

Week of
October
1st - 7th

Nutritional Services Weekly Newsletter

Issue 2

Problems with Last week's links.

We found that not all devices were able to open the links that were provided through last weeks PDF file. So we have added them to the email as well as this newsletter attachment. We hope that with the multiple options that it will cover as many bases as we can.

Please remember that the school district website under food service is always there for use and has the current links every week starting Wednesday.

Pre-Order Distance learning Meals Here (DLMD)

Here is the link for the weekly order for meal pick up on Wednesday the 7th

[DLMD Week 10/7-10/13](#)

Here is the link that will allow you to put in a **standing order 1 time only** for as long as the program is running

[DLMD Standing order link](#)

Here is the new link letting us know that you **can not** pick up your meal this week and you need to cancel your standing order

[DLMD Cancellation Link](#)

If you are unable to pick up meals at any of the times or locations that we currently offer, please contact our office we will work with you to arrange an alternative pick up time on a one by one basis.

406-324-2570

Fun meals next week.

We have secured special individual personal pan pizzas this next week for one of the lunches. We hope that kids really enjoy this meal, it took some work to get it here. If it goes well, we hope to menu this item once a month for at least a few months.

I also want to know what your students thought of the **Cherry Blossom Chicken** we offered last week.

Whole Fresh Fruit

We have always tried very diligently to wash all your fresh whole fruit before you receive it in your take home bag. In doing so we have found that prewashing items like pears and bananas has critically reduced the shelf life of those items. That means that the integrity and quality of these items does not meet our standards, and that is unacceptable. We also found that the preservation wax they used to coat the apples this year, will turn the apple white after the washing process. They look like something maybe wrong when in fact there is nothing wrong with them at all. So please wash all whole fresh fruit before your student eats them. We have found that most people are washing the fruit once they get home anyway, but we just want to communicate to all parents to the best of ability in these unusual times.

Frozen meals.

The frozen food you receive has all been pre-cooked either in the base kitchen or we purchase it commercially cooked. That means you do not have to worry about getting raw meats products because we will not send those out in any bag. We do want to encourage that you follow all food safety protocols and cook all the food to an internal temperature of 165 degrees because it is all pre-cooked. Some items that are commercially processed like the burgers, chicken nuggets, hot dogs and chicken burgers only have to be re-heated to 140 degrees minimum internal temperature, but it does not hurt to cook those to 165 as well in either a microwave or an oven.

October Menus.

<https://helenaps.sodexomyway.com/landing>

If you want to access all the menus here is the link for all the programs, including the distance learning meals. We are trying to match the menus as best we can, but with new opportunities and challenges we will have the occasional error. Please watch for changes in the menu online to make sure that you have the most current data.