricing.



State Updates—Illinois



Illinois State Board of Education Food Distribution Program

The SY26 Food Distribution Program Annual Order Period begins January 13, 2025 and ends Friday, March 7, 2025.

The three spending options include, USDA Foods, DOD Fresh, and diversion to processors.

The diversion to processors option will close in the Illinois Commodity System the week of February 24 - 28, so that ISBE can compile truck loads. It will re-open March 3-7 for final changes. All diversion to processor requests are due by March 7.

Please refer to the [ICS Instructions](#) for step by step instructions on placing an order.

For those interested in the diversion to processor spending option, please check out the [Diversion to Processor Fact Sheet](#) and the USDA Foods Show webpage at <https://www.isbe.net/Pages/USDA-Foods-Show.aspx> for resources and information related to processing.



State Updates— Missouri

USDA Foods Update

25/26 USDA Foods Packet - We are putting final touches on the USDA Foods Packet and plan to publish it **Friday January 17th**. We have included some new tools with it to assist districts as you complete the packet. **Please join our LET'S TALK TUESDAY on January 21th for more information on "Unwrapping the Packet".**

Upcoming Missouri Commodity Foods Expos – Don't Forget to Register! Walk ins are also welcomed!

Let Talk Tuesday – Commodity 101, February 11th - We are offering a webinar version of our Commodity 101 class featured during our Commodity Expos. This session will provide step by step guidance and helpful tips on completing the 24/25 USDA Foods Packet. This session is great for new directors as well as anyone that would like to learn more about the USDA Foods Packet and tools available to assist with managing it. There is also our 23/24 Commodity 101 session posted on our USDA Foods webpage <https://vimeo.com/799989736/c86cb38969>

Direct Delivery Bonus - Advertisements are being posted on the Gold Star Webpage and we currently have over 15 items available as Bonus and more will be added throughout the month. Please check the Gold Star website often and request only the amount you can immediately receive and store. Bonus items must be added to your next scheduled Gold Star delivery.

To request bonus items, log in on the [Gold Star website](#). On the left panel, click on Advertisements under the USDA Direct Delivery Header. Then request the items you would like. Districts that have direct delivery items they will not be able to utilize may use this feature to "advertise" the items to other districts. Any items advertised and not requested within 2 months, must be placed on delivery and accepted by the district advertising the item. More information and instructions on this advertisement feature can be found on the USDA Foods website under Gold Star Training Videos – Advertisements <https://youtu.be/FcpbOTckHAQ>

Past Due Direct Delivery Automatic Shipment - Starting in February, we will automatically ship Direct Delivery items that were requested on the USDA Foods Packet but not yet ordered. This is to prevent excessive force shipping at the end of the year. In February, we will automatically ship items that were requested on the packet for August-January delivery. We will email food service directors and/or authorized representatives to inform you of the items that will be shipped. If you have concerns about storing these items, please let us know so we can find a solution. If your district can no longer use the items, please advertise them for other districts to use. If no other district takes them, you will still be responsible for receiving them. Please reach out to us at donated-foods@dese.mo.gov with any questions or assistance.

NOI Pound Usage -Districts that have processed Net Off Invoice pounds should review their current balances. By the end of January, approximately 60% of pounds allocated for the year should be used. Processors will be reaching out to districts that have used less than 50%. If your district has a plan to utilize all remaining pounds, please share that with them. If a district does not have a plan and does not think they will be able to utilize their remaining pounds, then please notify your processors. They will move the pounds back into our [State Account](#) so they can be shared with a district that can use them. For districts that have used a majority of their pounds and could utilize additional pounds, please reach out to your processors. They will be able to provide bonus pounds as they are available.



State Updates— Missouri

Upcoming Missouri Commodity Food Expo's - Don't Forget to Register!! Walk-in's are also welcomed!!

Kansas City – February 5th, 2025

[CLICK HERE to register for Kansas City 2025 HOA/KSDE/MO-DESE Commodity Expo and Vendor Showcase](#)

Heart Of America/School Nutrition Association-Kansas/Missouri -DESE Commodity Expo and Food Show

KCI Expo Center

11730 N Ambassador Dr.

Kansas City, MO 64153

St. Louis – February 18th, 2025

[CLICK HERE to register for ST. LOUIS 2025 SFNDA/ISBE/MO-DESE Commodity Expo and Vendor Showcase](#)

SFNDA/ISBE/MO-DESE Commodity Expo and Food Show

River City Casino

777 River City Casino Blvd.

St. Louis, MO

USDA DoD Fresh

Please notify schools of **January 5, FFAVORS Update:**

Requirement to receipt in FFAVORS within **2 business days** of receipt of produce.

This aligns with FNS Instruction 709-5 Shipment and Receipt of USDA Foods, requirement to receipt in WBSCM within **2 business days** of receipt of USDA Foods.

This is the message users will see in FFAVORS:

Please Read (updated on 1/5/2025)

The following changes have been made to FFAVORS:

- Customers are now required to receipt within 2 business days of RDD (previously 5 business days) before a receipt is considered past due. As before, if past due receipt(s) exist, ordering will be locked until past due receipt(s) are processed. Receipts will continue to remain on the Edit Receipts screen for 7 days after RDD.

If you have questions, please ask your FFAVORS account representative or email the FFAVORS help desk at sm.fn.ffavors@usda.gov.





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eee

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Tree Nut Free



Gluten Free



Great source of antioxidants, minerals, and protein

High in Vitamin E and B6

Aids in heart, skin, and hair health



KICKIN' KERNELS SUNFLOWER SEEDS = 1 MMA - contributes 1 meat / meat alternate

Salted Ingredients: Sunflower Kernels, Salt, Sunflower Oil

Unsalted Ingredients: Sunflower Kernels, Sunflower Oil

PRODUCT CODE	UNIT WEIGHT	PACKAGE TYPE	CASE COUNT	GTIN-14	CASE DIMENSIONS	CASE WEIGHT	CASES/PALLET	PALLET DIMENSIONS	PALLET WEIGHT	PALLET TVHI
Salted Sunflower Seeds K01S	1 OZ.	POUCH	300	855325008565	10.875" H X 10" W X 16.750" L	21 LBS	60	69.25" H X 40" W X 48" L	1,282 LBS	T1 10 HI 6
Unsalted Sunflower Seeds K01UN	1 OZ.	POUCH	300	855325008572	10.875" H X 10" W X 16.750" L	21 LBS	60	69.25" H X 40" W X 48" L	1,282 LBS	T1 10 HI 6
Dill Pickle Sunflower Seeds K01DP	1 OZ.	POUCH	300	855325008589	10.875" H X 10" W X 16.750" L	21 LBS	60	69.25" H X 40" W X 48" L	1,282 LBS	T1 10 HI 6



100% of what you want
0% of what you don't



SCHOOL FOODSERVICE CHEESE PIZZA BITES®

Our Pizza Bites® are formulated to meet or exceed the Child Nutrition Meal Pattern Requirements.

8 BITE SUGGESTED SERVING-SIZE PROVIDES:

- 2 oz. grains
- 2 oz. meat/meat alternative

Adjustable
serving sizes
with options
for Breakfast
& Lunch!

- ✓ 100% Mozzarella Cheese
- ✓ Meets Whole-Grain Rich Criteria
- ✓ Reduced Sodium Level Option
- ✓ 15g Protein/Serving
- ✓ 0 Trans Fat
- ✓ NO Artificial Flavors or
- ✓ Synthetic Colors
- ✓ NO Added MSG or Preservatives
- ✓ Good Source of Calcium, Iron & Vitamin C



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North America**
Global Leader in Frozen Foods Manufacturing



ELEVATE YOUR SCHOOL MENU: *Our New Cheese Offerings*

AVAILABLE BEGINNING JULY 2025



BONGARDS® REDUCED FAT CHEDDAR SLICE – 48 SOS – 8/1.5#

Item #752491

- Great source of calcium
- 100% real cheese
- 33% less fat than regular cheddar cheese
- 1 M/MA for every two slices

BONGARDS® SUPER MELT™ REDUCED FAT & REDUCED SODIUM PROCESS AMERICAN FEATHER SHRED – 4/5#

Item #775821

- Made with 100% real cheese
- Impressive melting properties
- 30% less fat than regular American cheese
- 30% less sodium than regular American cheese
- 1 M/MA for every 1 oz



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UNSWEETENED MIXED BERRY
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UNSWEETENED STRAWBERRY
FLAVORED APPLESAUCE



UNSWEETENED STRAWBERRY
BANANA FLAVORED APPLESAUCE

- SMART SNACKS
- 1/2 CUP FRUIT EQUIVALENT
- APPLES USE COMMODITY #110149 - \$4.98 IN SY 24/25
- MIX IT UP- MUCH MORE THAN JUST UNSWEETENED, PLAIN APPLECAUSE
- 18-MONTH SHELF LIFE PROVIDES FLEXIBILITY WHEN MENU PLANNING
- NO REFRIGERATION NEEDED- PRODUCT CAN BE SHIPPED AND STORED IN AMBIENT CONDITIONS



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Shelf Stable • Individually Wrapped • Staff Friendly

FRUIT SLUSH
1/2 Cup of Fruit



FRUIT SLUSH
1/2 Cup of Fruit



VEGGIE EDGE JUICE
1/2 Cup of Veggie



VEGGIE EDGE SLUSH
1/2 Cup of Veggie



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DAVE'S BAKING

New Items for 2025



*New **Reduced Sugar** Blueberry 2g
Muffins
Same Great Flavor, Half the
Sugar!!!*



New Strawberry Flavor 2g Muffins

Frittata



*Don't Forget About Our Frittatas!
Great 1 or 2 MMA Options for
Breakfast!*

*Available in Red Pepper Flavor or Plain Egg
and Cheese. Individually Wrapped or Bulk.*



GLUTEN FREE ITEMS

25-26 SCHOOL YEAR

791896

Fully Cooked Unbreaded Dark Meat Chicken Strips

791499

Fully Cooked Shredded Chicken

791890

Fully Cooked Roasted Chicken Drumsticks & Thighs

791895

Fully Cooked Roasted Chicken Drumsticks

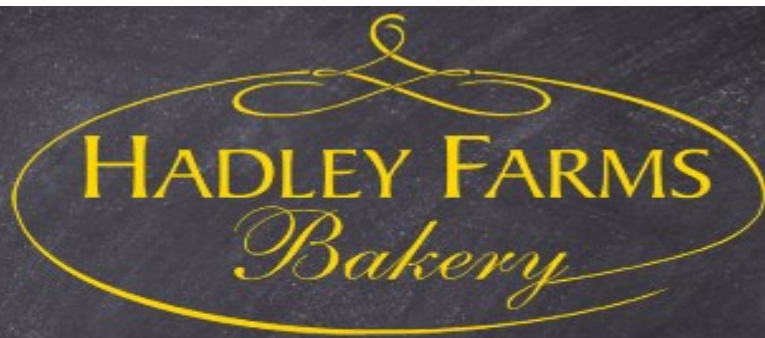
792480

Fully Cooked Grilled Breast Fillet

792408

Fully Cooked Grilled Breast Bites





Hearty & Healthy Whole Grains



#375IW
36/2.70Z
Whole Grain
Cinnamon Roll, IW



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2 Grain EQ

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DELICIOUS FISH EVERY DAY!**

MEXI CALI BOWL WITH SOUTHERN CORNMEAL FISH STICKS

Product: 53989 Cornmeal Breaded
Pollock Fish Fries

Servings: 10

Prep Time: 15 minutes

Cooking Time: 12-18 minutes

Total Time: 33 minutes

**SEAFOOD
Not Just For Lent!**

Ingredients:

- 40 each Pollock Breaded Cornmeal Sticks
- 5 cup Brown Rice, fully cooked
- 2 1/2 cup Fire Roasted Corn, thawed
- 2 1/2 cup Black Beans, fully drained
- 2 1/2 cup Purple Cabbage
- 5 cup Iceberg Lettuce, shredded
- 10 oz Salsa, preferred brand

1. Prepare the Pollock Breaded Cornmeal Sticks according to their package instructions. **COOKING INSTRUCTIONS FROM FROZEN: TO DEEP FRY:** Deep Fry at 350°F for 3-4 minutes. **TO BAKE:** Place frozen fish fries on a lightly oiled baking pan. **CONVECTION OVEN:** Preheat oven to 375°F and bake for 8-12 minutes. **CONVENTIONAL OVEN:** Preheat oven to 400°F and bake for 15-20 minutes. **NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.**
2. While the fish sticks cook, warm the corn and black beans in medium sized pots over a medium setting.
3. To plate, serve 1/2 cup of fully cooked brown rice in the center of 10 bowls. Arrange 1/4 cup of black beans, corn and purple cabbage around the brown rice, followed by 1/2 cup of shredded iceberg lettuce.
4. Top the Mexi Cali Bowls with 4 fully cooked Cornmeal Breaded Fish Sticks and serve with a 1 oz ramekin of prepared salsa on the side.



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Ideas for Every Last Bite

Take advantage of your entire JENNIE-O® diverted white turkey with products and meal ideas you can use on your menu.



Buffalo Turkey Wrap



Turkey Fettuccine Alfredo



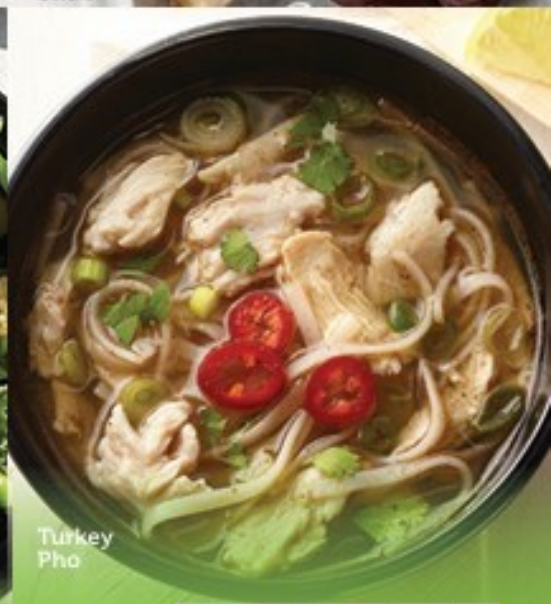
Seasoned Turkey Snack Stick



Turkey Sub



Turkey Protein Bowl



Turkey Pho



Transform your USDA Foods into *crave-worthy* meals with **J.T.M.**[®]

WHEN QUALITY AND CRAVE-ABILITY COUNT, TURN TO J.T.M.

For over 30 years, J.T.M. has been transforming USDA Foods into fully prepared, scratch-quality menu solutions. We take pride in providing you with products that deliver menu versatility, labor savings, and the nutritional benefits that are important to your program.

Cheese Sauces:
approximately
50% less sodium
than original
products.



Mac & Cheese:
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25% less sodium
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LEVEL II, REDUCED SODIUM CHEESE PRODUCTS

Our Reduced-Sodium Cheese Sauces and Mac & Cheese products make it simple to serve up student favorites without sacrificing quality or taste. Crafted with all the things you love, like real cheddar cheese and whole-grain rich pasta, and without the things you don't, like phosphates and artificial flavors.



NEW SEASONED SLICED BEEF STEAK

Our Seasoned, Sliced Beef Steak is the perfect foundation for recipes from around the world. Try pairing it with one of our signature sauces to create cheesesteak sandwiches, gyros, ramen bowls, rice bowls, tacos, quesadillas, flat breads, salads, and so much more.



NEW & IMPROVED BEEF PATTIES

J.T.M.'s entire line of Beef Patties just got a makeover! Our new cooking process results in better flavor, texture, and overall appeal. They have a hand made appearance and juicy bite. Try them today to see and taste for yourself.

To request samples or for more information, please contact:

Dave Hackman | davehackman@jtmfoodgroup.com | (513) 503-6047

Tom Hoenig | tom@synergyfoodsales.com | (636) 329-0700

John Pickert | john@synergyfoodsales.com | (816) 525-7800

Andy Dudenhoeffer | andyd@fairmarketinc.com | (573) 690-5026



Tamales

"See the difference – Taste Our Success"®



99750
Two Cheese & Green Chile Tamale

99760
Chicken, Salsa Verde & Cheese Tamale

99700
Shredded Beef, Salsa Roja & Cheese Tamale

99780
Shredded Pork, Salsa Roja & Cheese Tamale

Product Book Code	Product Description & Meat/Meat Alternate/OZ 2QV Grains	Size Ounce	Case Pack	Calories	Sodium (mg)	% Calories From Fat	% Calories From Sat Fat	% Sugar
LOS CABOS BRAND TAMALES – CN W/PAPER HUSK BULK PACKED								
99750	Two Cheese & Green Chile Tamale 2/2	5.10	60	344.53	711.45	47.05%	24.74%	1.09%
99760	Chicken, Salsa Verde & Cheese Tamale 2/2	5.75	60	308.56	621.88	40.13%	19.05%	0.85%
99770	Shredded Beef, Salsa Roja & Cheese Tamale 2/2	5.75	60	342.05	639.90	42.86%	20.21%	1.22%
99780	Shredded Pork, Salsa Roja & Cheese Tamale 2/2 PFS	5.75	60	331.54	606.16	41.91%	19.35%	1.23%
LOS CABOS BRAND TAMALES – CN W/PAPER HUSK IW PREPRINTED OVENABLE FILM								
99750	Two Cheese & Green Chile Tamale 2/2	5.10	60	344.53	711.45	47.05%	24.74%	1.09%
99760	Chicken, Salsa Verde & Cheese Tamale 2/2	5.75	60	308.56	621.88	40.13%	19.05%	0.85%
99770	Shredded Beef, Salsa Roja & Cheese Tamale 2/2	5.75	60	342.05	639.90	42.86%	20.21%	1.22%
99780	Shredded Pork, Salsa Roja & Cheese Tamale 2/2 PFS	5.75	60	331.54	606.16	41.91%	19.35%	1.23%

- CN Labeled
- Gluten Free
- Available Commodity Processed
- Synthetic Husk (Eco-Friendly)

Los Cabos Contact: Steve Turner - sturner@mcifoods.com



Signature Sauce BBQ

This is our Signature, classic vinegar based sauce. This sauce pairs perfectly with the hickory smoked pulled pork. The sauce acts as a natural tenderizer adding a distinctive flavor to the barbecue.



Traditional Red Sauce BBQ

This is a tomato based, red sauce that has a bold & sweet flavor. This is a traditional, western styled barbecue.



Semi-Dry BBQ

This is made from our Signature, vinegar based sauce, just a lighter version. It's perfect for those who enjoy less sauce in their barbecue and those that want to add their own sauce.

New! Naturally Balanced™ BBQ Sauce

- Delicious & Nutritious -



Look for the Leaf

Naturally Balanced™

Better Nutrition Made Simple™

- Tomato Puree FIRST ingredient
- Made with Sugar / No HFCS
- Enhanced Low Sodium Formula = 75% Less Than Other Leading Brands
- 65mg / 1oz serving
- Made without Artificial Caramel Color Options
- Great Taste
- Commodity Processing Discounts Available



Texas BBQ Tostitos

*Free pump available to order:
RedGoldKetchupDispensers.com/shop/pump
 with discount code: BBQPUMP

RED GOLD. Nutritionally Enhanced™ Plant-Based Protein Pasta Sauce BOLOGNESE STYLE

Available November 2024

made with **PEA PROTEIN**



Nutritionally Enhanced™

- ✓ Reimbursable Meal Option
- ✓ 1 Cup Serving = 2 oz. Meat Alternate + 1¼ Cup Red/Orange Vegetable
- ✓ Unique Enhanced Low Sodium Formula: 1 Cup Serving = 420mg of Sodium
- ✓ Great Taste
- ✓ Commodity Processing Discounts Available on Tomato Paste
- ✓ Shelf Stable for 30 months

14g PROTEIN
 per 1 cup

Look for the Leaf

Nutritionally Enhanced™



For more information about our Red Gold Foodservice Products, contact:




Dan McCullough

Regional Sales Manager – Education / K12 Advisor
 ph: 816.920.1203 • e-mail: dmccullough@redgold.com



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SINCE 1992

APPLES THAT ARE
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-  Packaged Apple Slices Fresh from the Orchard
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-  Non-browning slices without compromising taste

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-  **SLICED TO ORDER TO GUARANTEE FRESHNESS AND CUSTOMER SATISFACTION.**
-  **USE ORGANIC NATURESEAL TO STABILIZE THE APPLE SLICES.**
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ROCKIN'OLA

ROCKIN' FIESTA

BEAN DIP

SMART
SNACK
COMPLIANT

READY-TO-EAT

ALLERGEN
FRIENDLY

SHELF-
STABLE

Kosher

Vegan

PEA
PROTEIN



ROCKIN'OLA

ROCKIN' FIESTA

BEAN DIP



4902

PORTION CUP

2.25 oz cups • 96 ct



4919

BULK BEAN DIP

4 lb RTE bags • 4 ct

INGREDIENTS: Cooked pinto beans, water, tomato paste, green chiles, lime juice, onion, citric acid, garlic, salt, spices, pea protein isolate.

ALLERGEN FRIENDLY • 18 MONTH AMBIENT SHELF LIFE
2.25 MEETS 1 M/MA OR 1/4C VEG (LEGUME)



READY-TO-EAT
(No Stirring Required)



**NO
SOY**



**NO PEANUTS
NO TREE NUTS**



**NATURALLY
GLUTEN-FREE**



**VEGETARIAN
AND VEGAN**

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CHRISTIAN FAUSER

National Sales Manager

901.490.6864

Chris@TarrierFoods.com

MARIBETH WASMUND

Western Region Sales Manager

209.402.0489

Maribeth@TarrierFoods.com



SUMMER FEEDING PROGRAM

Forecast for your summer program to receive:

\$2 rebate
per case
by March 31

\$1 rebate
per case
by April 30

NEW MISSOURI BID ITEMS



#53211
Cheesy Pull
Aparts, WG



#22102
Egg & Cheese
Stuffed Biscuit,
WG, IW



#10108
Anytimers BBQ
Chicken Pizza
Kit, WG

Please Contact Us to Learn More:

Amy Winters | Mountain West Regional Sales Manager
816-387-7071 | awinters@tastybrandsk12.com



Smart. Delicious. Choices.

The Amazing Chickpea School Food Service Lineup for 2024!

Spreads! 1 M/MA Peanut-Free, Tree Nut-Free, Vegan, Gluten-Free and Soy-Free 7 Great Flavors!



Sandwiches! 2 M/MA. 2 Grain, Peanut Free, Tree Nut Free, Dairy Free and Soy Free Vegan



Featuring! 15 lb. Pails of Our Most Popular Flavors



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VULCAN

NEW!

PRECIPAN™ INTELLIGENT BRAISING PAN

PRECISION COOKING

Temperature-controlled multizone cooking, accurate water metering, and pre-programmed recipes take the guess work out of cooking.

The optional food probe enables food to be cooked by 'time' or 'target core temp'.



EASY TO USE CONTROLS

Large touch screen, convenient knob, and intuitive menu simplify training and cooking on the PreciPan™.



AUTO MENU

- Access pre-programmed recipes library, load new ones, and create favorites for consistent results time and again
- Convenient USB port for loading recipes



Model VPP40E shown with Strainer Accessory

MULTIZONE COOKING

Multiple heat zones with accurate temperature control allow you to cook multiple items, at different temperatures and different times.

Model VPP28E (28 gal) features 2 heat zones

Model VPP40E (40 gal) features 3 heat zones

AUTOMATIC EASE

Cut time and labor, while increasing quality and productivity.



Auto Lift:
Add basket accessory to easily cook pasta, retherm, and more



Auto Tilt:
Dispense with precision and ease



Auto Drain:
Tilt-free draining



Learn more at
[vulcanequipment.com/
braising-pans](http://vulcanequipment.com/braising-pans)

AVAILABLE MODELS

VPP28E, VPP40E

VULCAN

Yang's
5th Taste®

YANGS LEMON CHICKEN



Sweet and tangy lemon sauce kids will love! Serve with rice, quinoa, noodles or on a salad. There are many ways you can serve Yangs Lemon Chicken!



For more information,
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Cindy Husar-Marschke
(414)-333-5578
cindy@yangs5thtaste.com



#yangsforkids
#yangs5thtaste
#sayyestoyangs

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Meet the Director

Chris McCullough

Food Service Director

Granite City School District No. 9



Food Service Director Since: July 2020

Family: Wife (Leslie), Daughter (Sophia), 2 Stepsons (Kile and Kaleb), 4 Pups (Champ, Gigi, Cali and Rosie) and 1 Granddaughter (Haven).

High School: Granite City Senior High School

Favorite Famous Person: Tom Hoenig! Just joking! In my lifetime I have been blessed to meet and know many famous athletes and celebrities! Al MacInnis is at the top of my list! He is a great friend and mentor! I was fortunate enough to eat many lunches with him and Bruce Affleck! Brett Hull is also a man I got to know and respect over the years. Some other people I know and respect are Darin Kimble, Barrett Jackman, Yadi Molina, John Davidson, Charlie Spoonhour, Whitey Herzog, Ozzie Smith and many others!

If you were in an eating competition, what could you eat the most of: Wings and Sushi

Where is the most interesting place you have traveled: Pebble Beach, California (worked the 2008 US Open for 3 weeks Beautiful!) / Los Angeles / Palm Springs / San Diego (Love San Diego). I also love lake life especially at Norfolk Lake in Mountain Home Arkansas!

Hobby or activity you are most passionate about: Grilling and chilling! I am a foodie! Leslie and I love entertaining friends and family! We enjoy our pool and outdoor kitchen! Love watching my daughter participate in athletics and activities! Avid sports fan! Love the St. Louis Cardinals, St. Louis Blues, University of Illinois, North Carolina Basketball, and Dallas Cowboys (Unfortunately it has been a rough 25 years)! Leslie and I really enjoy live music and boating! Also very passionate about volunteering and giving back to our community!

When/How did you get started in the food service business? In 1992 was an usher and Busch Stadium and worked in the party rooms and went from there. In 1997 got a full time job at Enterprise Center dealing with suite holders and food. Ended up as the Director of Suites for 10 years there and managed over 75 employees and 95 suites. I have worked 2 Women's Final Fours, 6 NCAA Wrestling Championships, 1 Frozen Four, NHL All Star Game, Over 100 Stanley Cup Playoff games, 2 US Opens, 3 Nascar Races, open Faurot Field for 10 football seasons, over 25 Bragging Rights basketball games and many other events!

If you were not a food service director what do you wish you would have been: I love my job!! Teacher / High School or College Basketball Coach / Own a resort and marina on a lake!



Meet the Manufacturer Rep.

Name: Dan McCullough

Title: Regional Sales Manager, Education/K12

Manufacturer Name: Red Gold

Manufacturer Rep. Since: 2018, but K12 broker before that for 11 years.

Family: Wife (Amy), Sons (Issac and Luke) and pup Delta (Beagle Mix)

High School: Trenton, MO (Go Bulldogs!!!)



Favorite Famous Person: ??

If you were in an eating competition, what could you eat the most of: Probably ice cream, with a lot of brain freezes. I like ice cream.....clearly.

Where is the most interesting place you have traveled? Scotland....I loved it, but I was only 14. I have a lot of travel dreams and would love to get to Australia/New Zealand someday. Scotland was so interesting, and visiting actual castles and seeing the history of the country was great.

Hobby or activity you are most passionate about: Hanging out with our kids....the activity doesn't matter, but love playing games, golfing, taking road trips and going to sporting events with them. With a son at Mizzou and our younger son going next year, we have enjoyed hosting a tailgate for family/friends & will continue that for at least four more years

When/how did you get started in the food service business: I was at Mizzou and started working at the University Club as a Banquet Manager....I stayed in Country Clubs for a couple of years, but a salesperson at US Foods recruited me to come work there. I have never looked back, but I have loved my recent years the most because I love the K-12 segment.

If you were not a foodservice manufacturer, what do you think you would have been? Probably a teacher & wrestling coach.



Meet the State



DeeDee Kilson

Title: Food Distribution Associate

MO Department of Elementary and Secondary Education



Family: I have been married for 36 years, have 3 daughters, 2 granddaughters and 3 grandsons.

High School: Russellville High School

Favorite Famous Person: ??

If you were in an eating competition, what could you eat the most of: Beef Steak

Hobby or activity you are most passionate about: Not really a hobby, more like a second job, but I love cattle farming!

Where is the most interesting place you have visited: I don't travel much. We went to Florida, last year.

How did you get started in the foodservice business: I started working for DESE 25 years ago. A friend referred me and got the job.

If you were not a State Employee, what do you wish you would have been? I would probably be a stay-at-home mom/grandma if it paid better.



“Committed to Excellence”



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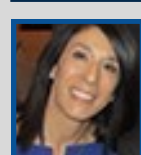
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Sponsored By:



September 2024 Prize Puzzle Winners!

7th Place-\$25 Target Gift Card – Miranda Wehmeyer, Dietitian, Jackson R-II Schools, Jackson, MO.

6th Place-\$25 Target Gift Card—Denata Sparks, Kitchen Manager, Callao C-8 Schools, Callao, MO.

5th Place-\$25 Target Gift Card—Harlan Ptomey, Superintendent, Cedar Bluffs Schools, Cedar Bluffs, NE.

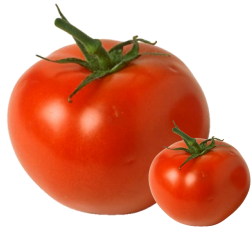
4th Place-\$25 Target Gift Card—Patsy Davis, Foodservice Director, Deer Creek-Mackinaw CUSD 701, Mackinaw, IL.

3rd Place-\$25 Target Gift Card—Emily Brown, Head Cook, Leopold R-III Schools, Leopold, MO.

2nd Place-\$25 Target Gift Card—Richard Hampton, Foodservice Director, Mulvane USD 263, Mulvane, KS.

1st Place- \$50 Target Gift Card—Tiffany Hughes, Foodservice Director, Hartville, MO.

Sponsored By:



1st Place: \$50.00 Target Gift Card

2nd—7th Place: \$25.00 Target Gift Card



Q1. What are the dates of the 2025 Synergy Road Food Shows?

Q2. How many flavors of applesauce does Cherry Central offer and are they commodity processable?

Q3. What's the name of the Yang's 5th Taste Asian Chicken with tangy lemon sauce?

Q4. How much better of an NOI rebate per serving does the Richland Hills Farms apples give vs. their competition?

Q5. Name the 3 people we met in this newsletter.

Q6. What is the name of our Tasty Brands regional representative?

Q7. What new and improved beef item did J.T.M. release this year?

Q8. (True or False) - Dave's Baking just unveiled a line of lower sugar muffins.

Q9: How many Gluten Free items does Gold Creek Foods currently offer?

Q10. Name the Synergy Food Sales Bid Coordinator.

Send quiz answers to Tom Hoenig at
Tom@SynergyFoodSales.com

Synergy Manufacturer's SY 24-25

Missouri & Kansas



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Missouri & Kansas



Alpha Foods Co.
An industry leader in the field of manufacturing and distributing superior quality pizzas and pizza related products.



Apple and Eve & The Switch
Apple & Eve 100% juices are great for breakfast, lunch and after school snack programs, as well as field trips and other school events! The Switch is sparkling 100% juice. Perfect for a-la-carta, after school snack and field trips.



Amazing Fruit Products
United States produced line of tasty and healthy flavor infused dried fruit products that are smart snack compliant.



Bongards Premium Cheese
A farmer-owned co-op and producer of high quality natural and process cheeses, including blocks, slices, shreds and sticks.



Cherry Central
Manufacturer specializing in the growing, processing and marketing of fruit sauce and diced fruit cups.



Cool Tropics
A fruit and vegetable juice slush and fruit drink company. Cool Tropics uses 100% fruit and vegetable juices to make juice slushies that taste good and contribute towards fruit and vegetable credits.



Dave's Baking
Established in 1990. Offers quality, taste, unequal nutritional contents, and a pledge to maintain product integrity.



Gold Creek
A family owned poultry company that strives to provide an array of Gold Standard products that kids will love to eat.



Hadley Farms Bakery
Hadley Farms bakes a full line of golden, layered Croissants and a wide selection of "just like homemade" Cinnamon rolls, Sweet rolls and Danish Pastries. Thaw and Serve.



High Liner Foods
Harvests, processes, distributes and markets a variety of Child Nutrition labeled seafood products from the United States.



Jennie-O Turkey Store/Hormel Foods
A complete line of CN labeled and commodity processed turkey items with many reduced calorie and reduced sodium options.



JTM Food Group
Industry leader in the production of CN beef, pork, cheese & turkey entrees including soups and saucos all designed to be healthier, better tasting & nutritious.



M.C.I. Los Cabos
Producers of handmade frozen Mexican products including bulk and individually wrapped burritos, enchiladas and quesadillas for all meal segments.



Nicks Famous Bar-B-Q
Great tasting barbecue in Nashville for 30 years. With minimal ingredients, no fillers, our barbecue is high in protein, low in fat & will satisfy students.



Red Gold
Manufacturer of fine tomato products - ketchups, sauces, salsa and pastes that are nutritionally enhanced and designed to fit the school food service segment.



Richland Hills Farms
Processor of high quality refrigerated individually wrapped sliced apples.



Tarrier Foods/Rockin'ola
Manufacturers of healthful K-12 snacks and toppings. Items include shelf stable bean cups, parfait toppings, corn nuts & granola bowls.



Tasty Brands
Great tasting child nutrition products featuring a wide array of menu options for breakfast, lunch, and dinner.



The Amazing Chickpea
A Unique spread made from select chickpeas using specialty roasting process for a roasted, nutty taste without any nuts.



Yangs 5th Taste
Manufacturers of cutting-edge, authentic Asian cuisine with an emphasis on nutrition, quality and delicious kid tested products.

Synergy Manufacturer's SY 24-25

Iowa & Nebraska



Committed to Excellence



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Iowa and Nebraska



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Cool Tropics

A fruit and vegetable juice slush and fruit drink company. Cool Tropics uses 100% fruit and vegetable juices to make juice slushies that taste good and contribute towards fruit and vegetable credits.



Country Pure Foods

Country Pure Foods offers a broad line of 100% fruit and vegetable juice portions to meet your menu planning needs. These options include frozen cups, cartons and shelf-stable boxes. All these juices qualify for Smart Snacks.



Dave's Baking

Established in 1960. Offers quality, taste, unequalled nutritional contents, and a pledge to maintain product integrity.



Gold Creek

A family owned poultry company that strives to provide an array of Gold Standard products that kids will love to eat.



Hadley Farms Bakery

Hadley Farms bakes a full line of golden, layered Croissants and a wide selection of "just like homemade" Cinnamon rolls, Sweet rolls and Danish Pastries. Thaw and Serve.



Nicks Famous Bar-B-Q

Great tasting barbecue in Nashville for 30 years. With minimal ingredients, no fillers, our barbecue is high in protein, low in fat & will satisfy students.



Tarrier Foods/Rockin'ola

A 100% whole grain, low sodium treat packed with great flavor and is top 10 allergen free! These can be used as a snack or as a topping for parfaits and other treats. These, along with the corn crunch offer 1 and 2 grain healthy alternatives that kids love!



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Synergy Manufacturer's SY 24-25

Illinois



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Illinois



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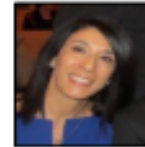
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