

1. Don't Miss This Quick Recap about FNCE 2018

From: Splenda Exchange <Splenda-Exchange@splenda-emails.com>
To: dmartin@burke.k12.ga.us
Sent Date: Dec 04, 2018 10:03:05
Subject: Don't Miss This Quick Recap about FNCE 2018
Attachment:

Post FNCE 2

What a Great Time at FNCE[®] 2018!

We had so much fun meeting everyone who stopped by the SPLENDA[®] Booth! For those who didn't have the chance to visit us, here's what you missed:

Introducing SPLENDA[®] Naturals Stevia Sweetener, Granulated!

The newest addition to our SPLENDA[®] Naturals Stevia Sweeteners Product Portfolio, this 100% natural granulated sweetener lets you cook, bake and sprinkle without all the calories of sugar. Featuring the best-tasting stevia with no aftertaste, SPLENDA[®] Naturals Sweetener, Granulated has no calories per serving and measures cup for cup like sugar.

Order your SPLENDA[®] Professional Toolkit today to try some of the sweetener products we featured at FNCE[®] 2018 and to help your patients and clients who are trying to watch their intake of added sugars during the holidays! You'll receive product samples, coupons and great educational resources to share.

Celebrating Asian Flavors without All the Calories

We had a great culinary demo at FNCE[®] with our very own Chef Ozzie who showed us new tips and tricks for making Asian cuisine! He was joined by award-winning Registered Dietitian Nutritionist Amy Myrdal Miller.

Enjoy these three delicious recipes from our demo and pass them along to your clients who are looking to cook with less calories from added sugars.

Can't see images? [View as a webpage.](#)

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Splenda 309 South Street New Providence, NJ 07974 USA

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2. Continuing Education Opportunities

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Oct 31, 2018 12:32:18
Subject: Continuing Education Opportunities
Attachment:

Today's Dietitian CE Learning Library e-Newsletter CE.TodaysDietitian.com | View this email in a browser Announcing the Presenter Lineup!

Join us for the ***Today's Dietitian*** 6th annual continuing education and networking event for dietitians and nutrition professionals in Scottsdale, Arizona, May 19–22, 2019, at the Talking Stick Resort.

We are happy to announce our incredible lineup of presenters, which include:

Toby Amidor, MS, RD, CDN
Jill Castle, MS, RDN
Sherry Coleman Collins, MS, RDN, LD
Karen Collins, MS, RDN, CDN, FAND
Connie Diekman, MEd, RD, CSSD, LD, FADA, FAND
Michelle Dudash, RDN, Chef
Jo Ann Hattner, MPH, RDN
Stacy Kennedy, MPH, RD, CSO, LDN
Jessica Jones, MS, RDN, CDE
Wendy Lopez, MS, RDN, CDE
Christine McCullum-Gomez, PhD, RDN, LD
Regan Miller-Jones, RDN
Janice Newell Bissex, MS, RDN
Jim Painter, PhD, RDN **Jeanne Petrucci, MS, RDN**
Julie Harrington, RD, Chef
Angel Planells, MS, RDN, CD, FAND
Michele Redmond, MS, RDN, Chef
Lisa Roberson, RDN, LD
Anna Rosales, RD
Christine Rosenbloom, PhD, RDN, CSSD, FAND
Navindra Seeram, PhD
Jessica Setnick, MS, RD, CEDRD
Angie Tagtow, MS, RD, LD
Bonnie Taub-Dix, MA, RDN, CDN
Hope Warshaw, MMSc, RD, CDE, BC-ADM, FAADE
Dana Angelo White, MS, RD, ATC

Jim White, RDN, ACSM EX-P

Unlike other events designed for dietitians, our Symposium offers a unique level of engagement and meaningful interaction between attendees, presenters and sponsors — not to mention the opportunity to **earn 15 CEUs or more** while enjoying the amenities at one of Scottsdale's top entertainment destinations. We have many informational and exciting events planned, so make sure to mark your calendars for May! **Additional program information is coming soon to TodaysDietitian.com/SS19.**

Your Registration Includes:

- All continuing education sessions
- Networking opportunities with peers and presenters
- Product sampling from our sponsors
- Keynote address
- Fitness activities
- Special events

* Registration does not include accommodations at Talking Stick Resort or travel to and from Scottsdale.

Register Now at Our Early Bird Rate of \$249!

Thank you to our 2019 Symposium Sponsors!

To learn about sponsorship opportunities, please contact Gigi Grillot at **646-942-2214** or email ggrillot@gvpub.com.

For detailed information, please review our digital brochure at TodaysDietitian.com/ss19/sponsor/

Save \$10 on CE Club Memberships! Join for only \$40 when you apply coupon code SPOOKY18 to your order. CE Club Members enjoy 50% off of our course library, PLUS a year's subscription or renewal to the *Today's Dietitian* magazine. *CE Club Membership discount excludes books, book exams, multi-part courses, and Becky Dornier Programs. Expires 10/31/18, at 11:59 PM EDT.* [Click here for Membership details.](#)

Get 10% off on all self-study courses, recorded webinars, and multi-credit packages. Just choose your CE items from our CE Learning Library, place them in your cart and use the coupon code OCT1018 to receive your discount. *This offer does NOT apply to books or CE Club Memberships. Expires 10/31/18, at 11:59 PM EDT.* October CPE Monthly: Nutritional Supplements and Male Athletes

This continuing education course discusses the use of dietary supplements by male athletes and reviews the latest research to help RDs guide athletes about whether supplementation is warranted.

Over-the-Counter Supplements for the Treatment of Depression

This continuing education course examines the current level of evidence behind the use of over-

the-counter supplements to modulate symptoms of depression in adults, explores the potential benefits and risks of their use, and provides recommendations and strategies for ways RDs can apply this information in a private practice nutrition setting. The evidence for efficacy of the supplements will be discussed and summarized in a table, with details about dosing, side effects, and medication interactions. *Food Evolution: A Discussion for Registered Dietitians*

In this **complimentary 1 CEU** recorded webinar, **Trace Sheehan**, the writer and producer of the feature film *Food Evolution*, and **Chris Vogliano, MS, RDN**, will examine some common points of contention when it comes to discussing food production and, in particular, GMOs. Trace will draw from his experiences while conceiving and making *Food Evolution*, while Chris will contribute his expertise as an RDN who specializes in the study of sustainable food systems and food waste reduction. *Sponsored by Milk Means More (Michigan's Dairy Council)*. [Click here to register »](#)

Beyond the Label: Food Claims' Impact on Consumer Behavior

This **complimentary 1 CEU** recorded webinar, presented by **Guy Johnson, PhD**, and **Marie Molde, MBA, RDN**, will unpack USDA- and FDA-accepted food claims and explore food labels' impact on consumer demand. Tune in to learn how understanding food claims translates to improved public health and nutrition. *This webinar is accredited through Soy Connection and brought to you by the United Soybean Board*. [Click here to register »](#)

Choline: Exploring the Growing Science on Its Benefits for Moms During Fetal Development and Beyond

This **complimentary 1 CEU** recorded webinar, presented by **Marie Caudill, PhD, RD**, and **Liz Ward, MS, RD**, will provide the latest research on choline's role during pregnancy, fetal development, and infancy. In addition, the webinar will offer advice on how health professionals can translate the science into action, helping to elevate the choline conversation and increase choline intake among the general population. *Sponsored and accredited by VitaCholine and Egg Nutrition Center*. [Click here to register »](#)

Digestive Health: Tools in the RD's Toolbox

In this **complimentary 1 CEU** recorded webinar, **Felicia D. Stoler, DCN, MS, RDN, FACSM, FAND**, will discuss food allergies/intolerances, SIBO, FODMAPs, IBS, motility issues, and GERD, and provide practical strategies for assisting with symptom management. *Sponsored by Regular Girl*. [Click here to register »](#) **Plant-Forward Family Meals**

This **complimentary 1 CEU** live webinar, presented by **Alex Caspero, MA, RD, CLT, RYT**, on **Wednesday, November 28, 2018, from 2–3 PM EST**, will provide RDNs with strategies for bridging plant-forward eating and family meals; highlighting simple ways for patients and clients to add more plants to favorite recipes along with innovative ways to increase plant-based eating for all ages. *Sponsored by Simple Mills*. [Click here to register »](#) **Probiotics May Prevent and Treat Clostridium Difficile**

This **2 CEU** continuing education course reviews the evidence regarding probiotic consumption through diet and drugs in the prevention and treatment of *Clostridium difficile* in the adult

population. **Expires for credit on 11/2/18 at 11:59 PM EDT.**

Food Selectivity in Autism Spectrum Disorder

This **2 CEU** continuing education course reviews current literature on the connection between autism spectrum disorders (ASDs) and feeding disorders, focusing specifically on food selectivity and its impact on nutrition status, the role of RDs, resources available, and strategies to help treat food selectivity in individuals with ASD. **Expires for credit on 11/10/18 at 11:59 PM EST.**

Recorded Webinar: Read Between the Headlines

This complimentary **1 CEU** recorded webinar by **Keri Gans, MS, RDN, CDN**, and **Yvette d'Entremont, MS (a.k.a. SciBabe)**, provides practical strategies for evaluating levels of evidence and parsing headlines to identify questionable sources. They also share creative and effective methods for communicating sound science to your clients and professional peers. *Sponsored by SPLENDA.* **Expires for credit on 11/13/18 at 11:59 PM EST.**

Great Valley Publishing Company, 3801 Schuylkill Road, Spring City, PA 19475, United States

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3. Re: Invitation to Listening Session with Brandon Lipps

From: kruseama@gmail.com
To: Donna Martin <DMartin@burke.k12.ga.us>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Oct 20, 2018 11:34:48
Subject: Re: Invitation to Listening Session with Brandon Lipps
Attachment:

Thank you so much for the invite, Donna!

Unfortunately I had to make a last-minute scheduling change and will be leaving on Tuesday afternoon, otherwise I would have absolutely joined.

The other good/ new news is that I was presented with an amazing opportunity and have moved into a new role with Heartland Food Products Group. As of 10/8 I'm their new Associate Commercialization Manager for Splenda & Java House ~ in short, helping bring new products to market. I still plan on being a champion for school Nutrition & SNS DPG member!

Hope to see you while I'm at FNCE :)

Amanda Kruse RD, CD

Associate Commercialization Manager
Heartland Food Products Group
Splenda® + Java House®
Portfolio | LinkedIn | 734.341.3729

On Oct 19, 2018, at 9:54 PM, Donna Martin <DMartin@burke.k12.ga.us> wrote:

SNS Friends, Brandon Lipps at the USDA asked if it were possible to find a time at FNCE or PPW where we could set up a listening session for him to hear from about 20 Academy members/leaders about issues we're encountering in school nutrition. We have scheduled that meeting to be held Wednesday morning at 10:00 am at the Academy Public Policy office. You are being invited as one of the SNS leadership and folks with their finger on the pulse of school nutrition who will still be in DC for PPW or otherwise. Please let me know if you can come so we can let Brandon know who will be attending. If you know of anyone else who would be a good person to include please let me know and I will invite them. This is an incredible opportunity for us. The address of the Public Policy office is 1120 Connecticut Ave. NE

Donna S. Martin, EdS, RDN, LD, SNS, FAND

Director, School Nutrition Program

Burke County Board of Education

789 Burke Veterans Parkway

Waynesboro, GA 30830

work - 706-554-5393

fax - 706-554-5655

Past President of the Academy of Nutrition and Dietetics 2018-2019

4. Don't Miss SPLENDA at FNCE 2018

From: Heartland Sweeteners, Llc <NoReply@splenda-email.com>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Oct 16, 2018 10:02:43
Subject: Don't Miss SPLENDA at FNCE 2018
Attachment:

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SPLENDA Cooking Demo and More at FNCE 2018

Check out the SPLENDA[®] Sweeteners Booth!

Be sure to visit the SPLENDA[®] Sweeteners Booth #2308 in Expo Hall B of the Walter E. Washington Convention Center. You can learn more about the SPLENDA[®] Sweeteners portfolio, including our newest product: SPLENDA[®] Naturals Stevia Sweetener, Granulated.

Join Us For a Cooking Demo

Don't miss the three-course meal demo with our very own corporate research chef "Chef Ozzie" on Sunday, October 21 at 11:30 a.m. in the Culinary Studio of Expo Hall B. He will be featuring SPLENDA[®] Naturals Stevia Sweeteners in some fabulous recipes while reducing calories and carbs from added sugars.

Learn More About New SPLENDA[®] Naturals Stevia Sweetener, Granulated!

Introducing a 100% natural granulated sweetener from the SPLENDA[®] Brand! You can cook, bake and sprinkle without all the calories of sugar. Featuring the best-tasting stevia with no bitter aftertaste. SPLENDA[®] Naturals Sweetener, Granulated has no calories per serving and measures cup for cup like sugar.

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309 South Street,

New Providence, NJ 07974 US

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5. FCP: On the Menu - October 2018

From: FCP eBlast <eblast@foodculinaryprofs.org>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Oct 15, 2018 14:49:21
Subject: FCP: On the Menu - October 2018
Attachment:

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October 2018 On the Menu FNCE® Preview & News to Use

We Can't Wait to See You in Washington, DC!

Attending the Academy's Food & Nutrition Conference & Expo™ (FNCE®)? We hope you have registered and are joining us for one (or more) of our FCP activities during FNCE® in Washington, DC. We look forward to seeing you at one of our many educational and networking events!

Note: Registration was required for select events and is now closed.

- **Friday, October 19th**: *An Evening at the Mess Hall DC*

- **Saturday, October 20th**: *Walking Food Tours of Capitol Hill, Shaw and Chinatown*

- **Sunday, October 20th**: *Culinary Demo featuring the winning recipe from our Splenda Naturals recipe contest, "Sweet and Sour Shrimp Bites," at the culinary studio in the exhibit hall.*

- **Sunday, October 21st**: FCP Chair & Chef Garrett Berdan, RDN, LD Moderates Educational Session *Culinary Demonstration: When Engineering Meets Culinary Science – Sous Vide Cooking*, 3:30- 5:00pm

- **Sunday, October 21st**: *FCP's Signature Networking Event at the Newseum*

- **Monday, October 22nd**: FCP DPG Showcase at the Expo's Academy Pavilion, 9:00am – 12:00pm

We want to see your FNCE® experiences! Please tag both #FCPDPG and #FNCE on Facebook, Twitter and Instagram if you're attending any of our events above, are in an educational session with fellow members, or are experiencing anything you think would be of interest to your fellow members! We'll be following the hashtags and reposting members posts!

Registrants, find information on our events here. Find information on local supermarkets close to the Convention Center here.

Consider Travelling with us to Budapest and Hungary in 2019!

We've already sold out the first trip but have space for May 31-June 8, 2019.

Our 2019 culinary educational trip will be to Budapest and Hungary. Learn more and download the brochure [here](#). Download the registration form [here](#). These trips usually are approved for about 40 hours CPEU.

Join us for our November 14th Webinar

Noon ET (11 CT, 10 MT, 9 PT)

Title: Agriculture at a Crossroads: A Conversation with a Scientist and Dietitian/Farmer Putting it into Practice

Speakers: Neal Gutterson, PhD and Charlotte L. Rommereim, RD

Plant breeding has been employed for thousands of years. It has provided us with the varieties of delicious and nutritious fruits and vegetables we enjoy today. It is now being asked to contribute to feeding our growing global population. In more recent generations, application of science has allowed greater specificity to deliver desired outcome traits, which could be related to protecting the plant or ability of food to meet needs for human health. The newest addition to the toolbox of modern agriculture and food production is CRISPR. You may be faced with questions about the different applications of CRISPR in agriculture and for human health. This webinar will explore the details of how CRISPR is applied in advanced plant breeding and hear how it impacts delivery of food from the perspective of both a scientist and a farmer.

We anticipate that this webinar will be approved for 1 hour CPEU.

Register [here](#).

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NOTE: This email message has been brought to you by Food & Culinary Professionals, a dietetic practice group of the Academy of Nutrition and Dietetics.

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Academy's website <http://www.eatright.org/obc> or call the Academy Member Services at 800-877-1600, ext. 5000.

Our email address: fcq@quidnunc.net

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Our mailing address is:

P.O. Box 46998

Seattle, Washington 98146

Our telephone:

206.935.5104

6. Board FNCE Materials

From: Joan Schwaba <JSchwaba@eatright.org>
To: peark02@outlook.com <peark02@outlook.com>, Terri Raymond <TJRaymond@aol.com>, Donna Martin <donnasmartin@gmail.com>, DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, Manju Karkare <manjukarkare@gmail.com>, drchristie01@gmail.com <drchristie01@gmail.com>, Christie, Catherine <c.christie@unf.edu>, Jo Jo Dantone-DeBarbieris <jojo@nutritioned.com>, Marcy Kyle <bkyle@roadrunner.com>, dwheller@mindspring.com <dwheller@mindspring.com>, Dianne Polly <diannepolly@gmail.com>, Kevin Sauer <ksauerrdn@gmail.com>, Ellen Shanley <elshanley@gmail.com>, Hope Barkoukis <Hope.Barkoukis@case.edu>, Milton Stokes <miltonstokes@gmail.com>, Sharon Cox <sharon.cox@coxduncannetwork.com>, Susan Brantley <brantley.susan@gmail.com>, Marty Yadrick <myadrick@computrition.com>, Kevin Concannon <k.w.concannon@gmail.com>, Dave.Donnan@atkearney.com <Dave.Donnan@atkearney.com>, Patricia Babjak <PBABJAK@eatright.org>
Cc: Executive Team Mailbox <ExecutiveTeamMailbox@eatright.org>, Mary Gregoire <mgregoire@eatright.org>, Chris Reidy <CREIDY@eatright.org>, Susie Burns <Sburns@eatright.org>, Sharon McCauley <smccauley@eatright.org>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Oct 10, 2018 18:48:27
Subject: Board FNCE Materials
Attachment: [2018 BOD FNCE SCHEDULE 101018 V9.doc](#)
[FNCE 2018 Leader Remarks.pdf](#)
[2018-19 DPG-MIG Chairs and Chairs-elect.pdf](#)
[2018 FNCE Expo - Board Assignments.pdf](#)

Attached is the final draft of the Board schedule highlighting FNCE activities which require and/or encourage Board attendance. For those of you who have been assigned to DPG/MIG events, we have notified the DPG or MIG chair. You will be greeted by the chair; if not, please introduce yourself. Attached are general FNCE 2018 leader remarks and a list of DPG and MIG chairs and chairs-elect for reference.

The Board FNCE schedule lists times to extend your appreciation to our exhibitors and sponsors. Attached are your designated assignments for thanking our exhibitors. The assignments are made to ensure all the exhibitors are covered, but it doesn't preclude you from thanking others for their generous support of the Academy's meetings and programs, including FNCE, especially the 10 sponsors who have booths on the exhibit floor. The sponsor booth names and locations are

included on the attachments.

A paper copy of the final Board FNCE schedule will be included in **your on-arrival packet which will be delivered to your hotel room the day you arrive in Washington, DC**. Also included in your packet will be your FNCE badge, ribbon(s), House of Delegates meeting agenda, a copy of your exhibitor assignments and the FNCE 2018 leader remarks. A paper copy of the script will also be included with instructions for those Board members (Donna Martin, Susan Brantley, Cathy Christie, Kevin Concannon, Sharon Cox, Jo Jo Dantone-DeBarbieris, Dianne Polly, Mary Russell, Kevin Sauer) introducing Medallion recipients during the Honors Breakfast on Sunday, October 21.

If you have any questions, please contact me.

See you soon!

Joan

Joan Schwaba, MS, RDN, LDN

Director, Strategic Management

Academy of Nutrition and Dietetics

120 S. Riverside Plaza, Suite 2190

Chicago, Illinois 60606-6995

Phone: 312-899-4798

Fax number: 312-899-4765

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7. Request your SPLENDA® Professional Toolkit

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Jul 11, 2018 10:06:06
Subject: Request your SPLENDA® Professional Toolkit
Attachment:

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Thank you for your continued support of *Today's Dietitian*. Below is information from one of our sponsors.

What's so natural in SPLENDA® Naturals Stevia Sweeteners? Everything.

SPLENDA® Naturals Stevia Sweetener Products are made with stevia leaf extract and are 100% natural. Plus, unlike other stevia sweeteners you may have tried, SPLENDA® Naturals has no bitter aftertaste. And we're proud to introduce the only 100% natural stevia cup-for-cup sweetener: SPLENDA® Naturals Sweetener, Granulated.

Sign Up For The SPLENDA® Exchange!

Make sure to sign up for our newsletter to receive updates on the latest product news, peer-reviewed research, recipes, and more. You'll also receive our new HCP toolkit with product samples, patient education materials, coupons, and more.

Great Valley Publishing Company, 3801 Schuylkill Road, Spring City, PA 19475, United States

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8. ANC 18' Right Start Foods Booth#1958 - New Pre Packaged Breakfast Items

From: Right Start Foods <info@globalfoodsolutions.co>
To: dmartin@burke.k12.ga.us
Sent Date: Jul 10, 2018 11:05:12
Subject: ANC 18' Right Start Foods Booth#1958 - New Pre Packaged Breakfast Items
Attachment:

Stop by our booth at ANC 2018' #1958 to sample and see our new whole grain breakfast items for school food service!

Looking for something NEW to serve for Breakfast?! Stop by booth #1958 at ANC!

Right Start Breakfast Foods has an extensive portfolio of successful breakfast food products. From 100% wholegrain rich options to individually wrapped items for healthy meals on the go, we provide everything you have been looking for in one place. Explore our products and discover the many ways Right Start Foods conveniently delivers tasty nutrition in every bite.

We only use premium ingredients and innovative production techniques to produce unique and delicious products that your customers, patients, and students will enjoy eating. We always serve a "fresh from the griddle" taste, while providing quality, consistency, and ease in preparation.

- Clean Labeled
- 2oz. Grain Equivalent per serving for Child Nutrition Programs (51% WG)
- Enhances your breakfast program, easy to thaw and serve & is a Kid Favorite
- Made with Real Fruit Flavor
- Muffin + Pancake = Fun new kid-friendly products!
- Made From Scratch!

No Nuts Ever!

Nut Free Production Always! Never any Peanuts or Tree Nuts in our products as we adhere to strict food safety policies at our production facility. We believe it in so much so we have a Nut Free logo on the front of each and every package + the case label!

Real Sugar!

We only use real sugar, never anything artificial. NEVER, High Fructose Corn Syrup, Corn Syrup, Fructose, Invert Sugar, Dextrose, Stevia, Splenda, or any others. Only REAL SUGAR!

Real Protein!

Each Muffin Flat™ provides a good source of protein per serving. We only use whole eggs in our product where the protein is derived from. Never any whey or added proteins. We average around 6g of protein per serving (1 muffin flat).

Email us for more information!

Visit our website

Global Food Solutions | 159 Adams Ave, Hauppauge, NY 11788 Unsubscribe
dmartin@burke.k12.ga.us Update Profile | About our service provider Sent by

info@globalfoodsolutions.co in collaboration with Try it free today

9. RE: flavoring infant formula

From: NoReply@webauthor.com
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jun 25, 2018 12:34:18
Subject: RE: flavoring infant formula
Attachment:

Mail All PNPG Member Community - RE: flavoring infant formula [View Post](#) [Message](#) Hey Kelly,

I have not personally recommended this but have worked with several GI doctors who recommend this. I also know of some GI MDs and RDs that recommend using Splenda as well. I'm not very comfortable with this so like I said, I've never recommended it. Usually I see it done in older babies who tend to already sort of have established 'taste preferences' and when transitioning from, for instance, breastmilk to an amino acid formula and usually only as a last resort.

Rebecca Feges

Your notifications are set to Real-Time, if you would like to change this, log into the portal and update your preferences under My Profile.

10. FOOD & BEVERAGE WEEKLY NEWSLETTER

From: Food & Beverage Magazine <newsletter@fb101.com>
To: dmartin@burke.k12.ga.us
Sent Date: Jun 05, 2018 10:32:59
Subject: FOOD & BEVERAGE WEEKLY NEWSLETTER
Attachment:

Food&Beverage Newsletter

[View On The Web](#) A NEW LEGEND IS BORN WITH- SPLENDA Naturals Stevia Sweetener
Sometimes it takes a legend to reinvent the entire landscape. In the case of the SPLENDA® Brand, they are raising the bar on sweeteners with a new 100 percent natural and great tasting product: SPLENDA® Naturals Stevia Sweetener. Consumers are loud and clear as they demand more natural foods, and now natural meets delicious with SPLENDA® Naturals. The stevia plant is noted for producing a product that is 200 times sweeter than sugar yet has zero calories and does not raise blood sugar. Unlike other stevia

Food Safety Starts In The Front Of The House

Earning an “A” sanitation rating is exciting; after all the hard work that goes into starting up a restaurant, the “A” can be the icing on the cake by leading new customers to the establishment. But maintaining that rating throughout the year can become a chore, especially during the summer months when things start heating up and tourism increases. But, there are simple steps managers can take to make sure the front of the house remains clean.

The Licensing Revolution: VNUE’s Soundstr

The next time you enjoy dinner or a drink or a latte, you might just want to thank someone who may be invisible to you but just happens to be changing the very music you hear at public venues across the nation. Every time you spend some quality time in a restaurant, bar or café, or in mall, hotel or casino, you’re probably hearing music, but until now, the way this music is licensed has been anything but transparent – or fair.

The Adirondack Mountains: Whiteface Lodge Introduces Peak 47

The 46 “High Peaks” of the Adirondack Mountains have long been a draw to outdoor enthusiasts. Now, explorers (and non-adventurers, alike) can add a stop at Peak 47, the redesigned dining lounge of Whiteface Lodge, a Forbes Four-Star, AAA Four-Diamond resort in Lake Placid, N.Y. A casual, welcoming retreat from the four-season appeals of the Adirondacks, Peak 47—formerly called Kanu Lounge.

Dillas Quesadillas Joint Venture to Bring 10 Locations to Louisiana
Dillas Quesadillas announced today that it has entered into an agreement with Pete John a prominent restaurateur in Shreveport, to establish the Primeaux Restaurant Group. Primeaux Restaurant Group will be responsible for developing and growing the Dillas brand in Louisiana and East Texas. Plans are already underway for the first of ten locations which will bring an estimated 500 new jobs to the area. “This is a great step forward for the Dillas brand as we make our market entry into

Louisiana.” ATP Hygiene Monitoring Systems Do Not Produce Consistent Test Results
3M Food Safety today announced the results of a new scientific study conducted by the ZERO2FIVE Food Industry Centre at Cardiff Metropolitan University in Wales, U.K. comparing the performance of nine ATP hygiene monitoring systems. The research concluded the 3M™ Clean-Trace™ Hygiene Monitoring and Management System was the only system to provide stable and consistent results across time and temperature.

Alain Ducasse to be crowned International Chef

The Craft Guild of Chefs will crown Michelin star legend Alain Ducasse as International Chef. Ducasse will be presented with the prestigious award during the Guild’s 25th awards ceremony on Monday 4th June, taking place at Grosvenor House Hotel, London. Alain Ducasse will attend the award ceremony to pick up the award, along with a star-studded group of industry luminaries, including MasterChef: The Professionals judge Monica Galetti.

Margaritaville Holdings Upscale Boutique Select-Service Hotel Brand

Margaritaville Holdings, the global lifestyle brand synonymous with fun and escapism, today announced the debut of its new upscale boutique select-service hotel brand. Designed to help travelers relax, rejuvenate and escape the everyday, COMPASS by Margaritaville Hotels and Resorts thoughtfully points owners in a new direction, with an economically efficient select-service model that connects travelers with the original lifestyle brand.

2018 Austin Ice Cream Festival - Tickets now on sale for June 23

Tickets for the 12th Annual Austin Ice Cream Festival on Saturday, June 23 are now on sale for both the daytime event and After Dark party featuring Lee Fields & The Expressions and others; 2018 sponsors announced (AUSTIN, TEXAS – May 16, 2018; source: Juice Consulting) – The 12th Annual Austin Ice Cream Festival has announced that tickets for both the Daytime event and After Dark at Austin’s Ice Cream Festival are now on sale. “Kotkamills En Route To A Plastic Free World – One Coffee Cup At A Time

Duo cups an integral part of the circular economy and makes sure that the valuable wood fibre can be reused. The world is changing at a rapid pace towards a plastic free future. Development requires new and innovative solutions that can answer to new demands. Consumption and recycling are consumer's choices, but it is up to manufacturers to provide products that answer to these challenges. Kotkamills' ISLA® Duo answers to these specific challenges.

Impact Group Strengthens Presence with Three Independent Food Brokers

Impact Group, a leading sales and marketing agency that provides innovative services to more than 700 consumer packaged goods (CPG) brands, announced today that it has acquired three independent food brokerage companies in Minnesota and Wisconsin: Impact Sales & Associates, Ritt-Beyer & Weir (RBW), and WJ Pence. As well-respected food brokers, Impact Sales & Associates, RBW, and WJ Pence reinforce Impact Group’s coverage in key markets, and in the Midwest, in particular.

- Adult Beverage E-commerce Leader Drizly To Open San Francisco Tech Hub

• 6 Fail-Safe Foodie Father's Day Gifts This email was sent to you from Food & Beverage Magazine. You are receiving this email because you subscribe to us. © 2018 Food & Beverage Magazine | NY, NY

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11. FCP: April 2018 On the Menu

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April 2018 On the Menu

Featured Selection

Congratulations to the SPLENDAS® Naturals Recipe Contest Winners!

Congratulations to the SPLENDAS® Naturals Recipe Contest winners! There were many inspirational and creative recipes submitted for this recipe contest. We would like to thank all of the participants for submitting their original recipes!

GRAND PRIZE WINNER: Sweet and Sour Shrimp Cups by Melinda Boyd, MPH, MHR, RD

APPETIZER Category Runner-Up: Date and Ricotta Cheese Polenta Bites by Pam Aughe, RD

SNACK Category Runner-Up: Pumpkin Spice Cornbread by Ashleigh Pharis, BS

DESSERT Category Runner-Up: Rich Peanut Butter and Chocolate Mousse by Margie Mansure, MS, RD

HOLIDAY Treat Category Runner-Up: Triple Ginger Pumpkin Bites by Kim Beavers, MS, RD, CDE

The Grand Prize Winner received a \$1,000 Visa gift card and the four runner ups each received a \$250 Zingerman gift card. Check out the winning recipes here!

A La Carte

Join the April Webinar: Antibiotics in Animal Agriculture

Today's consumers are concerned about antibiotic resistance and are asking how the use of antibiotics in food animals may affect human health. This webinar will help you gain a better understanding of the regulations in place for antibiotic use in food animals to ensure food safety and will address the complex issues surrounding responsible antibiotic use in animal agriculture. Learn from a professor in the Department of Veterinary Clinical Sciences at Kansas State University and voting member of the Presidential Advisory Council on Combating Antibiotic Resistant Bacteria, Dr. Michel Apley, and family farmers, US Farmers and Ranchers Alliance board chairman, Brad Greenway and his wife Peggy, a Common Ground volunteer. Join the webinar Friday April 27th at 9am PST/12pm EST.

Register here.

Dessert

FNCE[®] 2018 is Around the Corner!

October is just around the corner, which means FNCE[®] 2018 will be here before we know it! Mark your calendars: registration and housing open on May 1st, so be sure to sign up early. And as you begin to build your calendar for the conference, save room for our FCP events. We will have events on Friday evening, two local DC tours on Saturday and our not-to-miss Networking event on Sunday evening at a very exciting location (info coming soon!). Check our website to updates for registration details as we get closer.

Small Bites

Mark Your Calendars for Our 2019 Culinary Adventure in Nashville

Miss our international trip to Italy this year? Or looking for something a little closer to home? You're in luck! Next year, our culinary adventure will take us to Nashville, TN. The town is abuzz with culture—from country music to hot chicken. Check back on our website and keep a watch on your email to find out more!

Connect with FCP!

Learn more about Supermarket/Retail, Food Safety, Restaurant/Hospitality or Agriculture and connect with fellow FCP members by joining any or all the subgroups and their electronic mailing lists (EMLs) here.

Stay connected! Be sure to like us on Facebook and follow us on Twitter for updates on Academy and FCP activities as well as the latest in food, culinary, and agriculture news. We're also on Instagram! Follow us at FCPDPG and tag your food photos and culinary creations with #FCPDPG. We'd love to share your best food pictures!

And if you're not subscribed to one (or more) of our electronic mailing lists or subgroups, you can do that here.

Follow Us on Social Media!

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12. Elderly face problems with loneliness, food insecurity, isolation

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Nutrition and Dietetics SmartBrief

Research links red, processed meat consumption to insulin resistance, NAFLD | Dietitians say nutrition is a key part of recovery from substance abuse | RDN: Self-compassion leads to healthy habits

Created for **DMartin@Burke.k12.ga.us** | Web Version March 21, 2018 Connect with the Academy News for food, nutrition and health professionals SIGN UP FORWARD Healthy Start Research links red, processed meat consumption to insulin resistance, NAFLD

A study in the Journal of Hepatology revealed that adults with high consumption of total meat and red and/or processed meat were at an increased risk of developing insulin resistance and nonalcoholic fatty liver disease, compared with those with low meat consumption. Israeli researchers conducted a cross-sectional study and found that an increased risk of insulin resistance was independently associated with high intake of meat that was fried or grilled and contained heterocyclic amines.

Physician's Briefing/HealthDay News (3/20)

Crohn's Study Indicates Splenda's Benefits

A new study confirms Splenda is a safe and effective tool for weight management. Additionally, researchers confirmed that Splenda does not impact glucose or worsen gut inflammation in mice with Crohn's-like disease. Read more.ADVVERTISEMENT Dietary Health

Dietitians say nutrition is a key part of recovery from substance abuse

Boston Medical Center dietitian Tracey Burg, who runs the hospital's demonstration kitchen, teaches patients recovering from addiction how to choose and prepare healthy foods. Registered dietitian Ginger Hultin said substance abuse often is connected to poor nutrition, and she and Burg noted limited access to food or a way to prepare it can lead to disordered eating.

Slate (3/20)

RDN: Self-compassion leads to healthy habits

Research shows self-compassion is linked to healthy habits while emotional reactivity, isolation, self-judgment and unhealthy perfectionism are tied to depression, stress and a poorer quality of life, writes registered dietitian nutritionist Carrie Dennett. Mindfulness and self-kindness are associated with self-compassion, and Dennett says people can be kind to themselves and nurture their body with exercise or a healthy meal.

The Washington Post (tiered subscription model) (3/20)

Science & Research

Glycemic control tied to fatty acid composition in patients with diabetes, CVD

Researchers evaluated 74 patients with type 2 diabetes and atherosclerotic cardiovascular disease and found similar composition of saturated and monounsaturated fatty acids in serum phospholipids among patients with A1C of less than 7.0% and those with at least 7.0%. The findings in *Cardiovascular Diabetology* revealed that worse glycemic control was associated with diabetes duration, high-sensitivity C-reactive protein and n-6/n-3 polyunsaturated fatty acid ratio. *Endocrinology Advisor* (3/20)

Omega-6 fatty acids may reduce mortality risk, study shows

Finnish researchers found that men with the highest blood levels of linoleic acid, an omega-6 fatty acid, had a 43% reduced mortality risk, as well as a lower risk of death from cardiovascular disease and other causes, compared with those who had the lowest levels. The findings in *The American Journal of Clinical Nutrition*, based on 2,480 men, ages 42 to 60, showed a similar, but weaker, pattern between blood levels of arachidonic acid and a lower mortality risk.

Medical News Today (3/20)

Maternal prepregnancy waist size may increase odds of autism in children

Researchers found that youths whose mothers had a waist circumference of at least 31.5 inches prior to pregnancy had a 65% increased likelihood of developing autism, compared with those whose mothers had smaller prepregnancy waist sizes. The findings, presented at the Endocrine Society's annual meeting, were based on data involving more than 36,000 US mothers who gave birth from 2007 to 2008.

HealthDay News (3/20)

Study IDs new genetic variants tied to lower type 2 diabetes risk

UK researchers evaluated data from the UK Biobank study involving 451,000 individuals with overweight or obesity and found 14 genetic variants, 7 of which are new, that are associated with obesity but a reduced risk of type 2 diabetes. The findings, presented at the Diabetes UK Professional Conference, revealed that the 5% of people who carry the most number of "favorable adiposity" alleles would have an almost 40% lower risk of type 2 diabetes, 10% reduced risk of hypertension and 10% lower heart disease risk, compared with the 5% of those with the lowest number of such alleles.

Medscape (free registration) (3/19)

Prevention & Well-Being

Elderly face problems with loneliness, food insecurity, isolation

Speakers at Thomas Jefferson University's Population Health Colloquium said the elderly face chronic problems with loneliness, social isolation and food insecurity, which can affect health and increase health care costs. A Humana program that screens patients for food insecurity and refers them to resources found people were willing to receive guidance on federal food programs and local food banks, according to Dr. Andrew Renda, director of the insurer's "Bold Goal" initiative.

MedPage Today (free registration) (3/20)

Institutional Foodservice

"Boost Bags" help curb weekend hunger

(US Department of Agriculture/Flickr)

Some students in Boston receive "Boost Bags" filled with food on Fridays. Principal Sam Varano says he has seen first-hand how the bags help relieve anxiety for at-risk students.

WBZ-TV (Boston) (3/19)

Recipe of the Day

Simple Moroccan-spiced lamb

The Moroccan influence of this recipe comes to life with herbs, spices, chickpeas and dried fruit.

Food & Nutrition Magazine

Academy News

Coming soon: The Academy's Journal Review added to SmartBrief

Starting March 23, the Academy's Journal Review articles will be featured every Wednesday and Friday in SmartBrief. The Journal Review will include links to articles from science-based publications on the practice and science of food, nutrition and dietetics. Content will consist of high-quality original research, research briefs, systematic reviews, narrative reviews, case studies and commentaries on nutrition-related aspects of various topics.

Academy Foundation Chair's March Message

Foundation Chair Martin M. Yadrick, MS, MBI, RDN, FAND, wishes Academy members a happy National Nutrition March in his March Message.

Research shows that a healthy dose of self-compassion actually helps us form habits that support good health. RDN Carrie Dennett, as quoted by The Washington Post

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13. Obesity and exercise rates increase in US, report shows

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Nutrition and Dietetics SmartBrief

Obesity and exercise rates increase in US, report shows | Lawmakers raise concerns about SNAP provisions in Farm Bill | Eating high-energy breakfast may benefit people who are obese with diabetes

Created for **DMartin@Burke.k12.ga.us** | Web Version March 20, 2018 Connect with the Academy News for food, nutrition and health professionals SIGN UP FORWARD Healthy Start Obesity and exercise rates increase in US, report shows

A National Center for Health Statistics report that included self-reported data found that while 31.4% of Americans are obese, 54.8% met federal guidelines for aerobic activity. Obesity and exercise rates both showed increases over time, but there were some variations by gender, race and age.

MedPage Today (free registration) (3/16)

Low Calorie Sweeteners Approved for Diabetics

The American Heart Association, American Diabetes Association and British Dietetic Association recommend the use of low and no calorie sweeteners for people with diabetes as they do not raise blood glucose or insulin levels, and when used to replace sugar, can help lower carbohydrate intake. ADVERTISEMENT Dietary Health

Lawmakers raise concerns about SNAP provisions in Farm Bill

Lawmakers have expressed concern with the ability to pass a new farm bill that includes provisions to tighten work requirements for welfare and food assistance programs, with savings going to expand state employment and training programs. Some legislators say the changes could lead to SNAP beneficiaries being removed from the program.

Agweek (3/19)

Gain the Most In Demand Skills in Health Care

GW's School of Medicine Health Sciences connects you with leading authorities in policy and health care in Washington, D.C. With programs in clinical research, health care quality and regulatory affairs, you gain the most in demand skills. **Learn More** ADVERTISEMENT Science & Research

Eating high-energy breakfast may benefit people who are obese with diabetes

Israeli researchers used a cohort of 29 individuals with obesity and type 2 diabetes who were treated with insulin, mean age of 69, and found that those who ate a high-energy breakfast, a medium-sized lunch and a small dinner daily lost 11 pounds and reduced their fasting glucose

levels from 161 to 107 at three months compared with the control group, which gained 3 pounds and reduced fasting glucose levels from 164 to 141. The findings, presented at the Endocrine Society's annual meeting, showed that those in the three-meal diet group also needed significantly less insulin and felt fewer cravings and less hunger than the control group.

United Press International (3/19)

Researchers link semaglutide to weight loss in obesity

Eighty-three percent of adults with obesity but without diabetes who received daily injections of 0.4 mg of semaglutide achieved at least 5% weight loss at 52 weeks, compared with 66% and 23% of those in the liraglutide and placebo groups, according to a study presented at the Endocrine Society annual meeting. Researchers used a cohort of 957 individuals with a mean age of 47 and found that the 0.4-mg semaglutide group had an estimated mean weight loss of -13.8%, compared with -7.8% in the liraglutide group and -2.3% in the placebo group.

Healio (free registration)/Endocrine Today (3/18)

Research links sweetener to potential Crohn's disease problems

A study published in the journal Inflammatory Bowel Diseases found mice with a Crohn's-like disease that were fed the artificial sweetener Splenda had an overgrowth of E. coli in their intestines, while healthy mice did not. Case Western Reserve University researcher Alex Rodriguez-Palacios said the sweetener may cause inflammation or Crohn's disease flare-ups by changing gut wall immune cell reactivity and gut bacteria.

Newsweek (3/16)

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Partner with Unilever to Unlock Growth with Purpose

Unilever's Sustainable Living brands delivered more than 60% of our growth in 2016. We are on a mission to make food that Tastes Good, Does Good, and Doesn't Cost the Earth, and we're asking business leaders like you to join us.

Click to hear more about our sustainable nutrition initiatives from Unilever leaders.

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Prevention & Well-Being

Poorer heart health in whites narrows racial disparity gap

Decreasing rates of optimal cardiovascular health among whites in the US, as measured by a 10 or higher score on the Life's Simple 7 list, have reduced the CV racial disparity gap, according to a study in the Annals of Internal Medicine. Researchers found optimal CV rates are below 40% for whites, 25% for Mexican Americans and 15% for African-Americans.

MedPage Today (free registration) (3/19)

Institutional Foodservice

Pizza loaded with veggies is a hit with Md. students

A National Nutrition Month outreach initiative from Carroll Hospital and the Partnership for a Healthier Carroll County in Maryland got Francis Scott Key High School students to eat flatbread pizza loaded with vegetables. Diabetes educator and registered dietitian Laura Lienhard said the idea of combining healthy food with pizza was not a turn-off for students and she was pleased with

the participation.

Carroll County Times (Westminster, Md.) (3/19)

Recipe of the Day

Mini chicken empanadas

This easy empanada recipe can be frozen ahead of time and popped into the oven a few minutes before guests arrive. Food & Nutrition Magazine

Academy News

My global table: Zimbabwe

Guest editor Cordialis Msora-Kasago, MA, RD, invites readers to take a seat at the table and learn about her culture's cuisine. Read the full article in Food & Nutrition.

Advance malnutrition care at your organization

The Academy and Avalere Health are enrolling participants for the 2018 Malnutrition Quality Improvement Initiative Learning Collaborative. The Collaborative brings together leading hospitals and health systems to support acceleration and dissemination of malnutrition best practices including the use of malnutrition electronic clinical quality measures for hospitalized patients.

Kids have a reputation for not liking veggies, so something healthy might be a turn off to them, but it hasn't been. RD and diabetes educator Laura Lienhard, as quoted by the Carroll County Times

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14. Daily Skimm: Who run the world

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Skimm'd while getting behind The Girl Generation. Happy International Women's Day
MARCH 8, 2018

READ IN BROWSER

Skimm'd while getting behind The Girl Generation. Happy International Women's Day

QUOTE OF THE DAY

"We're aware of this and working to fix it" - Amazon, confirming that Alexa is randomly laughing at people. Don't worry, they said. Robots can't take over the world, they said.

GET YOUR AFFAIRS IN ORDER

The Story

The Department of Veterans Affairs is in the hot seat.

What's happening?

Yesterday, the department's watchdog issued a report that - for years - leadership failings have put patients at risk at a major medical center. Think: things like a lack of medical supplies, unsterile conditions, and canceled surgeries after patients were already under anesthesia. VA Secretary David Shulkin says he's overhauling senior leadership around the country. Good idea.

This sounds familiar...

Because you've been hearing reports about issues at VA hospitals for years. Like this waitlist scandal from a few years ago. And it comes at a bad time for Shulkin, who's been under fire after using taxpayer dollars for his wife to join him on a 10-day European trip last summer.

theSkimm

There are millions of vets in the US who rely on VA healthcare. And for years, they haven't been getting the treatment they deserve.

REPEAT AFTER ME...

What to say when you hear Florida is trying to make Daylight Saving Time a year-long thing...

It's also trying to make this happen. Yesterday, Florida's lawmakers passed a rare gun-control bill and sent it to the governor to sign. Last month, a gunman stormed a school in Parkland, FL, killing 17 people. Survivors quickly launched a major national campaign to end gun violence. But some local lawmakers have been under pressure from the National Rifle Association to resist gun-control efforts. Days after the attack, lawmakers refused to consider a bill that would ban assault rifles. But yesterday, they passed a bill that would do some other things the NRA hasn't signed off on. Like raise the age to buy guns from 18 to 21 and ban bump stocks - which make guns fire faster. It's now up to the governor - who's been pro-NRA - to sign off.

What to say when your friend judges you for using Splenda...

It's not poison. But this is. Yesterday, British police said that an Russian ex-spy was poisoned. Years ago, the spy defected to the UK - and got caught. He was imprisoned in Russia, but later freed and sent to the UK as part of a swap. This week, he and his daughter were found unconscious on a bench and sent to the hospital. They're in critical condition. The UK is still investigating what went down, and won't say exactly what the poison was. But they're calling it attempted murder. And giving Russia a dirty look. This isn't the first time a former Russian spy was poisoned in the UK.

What to say when you're feeling like a chocolate croissant...

Oh, bonjour. Yesterday, France told companies they have to close the gender pay gap or face fines. Fun reminder: women on average make less money than men all over the world. And in France, women get nine percent less. Now, the country's saying 'enough.' Over the next few years, companies with more than 50 employees have to install software that monitors any employee pay gaps. If a gap isn't justified, the company has three years to get its bureaucratic sh*t together or pay the price. Oui, oui.

What to say when your coworker still has your iPhone charger...

Cough it up. Yesterday, the US Holocaust Museum took back an award it had given Myanmar leader Aung San Suu Kyi. For years, Suu Kyi took on the country's military dictatorship and became a symbol of resistance. She got a bunch of awards, including the Nobel Peace Prize and the Holocaust Museum's Elie Wiesel Award. But last summer, Myanmar's military cracked down on Rohingya, a Muslim minority group. They destroyed villages and brutally killed thousands of people. Hundreds of thousands were forced to flee to neighboring Bangladesh, where they are

living in makeshift homes that are threatened by monsoon season. As the country's leader, Suu Kyi did nothing. Instead, she's been accused of spreading hate against Rohingya and refusing to let the UN and journalists investigate. Now, the Holocaust Museum's telling her 'you don't deserve nice things.'

What to say when you hear "Cat Person" wants to give you goosebumps...

So spooky. The author of this NYT article has other reasons to freak.

What to say to your friend who uses the upside-down smiley emoji...

McDonald's is also flipping the script.

SKIMM MD: REPRODUCTIVE HEALTH

Today is International Women's Day. Part of our goal this week has been to help millennial women feel smarter about some areas of their reproductive health. We've talked birth control, fertility options and struggles, and now we're talking birth. Whether you want to be a party of one or a table for ten, here are some things to know...

Pitocin: It's a man-made version of a hormone that can help speed up labor. Some (like the WHO) think healthcare providers are too quick to reach for this.

Epidural: We see your labor pains and we raise you the epidural. It's an injection that delivers anesthetics into your spine so you don't have to feel the feels. Some swear by it, others swear against it.

Placenta: The organ attached to your uterus that nourishes the baby and more. After you push out a person, surprise: you're not done. Still gotta deliver the placenta.

PS: *There are a number of ways to electively have a child. You could adopt, have a surrogate, foster, etc. Do you.*

There's more Skimm...

* Hear from women who've been through some of the above

* Read more on all of the above

SKIMM LIFE

For when your BFF gets a promotion...

Like a boss. Skimm HQ is all about women doing big things in the workplace. Say hi to Stitch Fix founder Katrina Lake. She's making your life a looot easier by sending you clothes based on your fit, budget, and style. Plus you get a personal stylist. Casual...or fancy, if that's more your thing. Bonus: Skimm'rs get a little something off the price tag. Get in on it here.*

For your friend who says 'my body is a temple'...

Treat your temple to some vitamins. This will do the trick. It sends you specific vitamins and supplements you need in Insta-worthy packaging. Answer a few Qs about your lifestyle and it'll deliver. In more ways than one. Plus prenatal ones for all the soon-to-be mamas. Bonus: Skimm'rs get a discount off their first order. Take the quiz and get started here.*

For when you want to help on International Women's Day...

Skimm'r of the Week Lyndsey Jefferson (Indianapolis, IN) has an idea. She works at The Girl Generation, a global non-profit fighting to end female genital mutilation. Half a million women in the US are affected by it. Plus 200 million worldwide. Learn more here.

*PS This is an affiliate partner, which means if you purchase or sign up theSkimm may get something in return. Thanks.

SKIMM SHARE

Skimm HQ watched too much live TV this week. Share theSkimm with your friend who did, too.

Or use this referral link theskimm.com/?r=34DDY

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15. FCP: February 2018 On The Menu (with critical, time-sensitive dates)

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February 2018 On the Menu

Featured Selection

Let Your Voice be Heard: Vote for Academy Leadership NOW!

The 2018 Academy elections are taking place February 1st through February 15th.

Have you voted? Currently 22.69% of FCP members have. FCP is currently in 4th place in DPG voting. Follow our progress here.

FCP members on the national ballot are listed below. Learn more about the candidates here.

- *President-elect:* Terri Raymond, MA, RDN, CDN, FAND
- *Treasurer-elect:* Barbara Ivens, MS, RDN, FADA, FAND
- *Director-at-Large:* Ellen Shanley, MBA, RDN, CDN, FAND
- *House of Delegates Speaker-elect:* Diane W. Heller, MMSc, RDN, LD, FAND
- *Nominating Committee (National Leader):* Eileen Myers, MPH, RDN, LDN, FADA, FAND
- *Nominating Committee (National Leader w/Board Experience):* Jessie Pavlinac, MS, RDN, CSR, LD
- *Commission on Dietetic Registration:* Mary Beth Ohlms, MEd, RDN, LD

FCP 2018 ballot slate for officers (term beginning June 1):

The Food and Culinary Professionals DPG Nominating Committee is pleased to present the slate of candidates for office for the 2018-19 year:

Chair-elect:

- Kerry Neville, MS, RD

Secretary: (select 1)

- Sarah Martin, MPP, RD, LDN
- Amy Peick, RD, LD

Nominating Committee Chair-elect and member: (select 2)

- Karen Buch, RDN, LDN
- Alyson Fendrick, RD, LD
- Rachel Huber, MPH, RDN
- Shari Steinbach, MS, RDN

A La Carte

Start 2018 on a Sweet Note with FCP's Sweet Bites Challenge Recipe Contest!

What better way to start the new year than developing sweet treats that are low in sugar? Enter FCP's Sweet Bites Challenge recipes contest using SPLENDAS® Naturals Stevia Sweetener, Tabletop Jar or SPLENDAS® Naturals Sugar and Stevia Blend. The recipes should make a plate of small bites with 10 ingredients or less and fall in one of four categories- appetizer, snack, holiday treat or dessert. Find out more about the contest here and be sure to submit your recipes by February 16th for a chance to win the grand prize of \$1,000 or be one of four runners-up who win a \$250 Zingerman's gift card.

Speaking of Recipes....Join us for our Webinar This Friday!

Friday, February 16th - 9 a.m. PT (10 MT, 11 CT, Noon ET)
Recipe Development: Do's and Don'ts

Our speaker is Cynthia Nims. She is the author/co-author of over a dozen cookbooks!
Learn more here. Register here.

Dessert

Go Further with Food this National Nutrition Month

This year's National Nutrition Month® will focus on the theme, "Go Further with Food." There are many great resources available including tip sheets and handouts, event ideas and ways to get involved, games, a reading list and even helpful tips for blogging. You can follow NNM® on Facebook.

Small Bites

Renew your Academy Membership Now

Renewal for 2018-19 Academy of Nutrition & Dietetics membership is now open. As an Academy member, you have access to a variety of career enhancing benefits such as free CPE, dietetic practice groups (DPGs) and member interest groups (MIGs), the Evidence Analysis Library®, *Food & Nutrition Magazine*®, the *Journal of the Academy of Nutrition and Dietetics*, and many more. Find out more online at www.eatrightPRO.org/renew, or you can call the Academy's Member Service Center at 800/877-1600, ext. 5000, weekdays 8 a.m. – 5 p.m., CST. International callers can reach us at +1-312/899-0040, ext. 5000. Feel free to e-mail membership@eatright.org if you have any questions.

Connect with FCP!

Learn more about Supermarket/Retail, Food Safety, Restaurant/Hospitality or Agriculture and connect with fellow FCP members by joining any or all the subgroups and their electronic mailing lists (EMLs) here.

Stay connected! Be sure to like us on Facebook and follow us on Twitter for updates on Academy and FCP activities as well as the latest in food, culinary, and agriculture news. We're also on Instagram! Follow us at FCPDPG and tag your food photos and culinary creations with #FCPDPG. We'd love to share your best food pictures!

And if you're not subscribed to one (or more) of our electronic mailing lists or subgroups, you can do that here.

Follow Us on Social Media!

NOTE: This email message has been brought to you by Food & Culinary Professionals, a dietetic practice group of the Academy of Nutrition and Dietetics.

If you would like to change your email, please make the necessary changes through the Academy's website <http://www.eatright.org/obc> or call the Academy Member Services at 800-877-1600, ext. 5000.

Our email address: fcp@quidnunc.net

Unsubscribe DMartin@Burke.k12.ga.us from this list.

Our mailing address is:

P.O. Box 46998

Seattle, Washington 98146

Our telephone:

206.935.5104

16. FCP: Member Time-Critical Opportunities

From: FCP eBlast <eblast@foodculinaryprofs.org>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Feb 08, 2018 13:33:04
Subject: FCP: Member Time-Critical Opportunities
Attachment:

Email not displaying correctly? [View it in your browser.](#)

Academy and FCP Voting is Open - Take the Time!

The 2018 Academy elections began last week and run through February 15th. If you have not had a chance to review the candidates, do so here.

On the national ballot, we encourage you to consider fellow FCP members. Learn more about the candidates via this flyer which has statements from each national ballot FCP member candidate - there are 7!

Just 15.41% of FCP members have voted! And only 6% of all members. We can do better - last year 33.39% of members voted. **Let's work to hit at least 50%!**

Please make a difference and vote. It's your voice.

Submit a recipe for our Sweet Bites Challenge!

A reminder to enter our recipe contest with SPLENDA® Naturals!

Prizes:

One grand prize winner will a \$1,000 VISA gift card

Four runner ups will receive a \$250 Zingerman's gift card (one winner for each category)

The recipe guidelines are simple:

- Must use either SPLENDA® Naturals Stevia Sweetener, Tabletop Jar OR SPLENDA® Naturals Sugar and Stevia Blend.
- Must use natural or minimally processed ingredients
- The plate of small bites should deliver a meaningful reduction in calories from added sugar
- Must generally fit into a healthy lifestyle

- Must use 10 ingredients or less
- Prep time must not exceed 30 minutes
- Must be an original recipe
- Any category – appetizer, snack, holiday treat, dessert

Learn more about the contest and watch a short video to start your creative thoughts here.

Download the submission form here.

Recipes are due on or before Friday, February 16th - don't delay!

Follow Us on Social Media!

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P.O. Box 46998

Seattle, Washington 98146

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206.935.5104

17. Re: Post on FB called: Big news: I'm kissing my dietitian license goodbye

From: Patricia Babjak <PBABJAK@eatright.org>
To: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, peark02@outlook.com <peark02@outlook.com>, Lucille Beseler <lbeseler_fnc@bellsouth.net>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 25, 2018 12:22:32
Subject: Re: Post on FB called: Big news: I'm kissing my dietitian license goodbye
Attachment: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)
[image008.png](#)

The responses are very interesting . This is when Leah McGrath shines since she gets at the core of why Cassie is really upset.

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2190

Chicago, Illinois 60606

312-899-4856 | pbabjak@eatright.org | www.eatright.org

On Jan 25, 2018, at 11:18 AM, Patricia Babjak <PBABJAK@eatright.org> wrote:

Doris, Chris and I have discussed Becky's email. We all agree that a response from you other than "thank you for your feedback" isn't fitting since this individual, Cassie, was posting on a personal Facebook page to which you are not privy. We also are not aware of the circumstances related to the licensure board investigation. Any comments may be taken out of context and could potentially pit us against a licensure board investigation and action. The Academy supports public protection through CDR and licensure and yet Becky seems to sympathize with, if not support, Cassie's decision. See Doris' intel below.

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 S. Riverside Plaza, Suite 2190

Chicago, Illinois 60606-6995

Phone: 312/899-4856

Email: pbabjak@eatright.org

+++++

From: Doris Acosta

Sent: Thursday, January 25, 2018 10:34 AM

To: Patricia Babjak <PBABJAK@eatright.org>

Cc: Chris Reidy <CREIDY@eatright.org>; Jeanne Blankenship <JBlankenship@eatright.org>

Subject: Fw: Post on FB called: Big news: I'm kissing my dietitian license goodbye

Hi Pat,

The post is getting some traction on Facebook ...

From: Liz Spittler

Sent: Thursday, January 25, 2018 10:17 AM

To: Doris Acosta

Subject: Fwd: Post on FB called: Big news: I'm kissing my dietitian license goodbye

The Facebook post has 51 shares and 112 comments. Here's a link to it:

<https://www.facebook.com/dietitancassie/photos/a.275140859229761.62863.249290111814836/1564485620295272/?type=3&theater>

Dietitian Cassie

www.facebook.com

I've got a big announcement for 2018, one that might come as a shock but totally feels like it's in alignment with what I believe and what I stand for. I'M KISSING MY DIETITIAN LICENSE GOODBYE....

I gather this has more to do with her state's licensure rules than the Academy, but we are being pulled in. Some comments you see below are in defense of the Academy/RDNs. There also are

screenshots at the bottom (one of which calls out being a member of DFPI, who will undoubtedly latch on to this) that are worth reading in context so I left them together. Finally, there's a comment from Leah regarding complaining about Cassie's ethics:

Alissa Lorchick Good for you! As a dietitian who aligns with reality and science, not what "big food" wants us to, I commend you! If only the organization would change their position...they poison our reputation, unfortunately.

Ellen Shay Wow! Thank you for sharing your story. Wellness is more than nutrition. Big Government can be problematic! I also hate the influence of big food industries. Consumers have the right to clear and fair health advice, not big food/pharm backed government guidelines. Wellness is more than nutrition. I am going to keep following you! Good luck and I love your confidence!

Megan Barriger This is why as a fellow registered dietitian I do not belong to AND and will never attend FNCE. Keep up your great work helping people meet their goals. <image001.png>

Krystal Scott This is the exact reason why I was hesitant to apply to an internship. I graduated top of my class in dietetics but decided to go for masters in occupational therapy instead. I started following you a couple years ago because your values and insight aligned with what I've learned and believe as far as nutrition goes. I'm still super passionate about nutrition but Seeing your post only makes me glad I didn't waste my time or money on an internship, going further in my education for something I didn't agree with.

Dietitian Cassie That's a fair question! But, no. My scope of practice does not actually require state licensure (and there are actually many people providing nutrition education who are not LD's.)

Andrew Hindmarch Good for you. 100% agree with your stance. It's not just USA though, it's also UK, Australia, New Zealand, Canada... the list goes on.

Andrew Hindmarch Would this be the same Minnesota Board of Dietetics and Nutrition that says you have to follow the guidelines of the Academy of Nutrition and Dietetics? I think the only

surprise is that you stayed with them this long! <https://nutritionfacts.org/.../academy-of-nutrition-and.../>

Carol Ann McGlynn Well done & congratulations. The world needs more people like you who are not afraid to stand up for their values and what's best for people especially when these values fly in the face of the global big food companies who act in the best interests of their shareholders whilst pushing their heavily processed foods. Here's to breaking more rules!

Leslie Powell Schilling Lots of RDs feel this way - AND doesn't represent all of us... I agree it's pretty embarrassing.

Dietitian Cassie Overall, they did not think I should be talking about thyroid, hormones, supplements... or really anything other than just food. Problem is, you can't get results unless you look at the whole picture of health. That's how we get the results we have.

Overall, I have been very confused throughout this whole process, and I am still not entirely sure what dietitians are allowed to express, and what they are not, as those seemed to be moving goal posts throughout this litigation process.

Leah McGrath @Meg - translation.... many people complained about her ethics and the things she promoted. I know I did. e.g raw milk

Stephanie Scott Good for you Cassie, I'm so sorry to hear about how you were treated by AND. As a fellow RD seeing clients reap the benefits of ancestral nutrition I share so much of your frustration. I also remain confused about how the RD's running the Integrative and Functional Nutrition Academy are not also under fire. (I believe one or both of the founders is on the AND board? Could be mistaken...). Either way there are obviously a lot of fellow RD's and fans who are supporting your decision and I applaud you for remaining true to yourself in the face of so much controversy. I believe we will continue to see a paradigm shift in health care and those leading the revolution will receive the recognition they deserve in time. You're fighting a good fight.

Jennifer Scheinman Beautifully written and as a fellow RD I can certainly relate to much of what you said. I struggle each year that Academy dues are due as I hate putting money in Big Food's pocket. I know so many RD's who feel similarly...how do we unite to effect positive change and bridge the divide that runs within the profession?

Marlene Hillyer First off, I'm also completely appalled by the influence of big food on our profession. It's embarrassing and seriously needs addressing which you're helping it to get, so thank you! But it's the licensing board of your RD credential, not your LD, that accepts money and is heavily influenced by big food companies like Pepsi, McDonalds, Nestle, etc. Giving up your LD doesn't make a stand against your moral objection to the Academy of Nutrition and Dietetics. If that's the reason you're doing it, why then are you keeping your RD???

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<image008.png>

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-----Original Message-----

From: Becky Dorner [mailto:becky@beckydorner.com]

Sent: Thursday, January 25, 2018 7:15 AM

To: Patricia Babjak <PBABJAK@eatright.org>; DMartin@Burke.k12.ga.us; peark02@outlook.com
; Lucille Beseler <lbeseler_fnc@bellsouth.net>

Subject: Post on FB called: Big news: I'm kissing my dietitian license goodbye

Hope all is well with you! First, thank you for all you do to lead our profession. It can be challenging, especially when people don't keep up with current information and make their own interpretations without having all the background details. I Wanted you to be aware of this. It is being shared on groups in FB. This was posted on Dietitians in virtual practice:

Some of you may have seen this announcement by Dietitian Cassie and I think her situation points to the potential of some big shifts and may be a foreshadowing of a growing divide in our profession over the next 5-10 years as the landscape of both telehealth and functional nutrition continues to grow and expand.

So here is my question to this group -

If you were running a thriving virtual practice and felt solid in your ethics in the information and services your were providing and you were challenged by your state or even CDR to change your business, would you be willing to drop your license on either state or even national level?

Knowing that if you bent to their decision that it would either

A. cost you your business or B- significantly impact your income and way of life.

And go!

P.S. - Let's NOT turn this conversation into a discussion about Cassie and her practice as she is not in this group and we do not know the full story.

From Dietitian Cassie:

I've got a big announcement for 2018, one that might come as a shock but totally feels like it's in alignment with what I believe and what I stand for.

I'M KISSING MY DIETITIAN LICENSE GOODBYE.

Here's the full story:

The day I earned my certification as a Licensed Dietitian was one of the most important days of my career. I was SO proud: I'd studied hard, followed the rules, and earned the esteemed "L.D." Becoming a dietitian took a lot of work. In my class, only 50% of the students passed their exams and got an internship to become a dietitian. I was one of them.

Which is why today is so important: I've made the decision to kiss that license goodbye.

Why? I'll tell you.

I've shared for a while how I learned the hard way that the old "rules" about food and weight loss—the very ones I was trained on as a dietitian—don't work. They're the rules that caused me to gain 20+ pounds in dietitian school. Those rules also did nothing to protect my father, who I thought was the picture of health, from emergency heart surgery. They've led our country to become the sickest and most overweight we've ever been. And those rules have been the source of so much pain for my clients, who come to me after being frustrated beyond measure that they can't lose weight, despite following every food and weight loss rule to a T.

Since hanging my shingle as a dietitian, my team and I have helped thousands of people lose weight and keep it off. The results speak for themselves, and each year my business grows by at least 30%.

Here's the thing though...

The approaches that have worked for all of these people fly in the face of traditional dietitian training. Yup—it's only when we bucked those outdated rules that their weight fell off, and their lives changed.

But, the Minnesota Board of Dietetics and Nutrition didn't like this. At all.

The board said that they don't agree with the principles and approach that I use. They don't think I should be talking about thyroid, hormones, supplements... or really anything other than food. Problem is, you can't get results unless you look at the whole picture of health. That's why we do it—and how we get the results we have.

So here's what happened:

The results I got for clients, in the end, didn't matter. They wanted me to stick to "the rules." And so I had a choice: I could change how and what I teach, or I could relinquish my license.

Now, this didn't happen overnight. I fought this battle with the board for a while—five long years, to be exact. We're talking lawyers (and lawyer fees), court dates, mediation, negotiation, interrogation... for five years! I fought because I've built my brand on the authority that I believed my dietitian license gave me. I worked hard for those credentials, and for a while I wanted to keep them.

But in this process, I did some soul searching. I asked myself if I was going to keep fighting, or simply let it go. The choice became clear. I've chosen the latter. Because in those still, quiet moments, when I thought of surrendering this license, I experienced a newfound sense of peace and lightness that warmed my heart and made me feel faithful, connected and authentic. This is where I want to live and everything I do, and every decision that I make, I want to flow from this space. The choice suddenly didn't even feel like a choice, but more of a welcomed step toward transcendence, and opening up to newer, greater opportunities.

Even though this was not an easy decision (I call myself "Dietitian Cassie" for crying out loud!), in the end, I had to ask myself, if that license stands for all of the things I don't agree with, why would I hang onto it? It's not aligned with what I believe or how I run my business. It's not aligned with what I know works.

When I told the board what I decided, they were shocked. They couldn't believe I would give up the credentials. They expected a longer battle. Nope.

I've always held myself to the highest standards of service and care, and I wouldn't want you to settle for anything less.

So here are the main reasons I've relinquished my license, and what I've learned in the process, since there are things you can take away from my experience as you search for answers in your own journey, too:

REASON #1: I'd rather get results than follow rules.

You know me—I hate rules for their own sake. Makes no sense to me. I believe more in results than in what someone is paid to believe, and while I certainly wouldn't be the professional I am without my education (since it essentially taught me what not to do), what this license represents doesn't jive with what I believe and have seen to be true.

Sure, it's impressive to have letters after your name, I get it—but if losing those little letters means that I'm able to provide the support, insight, and advice I know works—without being at war with

an organization and dragged into court by my peers—so be it.

*REASON #2: I want to be free from any advice or education that's brought to you by Big Food influence. *

Imagine your doctor's license to practice medicine was paid for by McDonald's. Would you be surprised if you got a prescription for a Big Mac? And yet that is exactly what is happening in the world of nutrition. When I attended my first dietitian conference, I was shocked to see an entire tent set up by Pepsi, who was sponsoring a calorie-counting campaign.

I'm sorry, what?

It's true. As I've said many times before, the food industry does not have our best interests at heart. We know this. They're profit, not people, centered.

One thing that doesn't work in weight loss? Calorie counting. But have you ever wondered why this myth persists? Because if we treat all calories as created equal, then it doesn't actually matter what you eat—and that means you can pretend you're giving good, sound advice...while taking sponsorship dollars from companies whose products you can "safely" consume as long as it comes under your caloric limit (looking at you, Diet Pepsi).

If we all recognize that the type of calorie, and not the sheer number, mattered, then no one could possibly say that this snack or that soda "fits" into a healthy diet. And there goes that stream of income. Calorie blindness happens for a reason: Because it keeps some organizations in business.

Likewise, much of the education for nutritionists and dietitians is similarly flawed.

To this day, the very board that certifies dietitians is sponsored by Splenda, the Dairy Council, sugar producers, a milk company and more. Dietitians need to complete 75 hours of continuing education units (CEUs) every five years in order to maintain their credentials, and companies like Coca-Cola, General Mills, and McDonald's offer continuing education courses that are approved by the board! Nonsense.

REASON #3: I believe a certification is only worth keeping if it's aligned with your values.

Quite frankly, I'm relieved to finally get this weight off my shoulders. And the truth is I won't miss that license because I never really felt aligned with it to begin with. The rules behind it attempted to put me in the very box I've been telling you to break free from. I couldn't do it anymore.

And, just sharing this with you, letting this go, and beginning a new chapter is incredibly freeing. I feel more connected to myself, my heart and my calling than I ever have. The weight that's been lifted now allows me to put 100% of my time, focus, and energy into the practice that has proven results, rather than fighting the system that does not. It feels so good and SO right.

So, how does this affect you?

Honestly, it doesn't.

Apart from adjusting to the fact that I'll be changing the name (to my actual name!) and updating my social media handles and the website, this will not affect you.

I still hold my credentials with the national Commission on Dietetic Registration (CDR). However, I have made the decision to let go of my state license with the Minnesota Board of Dietetics and Nutrition.

And, frankly, this is really more a matter of branding for me; nothing will change in the way I provide insight and support to you. None of our programs will change. Everything stays the same, except for some exciting new branding changes that you'll see happening moving forward. My proven methodology remains what it is—rooted in science that has been proven time and again to be transformational and super effective at helping thousands of people lose weight and keep it off.

The reason I even felt compelled to tell you is because it was a big decision and one you should know about since you've a loyal follower of mine!

I'm always telling you to question the old rules and to break any of them that don't serve you. Rules for rules' sake are a waste of time. I've asked you to take risks and a leap of faith and abandon old rules, old habits, old ways of doing, even when they were more comfy than effective (read: not effective at all!).

The way I see it, if I'm going to ask you to take that leap of faith, then I need to take one, too. I need to break with the rules that no longer serve me—along with the ruling bodies that never served me or you to begin with.

So, today marks the beginning of a new, exciting era! I appreciate you for growing with me up to this point, and am so excited to have you with me as we continue our growth together and take everything to the next level. While change can be hard, it can also be really, really good.

Here's to starting 2018 fresh and free. And thanks, as always, for being so receptive, open, and brave.

Let's go break some more rules while we're at it!

xo Cassie

Warmest regards,

Becky

Becky Dorner, RDN, LD, FAND

President, Becky Dorner & Associates, Inc.

Alumni, National Pressure Ulcer Advisory Panel www.beckydorner.com

18. Re: Post on FB called: Big news: I'm kissing my dietitian license goodbye

From: Patricia Babjak <PBABJAK@eatright.org>
To: Becky Dorner <becky@beckydorner.com>
Cc: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, peark02@outlook.com <peark02@outlook.com>, Lucille Beseler <lbeseler_fnc@bellsouth.net>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 25, 2018 12:19:46
Subject: Re: Post on FB called: Big news: I'm kissing my dietitian license goodbye
Attachment:

Thank you for sharing, Becky. We have read through the posts and the variety of pro and con responses are interesting. Leah McGrath's posting about what the licensure board was in fact investigating sheds some light on Cassie's decision.

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2190

Chicago, Illinois 60606

312-899-4856 | pbabjak@eatright.org | www.eatright.org

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Imagine your doctor's license to practice medicine was paid for by McDonald's. Would you be surprised if you got a prescription for a Big Mac? And yet that is exactly what is happening in the world of nutrition. When I attended my first dietitian conference, I was shocked to see an entire tent set up by Pepsi, who was sponsoring a calorie-counting campaign.

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It's true. As I've said many times before, the food industry does not have our best interests at heart. We know this. They're profit, not people, centered.

One thing that doesn't work in weight loss? Calorie counting. But have you ever wondered why this myth persists? Because if we treat all calories as created equal, then it doesn't actually matter what you eat—and that means you can pretend you're giving good, sound advice...while taking sponsorship dollars from companies whose products you can "safely" consume as long as it comes under your caloric limit (looking at you, Diet Pepsi).

If we all recognize that the type of calorie, and not the sheer number, mattered, then no one could possibly say that this snack or that soda "fits" into a healthy diet. And there goes that stream of income. Calorie blindness happens for a reason: Because it keeps some organizations in business.

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To this day, the very board that certifies dietitians is sponsored by Splenda, the Dairy Council, sugar producers, a milk company and more. Dietitians need to complete 75 hours of continuing education units (CEUs) every five years in order to maintain their credentials, and companies like

Coca-Cola, General Mills, and McDonald's offer continuing education courses that are approved by the board! Nonsense.

REASON #3: I believe a certification is only worth keeping if it's aligned with your values.

Quite frankly, I'm relieved to finally get this weight off my shoulders. And the truth is I won't miss that license because I never really felt aligned with it to begin with. The rules behind it attempted to put me in the very box I've been telling you to break free from. I couldn't do it anymore.

And, just sharing this with you, letting this go, and beginning a new chapter is incredibly freeing. I feel more connected to myself, my heart and my calling than I ever have. The weight that's been lifted now allows me to put 100% of my time, focus, and energy into the practice that has proven results, rather than fighting the system that does not. It feels so good and SO right.

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And, frankly, this is really more a matter of branding for me; nothing will change in the way I provide insight and support to you. None of our programs will change. Everything stays the same, except for some exciting new branding changes that you'll see happening moving forward. My proven methodology remains what it is—rooted in science that has been proven time and again to be transformational and super effective at helping thousands of people lose weight and keep it off.

The reason I even felt compelled to tell you is because it was a big decision and one you should know about since you've a loyal follower of mine!

I'm always telling you to question the old rules and to break any of them that don't serve you. Rules for rules' sake are a waste of time. I've asked you to take risks and a leap of faith and abandon old rules, old habits, old ways of doing, even when they were more comfy than effective (read: not effective at all!).

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So, today marks the beginning of a new, exciting era! I appreciate you for growing with me up to this point, and am so excited to have you with me as we continue our growth together and take everything to the next level. While change can be hard, it can also be really, really good.

Here's to starting 2018 fresh and free. And thanks, as always, for being so receptive, open, and brave.

Let's go break some more rules while we're at it!

xo Cassie

Warmest regards,

Becky

Becky Dorner, RDN, LD, FAND
President, Becky Dorner & Associates, Inc.
Alumni, National Pressure Ulcer Advisory Panel
www.beckydorner.com

19. RE: Post on FB called: Big news: I'm kissing my dietitian license goodbye

From: Patricia Babjak <PBABJAK@eatright.org>
To: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, peark02@outlook.com <peark02@outlook.com>, Lucille Beseler <lbeseler_fnc@bellsouth.net>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 25, 2018 12:19:38
Subject: RE: Post on FB called: Big news: I'm kissing my dietitian license goodbye
Attachment: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)
[image008.png](#)

Doris, Chris and I have discussed Becky's email. We all agree that a response from you other than "thank you for your feedback" isn't fitting since this individual, Cassie, was posting on a personal Facebook page to which you are not privy. We also are not aware of the circumstances related to the licensure board investigation. Any comments may be taken out of context and could potentially pit us against a licensure board investigation and action. The Academy supports public protection through CDR and licensure and yet Becky seems to sympathize with, if not support, Cassie's decision. See Doris' intel below.

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 S. Riverside Plaza, Suite 2190

Chicago, Illinois 60606-6995

Phone: 312/899-4856

Email: pbabjak@eatright.org

+++++

From: Doris Acosta

Sent: Thursday, January 25, 2018 10:34 AM

To: Patricia Babjak <PBABJAK@eatright.org>

Cc: Chris Reidy <CREIDY@eatright.org>; Jeanne Blankenship <JBlankenship@eatright.org>

Subject: Fw: Post on FB called: Big news: I'm kissing my dietitian license goodbye

Hi Pat,

The post is getting some traction on Facebook ...

From: Liz Spittler

Sent: Thursday, January 25, 2018 10:17 AM

To: Doris Acosta

Subject: Fwd: Post on FB called: Big news: I'm kissing my dietitian license goodbye

The Facebook post has 51 shares and 112 comments. Here's a link to it:

<https://www.facebook.com/dietitianscassie/photos/a.275140859229761.62863.249290111814836/1564485620295272/?type=3&theater>

Dietitian Cassie

www.facebook.com

I've got a big announcement for 2018, one that might come as a shock but totally feels like it's in alignment with what I believe and what I stand for. I'M KISSING MY DIETITIAN LICENSE GOODBYE....

I gather this has more to do with her state's licensure rules than the Academy, but we are being pulled in. Some comments you see below are in defense of the Academy/RDNs. There also are screenshots at the bottom (one of which calls out being a member of DFPI, who will undoubtedly latch on to this) that are worth reading in context so I left them together. Finally, there's a comment from Leah regarding complaining about Cassie's ethics:

Alissa Lorchick Good for you! As a dietitian who aligns with reality and science, not what "big food" wants us to, I commend you! If only the organization would change their position...they poison our reputation, unfortunately.

Ellen Shay Wow! Thank you for sharing your story. Wellness is more than nutrition. Big Government can be problematic! I also hate the influence of big food industries. Consumers have the right to clear and fair health advice, not big food/pharm backed government guidelines.

Wellness is more than nutrition. I am going to keep following you! Good luck and I love your confidence!

Megan Barriger This is why as a fellow registered dietitian I do not belong to AND and will never attend FNCE. Keep up your great work helping people meet their goals.

Krystal Scott This is the exact reason why I was hesitant to apply to an internship. I graduated top of my class in dietetics but decided to go for masters in occupational therapy instead. I started following you a couple years ago because your values and insight aligned with what I've learned and believe as far as nutrition goes. I'm still super passionate about nutrition but Seeing your post only makes me glad I didn't waste my time or money on an internship, going further in my education for something I didn't agree with.

Dietitian Cassie That's a fair question! But, no. My scope of practice does not actually require state licensure (and there are actually many people providing nutrition education who are not LD's.)

Andrew Hindmarch Good for you. 100% agree with your stance. It's not just USA though, it's also UK, Australia, New Zealand, Canada... the list goes on.

Andrew Hindmarch Would this be the same Minnesota Board of Dietetics and Nutrition that says you have to follow the guidelines of the Academy of Nutrition and Dietetics? I think the only surprise is that you stayed with them this long! <https://nutritionfacts.org/.../academy-of-nutrition-and.../>

Carol Ann McGlynn Well done & congratulations. The world needs more people like you who are not afraid to stand up for their values and what's best for people especially when these values fly in the face of the global big food companies who act in the best interests of their shareholders whilst pushing their heavily processed foods. Here's to breaking more rules!

Leslie Powell Schilling Lots of RDs feel this way - AND doesn't represent all of us... I agree it's pretty embarrassing.

Dietitian Cassie Overall, they did not think I should be talking about thyroid, hormones, supplements... or really anything other than just food. Problem is, you can't get results unless you look at the whole picture of health. That's how we get the results we have.

Overall, I have been very confused throughout this whole process, and I am still not entirely sure what dietitians are allowed to express, and what they are not, as those seemed to be moving goal posts throughout this litigation process.

Leah McGrath @Meg - translation.... many people complained about her ethics and the things she promoted. I know I did. e.g raw milk

Stephanie Scott Good for you Cassie, I'm so sorry to hear about how you were treated by AND. As a fellow RD seeing clients reap the benefits of ancestral nutrition I share so much of your frustration. I also remain confused about how the RD's running the Integrative and Functional Nutrition Academy are not also under fire. (I believe one or both of the founders is on the AND board? Could be mistaken...). Either way there are obviously a lot of fellow RD's and fans who are supporting your decision and I applaud you for remaining true to yourself in the face of so much controversy. I believe we will continue to see a paradigm shift in health care and those leading the revolution will receive the recognition they deserve in time. You're fighting a good fight.

Jennifer Scheinman Beautifully written and as a fellow RD I can certainly relate to much of what you said. I struggle each year that Academy dues are due as I hate putting money in Big Food's pocket. I know so many RD's who feel similarly...how do we unite to effect positive change and bridge the divide that runs within the profession?

Marlene Hillyer First off, I'm also completely appalled by the influence of big food on our profession. It's embarrassing and seriously needs addressing which you're helping it to get, so thank you! But it's the licensing board of your RD credential, not your LD, that accepts money and is heavily influenced by big food companies like Pepsi, McDonalds, Nestle, etc. Giving up your LD doesn't make a stand against your moral objection to the Academy of Nutrition and Dietetics. If that's the reason you're doing it, why then are you keeping your RD???

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-----Original Message-----

From: Becky Dorner [mailto:becky@beckydorner.com]

Sent: Thursday, January 25, 2018 7:15 AM

To: Patricia Babjak <PBABJAK@eatright.org>; DMartin@Burke.k12.ga.us;
pearl02@outlook.com; Lucille Beseler <lbeseler_fnc@bellsouth.net>

Subject: Post on FB called: Big news: I'm kissing my dietitian license goodbye

Hope all is well with you! First, thank you for all you do to lead our profession. It can be challenging, especially when people don't keep up with current information and make their own interpretations without having all the background details. I Wanted you to be aware of this. It is being shared on groups in FB. This was posted on Dietitians in virtual practice:

Some of you may have seen this announcement by Dietitian Cassie and I think her situation points to the potential of some big shifts and may be a foreshadowing of a growing divide in our profession over the next 5-10 years as the landscape of both telehealth and functional nutrition continues to grow and expand.

So here is my question to this group -

If you were running a thriving virtual practice and felt solid in your ethics in the information and services your were providing and you were challenged by your state or even CDR to change your business, would you be willing to drop your license on either state or even national level?

Knowing that if you bent to their decision that it would either

A. cost you your business or B- significantly impact your income and way of life.

And go!

P.S. - Let's NOT turn this conversation into a discussion about Cassie and her practice as she is not in this group and we do not know the full story.

From Dietitian Cassie:

I've got a big announcement for 2018, one that might come as a shock but totally feels like it's in alignment with what I believe and what I stand for.

I'M KISSING MY DIETITIAN LICENSE GOODBYE.

Here's the full story:

The day I earned my certification as a Licensed Dietitian was one of the most important days of my career. I was SO proud: I'd studied hard, followed the rules, and earned the esteemed "L.D." Becoming a dietitian took a lot of work. In my class, only 50% of the students passed their exams and got an internship to become a dietitian. I was one of them.

Which is why today is so important: I've made the decision to kiss that license goodbye.

Why? I'll tell you.

I've shared for a while how I learned the hard way that the old "rules" about food and weight loss—the very ones I was trained on as a dietitian—don't work. They're the rules that caused me to gain 20+ pounds in dietitian school. Those rules also did nothing to protect my father, who I thought was the picture of health, from emergency heart surgery. They've led our country to become the sickest and most overweight we've ever been. And those rules have been the source of so much pain for my clients, who come to me after being frustrated beyond measure that they can't lose weight, despite following every food and weight loss rule to a T.

Since hanging my shingle as a dietitian, my team and I have helped thousands of people lose weight and keep it off. The results speak for themselves, and each year my business grows by at least 30%.

Here's the thing though...

The approaches that have worked for all of these people fly in the face of traditional dietitian training. Yup—it's only when we bucked those outdated rules that their weight fell off, and their

lives changed.

But, the Minnesota Board of Dietetics and Nutrition didn't like this. At all.

The board said that they don't agree with the principles and approach that I use. They don't think I should be talking about thyroid, hormones, supplements... or really anything other than food. Problem is, you can't get results unless you look at the whole picture of health. That's why we do it—and how we get the results we have.

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The results I got for clients, in the end, didn't matter. They wanted me to stick to "the rules." And so I had a choice: I could change how and what I teach, or I could relinquish my license.

Now, this didn't happen overnight. I fought this battle with the board for a while—five long years, to be exact. We're talking lawyers (and lawyer fees), court dates, mediation, negotiation, interrogation... for five years! I fought because I've built my brand on the authority that I believed my dietitian license gave me. I worked hard for those credentials, and for a while I wanted to keep them.

But in this process, I did some soul searching. I asked myself if I was going to keep fighting, or simply let it go. The choice became clear. I've chosen the latter. Because in those still, quiet moments, when I thought of surrendering this license, I experienced a newfound sense of peace and lightness that warmed my heart and made me feel faithful, connected and authentic. This is where I want to live and everything I do, and every decision that I make, I want to flow from this space. The choice suddenly didn't even feel like a choice, but more of a welcomed step toward transcendence, and opening up to newer, greater opportunities.

Even though this was not an easy decision (I call myself "Dietitian Cassie" for crying out loud!), in the end, I had to ask myself, if that license stands for all of the things I don't agree with, why would I hang onto it? It's not aligned with what I believe or how I run my business. It's not aligned with what I know works.

When I told the board what I decided, they were shocked. They couldn't believe I would give up the credentials. They expected a longer battle. Nope.

I've always held myself to the highest standards of service and care, and I wouldn't want you to settle for anything less.

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Warmest regards,

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President, Becky Dorner & Associates, Inc.

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From: Becky Dorner <becky@beckydorner.com>
To: Pat Babjak <PBABJAK@eatright.org>, Donna Martin <DMartin@Burke.k12.ga.us>, Mary Russell <pearl02@outlook.com>, Lucille Beseler <lbeseler_fnc@bellsouth.net>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 25, 2018 08:16:08
Subject: Post on FB called: Big news: I'm kissing my dietitian license goodbye
Attachment:

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Apart from adjusting to the fact that I'll be changing the name (to my actual name!) and updating my social media handles and the website, this will not affect you.

I still hold my credentials with the national Commission on Dietetic Registration (CDR). However, I have made the decision to let go of my state license with the Minnesota Board of Dietetics and Nutrition.

And, frankly, this is really more a matter of branding for me; nothing will change in the way I provide insight and support to you. None of our programs will change. Everything stays the same, except for some exciting new branding changes that you'll see happening moving forward. My proven methodology remains what it is—rooted in science that has been proven time and again to be transformational and super effective at helping thousands of people lose weight and keep it off.

The reason I even felt compelled to tell you is because it was a big decision and one you should know about since you've a loyal follower of mine!

I'm always telling you to question the old rules and to break any of them that don't serve you. Rules for rules' sake are a waste of time. I've asked you to take risks and a leap of faith and abandon old rules, old habits, old ways of doing, even when they were more comfy than effective (read: not effective at all!).

The way I see it, if I'm going to ask you to take that leap of faith, then I need to take one, too. I need to break with the rules that no longer serve me—along with the ruling bodies that never served me or you to begin with.

So, today marks the beginning of a new, exciting era! I appreciate you for growing with me up to this point, and am so excited to have you with me as we continue our growth together and take everything to the next level. While change can be hard, it can also be really, really good.

Here's to starting 2018 fresh and free. And thanks, as always, for being so receptive, open, and brave.

Let's go break some more rules while we're at it!

xo Cassie

Warmest regards,

Becky

Becky Dorner, RDN, LD, FAND

President, Becky Dorner & Associates, Inc.

Alumni, National Pressure Ulcer Advisory Panel

www.beckydorner.com

21. FCP: Remember to enter our Sweet Bites Challenge Recipe Contest!

From: FCP eBlast <eblast@foodculinaryprofs.org>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 22, 2018 10:32:23
Subject: FCP: Remember to enter our Sweet Bites Challenge Recipe Contest!
Attachment:

Email not displaying correctly? [View it in your browser.](#)

SPLENDA[®] Naturals Recipe Contest: Sweet Bites Challenge

A reminder to enter our newest recipe contest with SPLENDA[®] Naturals!

Prizes:

One grand prize winner will a \$1,000 VISA gift card

Four runner ups will receive a \$250 Zingerman's gift card (one winner for each category)

The recipe guidelines are simple:

- Must use either SPLENDA[®] Naturals Stevia Sweetener, Tabletop Jar OR SPLENDA[®] Naturals Sugar and Stevia Blend.
- Must use natural or minimally processed ingredients
- The plate of small bites should deliver a meaningful reduction in calories from added sugar
- Must generally fit into a healthy lifestyle
- Must use 10 ingredients or less
- Prep time must not exceed 30 minutes
- Must be an original recipe
- Any category – appetizer, snack, holiday treat, dessert

Learn more about the contest and watch a short video to start your creative thoughts here.

Download the submission form here.

Recipes are due on or before Friday, February 16th - don't delay!

Follow Us on Social Media!

NOTE: This email message has been brought to you by Food & Culinary Professionals, a dietetic practice group of the Academy of Nutrition and Dietetics.

If you would like to change your email, please make the necessary changes through the Academy's website <http://www.eatright.org/obc> or call the Academy Member Services at 800-877-1600, ext. 5000.

Our email address: fcf@quidnunc.net

Unsubscribe DMartin@Burke.k12.ga.us from this list.

Our mailing address is:

P.O. Box 46998

Seattle, Washington 98146

Our telephone:

206.935.5104

22. FCP: January 2018 On The Menu

From: FCP eBlast <eblast@foodculinaryprofs.org>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 10, 2018 08:31:56
Subject: FCP: January 2018 On The Menu
Attachment:

Email not displaying correctly? [View it in your browser.](#)

January 2018 On the Menu

Happy New Year from your Food & Culinary Professionals Executive Committee!

Featured Selection

Join January's FCP Webinar: The Savvy Dietitian's Guide to Modern Agriculture

Many people's view of agriculture doesn't fit with the realities of modern agriculture, much of which relies on technology-driven tools and tough business decisions to successfully compete in a global marketplace. Join Amy Myrdal Miller, MS, RDN, FAND to learn how to address complex issues related to food production with a better understanding of the business of modern agriculture, and a greater appreciation of the pressures farmers and ranchers are facing from consumer demands that may have significant consequences on the availability and affordability of food in this country. The webinar is Friday, January 26th at 9am PST/12pm EST. Register [here](#) and be sure to follow and share your insights via Twitter using #FCPLearn during the webinar.

A La Carte

Start 2018 on a Sweet Note with FCP's Sweet Bites Challenge Recipe Contest!

What better way to start the new year than developing sweet treats that are low in sugar? Enter FCP's Sweet Bites Challenge recipes contest using SPLENDA® Naturals Stevia Sweetener, Tabletop Jar or SPLENDA® Naturals Sugar and Stevia Blend. The recipes should make a plate of small bites with 10 ingredients or less and fall in one of four categories- appetizer, snack, holiday treat or dessert. Find out more about the contest [here](#) and be sure to submit your recipes by February 16th for a chance to win the grand prize of \$1,000 or be one of four runners-up who win a \$250 Zingerman's gift card.

Dessert

Apply for the FCP Foundation Grant

Apply for an FCP Foundation grant and you could receive financial help to attend FCP educational events, FNCE® or educational trips sponsored by other groups. The Food & Culinary Professionals DPG created this fund to provide funding for two distinct purposes: to create and support lectureships and to provide awards to support individuals with an interest in the mission of FCP in their participation in culinary learning educational experiences. Applications are due February 1st. Learn more about the grants and submit your application [here](#).

Now Accepting Applications for Academy's Spokesperson Program

The Academy is seeking outgoing, knowledgeable registered dietitian nutritionists with experience working with the news media to apply to join the Academy's Spokesperson Program. Members who have been RDNs for more than five years and have at least two years of media experience are encouraged to apply. Numerous topic areas and geographical markets are available. The application deadline is February 2, 2018.

Small Bites

FNCE® Call for Abstracts

Have you conducted research in nutrition and/or dietetics? Do you have a unique program or project you would like to feature? Consider presenting your original research at FNCE®! The 2018 Food & Nutrition Conference & Expo™ (Oct. 20-23 in Washington D.C.) will feature new research in an array of nutrition topics to be presented during poster sessions in the following categories:

- (1) Research
- (2) Project or program reports
- (3) Innovations in nutrition and dietetics practice or education

Some abstracts may qualify for special recognition and awards!

Abstracts will be accepted for peer review January 1 through February 15, 2018. Acceptance notifications will be emailed in April. Visit <http://www.eatrightfnce.org/fnce/abstractsubmission/> for complete instructions, descriptions of each category or to submit your abstract.

Connect with FCP!

Learn more about Supermarket/Retail, Food Safety, Restaurant/Hospitality or Agriculture and connect with FCP members by joining any or all of the subgroups and electronic mailing lists by [linking here](#).

Stay connected! Be sure to like us on Facebook and follow us on Twitter for updates on Academy and FCP activities as well as the latest in food, culinary, and agriculture news. We're also on Instagram! Follow us at FCPDPG and tag your food photos and culinary creations with #FCPDPG. We'd love to share your best food pictures!

And if you're not subscribed to one (or more) of our electronic mailing lists or subgroups, you can do that here.

Follow Us on Social Media!

NOTE: This email message has been brought to you by Food & Culinary Professionals, a dietetic practice group of the Academy of Nutrition and Dietetics.

If you would like to change your email, please make the necessary changes through the Academy's website <http://www.eatright.org/obc> or call the Academy Member Services at 800-877-1600, ext. 5000.

Our email address: fcf@quidnunc.net

Unsubscribe DMartin@Burke.k12.ga.us from this list.

Our mailing address is:

P.O. Box 46998

Seattle, Washington 98146

Our telephone:

206.935.5104

23. Fwd: Message from KM_364e

From: Patricia Babjak <PBABJAK@eatright.org>
To: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 02, 2018 15:21:51
Subject: Fwd: Message from KM_364e
Attachment:

The sage minds at the Academy have reviewed your email. Please forward the attachment to Doris to check out if it's legit. Thanks!
Pat

Patricia M. Babjak
Chief Executive Officer
Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2190
Chicago, Illinois 60606
312-899-4856 | pbabjak@eatright.org | www.eatright.org

Begin forwarded message:

From: Paul Mifsud <PMifsud@eatright.org>
Date: January 2, 2018 at 1:52:12 PM CST
To: Mary Beth Whalen <Mwhalen@eatright.org>
Cc: Patricia Babjak <PBABJAK@eatright.org>, Joan Schwaba <JSchwaba@eatright.org>, Doris Acosta <dacosta@eatright.org>, Dante Turner <dturner@eatright.org>
Subject: RE: Message from KM_364e

It could be. I also know, last year, we had a lawsuit brought forward in Florida due to a FOIA!

P

From: Mary Beth Whalen
Sent: Tuesday, January 02, 2018 1:41 PM
To: Paul Mifsud <PMifsud@eatright.org>
Cc: Patricia Babjak <PBABJAK@eatright.org>; Joan Schwaba <JSchwaba@eatright.org>; Doris Acosta <dacosta@eatright.org>; Dante Turner <dturner@eatright.org>
Subject: Re: Message from KM_364e

Didn't this come up when Kay was on the board? It was a FOIA request that came to her because of her role at Ohio State but since she was using her OSU address for the Academy all of that communication was searchable. It was after that that she suggested All board members use an alternative address.

Sent from my iPhone

On Jan 2, 2018, at 11:23 AM, Paul Mifsud <PMifsud@eatright.org> wrote:

Pat,

I have not. Somewhere a while back, I think this came up. It was a long time ago. For the life of me, I can't recall with whom? It is one of the dangers of sending emails or correspondence to a "governmental organization" like a school or university. Anyone can make a "public records" request under the Freedom of information Act. I do think the rules are different in each state (but, don't quote me). I would expect that Donna is working with her institution to answer this correctly.

I will see if I can find anything from the last time. Even if I don't, I will forward onto Paula to make sure we get her take on it and provide guidance to our members, if we can.

If I am missing something, let me know.

Paul

From: Patricia Babjak

Sent: Tuesday, January 02, 2018 12:38 PM

To: Joan Schwaba <JSchwaba@eatright.org>; Mary Beth Whalen <Mwhalen@eatright.org>; Doris Acosta <dacosta@eatright.org>; Paul Mifsud <PMifsud@eatright.org>

Cc: Dante Turner <dturner@eatright.org>

Subject: Fwd: Message from KM_364e

Please see below. Has anyone else received a similar inquiry? Thanks!

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2190

Chicago, Illinois 60606

312-899-4856 | pbabjak@eatright.org | www.eatright.org

Begin forwarded message:

From: Patricia Babjak <PBABJAK@eatright.org>

Date: January 2, 2018 at 12:36:17 PM CST

To: "DMartin@Burke.k12.ga.us" <DMartin@Burke.k12.ga.us>

Subject: Re: Message from KM_364e

Hi, Happy New Year! I'm asking around if anyone else received a similar request since I haven't heard anything. I'll get back to you on it.

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2190

Chicago, Illinois 60606

312-899-4856 | pbabjak@eatright.org | www.eatright.org

On Jan 2, 2018, at 10:25 AM, Donna Martin <DMartin@burke.k12.ga.us> wrote:

Pat, Happy New Year. Just wanted to let you know that I got an open records request dating back to 2013. They specifically requested correspondence to or from me for the Academy, Splenda, Heartland Food Products, Tate and Lyle, Abbott, Ingredion AND, Pepsi, Cocoa Cola and the American Beverage Association. I should not have any correspondence with any of these companies with the exception of the Academy and possibly Abbott with Sue Finn. Not particularly worried about it, but wanted you to know. Did anyone else get one of these? Thanks!

Donna S. Martin, EdS, RDN, LD, SNS, FAND

Director, School Nutrition Program

Burke County Board of Education

789 Burke Veterans Parkway

Waynesboro, GA 30830

work - 706-554-5393

fax - 706-554-5655

President of the Academy of Nutrition and Dietetics 2017-2018

From: sys admin

Sent: Tuesday, January 2, 2018 12:27 PM

To: Donna Martin

Subject: Message from KM_364e

Scanned from a Pollock Company device

<SKM_364e18010212270.pdf>

24. FCP: Announcing our SPLENDA® Naturals Sweet Bites Challenge Recipe Contest!

From: FCP eBlast <eblast@foodculinaryprofs.org>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 02, 2018 14:32:26
Subject: FCP: Announcing our SPLENDA® Naturals Sweet Bites Challenge Recipe Contest!
Attachment:

Email not displaying correctly? [View it in your browser.](#)

SPLENDA® Naturals Recipe Contest: Sweet Bites Challenge

FCP is excited to announce the launch of our newest recipe contest with SPLENDA® Naturals!

Prizes:

One grand prize winner will a \$1,000 VISA gift card

Four runner ups will receive a \$250 Zingerman's gift card (one winner for each category)

The recipe guidelines are simple:

- Must use either SPLENDA® Naturals Stevia Sweetener, Tabletop Jar OR SPLENDA® Naturals Sugar and Stevia Blend.
- Must use natural or minimally processed ingredients
- The plate of small bites should deliver a meaningful reduction in calories from added sugar
- Must generally fit into a healthy lifestyle
- Must use 10 ingredients or less
- Prep time must not exceed 30 minutes
- Must be an original recipe
- Any category – appetizer, snack, holiday treat, dessert

Learn more about the contest and watch a short video to start your creative thoughts [here](#).

Download the submission form [here](#).

Recipes are due on or before Friday, February 16th - don't delay!

Follow Us on Social Media!

NOTE: This email message has been brought to you by Food & Culinary Professionals, a dietetic

practice group of the Academy of Nutrition and Dietetics.

If you would like to change your email, please make the necessary changes through the Academy's website <http://www.eatright.org/obc> or call the Academy Member Services at 800-877-1600, ext. 5000.

Our email address: fcf@quidnunc.net

Unsubscribe DMartin@Burke.k12.ga.us from this list.

Our mailing address is:

P.O. Box 46998

Seattle, Washington 98146

Our telephone:

206.935.5104

25. Re: Message from KM_364e

From: Patricia Babjak <PBABJAK@eatright.org>
To: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Jan 02, 2018 13:36:58
Subject: Re: Message from KM_364e
Attachment:

Hi, Happy New Year! I'm asking around if anyone else received a similar request since I haven't heard anything. I'll get back to you on it.

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2190

Chicago, Illinois 60606

312-899-4856 | pbabjak@eatright.org | www.eatright.org

On Jan 2, 2018, at 10:25 AM, Donna Martin <DMartin@burke.k12.ga.us> wrote:

Pat, Happy New Year. Just wanted to let you know that I got an open records request dating back to 2013. They specifically requested correspondence to or from me for the Academy, Splenda, Heartland Food Products, Tate and Lyle, Abbott, Ingredion AND, Pepsi, Cocoa Cola and the American Beverage Association. I should not have any correspondence with any of these companies with the exception of the Academy and possibly Abbott with Sue Finn. Not particularly worried about it, but wanted you to know. Did anyone else get one of these? Thanks!

Donna S. Martin, EdS, RDN, LD, SNS, FAND

Director, School Nutrition Program

Burke County Board of Education

789 Burke Veterans Parkway

Waynesboro, GA 30830

work - 706-554-5393

fax - 706-554-5655

President of the Academy of Nutrition and Dietetics 2017-2018

From: sys admin

Sent: Tuesday, January 2, 2018 12:27 PM

To: Donna Martin

Subject: Message from KM_364e

Scanned from a Pollock Company device
<SKM_364e18010212270.pdf>

26. Fw: Message from KM_364e

From: Donna Martin <DMartin@burke.k12.ga.us>
To: Patricia Babjak <PBABJAK@eatright.org>
Sent Date: Jan 02, 2018 11:26:06
Subject: Fw: Message from KM_364e
Attachment: [SKM_364e18010212270.pdf](#)

Pat, Happy New Year. Just wanted to let you know that I got an open records request dating back to 2013. They specifically requested correspondence to or from me for the Academy, Splenda, Heartland Food Products, Tate and Lyle, Abbott, Ingredion AND, Pepsi, Cocoa Cola and the American Beverage Association. I should not have any correspondence with any of these companies with the exception of the Academy and possibly Abbott with Sue Finn. Not particularly worried about it, but wanted you to know. Did anyone else get one of these? Thanks!

Donna S. Martin, EdS, RDN, LD, SNS, FAND
Director, School Nutrition Program
Burke County Board of Education
789 Burke Veterans Parkway
Waynesboro, GA 30830
work - 706-554-5393
fax - 706-554-5655
President of the Academy of Nutrition and Dietetics 2017-2018

From: sys admin
Sent: Tuesday, January 2, 2018 12:27 PM
To: Donna Martin
Subject: Message from KM_364e

Scanned from a Pollock Company device

27. Continuing Education Opportunities

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Dec 27, 2017 11:06:01
Subject: Continuing Education Opportunities
Attachment:

Today's Dietitian CE Learning Library e-Newsletter CE.TodaysDietitian.com | View this email in a browser Happy Holidays from Your Friends at *Today's Dietitian!* Presenters and Session Titles Are Now Available!

We are happy to announce our incredible lineup of 2018 Spring Symposium presenters and informative session topics, including:

Toby Amidor, MS, RD, CDN

Helping Clients in a Fad Crazy World

Alex Caspero, MA, RD, CLT, RYT

Creating and Mastering the Overhead Recipe Video

Clancy Cash-Harrison, MS, RDN, FAND

Find the Right Approach to Better Serve the Underserved

Michelle Dudash, RDN, Chef

Workshop: Culinary Boot Camp for Dietitians:

Top 10 Cooking Mysteries Solved

Keri Gans, MS, RDN, CDN

Embracing Change: How Your Brand Can Evolve

Along With Science and Technology

Lauren Harris-Pincus, MS, RDN

Simple Self-Publishing for Big Business Results

Ginger Hultin, MS, RDN, CSO

A Drink or Disaster? How (Almost) Anyone Can Fit Alcohol into a Healthy Lifestyle

Marlene Koch, RDN

Recipe Writing Done Right: The Top Ten Recipe Errors and Eight Trusted Writing Tools

Mary Litchford, PhD, RDN, LDN

Lab Assessment of Nutritional Status:

Bridging Theory and Practice

Annette Maggi, MS, RDN, LD, FAND

Food Label Remodel: What Every RDN Needs to Know **Ainsley Malone, MS, RD, LD, CNSC, FAND, FASPEN**

Critical Care (Session Title TBA)

Amy Myrdal Miller, MS, RDN, FAND

The Savvy Dietitian's Guide to Modern Animal Agriculture

Kate Scarlata, RDN, LDN

The State of the Science and Nutritional Implications
for IBS, SIBO & IBD

Rebecca Scritchfield, RDN

Workshop: Ditching DIET from DIETITIAN:
Creating Our Future Focused on Well-Being, Not Weight

Deanna Segrave-Daly, RD

Going Live in 3, 2, 1:
How to Navigate the World of Live Streaming and Utilize to Promote Sound Nutrition and Your Brand

Toby Smithson, MSNW, RDN, LDN, CDE

Generational Approach to Healthy Eating for People
with Pre-Diabetes and Diabetes

Rebecca Subbiah, RD

How to Leverage Social Media to Stand out
from the Crowd and Make a Difference

Liz Weiss, MS, RDN

Family Meals: Benefits that Last a Lifetime

Kathleen Zelman, MS, RDN, LD, FAND

Conflict or Consensus: Balancing Consumers' Demands with Professional Ethics
Holiday Registration Ends December 31

Don't miss the chance to register at our Holiday rate of \$249 before it ends **December 31!**

Registration includes*:

- All continuing education sessions and workshops offering upwards of 15 CPEUs
- Networking opportunities with peers and presenters
- Product sampling from our sponsors
- Keynote address
- Fitness activities
- Happy Hour

**Registration does not include accommodations or travel to and from Austin.*

REGISTER NOW! Holiday Registration Only \$249 Through December 31!

Thank you to our 2018 Symposium Sponsors!

To learn more about sponsorship opportunities, please contact Gigi Grillot at **646-942-2214** or email ggrillot@gvpub.com. **December CPE Monthly:**

Statins: What Dietitians Need to Know — Learn the History of the Use of Statin Medications, as Well as the Role RDs Play in the Management of Patients With Hyperlipidemia

This continuing education course examines the history of the use of statin medications, as well as

the role RDs play in the management of patients with hyperlipidemia. It addresses food-drug interactions, medication side effects, and complementary therapies to help manage patients at risk of heart attack or stroke.

Choosing Healthful Oils

This continuing education course summarizes the current evidence about the health effects of different fats and oils and provides RDs with guidance about how to advise clients/patients about fats and oils.

Prebiotics: Nourishing a Healthy Microbiome

This continuing education course reviews the current research on prebiotics, including their impact on digestion, inflammation, weight, and bone health. A Journey Through The Seasons — Making The Most Out of Seasonal Produce And The Complimentary Herbs and Spices That Accompany Them

Journey with **Dietitian Shayna Komar** and **Chef Nancy Waldeck** through the seasons in this unique 4-part webinar series! Each season they will provide you with recipes, tips, and ideas on how to use seasonal produce with the right herbs and spices. Listen and learn why great chefs and dietitians alike go to the garden to spice up their clients' kitchen!

•**Part 1:** Winter Wonderland – January 31, 2018, from 2-3 pm ET

•**Part 2:** Spring Fling – April 18, 2018, from 2-3 pm ET

•**Part 3:** Summer Sizzle – July 18, 2018, from 2-3 pm ET

•**Part 4:** Fall Fiesta – October 10, 2018, from 2-3 pm ET

•**REGISTER FOR ALL 4 PARTS** at a discounted rate of \$60 by adding all 4 webinars to your shopping cart and applying coupon code 4SEASONS at checkout! *Please note: this discount applies only to non-CE Club Members.*

Update: What's New in the World of Carbohydrates

In this **complimentary 1 CEU** recorded webinar, **Joanne Slavin, PhD, RD, Professor, and prior member of the Dietary Guidelines Advisory Committee**, will provide an overview of the science behind the carbohydrate recommendations of the DGAs. She will discuss the latest evidence relating to appropriate carbohydrate consumption, together with practical strategies for counseling patients and clients regarding the inclusion of healthful carbohydrates in their diets. *Sponsored by Barilla.*

Private Practice — What Are You Waiting For?

Whether you're in private practice already or are considering it on a part-time basis, this **1 CEU** recorded webinar will provide essential tools and insight necessary for success. **Susan Weiner, MS, RDN, CDE, CDN**, will address the tools and techniques required to ensure positive patients outcomes while maintaining financial solvency. Specific topics include the nuts and bolts of creating an appropriate practice environment, managing overhead costs, establishing a strong referral base and pricing strategies. The concept of bolstering one's self confidence will be prevalent throughout. If you are an RDN looking to supplement your income, and interested in "exciting" assignments, this webinar is for you!

Can Diet Help Prevent Alzheimer's Disease?

What Every Health Professional Needs to Know

This **1.5 CEU** recorded webinar, presented by **Sue Stillman Linja, RDN, LD**, and **SeAnne Safaii-Waite, PhD, RDN, LD**, will provide a meta-analysis of the research behind the Alzheimer's-Diet connection, review other diets currently being touted for dementia prevention, and clearly outline the science behind foods that can help nourish and protect the brain from AD. Registration for this joint **Today's Dietitian** and Becky Dorner & Associates recorded webinar takes place on the Becky Dorner & Associates website. Registration prices for members and non-members are listed.

Read Between the Headlines

This **complimentary 1 CEU** recorded webinar presented by **Keri Gans, MS, RDN, CDN**, and **Yvette d'Entremont, MS (a.k.a. SciBabe)**, provides practical strategies for evaluating levels of evidence and parsing headlines to identify questionable sources. They also share creative and effective methods for communicating sound science to your clients and professional peers.

Sponsored by SPLENDA®. Save 20% on CE Club Memberships

Now for only \$40, our CE Club Membership will give you **50% off** our entire library for one year plus a year's subscription or renewal to **Today's Dietitian** magazine! Use coupon code HOLIDAYCLUB at checkout. *Offer expires on December 31, 2017, at 11:59 PM EST.* Learn more »

Save 30% on CEU Packages!

Now through the end of December, we're offering **all of our CEU packages for 30% off!** Use coupon code PACK30 at checkout. *Offer expires on December 31, 2017, at 11:59 PM EST.* Learn more » Recorded Webinar: An In-Depth Look Into the Dietary Guidelines

This **complimentary 1 CEU** recorded webinar, presented by **Toby Amidor, MS, RD, CDN**, will discuss what the first year of living with the 2015 Dietary Guidelines has revealed to Registered Dietitians. She will also explore practical strategies for counseling patients and clients in order to achieve the most current understanding of the Dietary Guidelines' recommendations. *Sponsored by Monsanto. Expires for credit on January 11, 2018, at 11:59 PM EST.*

Assessing Vegetarian Athletes' Needs

Like all athletes, vegetarian athletes seek dietary strategies that will maximize performance. Counseling vegetarian athletes can be challenging because there is limited research on this segment of the population. This continuing education **2 CEU** course reviews the current science relating to vegetarian diets and athletic performance. Guidance for performing a thorough nutrition assessment of the vegetarian athlete is discussed, together with strategies and considerations for providing appropriate individualized nutrition interventions to maximize the athlete's health and performance. *Expires for credit on January 13, 2018, at 11:59 PM EST.*

Recorded Webinar: What RDs Need to Know About Intermittent Fasting

This **1 CEU** recorded webinar, presented by **Dr. Jo® (PhD nutritionist, registered dietitian, and author of REBOOT — how to power up your energy, focus, and productivity)**, shares the research behind the phenomenon of intermittent fasting, describes its origins, and details the most popular consumer publications on fasting. *Expires for credit on January 17, 2018, at 11:59 PM EST.*

Great Valley Publishing Company, 3801 Schuylkill Road, Spring City, PA 19475, United States

You may unsubscribe or change your contact details at any time.

28. Your December E-Newsletter

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Dec 15, 2017 10:03:48
Subject: Your December E-Newsletter
Attachment:

Today's Dietitian e-Newsletter [View this email in a browser](#) | [Update your information](#)

December 2017 [Connect with us](#) [Sign up](#) | [Archive](#) | [Advertise](#) [Keeping the Weight Off This Season](#)

While many clients will gain the proverbial 10 to 20 lbs this holiday season after overindulging in an abundance of food, desserts, and drinks, RDs can pass on the good news that this doesn't necessarily have to happen.

In this month's E-News Exclusive, *Today's Dietitian* (*TD*) provides tips and appetizer recipes dietitians can share with clients to help them keep many unwanted pounds at bay. After reading the article, visit *TD's* website at www.TodaysDietitian.com to read the digital edition of the December issue, which includes articles on plant-based appetizers, nutrients for a sharp memory, high-protein diets and weight loss, and vitamin E.

Don't forget to check out RDLounge.com where you can read and comment on blogs written by RDs for RDs on timely topics. We're welcoming new guest bloggers, so if you're interested in writing, please contact me at the e-mail listed below.

Please enjoy the E-Newsletter and give us your feedback at TDeditor@gvpub.com, and don't forget to like us on Facebook and follow us on Twitter.

— **Judith Riddle, editor** Celebrate the New Year Without Packing on Pounds
By Abbie Gellman, MS, RD, CDN

It's hard to believe 2018 is right around the corner. The new year often means different things to many people. It's a time to reflect on where they've been, where they are, and perhaps where they hope to be this time next year. Whether you or your clients shun the idea of making resolutions or enter the new year with a laundry list of goals, we all have some areas of our lives we'd like to improve. Not surprisingly, most resolutions focus on diet and exercise.

The anticipation of gluttony over the holidays can strike fear in all of us, as though we're doomed to gain those dreaded holiday pounds. As nutrition professionals, we know gaining unwanted

weight isn't inevitable, and it will be important to regularly remind clients of this throughout this festive season.

In the spirit of celebrating this upcoming new year, I'm sharing some of my tried and true tips to stay healthy during the holiday plus my favorite (and simple) appetizer recipes that are sure to shine at any New Year's Eve gathering.

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[Arkansas Kitchen Provides Nourishment for Needy](#)

The recently opened Riverview Hope Campus in Fort Smith, Arkansas, serves three meals per day on a nominal budget to residents in need, the ***Greenwood Democrat*** reports.

[Report Highlights Increased Malnutrition in Africa](#)

A nutrition report released by the World Health Organization shows that undernutrition is still persistent in Africa at large and the number of stunted children has increased. What's on RDs' Holiday Wish Lists?

Mandy Enright, MS, RDN, RYT

Dietitians tend to know what items are trending for the kitchen, fitness routines, and nutrition businesses, which is why I asked my colleagues to share their holiday wish lists. These RDs have been very, very good this year, spreading science-based nutrition wisdom, helping clients reach their goals, and inspiring others with their work, so let's hope they get to unwrap their must-haves this holiday season.

[Read more » Smart Label Spots Food Spoilage Before It Happens](#)

A bite of bad yogurt or sip of spoiled milk could be a thing of the past thanks to a new sensor developed by Silvana Andreescu, PhD. The innovative "smart label" is a low-cost, portable, paper-based sensor that can determine when food or cosmetics spoil and has the ability to transform the commercial marketplace.

Through the use of nanostructures, the sensors catch and bind the predetermined compounds to distinguish change. To test a sample, researchers simply add it to the reactive surface.

How far beyond expiration the item is can be detected based on the intensity of the transformation, which is emitted as a color or electrical change. It's a simple innovation that could tell consumers when the quality of the product changes—even if the item is past its "best before" date.

Read more » Learn about statin medications and the role RDs play in the management of patients with hyperlipidemia in this month's issue of **Today's Dietitian**. Read the CPE Monthly article, take the 10-question online test at CE.TodaysDietitian.com, and earn two CEUs!

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Registration does not include accommodations or travel to and from Austin, TX. Have a product or service you want to market to dietitians and nutrition professionals or an open position that you need to fill quickly? **Today's Dietitian** offers many flexible advertising programs designed to maximize your results. From print advertising to E-Newsletter sponsorships, website advertising to direct mail opportunities, **Today's Dietitian** helps achieve your goals. E-mail our experienced account executives today for more information or call 800-278-4400!

Coming up in our January 2018 issue is our **Fresh Ideas Showcase**. E-mail a sales representative to be part of this unique advertising opportunity.

AlliedHealthCareers.com is the premier online resource to recruit nutrition professionals. Post your open positions, view résumés, and showcase your facility's offerings all at AlliedHealthCareers.com! From messenger bags and tote bags to apparel and journals, the

Today's Dietitian gift shop has the perfect gift for long-time professionals, recent grads, or even the RD-to-be. Check out our secure online shop today or call toll-free 877-809-1659 for easy and fast ordering. In the January Issue

- Liquid Meal Replacements
- The Health Impact of Weight Stigma
- New Guidance for Using Parenteral Nutrition
- Role of RDs in Natural Disasters
- Farm-to-Fork Nutrition Education Custom Meal Plan Program

PlateJoy is a service offering personalized meal plans based on customer preferences and needs including tastes, health goals, dietary patterns, and time constraints. The service creates grocery lists and recipes based on the meal plans for consumers, with the option for grocery delivery through Instacart. Full nutrition information is available for every meal and can be synced with Fitbit or Jawbone UP. [Learn more »](#)

Better Meditation, Relaxation, and Sleep

The Calm app (www.calm.com), a subscription-based app available for Apple and Android, enables users to manage stress through meditation, breathing, and relaxation exercises. The app offers guided programs such as Walking Meditation, Body Scan, and Calming Anxiety, as well as sleep programs including sleep and nature stories for adults and kids and sleep music. The app also comes with access to nature sounds and scenes. [Learn more »](#) The nation's top employers and recruiters of nutrition professionals advertise in *Today's Dietitian* magazine and post their job openings on AlliedHealthCareers.com. Check out the most recent opportunities that have been submitted by employers from across the country! Have a dietetics-related question that you'd like our expert Toby Amidor, MS, RD, CDN, to answer? Email TDeditor@gvpub.com or send a tweet to [@tobyamidor](https://twitter.com/tobyamidor), and we may feature your query! A Secure, Anonymous **Résumé Bank**

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29. Continuing Education Opportunities

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Today's Dietitian CE Learning Library e-Newsletter CE.TodaysDietitian.com | View this email in a browser Since this month is all about the spirit of giving, we've extended our Advance Registration rate of \$199 for our 2018 Spring Symposium on May 20-23 in Austin, TX, **through the month of November!**

This will be the lowest registration rate offered.

Presented by some of the foremost experts in dietetics and nutrition, our diverse program can earn professionals **15 CEUs or more** on session and workshop topics including **Cancer, GMOs, Sports Nutrition, Lab Assessment, Digestive Diseases, Food Sensitivities & Allergies, Gut Microbiome, Culinary, Branding, Intuitive Eating, Mindfulness, and more.**

Our venue, the Hyatt Regency, is located on Lady Bird Lake and near the heart of downtown Austin. By joining us this May, you will have ample opportunity for earning continuing education credits, networking with nutrition professionals, engaging with our sponsors, enjoying fitness activities, and experiencing the unique Austin food scene.

Visit TodaysDietitian.com/SS18 with the presenter lineup and session titles coming in December!

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To learn more about sponsorship opportunities, please contact Gigi Grillot at **646-942-2214** or email ggrillot@gvpub.com. Buy 2 Courses, Get 1 FREE!

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* Offers cannot be combined with any other promotion. Can Diet Help Prevent Alzheimer's Disease?

What Every Health Professional Should Know

This **1.5 CEU** joint webinar, presented on **Thursday, December 7, 2017, from 2-3:30 PM EST**, by **SeAnne Safai-Waite, PhD, RDN, LD**, and **Sue Stillman Linja, RDN, LD**, will provide a meta-analysis of the research behind the Alzheimer's-Diet connection, review other diets currently being touted for dementia prevention, and clearly outline the science behind foods that can help nourish and protect the brain from AD. Register Now »

Private Practice — What Are You Waiting For?

In this **1 CEU** webinar presented on **Wednesday, December 13, 2017, from 2-3 PM EST**, **Susan Weiner, MS, RDN, CDE, CDN**, will address the tools and techniques required to ensure positive patients outcomes while maintaining financial solvency. Specific topics include the nuts and bolts of creating an appropriate practice environment, managing overhead costs, establishing a strong referral base and pricing strategies. The concept of bolstering one's self-confidence will be prevalent throughout. If you are an RD looking to supplement your income, and interested in "exciting" assignments, this webinar is for you! Register Now »

Read Between the Headlines
This complimentary **1 CEU** recorded webinar presented by **Keri Gans, MS, RDN, CDN**, and **Yvette d'Entremont, MS (aka SciBabe)**, will provide practical strategies for evaluating levels of evidence and parsing headlines to identify questionable sources. They will also share creative and effective methods for communicating sound science to your clients and professional peers. *Sponsored by SPLEND@.* Register Now »

Reimbursement: Removing the Mystery of Getting Paid for Nutrition Services

In this **1 CEU** recorded webinar presented by **Mandy Enright, MS, RDN, RYT**, participants will assess the pros and cons of taking insurance and learn the processes for getting started with credentialing, benefits verification, and claim submissions. Attendees will receive information on resources and tools for reimbursement and troubleshooting tips for common roadblocks encountered with insurance companies. This session will primarily focus on working with private pay insurance companies, while addressing some Medicare basics. Register Now »

Behind the Headlines: Ethical and Socially Responsible Communications

This complimentary **1 CEU** recorded webinar presented by **Kathleen Zelman, MPH, RDN, LD**, will focus on navigating the challenges of professional ethics with a road map to responsible communications, even if evidence conflicts with personal beliefs; including tips on translating science into sensible sound bites and creating messages that resonate with consumers in a wide range of outlets from television to social media to consumer communications. *Sponsored and accredited by Milk Means More (United Dairy Industry of Michigan).* Register Now »

Concepts and Controversy: Dietary Recommendations for Cardiovascular Disease

This complimentary **1.5 CEU** joint **Becky Dorner & Associates** and **Today's Dietitian** recorded webinar presented by **Penny Kris-Etherton, PhD, RD, FAHA, FNLA, FASN, CLS**, will examine

the most current dietary recommendations for the prevention of CVD, the science behind these recommendations, discuss current controversies and the underlying science, the key strategies that RDNs can implement to deal with controversies, and make food-based dietary recommendations to translate to a healthy dietary pattern. *Sponsored by The California Strawberry Commission.* Register Now » **November CPE Monthly:**

Postbariatric Body Contouring Surgery — Learn About the Dietitian's Important Role in Counseling and Educating Patients

This continuing education course explores the dietitian's role in counseling and educating patients considering body contouring procedures after bariatric surgery and/or massive weight loss.

Choosing Healthful Oils

This continuing education course summarizes the current evidence about the health effects of different fats and oils and provides RDs with guidance about how to advise clients/patients about fats and oils. Recorded Webinar: Evidence-Based Nutrition: The Problem of Proof

This complimentary **1 CEU** recorded webinar by **Jeffrey B. Blumberg, PhD, FASN, FACN**, Professor at the Friedman School of Nutrition Science and Policy, provides an overview of the common research strategies and provides RDs with relevant and practical skills for interpreting data and evidence-based recommendations to patients and clients. *Sponsored by Nature Made.* **Expires for credit on November 30, 2017, at 11:59 PM EST.**

Recorded Webinar: Measuring the Impact of Food Miles on Sustainability

This **1 CEU** recorded webinar by **Sharon Palmer, RDN**, explores the science and data on how far food is traveling today to get to the plate. In doing so, she will explain how food travel affects consumers' carbon footprint and sustainability of the food system. RDs will be provided with surprising revelations about the food system, together with bottom line advice to give to patients and clients who express interest in making a difference with their forks. **Expires for credit on December 7, 2017, at 11:59 PM EST.**

Substance Abuse and Nutrition

This **2 CEU** continuing education course reviews the effects of substance abuse as they relate to nutrition and health, and addresses the role RDs play during treatment to correct nutrition-related deficiencies, address resulting health disparities, and improve the lives of addicts by providing tools for lasting recovery. **Expires for credit on December 9, 2017, at 11:59 PM EST.**

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30. Your November E-Newsletter

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November 2017 [Connect with us](#) [Sign up](#) | [Archive](#) | [Advertise](#) [Prepping Patients With Type 2 Diabetes for Holiday Parties](#)

The holidays are here, and along with them are the family gatherings and office parties featuring a wide variety of foods and desserts that will tend to be high in fat, sugar, and sodium. For people with diabetes, attending these soirées without having a plan in place could lead to overindulging in these foods that aren't kind to blood sugar control or A1c levels. One solution is to prepare diabetes-friendly entrées, side dishes, and desserts they can eat at home and/or bring to holiday parties.

In this month's E-News Exclusive, *Today's Dietitian* (*TD*) features two side salads and two desserts suggested for those with type 2 diabetes. After reading the article, visit *TD's* website at www.TodaysDietitian.com to read the digital edition of the November issue, which includes articles on RDs' favorite holiday recipes, children and type 2 diabetes, choline's important role in overall health, and the latest trends in frozen desserts.

Please enjoy the E-Newsletter and give us your feedback at TDeditor@gvpub.com, and don't forget to like us on Facebook and follow us on Twitter.

And remember to check out RDLounge.com, where you can read and comment on blogs written by RDs for RDs on timely topics. We're welcoming new guest bloggers, so if you're interested in writing, please contact me at the e-mail above.

— **Judith Riddle, editor** [Healthful Holiday Recipes for Clients With Type 2 Diabetes](#)
By Abbie Gellman, MS, RD, CDN

Ah, the holidays are upon us. Don't you love 'em? I often find myself humming away to plenty a holiday tune. While it can feel like the most wonderful time of the year, the holidays often are overflowing with foods high in salt, sugar, and fat, which can make us feel, well, not so wonderful. Whether it's a family gathering, a friend's party, or an office celebration that includes lots of food, cakes, and cookies, the last few months of the year can be a challenge to even the most

disciplined, healthful eater. Clients with type 2 diabetes will need to take special care to minimize pitfalls during this time of year amid the many unhealthful foods that will cross their paths.

To ensure the holidays are fun, enjoyable, and stress-free, RDs can help clients with type 2 diabetes develop a strategy and plan ahead so they can avoid eating too many unhealthful foods that aren't kind to keeping blood sugar and A1c levels under control.

To get a head start on a more healthful holiday season, I'm sharing my favorite recipes that are delicious, easy to make, and diabetes friendly.

[Full story » Study Examines Federal Blocking of Sugary Beverage Taxes](#)

Federal, state, and local governments all have roles to play in protecting health. Federal and state governments, however, can alter or hinder state and local activity through a legal mechanism called preemption—when a higher level of government blocks the action of a lower level of government. An increase in state preemption of local food policies led a research team to assess whether preemption of taxes on sugar-sweetened beverages (SSBs) by the federal government would likely be based on Congress' historical rationales for preempting taxes.

SSBs are associated with obesity, diabetes, stroke, and heart disease. As of June 2017, eight US cities have enacted SSB taxes aimed at reducing consumption, and several other states and municipalities are considering them. Excise taxes can reduce consumption, improve health, and raise revenue for budget-constrained governments.

The research team, from New York University's College of Global Public Health and the Friedman School of Nutrition Science and Policy at Tufts, reviewed legislative histories of federal bills and laws that had a central and express purpose of preempting state taxes. The goal was to determine whether historical rationales for preempting taxes applied in the case of SSB taxes.

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[The American Council on Science and Health explains the volatile nature of nutrition research, reporting, and recommendations.](#)

Nutrition Training for Young Doctors

Lacks Bite

In spite of nutrition's importance for disease prevention, most US medical schools don't require medical students to learn basic nutrition theory, The University of North Carolina at Chapel Hill reports. [An Easy Gluten-Free Thanksgiving](#)

Marlisa Brown, MS, RD, CDE, CDN

At Thanksgiving, food is priority one. Of all American holidays, Turkey Day seems to be most focused on the traditional meal. Although which foods are a favorite pastime vary from family to family—perhaps Thanksgiving wouldn't be the same without Aunt Millie's sweet potato pie—there are common staples that appear on almost everyone's holiday menu.

However, for those on special diets or with food intolerances or allergies, not being able to enjoy these tasty traditions with family can be a source of frustration and disappointment.

Imagine you've just been diagnosed with celiac disease—how do you face a Thanksgiving dinner? Do you bring your own food, ask the host a million questions, or eat before you arrive? It's safe to say that all hosts want everyone to enjoy the meal, and not having food for a guest with special dietary needs or accidentally making someone ill can ruin an otherwise perfect day. However, simple planning and basic understanding of gluten-free foods and drinks can make the Thanksgiving meal safe and enjoyable for everyone. The following are tips for ensuring those who must eat gluten-free have something to enjoy at every point in the meal.

[Read more »](#) In the December Issue

- Plant-Based Holiday Appetizers
- Examining Vitamin E
- Using Food as Lifestyle Medicine
- Nutrients for a Sharp Memory
- High-Protein Diets and Weight Loss Learn about postbariatric body contouring surgery in this month's issue of ***Today's Dietitian***. Read the CPE Monthly article, take the 10-question online test at CE.TodaysDietitian.com, and earn two CEUs!

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Without Finger-Sticking

The FreeStyle Libre Flash glucose monitoring system for adults with diabetes, manufactured by Abbott, has been approved by the FDA. It continuously measures glucose levels through a sensor that can be stuck on the arm for up to two weeks. The device doesn't require finger-sticking for calibration, doesn't interact with acetaminophen, can receive readings through clothing, and is water resistant. Learn more »

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Webinars View this email in a browser | Update your email preferences In this webinar on **Tuesday, November 14, 2017, from 2-3 pm ET, Keri Gans, MS, RDN, CDN, and Yvette d'Entremont, MS (aka SciBabe)** will provide practical strategies for evaluating levels of evidence and parsing headlines to identify questionable sources. They will also share creative and effective methods for communicating sound science to your clients and professional peers.

Learning Objectives

After completing this continuing education activity, nutrition professionals should be better able to:

1. Evaluate levels of evidence and utilize this knowledge to locate the best available evidence.
2. Dissect nutrition-related headlines by identifying common examples of misinformation.
3. Provide patients and clients with tools to help them critique headlines.
4. Creatively employ and disseminate evidence-based nutrition science to debunk junk science.

1 CPEU FREE **Suggested CDR Learning Needs Codes:** 1090, 4000, 9020, 9050

Performance Indicators: 2.1.4, 4.1.2, 6.1.9, 6.2.5

Level: 2 **Register Now** About Our Presenters

Yvette d'Entremont, MS (aka SciBabe) busts myths and pseudoscience using a combination of her extensive science knowledge and an edgy comedic style. Yvette holds a B.S. in chemistry, a B.A. in theatre, and a Master's degree in forensic science with a concentration in biological criminalistics. She worked as an analytical chemist prior to running the SciBabe platform full time while living in Southern California. Yvette takes pride in making people blush using (sometimes inappropriate) humor to poke holes in claims that are not evidence based.

Keri Gans, MS, RDN, CDN, takes a no-nonsense and fun approach to living a healthy lifestyle. She is a registered dietitian, yoga instructor, and media personality based in New York City. She is the author of The Small Change Diet, a Shape Magazine Advisory Board Member and blogger for US News & World Report. Keri is frequently quoted in local and national publications, and is a sought after nutrition expert on television and radio, with appearances on The Dr. Oz Show, Good Morning America, and the Sirius/XM Satellite Radio's Dr. Radio program. About Our Sponsor Heartland Food Products Group, the makers of SLENDA® Sweeteners, strives to help people enjoy a sweet life without all the calories from added sugar by offering products, recipes and tips for a healthier lifestyle. For the latest research on low calorie sweeteners, patient educational materials, product samples (including new SLENDA® Naturals Stevia Sweetener) or to sign up for our new HCP toolkit, visit www.SplendaProfessional.com

Disclosures

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The Sweet Scoop®

We were proud to celebrate the Academy's Centennial Anniversary with you at FNCE®!

Great to see you at FNCE®!

Tell us what you think...

We value your feedback. Let us know what you thought of our exhibit, cooking demo, and products. Take our 2 minute survey by December 1, 2017 for a chance to win a \$100 VISA Gift Card.

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What's so natural in SPLENDA® Naturals Stevia Sweeteners? Everything

For those of you who were unable to stop by our booth, we wanted to share our latest products with you. SPLENDA® Naturals Stevia Sweetener Products are made from stevia and are 100% natural with nothing artificial. Plus, unlike other stevia sweeteners you may have tried, SPLENDA® Naturals has no bitter aftertaste.

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33. RE: EoE, budesonide and splenda alternative

From: NoReply@webauthor.com
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Nov 08, 2017 21:52:15
Subject: RE: EoE, budesonide and splenda alternative
Attachment:

Mail All PNPG Member Community - RE: EoE, budesonide and splenda alternative [View Post](#)
Message Hello, Yes there was a small study using Neocate Nutra and this has worked for us. I have the article and can forward to you if you email me at work.

Kelly Leonard ksleonard@chva.org

Kelly Leonard

Your notifications are set to Real-Time, if you would like to change this, log into the portal and update your preferences under My Profile.

34. RE: EoE, budesonide and splenda alternative

From: NoReply@webauthor.com
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Nov 08, 2017 11:42:12
Subject: RE: EoE, budesonide and splenda alternative
Attachment:

Mail All PNPG Member Community - RE: EoE, budesonide and splenda alternative [View Post](#)
Message In the Fall 2017 PNPG Building Block for Life Vol 40, Number 4
There was an case study EoE: Chanllenges in Treatment
It indicates mixed into a viscous paste with an edible powder such as infant formula or sucralose.
Pina DeSciscio
Your notifications are set to Real-Time, if you would like to change this, log into the portal and update your preferences under My Profile.

35. Our 11/14 Webinar: Read Between the Headlines

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Nov 07, 2017 15:04:41
Subject: Our 11/14 Webinar: Read Between the Headlines
Attachment:

Webinars View this email in a browser | Update your email preferences The public is constantly bombarded with information relating to health and wellness. The ubiquity of health headlines can be overwhelming and confusing. What's more, many of the health headlines seen by your patients and clients are based on biased, incomplete or inaccurate science. In this webinar, **Keri Gans, MS, RDN, CDN**, and **Yvette d'Entremont, MS (aka SciBabe)** will provide practical strategies for evaluating levels of evidence and parsing headlines to identify questionable sources. They will also share creative and effective methods for communicating sound science to your clients and professional peers.

Learning Objectives

After completing this continuing education activity, nutrition professionals should be better able to:

1. Evaluate levels of evidence and utilize this knowledge to locate the best available evidence.
2. Dissect nutrition-related headlines by identifying common examples of misinformation.
3. Provide patients and clients with tools to help them critique headlines.
4. Creatively employ and disseminate evidence-based nutrition science to debunk junk science.

1 CPEU FREE **Suggested CDR Learning Needs Codes:** 1090, 4000, 9020, 9050

Performance Indicators: 2.1.4, 4.1.2, 6.1.9, 6.2.5

Level: 2 Register Now About Our Presenters

Yvette d'Entremont, MS (aka SciBabe) busts myths and pseudoscience using a combination of her extensive science knowledge and an edgy comedic style. Yvette holds a B.S. in chemistry, a B.A. in theatre, and a Master's degree in forensic science with a concentration in biological criminalistics. She worked as an analytical chemist prior to running the SciBabe platform full time while living in Southern California. Yvette takes pride in making people blush using (sometimes inappropriate) humor to poke holes in claims that are not evidence based.

Keri Gans, MS, RDN, CDN, takes a no-nonsense and fun approach to living a healthy lifestyle. She is a registered dietitian, yoga instructor, and media personality based in New York City. She is the author of The Small Change Diet, a Shape Magazine Advisory Board Member and blogger for US News & World Report. Keri is frequently quoted in local and national publications, and is a sought after nutrition expert on television and radio, with appearances on The Dr. Oz Show, Good Morning America, and the Sirius/XM Satellite Radio's Dr. Radio program. About Our Sponsor Heartland Food Products Group, the makers of SPLENDA® Sweeteners, strives to help people enjoy a sweet life without all the calories from added sugar by offering products, recipes and tips

for a healthier lifestyle. For the latest research on low calorie sweeteners, patient educational materials, product samples (including new SPLENDA® Naturals Stevia Sweetener) or to sign up for our new HCP toolkit, visit www.SplendaProfessional.com

Disclosures

This complimentary 1-credit continuing education webinar is brought to you with support from SPLENDA®. Please note that SPLENDA® provided financial support only and did not have input into the information provided in this course. Yvette d'Entremont, MS (aka SciBabe) reports the following relevant disclosures: She has received honoraria from Flavor Producers, Florida Dairy Farmers, Crop Life, Minn-Dak Farmers, Atlantic Farm Women, American Soybean Association, MacEwan University, and CA Beet Growers and serves as a consultant to SPLENDA®. Keri Gans reports the following disclosures: She has received consultant fees/honoraria from Balchem, Barilla, Bel Brands, USA, Florida's Natural, International Pasta Organization, Kellogg's, KIND, and USA Pears and serves as a brand spokesperson for SPLENDA®. Both have certified that no conflict of interest exists for this program. View our disclosure policy.

Great Valley Publishing Company, 3801 Schuylkill Road, Spring City, PA 19475, United States

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36. Celebrate Bariatric Nutrition Webinar Day with the WM DPG-- Tomorrow, Nov 7th!

From: Weight Management DPG <no-reply@wmdpg.org>
To: DonnaMartin <DMartin@Burke.k12.ga.us>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Nov 06, 2017 11:01:34
Subject: Celebrate Bariatric Nutrition Webinar Day with the WM DPG-- Tomorrow, Nov 7th!
Attachment:

Celebrate Bariatric Nutrition Webinar Day with the WM DPG-- Tomorrow, Nov 7th! View this email in your browser November 6, 2017 Dear Donna, **Embrace the Day...**

Bariatric Webinar Day!
November 7, 2017

You Have Two Webinars on Bariatric Nutrition Updates

WMDPG Presents: Updated ASMBS Nutrition Guidelines

The speakers will present evidence-based recommendations for optimizing postoperative patient outcomes and nutritional status. Patients should be educated before and after Weight Loss Surgery (WLS) about the expected nutrient deficiencies associated with alterations in physiology, especially those involving nutrient digestion, absorption, metabolism, and excretion.

Date: Tuesday, November 7, 2017 at 5 pm Central
(6 pm Eastern, 4 pm Mountain, 3 pm Pacific)

CPEU: 1 credit

Presenters:

Laura Frank, PhD, MPH, RDN, CD Julie Parrott, MS, RD, ACE-CPT
Register for WM DPG Webinar Here

DHCC DPG Presents:

Best Practices in Nutrition Recommendations for Patients with Bariatric Surgery

This webinar will describe an overview of current bariatric surgical procedures performed in the US. Common nutrition challenges and risk of vitamin/mineral deficiencies will be discussed. Evidence-based nutrition recommendations will also be described to prevent/treat these challenges.

Date: Tuesday, November 7, 2017 at 2 pm Central
(3 pm Eastern, 1 pm Mountain, 12 noon Pacific)

CPEU: 2 credits

Presenter: Lillian Craggs, PhD, RDN, LD Register for DHCC DPG Webinar [Here](#)

WMDPG members: Use code WM DPG at checkout for complimentary registration

Collecting Outcomes Mentoring Program

Apply today to participate in the Collecting Outcomes Mentoring Program, **available to WM DPG members only**. Participants will receive ongoing mentorship from the Research Committee to develop, implement and evaluate a project focused on collecting outcome data.

Applications accepted until November 10, 2017

[Learn More Here &Apply Today!](#)

The Fall 2017 *Weight Management Matters* newsletter is available now!

[Click Here for the Digital Newsletter](#)

The CPEU article in this issue shares recent research on sleep as an influencer of obesity. This issue also includes articles on PCOS in the bariatric surgery patient, weight management techniques for working with pediatric sibling pairs, a comparison of available health coaching certifications, and perspectives from PPW 2017. There is also a review of a recent survey of RDNs and physical activity professionals, as well as information on the WM DPG Collecting Outcomes Mentoring Program. There are also many important events listed for Obesity Week! Be sure to check it out to stay informed.

Access the entire issue from any device, mobile phone, tablet, or computer. WM DPG is excited to continue distributing our quarterly newsletter to you as a digital magazine. Happy reading!

Email Emily Stern, Weight Management Matters editor with any comments or concerns.

2016-2017 WM Annual Report Now Available

Message from Eileen Myers, Past Chair

I am pleased to present the 2016-17 Weight Management Dietetic Practice Group (WM DPG) Annual Report which includes a review of activities, accomplishments, and financial status serving our 4500 members.

The 2016-17 Annual Report, along with past annual reports, are available in the member only area of the Weight Management DPG website.

Please let me know if you have any questions. **Read the report here. Join us on the EMLs**

Networking, resources, support. These are just a few of the amazing benefits of the EMLs! As a member of the WM DPG, you can easily join any or all 4 of the EMLs: weight management, pediatric, bariatric, and wellness & coaching.

All you need to do is log in to the WM DPG website at www.wmdp.org. Select Member Services>Electronic Mailing Lists or [Click Here](#)

SPLENDA® Naturals Stevia Sweetener is a great-tasting, no-calorie sweetener made from stevia, and is 100% natural with nothing artificial. Unlike other stevia sweeteners you may have tried, SPLENDA® Naturals gets its unique sweetener from Reb D, one of the tastiest extracts from the stevia leaf. Now, SPLENDA® Naturals Stevia Sweetener is available in a convenient tabletop jar – perfect for sprinkling into beverages, cereals, and much more. For more information on SPLENDA® Naturals Stevia Sweeteners, visit www.splendanaturals.com. And be sure to sign up for our new HCP toolkit to receive the latest science, recipes, samples, and patient education materials at www.SplendaProfessional.com

You are receiving this blast email as part of an agreement with Splenda to support WM DPG programs and activities.

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37. Our 11/14 Webinar: Read Between the Headlines

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Nov 03, 2017 10:49:23
Subject: Our 11/14 Webinar: Read Between the Headlines
Attachment:

Webinars View this email in a browser | Update your email preferences The public is constantly bombarded with information relating to health and wellness. The ubiquity of health headlines can be overwhelming and confusing. What's more, many of the health headlines seen by your patients and clients are based on biased, incomplete or inaccurate science. In this webinar, **Keri Gans, MS, RDN, CDN**, and **Yvette d'Entremont, MS (aka SciBabe)** will provide practical strategies for evaluating levels of evidence and parsing headlines to identify questionable sources. They will also share creative and effective methods for communicating sound science to your clients and professional peers.

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1 CPEU FREE **Suggested CDR Learning Needs Codes:** 1090, 4000, 9020, 9050

Performance Indicators: 2.1.4, 4.1.2, 6.1.9, 6.2.5

Level: 2 Register Now About Our Presenters

Yvette d'Entremont, MS (aka SciBabe) busts myths and pseudoscience using a combination of her extensive science knowledge and an edgy comedic style. Yvette holds a B.S. in chemistry, a B.A. in theatre, and a Master's degree in forensic science with a concentration in biological criminalistics. She worked as an analytical chemist prior to running the SciBabe platform full time while living in Southern California. Yvette takes pride in making people blush using (sometimes inappropriate) humor to poke holes in claims that are not evidence based.

Keri Gans, MS, RDN, CDN, takes a no-nonsense and fun approach to living a healthy lifestyle. She is a registered dietitian, yoga instructor, and media personality based in New York City. She is the author of The Small Change Diet, a Shape Magazine Advisory Board Member and blogger for US News & World Report. Keri is frequently quoted in local and national publications, and is a sought after nutrition expert on television and radio, with appearances on The Dr. Oz Show, Good Morning America, and the Sirius/XM Satellite Radio's Dr. Radio program. About Our Sponsor Heartland Food Products Group, the makers of SPLENDA® Sweeteners, strives to help people enjoy a sweet life without all the calories from added sugar by offering products, recipes and tips

for a healthier lifestyle. For the latest research on low calorie sweeteners, patient educational materials, product samples (including new SPLENDA® Naturals Stevia Sweetener) or to sign up for our new HCP toolkit, visit www.SplendaProfessional.com

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38. EoE, budesonide and splenda alternative

From: NoReply@webauthor.com
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Nov 01, 2017 10:32:51
Subject: EoE, budesonide and splenda alternative
Attachment:

Mail All PNPG Member Community - EoE, budesonide and splenda alternative [View Post](#)
Message Does anyone have experience using something other than Splenda to mix with Budesonide for a good esophageal coating consistency? Using Splenda has bothered me for some time now, but I couldn't find research to support the use of something else. The recent PNPG Building Block for Life, contains EoE Challenges in Treatment, in the case study the GI recommends mixing budesonide with formula powder and a couple drops of water. Has anyone tried this or something else with success?

Nicole Hillegonds

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39. Donna, don't miss these surprises at FNCE®

From: Splenda Professional <SplendaProfessional@splenda-email.com>
To: DMartin@Burke.k12.ga.us
Sent Date: Oct 17, 2017 08:00:49
Subject: Donna, don't miss these surprises at FNCE®
Attachment:

The Sweet Scoop®

Looking for ways to sweeten recipes but without all the added sugar? Stop by the SPLENDA® booth to learn about our new stevia sweetener products, or attend our live cooking demo in the culinary studio, for some French-inspired inspiration!

Excited for FNCE® 2017?

See what's sweet at Booth #1442!

Donna, taste something new at FNCE® Booth #1442

See you soon, Chicago! The SPLENDA® dietitians are ready for this year's Academy of Nutrition and Dietetics annual Food & Nutrition Conference & Expo™ (October 21-24). Stop by our booth to grab samples of SPLENDA® Naturals Stevia Sweetener and our NEW SPLENDA® Naturals Sugar & Stevia Sweetener Blend: a blend of pure cane sugar and stevia leaf extract. This new stevia blend has no bitter aftertaste, and looks and acts like sugar with only half the calories per serving!

cooking demo

Watch Chicagobased Chef Greg Biggers prepare a three course gourmet meal

Join us in the culinary studio at the FNCE® Expo hall for a live cooking demo with Chef Greg Biggers! He'll be using SPLENDA® Naturals Stevia Sweetener products to create French inspired, caloriecontrolled, gourmet recipes from first course through dessert. Mark your calendar: This event will take place Sunday, October 22nd at 11:30am CST.

explore our products

#fnce @ splenda

Tag your picture #FNCE @Splenda for a chance to win a \$100 gift card!

While you're at our SPLENDA® Booth (1442) at FNCE®, don't forget to snap a picture and post it with #FNCE @Splenda on Twitter or Instagram! When you do, you'll be automatically entered for

a chance to win a \$100 gift card.*

see official rules

resources to help patients

Sign up for our informationpacked professional newsletter!

As a subscriber to THE SWEET SCOOP[®] newsletter for healthcare professionals, you'll receive the latest studies on lowcalorie sweeteners, plus education events, recipes with less added sugar to share with patients, and much more.

sign up today PRODUCTS | PATIENT EDUCATION RESOURCES | SCIENTIFIC STUDIES

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* No purchase necessary. 50 U.S./D.C., 18+. Official Rules Apply: www.splenda.com/fnce2017.

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40. PRIORITY: FNCE Information

From: Patricia Babjak <PBABJAK@eatright.org>
To: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, peark02@outlook.com <peark02@outlook.com>, 'Lucille Beseler' <lbeseler_fnc@bellsouth.net>, 'Jo Jo Dantone-DeBarbieris' <jojo@nutritioned.com>, 'Manju Karkare' <manjukarkare@gmail.com>, 'Margaret Garner' <mgarner@ua.edu>, 'Dianne Polly' <diannepolly@gmail.com>, 'Marcy Kyle' <bkyle@roadrunner.com>, 'Linda Farr' <linda.farr@me.com>, 'Hope Barkoukis' <Hope.Barkoukis@case.edu>, 'Kevin Sauer' <ksauer@ksu.edu>, 'Michele Lites' <michelelites@sbcglobal.net>, 'Michele.D.Lites@kp.org' <Michele.D.Lites@kp.org>, 'Susan Brantley' <brantley.susan@gmail.com>, 'Milton Stokes' <milton.stokes@monsanto.com>, 'Tammy Randall' <Tammy.randall@case.edu>, 'Marty Yadrick' <myadrick@computrition.com>, 'Steve Miranda' <steve.miranda44@gmail.com>, 'Kevin Concannon' <k.w.concannon@gmail.com>
Cc: Executive Team Mailbox <ExecutiveTeamMailbox@eatright.org>, Mary Gregoire <mgregoire@eatright.org>, Chris Reidy <CREIDY@eatright.org>, Susan Burns <Sburns@eatright.org>, Sharon McCauley <smccauley@eatright.org>
Sent Date: Oct 16, 2017 19:22:25
Subject: PRIORITY: FNCE Information
Attachment: [2017 BOD FNCE SCHEDULE Final 101617.doc](#)
[2017 DPG and MIG Chair and Chair Elect List.pdf](#)
[BOD General remarks for leaders FNCE 2017 Edits 10.16.2017.pdf](#)
[2017 FNCE Expo - Board Assignments.pdf](#)
[Fall Agenda Final.pdf](#)
[Tips for BOD Participation at HOD Meetings 2-21-17.pdf](#)
[VIP Entrance Map.pdf](#)

Attached is the final Board schedule highlighting FNCE activities which require and/or encourage Board attendance. Those activities which are highlighted in yellow require your attendance. For those of you who have been assigned to DPG/MIG events, we have registered you and notified the DPG or MIG chair. You will be greeted by the chair and if not, please introduce yourself; a list of DPG and MIG leaders is attached for reference.

The Board FNCE schedule lists times to extend your appreciation to our exhibitors and sponsors. Attached are your designated assignments for thanking the exhibitors. The assignments are made to ensure all the exhibitors are covered, but it doesn't preclude you from thanking others for their generous support of the Academy's meetings and programs, including FNCE, especially the 14 sponsors who have booths on the exhibit floor. A list of the sponsor booth names and locations is included in the attachment. We have several engagement opportunity booths for attendees on the

exhibit floor, such as Ocean Spray Cranberry Juice and its bog!

We are pleased that you'll be attending the HOD meeting on Friday, October 20 and Saturday, October 21. A copy of the agenda is attached and meeting materials can be accessed on the HOD webpage at www.eatrightpro.org/resources/leadership/house-of-delegates/about-hod-meetings >Fall 2017 Meeting Materials. Be sure to check the seating charts for your table assignments for Friday and Saturday. Attached is the BOD tip sheet to help you understand your role in the HOD meeting.

You are asked to attend the ANDPAC Signature Luncheon on Saturday, October 21 from 11:30 am – 1:00 pm at McCormick Place West in room W194AB. To purchase tickets for this fundraising event, contact PIA staff partner Christine Rhone at crhone@eatright.org as soon as possible.

The Board has reserved VIP seating in the front rows of the meeting rooms for Opening Session, Member Showcase and Closing Session. For early access please promptly come to the VIP entrance of the Skyline Ballroom W375E in McCormick Place West (see map attached) at the times designated below. The best way to get to that location and avoid congestion is by taking the escalator from Room W177 to the VIP entrance. An Academy staff partner wearing a red FNCE vest will meet you there to be escorted to your seats.

- Opening Session: 3:25 pm to 3:35 pm

- Member Showcase: 9:35 am – 9:45 am

- Closing Session: 1:20 pm – 1:30 pm

A paper copy of the final Board FNCE schedule, your exhibitor assignments and the HOD meeting agenda will be included in your on arrival packet which will be hand delivered at the HOUSEwarming Party on Thursday, October 19, from 5:45 pm – 6:45 pm at the Hyatt Regency Chicago Hotel, Plaza Ballroom. If you do not plan to attend the party, your packet will be delivered to your hotel room that evening. Also included in your packet will be your FNCE badge, ribbon(s), Quick Reference Guide, Day-at-a-Glance Program Grid and a paper copy of your FNCE 2017 Leader Remarks and Talking Points. A paper copy of the script will also be included with instructions for those Board members (Lucille, Jo Jo, Linda, Manju, Marcy, Michele, Dianne, Marty) introducing Medallion recipients during the Honors Breakfast on Sunday, October 22.

As Board members staying at the Hyatt Regency Chicago, you have access to the Regency Club (concierge). Please take advantage of the club's amenities such as breakfast, beverages and snacks. As a reminder, a Board Get-together is scheduled for Friday, October 20, from 7:30 pm – 9:30 pm in Donna's Monarch Suite on the 34th floor. Please let me know if you are planning on bringing a family member.

If you have any questions, please contact me.

Best regards,

Pat

Patricia M. Babjak

Chief Executive Officer

Academy of Nutrition and Dietetics

120 S. Riverside Plaza, Suite 2190

Chicago, Illinois 60606-6995

Phone: 312/899-4856

Email: pbabjak@eatright.org

www.eatright.org | www.eatrightPRO.org | www.eatrightSTORE.org

41. FNCE - President's Suite

From: Erin Cannon <ecannon@eatright.org>
To: DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>
Cc: Joan Schwaba <JSchwaba@eatright.org>
Sent Date: Aug 23, 2017 17:15:31
Subject: FNCE - President's Suite
Attachment: [image003.jpg](#)
[Presidential Suite Guidelines.docx](#)
[Hyatt Regency Chicago - Wacker.PDF](#)

Good Afternoon Donna,

Hope all is well! I wanted to reach out to you to let you know that I will be setting up your Presidential Suite at the Hyatt Regency Chicago, the FNCE Headquarter Hotel. I will be your point of contact for any needs at the headquarter hotel.

Attached is our Presidential Suite Guidelines for you to review. Please let me know if you have any preferences. I have also attached the catering menu from the Hyatt if you would like to hold an event in your suite.

Will you need any additional guest rooms for family or friends? If so, please send me that information as soon as possible.

I look forward to working with you and making your stay at the Hyatt Regency Chicago enjoyable!

Thank you,

Erin Cannon, CMP
Manager, Conference & Event Services
Academy of Nutrition and Dietetics
120 S. Riverside Plaza, Suite 2190
Chicago, Illinois 60606-6995
Phone 312/899-4862
Fax 312/899-0008
www.eatright.org

DONATE today in recognition of this major milestone and support our Second Century Initiative!

42. RD Generational Differences Survey

From: Today's Dietitian <todays_dietitian@gvpublishing.com>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Mar 16, 2017 14:54:30
Subject: RD Generational Differences Survey
Attachment:

SPLENDA®

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Thank you for your continued support of **Today's Dietitian**. Below is information from one of our sponsors.

Your responses in our 10-minute survey will help all of us understand how generational differences in the field of registered dietitians can help us all do better in our commitment to health and nutrition.

Please take 10 minutes to complete this survey from SPLENDA® Brand Sweeteners — your responses can be provided anonymously. Results will be revealed during a panel discussion hosted by the SPLENDA® Brand on Wednesday, May 24th at the Today's Dietitian Symposium and released to the nutrition community following the conference.

Take the survey.

Become part of the discussion.

- Are there differences across generations in how RDs learn and share new information?
- How has the mentor/mentee relationship evolved within the nutrition community over the last decade?
- Does the year you were born or when you entered the profession impact how you use social media professionally?
- What are the main professional challenges that RDs face when starting a family? Do these challenges differ in your 20s, 30s or 40s?

Take 10 minute survey »

Introducing SPLENDA® Naturals Stevia Sweetener

No artificial ingredients. No calories. Great taste. Find out for yourself why SPLENDA® Naturals Stevia Sweetener was named a 2017 Product of the Year*.

Learn more »

Free professional tool kit

Sign up to receive the SPLENDA® Brand toolkit for health professionals with materials and samples.

Sign up now »

The latest news & research

Stay up to date with new SPLENDA[®] Sweeteners product info, recent studies, and research. Sign up today for the SPLENDA[®] Brand Sweet Scoop[®] Newsletter. [Subscribe today »](#)

If you received this email from a colleague, thanks for reading! To continue to receive the latest studies and more concerning low calorie sweeteners, take a moment to subscribe to our newsletter.

[Products](#) | [Patient Education Resources](#) | [Scientific Studies](#)

*Winner Sweetener Category. Survey of 40,000 people by TNS.

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We'd love to hear from you. Please call us at 18668677536, send mail to the SPLENDA[®] Consumer Center, Attention: CCC, 309 South Street, New Providence, NJ 07974, or email us by [clicking here](#).

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43. Exciting News about SPLENDA® Naturals Sweetener at FNCE®

From: Splenda Professional <SplendaProfessional@splenda-email.com>
To: DMartin@Burke.k12.ga.us
Sent Date: Nov 17, 2016 08:02:47
Subject: Exciting News about SPLENDA® Naturals Sweetener at FNCE®
Attachment:

The Sweet Scoop®: Introducing SPLENDA® Naturals Stevia Sweetener!

We are excited to introduce our newest product, SPLENDA® Naturals!!!

Can't see images? [View as a webpage](#)

We hope you had a great time at FNCE® this year. Thanks to everyone who stopped by our booth to chat with us. For those who were unable to stop by, we wanted to share our newest product, SPLENDA® Naturals Stevia Sweetener, with you.

[Check it Out »](#)

SPLENDA® Brand has found the perfect blend to capture the naturally sweet taste of stevia.

SPLENDA® Naturals is made with a better tasting extract from the stevia leaf Rebaudioside D (Reb D). No calories, no added flavors, no artificial ingredients and no bitter aftertaste!

[Request Sample »](#)

You are receiving this email as a 2016 Food & Nutrition Conference & Expo™ attendee

This is a onetime only email. Your email address will not be stored for additional communications or shared with any other organizations.

Share news of SPLENDA® Naturals with a colleague:

If you received this email from a colleague, thanks for reading! To continue to receive the latest studies and more concerning low calorie sweeteners, take a moment to subscribe to our newsletter.

[Products](#) | [Patient Education Resources](#) | [Scientific Studies](#)

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Our records indicate that you have requested to receive information and offers from the SPLENDA® Brand. If you no longer wish to receive email communications about SPLENDA® Products, [unsubscribe here](#).

PLEASE DO NOT RESPOND TO THIS EMAIL AS IT IS UNABLE TO RECEIVE REPLIES, but we'd love to hear from you. Please call us at 18668677536 , send mail to the SPLENDA® Consumer Center, Attention: CCC, 309 South Street, New Providence, NJ 07974, or email us by [clicking here](#).

44. WM Sponsored Eblast: Introducing SPLENDA® Naturals Sweetener – Request your sample kit today

From: Weight Management DPG <response@wmdpg.org>
To: Donna Martin <dmartin@burke.k12.ga.us>
Sent Date: Nov 14, 2016 12:02:30
Subject: WM Sponsored Eblast: Introducing SPLENDA® Naturals Sweetener – Request your sample kit today

Attachment:

November 14, 2016

Introducing SPLENDA® Naturals Stevia Sweetener

We are excited to introduce our newest product, SPLENDA® Naturals Stevia Sweetener – a sweet breakthrough natural no-calorie sweetener with no bitter aftertaste. SPLENDA® Naturals is sweet with no artificial flavors or ingredients.

[Check it Out ›](#)

Receive your free SPLENDA® Naturals Sweetener kit which includes patient samples, recipes and a product fact sheet

[Request your Kit ›](#)

To continue to receive the latest studies and other professional resources regarding low calorie sweeteners, take a moment to subscribe to our newsletter.

You are receiving this message as part of a Heartland Food Products Group agreement to support WM DPG programs and activities.

Weight Management Dietetic Practice Group, WM DPG Copyright (c), 2016

120 South Riverside Plaza, Chicago, IL 60606, United States You may unsubscribe or change your contact details at any time.

Powered by:

45. FCP Sponsored Eblast: Introducing SPLENDA® Naturals Sweetener – Request your sample kit today

From: FCP eBlast <eblast@foodculinaryprofs.org>
To: DMartin@Burke.k12.ga.us
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Nov 10, 2016 13:32:58
Subject: FCP Sponsored Eblast: Introducing SPLENDA® Naturals Sweetener – Request your sample kit today
Attachment:

Email not displaying correctly? [View it in your browser.](#)

Introducing SPLENDA® Naturals Stevia Sweetener

We are excited to introduce our newest product, SPLENDA® Naturals Stevia Sweetener – a sweet breakthrough natural no-calorie sweetener with no bitter aftertaste. SPLENDA® Naturals is sweet with no artificial flavors or ingredients.

Receive your free SPLENDA® Naturals Sweetener kit which includes patient samples, recipes and a product fact sheet

To continue to receive the latest studies and other professional resources regarding low calorie sweeteners, take a moment to subscribe to our newsletter.

You are receiving this message as part of a Heartland Food Products Group agreement to support FCP programs and activities.

Follow Us on Social Media!

NOTE: This email message has been brought to you by Food & Culinary Professionals, a dietetic practice group of the Academy of Nutrition and Dietetics.

If you would like to change your email, please make the necessary changes through the Academy's website <http://www.eatright.org/obc> or call the Academy Member Services at 800-877-1600, ext. 5000.

Our email address: fcp@quidnunc.net

Unsubscribe DMartin@Burke.k12.ga.us from this list.

Our mailing address is:

P.O. Box 46998

Seattle, Washington 98146

Our telephone:

206.935.5104

46. Get Your Free SPLENDA® Naturals Stevia Sweetener Tool Kit

From: SCAN <info@scandpg.org>
To: DMartin@Burke.k12.ga.us
Sent Date: Nov 09, 2016 15:01:28
Subject: Get Your Free SPLENDA® Naturals Stevia Sweetener Tool Kit
Attachment:

Introducing SPLENDA® Naturals Sweetener

We are excited to introduce our newest product, SPLENDA® Naturals!!!

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We are excited to introduce our newest product, SPLENDA® Naturals Stevia Sweetener—a sweet breakthrough natural no-calorie sweetener with no bitter aftertaste. SPLENDA® Naturals is sweet with no artificial flavors or ingredients.

[Check it Out »](#)

Receive your free SPLENDA® Naturals Sweetener kit which includes patient samples, recipes and a product fact sheet.

[Request my Kit »](#)

Share news of SPLENDA® Naturals with a colleague:

If you received this email from a colleague, thanks for reading! To continue to receive the latest studies and more concerning low-calorie sweeteners, take a moment to subscribe to our newsletter.

[Products](#) | [Patient Education Resources](#) | [Scientific Studies](#)

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You are receiving this message as part of a SCAN – SPLENDA® Brand Agreement that includes funding for SCAN programs and activities. Sponsored messages are sent only once per month from the SCAN Office in order to maintain diversity of messaging and to protect your privacy..

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This email was sent to DMartin@Burke.k12.ga.us

why did I get this? [unsubscribe from this list](#) [update subscription preferences](#)
SCAN · 230 Washington Avenue Extension · Suite 101 · Albany, NY 12203 · USA

47. Get Your Free SPLENDA® Naturals Stevia Sweetener Tool Kit

From: Today's Dietitian <todaysdietitian@gvpub.com>
To: dmartin@burke.k12.ga.us
Sent Date: Oct 27, 2016 10:05:06
Subject: Get Your Free SPLENDA® Naturals Stevia Sweetener Tool Kit
Attachment:

Introducing SPLENDA® Naturals Sweetener

We are excited to introduce our newest product, SPLENDA® Naturals!!!

Can't see images? [View as a webpage.](#)

Thank you for your continued support of **Today's Dietitian**. Below is information from one of our sponsors.

We are excited to introduce our newest product, SPLENDA® Naturals Stevia Sweetener—a sweet breakthrough natural no-calorie sweetener with no bitter aftertaste. SPLENDA® Naturals is sweet with no artificial flavors or ingredients.

[Check it Out »](#)

[Receive your free SPLENDA® Naturals Sweetener kit which includes patient samples, recipes and a product fact sheet.](#)

[Request my Kit »](#)

[Share news of SPLENDA® Naturals with a colleague:](#)

If you received this email from a colleague, thanks for reading! To continue to receive the latest studies and more concerning low-calorie sweeteners, take a moment to subscribe to our newsletter.

[Products](#) | [Patient Education Resources](#) | [Scientific Studies](#)

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Great Valley Publishing, 3801 Schuylkill Road, Spring City, PA 19475

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Sent by todaysdietitian@gvpub.com

SPLENDA® Naturals Stevia Sweetener - NEW and No Bitter Aftertaste

48. Eat Right Weekly

From: Eatright Weekly <weekly@eatright.org>
To: Donna S Martin RDN LD SNS EDS FAND <DMartin@burke.k12.ga.us>
Sent Date: Oct 19, 2016 17:49:04
Subject: Eat Right Weekly
Attachment:

Eat Right Weekly

Eat Right Weekly brings you all the news and info that affects you!

Having trouble viewing this e-mail? [View it in your browser.](#)

Connect with the Academy:

October 19, 2016

[Quick Links: On the Pulse of Public Policy](#) | [CPE Corner](#) | [Career Resources](#) | [Research Announcements](#)
[Academy Member Updates](#) | [Academy Foundation News](#)

ON THE PULSE OF PUBLIC POLICY

Take Action to Pass the Clinical Care Commission Act This Year

The National Clinical Care Commission Act (H.R. 1192) is making great progress in the House of Representatives after being passed by a committee on September 21. There will be a short time for the Senate to pass H.R. 1192 in the session following the November elections, so the Academy is asking senators to pass the House bill. Help build momentum: Ask your U.S. Senators to support passage of H.R. 1192.

[Learn More](#)

CPE CORNER

New Online Certificate of Training Program: Culinary Nutrition

The Center for Lifelong Learning, with the Food and Culinary Professionals dietetic practice group, offers a new program to prepare registered dietitian nutritionists to excel in the fast-growing field of culinary nutrition. Topics such as planning healthy meals, food safety, preparation techniques and more are covered.

[Learn More](#)

Revised Program for 2016: 'Developing Your Role as Leader' Certificate of Training

The Center for Lifelong Learning introduces updates and a revision to the online certificate

program with a focus on enhancing leadership skills for all members.

[Learn More](#)

Revised Program for 2016: 'Executive Management' Certificate of Training

The Center for Lifelong Learning introduces updates and a revision to the online certificate program with a focus on enhancing executive management skills for all members.

[Learn More](#)

Certificate of Training Program: 'Supermarket Business and Industry Skills to Thrive in Retail Dietetics'

Learn business basics, influence the retail environment, create return on investment, build and nurture community and business relationships and understand the roles and responsibilities of today's retail dietitian.

[Learn More](#)

Certificate of Training Program: 'Chronic Kidney Disease Nutrition Management'

Learn about the most recent population data from USRDS and NHANES and recently revised recommendations for sodium intake and blood pressure control.

[Learn More](#)

Certificate of Training Program: 'Vegetarian Nutrition'

A growing trend offers registered dietitian nutritionists opportunities to be the go-to source for tailoring a healthy vegetarian diet. A new online certificate program prepares RDNs to excel in this specialty.

[Learn More](#)

Certificate of Training: Adult Weight Management

This program takes place November 10 to 12 in Long Beach, Calif.; March 2 to 4, 2017, in Baltimore, Md.; and June 22 to 24, 2017, in Cincinnati, Ohio. Registration opens soon for September 29 to October 1, 2017, in Phoenix, Ariz.; October 19 to 21, 2017, in Chicago, Ill; and November 15 to 17, 2017, in Orlando, Fla.

[Learn More](#)

Certificate of Training: Childhood and Adolescent Weight Management

This program takes place March 23 to 25, 2017, in Hartford, Conn. Registration opens soon for September 7 to 9, 2017, in Memphis, Tenn.

[Learn More](#)

Level 2 Certificate of Training: Adult Weight Management

This program takes place November 10 to 12 in Long Beach, Calif. Registration opens soon for and October 19 to 21, 2017, in Chicago, Ill.

[Learn More](#)

Self-Study Modules

Members who are unable to attend an on-site Certificate of Training Program may wish to consider a self-study module: Adult Weight Management; Childhood and Adolescent Weight Management; Level 2 Adult Weight Management.

Practice Papers Offer Free CPE Opportunities

Read Academy Practice Papers and complete a quiz to earn 1 free CPEU.

[Learn More](#)

CAREER RESOURCES

New Professionals: Learn About Career Starter Dues Program

The Academy's Career Starter Dues Program offers greatly reduced dues rates for members in their first five years of Active category membership. These graduated dues are offered in a tiered structure based on your eligibility to sit for the RDN or NDTR exam, or your graduation date if you are a dietetics program grad who is not pursuing an internship. Dues increase incrementally each year for up to five years to help you get established in the profession. Call the Academy Member Service Center at 800/877-1600, ext. 5000 (Monday through Friday, 8 a.m. to 5 p.m. Central time) for more information.

[Learn More](#)

Breakthrough for RDNs: Preventing and Identifying Malnutrition

In a new video, President Lucille Beseler, MS, RDN, LDN, CDE, FAND, updates members on the Academy's new Malnutrition and Quality Improvement Initiative, and the toolkit and resources that have been developed to assist in the diagnosis and treatment of malnutrition, especially among hospitalized adults.

[Learn More](#)

Bits and Bytes: A Guide to Digitally Tracking Food, Fitness and Health

From tech expert to novice, this accessible guide describes how to get started with digital health tracking and choose the right resources to achieve your personal health goals. Available in print and eBook formats.

Take the Dynamic Approach to Nutrition Counseling

The new *Hands-on Nutrition Education: Teaching Healthy Eating Skills through Experiential Learning* illustrates how to turn theory into practice when counseling clients on healthy eating. Available in print and eBook formats.

New RDN Exam Study Resource: eatrightPREP

Put yourself in the best position to pass the RDN exam with a comprehensive and convenient new resource from the Academy. "EatrightPREP" goes above and beyond what any book can do,

with an exam study plan including more than 900 questions, unlimited access to three full-length practice exams and performance stats to identify your strengths and target weaknesses before exam day. Gain the edge to pass the exam and begin your career in dietetics. Free trials are available for educators and program directors.

[Learn More](#)

You've Chosen Your Career, Now Choose to Shine

Launching Your Career in Nutrition and Dietetics: How to Thrive in the Classroom, the Internship and Your First Job (2nd ed.) will walk you through every step in becoming the best and most effective registered dietitian nutritionist you can be, including: how to navigate coursework and internship applications, tips for passing the RDN exam, strategies for landing your first job and more. Available in print and eBook formats.

Fellowship Opportunity: Integrative and Functional Medicine

The Academy is seeking candidates for a one-year fellowship experience that will complete a mixed-methods study describing integrative and functional medicine practice and decision-making.

[Learn More](#)

RESEARCH ANNOUNCEMENTS

National Health IT Week

The Academy participated in National Health IT Week, which raises awareness of the value of health IT and provides content on innovative developments. Resources for providers are available from the Office of the National Coordinator of Health IT.

[Learn More](#)

Seeking EAL Analyst

The Evidence Analysis Library is seeking individuals with great analytical skills to read and abstract information from research articles. A live training is scheduled for December.

[Learn More](#)

Seeking GDM Guideline Reviewers

The Evidence Analysis Library is looking for practitioners and researchers to review the upcoming Gestational Diabetes Evidence-based Nutrition Practice Guideline.

[Learn More](#)

Web-Based Approach to Investigate Chronic Disease Risk Factors

The Brazilian Nutritionists' Health Study research protocol provides promising data that contribute to the understanding of pathophysiological links between early life events, body composition, gut microbiota and inflammatory and metabolic risk profile.

[Learn More](#)

ACADEMY MEMBER UPDATES

FNCE Opening Session: Collaboration, Knowledge, Excitement and "the Strength to Try"

Approximately 6,000 Academy members, guests and food and nutrition professionals attended the Opening Session of the 2016 Food & Nutrition Conference & Expo in Boston, Mass., with overall attendance at FNCE topping 10,000. President Lucille Beseler, MS, RDN, LDN, CDE, FAND, gave opening remarks focusing on "the strength to try." Videos at the Opening Session spotlighted the passionate work of five diverse Academy members, and provided highlights of the Nutrition Impact Summit and the "collaboration, knowledge and excitement" of the Academy's Second Century initiative.

[Learn More](#)

Congratulations to 2016 Copher Award Winner

Registered dietitian nutritionist Naomi Trostler, PhD, RD, FAND, received the Academy's highest honor, the Marjorie Hulsizer Copher Award, at the 2016 Food & Nutrition Conference & Expo. Trostler has dedicated her career to the advancement of education and practice-based research in the practice of dietetics in her home country of Israel and has supported practice-based research and the implementation of the Nutrition Care Process around the world.

[Learn More](#)

Congratulations to 2016 Medallion Award Winners

The Academy presented the prestigious 2016 Medallion Awards at the Food & Nutrition Conference & Expo to six registered dietitian nutritionists in recognition of their outstanding service and leadership in the Academy and the profession.

[Learn More](#)

October 21 Deadline: National Election Nominations

Help shape the future of the Academy by nominating leaders with the skills and vision to further the profession. Nominations for the 2017 national election are due October 21.

[Learn More](#)

What Do You Want to Ask Your Candidates?

The Academy hosts two Meet the Candidates online forums each January to give members the opportunity to hear from candidates for president-elect and speaker-elect. The Nominating Committee is seeking questions for the candidates; the submission deadline has been extended to November 7.

[Learn More](#)

Updated Change Drivers and Trends

The Council on Future Practice has updated its "Change Drivers and Trends Driving the Profession: A Prelude to the Visioning Report 2017" based on feedback from Academy members,

credentialed dietetics practitioners, organizational units, Council on Future Practice think tank members and external organization liaisons. This document serves as the basis for the "Visioning Report 2017: A Preferred Path Forward for the Nutrition and Dietetics Profession," which will be published in the January 2017 *Journal of the Academy of Nutrition and Dietetics*.

[Learn More](#)

Academy in the News

The Academy works with the news media to raise public awareness of the Academy, the important contributions of Academy members, scientific research published in the *Journal of the Academy of Nutrition and Dietetics* and the importance of healthful nutrition for everyone. View a selection of recent media coverage of the Academy from some of the country's top media outlets.

[Learn More](#)

Monday Is Food Day

Celebrate Food Day on October 24.

[Learn More](#)

World Congress on Diabetes

The Center for Diabetes Education, the World Community for Prevention of Diabetes and the American Association for Clinical Endocrinology are hosting the 9th World Congress on Prevention of Diabetes and its Complications December 2 to 4 in Atlanta, Ga. President Lucille Beseler, MS, RDN, LDN, CDE, FAND, will represent the Academy and present a session with fellow members, and the Academy will host an exhibit booth. A 25 percent registration is available to Academy members. For details, email your name and member number to jschwaba@eatright.org. The deadline for the discount registration is November 21.

[Learn More](#)

February 6 Deadline: Apply to Be an Academy Media Spokesperson

The Academy is seeking outgoing, knowledgeable registered dietitian nutritionists to represent the Academy in the news media. Members who have been RDNs for more than five years and have at least two years of media experience are encouraged to apply to become Academy Spokespeople. The application deadline is February 6, 2017.

[Learn More](#)

Thanks to FNCE Sponsors

The Academy gratefully acknowledges the sponsors at the 2016 Food & Nutrition Conference & Expo. Academy National Sponsor: National Dairy Council; Premier Sponsors: Abbott Nutrition and BENEIO Institute; Exhibitor Signature Sponsors: Canadian Lentils; Hass Avocado Board; The Hydration Pharmaceuticals Trust (Hydralyte); Premier Protein; Splenda Sweeteners and Sunsweet Growers; Exhibitor Wellness & Prevention Pavilion Sponsors: National Osteoporosis Foundation and U.S. Highbush Blueberry Council; FNCE® Exhibitor Sponsor: Campbell Soup Company. These organizations are committed to the Academy's mission of empowering members to be the

food and nutrition leaders.

[Learn More](#)

ACADEMY FOUNDATION NEWS

October Everyday Heroes

Be inspired by the stories of October's Kids Eat Right Everyday Heroes.

[Learn More](#)

How Did You Celebrate National School Lunch Week?

Send your stories and pictures about how you celebrated National School Lunch Week and you could be featured as a Kids Eat Right Everyday Hero. Email a short statement and a photo to kidseatright@eatright.org.

October Message from Foundation Chair

"You know this is the decade of nutrition, we can and need to own it!" Read the October message from Foundation Chair Jean Ragalie-Carr, RDN, LDN, FAND.

[Learn More](#)

From Our Colleagues

Save on ANFP Online Course: HR Toolkit for Managers

The Association of Nutrition & Foodservice Professionals is offering Academy members a 10 percent discount during October on the online course "HR Toolkit for Managers." Enter ANFPANDOCT16 to receive the discount. ANFP is a continuing professional education-accredited provider with the Commission on Dietetic Registration. Practitioners will receive up to 20 CPEUs for completing this course.

[Learn More](#)

Send questions, comments or potential news items.

The submission deadline is 2 p.m. Central Time on the Thursday prior to publication.

Note: Links may become inactive over time.

Eat Right Weekly is emailed each Wednesday to all Academy members.

Eat Right Weekly is a benefit for members of the Academy of Nutrition and Dietetics. If you prefer not to receive *Eat Right Weekly*, simply follow this link to unsubscribe.

You are currently subscribed as: **DMartin@burke.k12.ga.us**

Headquarters | Academy of Nutrition and Dietetics
120 South Riverside Plaza | Suite 2000 | Chicago, Illinois 60606-6995

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49. You Won't Want to Miss This at FNCE®

From: Splenda Professional <SplendaProfessional@splenda-email.com>
To: DMartin@Burke.k12.ga.us
Sent Date: Oct 11, 2016 12:36:59
Subject: You Won't Want to Miss This at FNCE®
Attachment:

The Sweet Scoop®

We are excited to introduce our newest product, SPLENDA® Naturals!!!

Can't see images? [View as a webpage](#)

We are excited to introduce our newest product, SPLENDA® Naturals. A sweet breakthrough in natural, no-calorie sweeteners. SPLENDA® Naturals has no added flavors or artificial ingredients and no bitter aftertaste!

Stop by FNCE® Booth #3069 to learn more about new SPLENDA® Naturals, receive a free sample, plus enter for a chance to win a gift basket. Everyone who stops by our booth and gets their attendee badge scanned is automatically entered.

The SPLENDA® Brand Team

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If you received this email from a colleague, thanks for reading! To continue to receive the latest studies and more concerning low calorie sweeteners, take a moment to subscribe to our newsletter.

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50. FNCE Exhibitor Assignments

From: Joan Schwaba <JSchwaba@eatright.org>
To: 'Lucille Beseler' <lbeseler_fnc@bellsouth.net>, DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, 'evelyncrayton64' <evelyncrayton64@gmail.com>, 'craytef@aces.edu' <craytef@aces.edu>, 'craytef@charter.net' <craytef@charter.net>, 'Margaret Garner (mgarner@ua.edu)' <mgarner@ua.edu>, 'jojo@nutritioned.com' <jojo@nutritioned.com>, 'Kay Wolf' <Kay_Wolf@Columbus.rr.com>, 'Linda Farr' <linda.farr@me.com>, 'Dianne Polly' <diannepolly@gmail.com>, 'Aida Miles-school' <miles081@umn.edu>, 'Michele.D.Lites@kp.org' <Michele.D.Lites@kp.org>, 'michelelites@sbcglobal.net' <michelelites@sbcglobal.net>, 'Hope Barkoukis' <Hope.Barkoukis@case.edu>, 'DeniceFerkoAdams@gmail.com' <DeniceFerkoAdams@gmail.com>, 'Tammy.randall@case.edu' <Tammy.randall@case.edu>, 'brantley.susan@gmail.com' <brantley.susan@gmail.com>, 'Tracey Bates' <traceybatesrd@gmail.com>, 'Ragalie-Carr, Jean' <jean.ragalie-carr@dairy.org>, 'dwbradley51@gmail.com' <dwbradley51@gmail.com>, 'steve.miranda44@gmail.com' <steve.miranda44@gmail.com>
Cc: Executive Team Mailbox <ExecutiveTeamMailbox@eatright.org>, Susan Burns <Sburns@eatright.org>, Mary Gregoire <mgregoire@eatright.org>, Chris Reidy <CREIDY@eatright.org>, Sharon McCauley <smccauley@eatright.org>, Jennifer Horton <Jhorton@eatright.org>
Hidden recipients: dmartin@burke.k12.ga.us
Sent Date: Oct 10, 2016 13:13:39
Subject: FNCE Exhibitor Assignments
Attachment: [2016 FNCE Exhibitor Assignment Packet.pdf](#)

The Board FNCE schedule lists times to extend your appreciation to our exhibitors and sponsors. Attached are your designated assignments for thanking our exhibitors. The assignments are made to ensure all the exhibitors are covered, but it doesn't preclude you from thanking others for their generous support of the Academy's meetings and programs, including FNCE, especially the 12 sponsors who have booths on the exhibit floor. A list of the sponsor booth names and locations is included in the attachment. The Sponsor Meet & Greet reception will take place on Saturday, October 15 from 3:00 pm – 3:45 pm in room 159 of the Boston convention center. We hope to see you there!

If you have any questions, please contact me.

Best regards,
Joan

Joan Schwaba, MS, RDN, LDN

Director, Strategic Management

Academy of Nutrition and Dietetics

120 S. Riverside Plaza, Suite 2000

Chicago, Illinois 60606-6995

Phone: 312-899-4798

Fax number: 312-899-4765

Email: jschwaba@eatright.org

www.eatright.org | www.eatrightPRO.org | www.eatrightSTORE.org

51. Daily News: Thursday, March 24, 2016

From: Academy of Nutrition and Dietetics' Knowledge Center
<knowledge@eatright.org>
To: Donna S Martin RDN LD SNS EDS FAND <DMartin@burke.k12.ga.us>
Sent Date: Mar 24, 2016 11:59:51
Subject: Daily News: Thursday, March 24, 2016
Attachment:

Daily News

From the Academy of Nutrition and Dietetics Knowledge Center

The Daily News is an e-newsletter informing members of current news related to food, nutrition and health from major news outlets.

Please note that some publications may require registration or a subscription to online content.

March is National Nutrition Month®

Theres Still Time- view the online catalog and promotional resources

<http://www.eatright.org/resources/national-nutrition-month>

Medicare could soon pay for services to keep diabetes from developing

<https://www.washingtonpost.com/news/to-your-health/wp/2016/03/23/medicare-could-soon-pay-for-services-to-keep-diabetes-from-developing/>

Source: HHS

<http://www.hhs.gov/about/news/2016/03/23/independent-experts-confirm-diabetes-prevention-model-supported-affordable-care-act-saves-money.html>

Related Resources: EAL- Diabetes Prevention

<http://www.andeal.org/topic.cfm?menu=5344>

Diabetes Prevention Legislation

<http://www.eatrightpro.org/resource/advocacy/disease-prevention-and-treatment/diabetes-and-pre-diabetes/diabetes-prevention-legislation>

Sugar unacceptably high in childrens juices & smoothies and should be reduced, researchers argue

<http://www.foodnavigator-usa.com/Manufacturers/Sugar-unacceptably-high-in-children-s-juices-smoothies-research-finds>

Source: *BMJ Open*

<http://bmjopen.bmj.com/content/6/3/e010330>

Related Resource: Nutrition Guidance for Healthy Children Ages 2 to 11 Years

<http://www.eatrightpro.org/resource/practice/position-and-practice-papers/position-papers/nutrition-guidance-for-healthy-children-ages-2-to-11-years>

Merits of fish oil supplements examined

<https://www.sciencedaily.com/releases/2016/03/160323115919.htm>

Source: *Physiological Reports*

<http://physreports.physiology.org/content/4/6/e12715>

Related Resource: *Food & Nutrition Magazine*

<http://www.foodandnutrition.org/Stone-Soup/January-2016/Should-You-Choose-Omega-3-Supplements-to-Lower-Your-Cholesterol/>

Splendas CEO blasts flawed Ramazzini research: Sucralose does not cause cancer

<http://www.foodnavigator-usa.com/Suppliers2/Splenda-CEO-blasts-Ramazzini-sucralose-research-in-letter>

Original research: *International Journal of Occupational and Environmental Health*

<http://www.tandfonline.com/doi/abs/10.1080/10773525.2015.1106075?journalCode=yjoh20>

Related Resource: Use of Nutritive and Nonnutritive Sweeteners

<http://www.eatrightpro.org/resource/practice/position-and-practice-papers/position-papers/use-of-nutritive-and-nonnutritive-sweeteners>

GMO Labeling Law Roils Food Companies

First law in the U.S. requiring mandatory labels is set to go into effect on July 1 in Vermont

<http://www.wsj.com/articles/gmo-labeling-law-roils-food-companies-1458510332>

Related Resource: USDA

<http://www.usda.gov/wps/portal/usda/usdahome?navid=AGRICULTURE&contentid=BiotechnologyFAQs.xml>

Consumers love French fries, but are looking for healthier alternatives

<http://www.foodnavigator-usa.com/Manufacturers/Veggie-fries-have-mass-market-appeal-says-Farmwise>

ClinicalTrials.gov

<http://clinicaltrials.gov/>

ClinicalTrials.gov is a registry of federally and privately supported clinical trials conducted in the United States and around the world. ClinicalTrials.gov gives you information about a trial's purpose, who may participate, locations, and phone numbers for more details.

Examining the Effects of Diet on Health in Prediabetes With an Online Program

<https://clinicaltrials.gov/ct2/show/NCT02188823?term=prediabetes&rank=25>

MedlinePlus: Latest Health News

-Exercise May Keep Your Brain 10 Years Younger, Study Suggests

-Paying for Kidneys Might Boost Donor Rate, Study Says

<https://www.nlm.nih.gov/medlineplus/healthnews.html>

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52. Re: Foundation Message to members 3-16-15

From: Comcast <sandralgill@comcast.net>
To: McClusky, Kathy <KathyMcClusky@IamMorrison.com>
Cc: Don Bradley, M.D. <don.bradley@duke.edu>, Sonja Connor <connors@ohsu.edu>, Elise Smith <easaden@aol.com>, Aida Miles <miles081@umn.edu>, Marcia Kyle <bkyle@roadrunner.com>, Katie Brown <kbrown@eatright.org>, Tracey Bates <traceybatesrd@gmail.com>, Patricia Babjak <PBABJAK@eatright.org>, Evelyn Crayton <craytef@charter.net>, Evelyn Crayton <craytef@aces.edu>, Glenna McCollum <glenna@glennamccollum.com>, DMartin@Burke.k12.ga.us <DMartin@burke.k12.ga.us>, Wolf, Kay <wolf.4@osu.edu>, Mary Russell <pear02@outlook.com>, Nancy Lewis <Nancylewis1000@gmail.com>, Denice Ferko-Adams <denice@healthfirstonline.net>, Catherine Christie <c.christie@unf.edu>, Margaret Garner <mgarner@cchs.ua.edu>, Tracey Bates <tracey.bates@dpi.nc.gov>, Diane Heller <dwheller@mindspring.com>, jean.ragalie-carr@rosedmi.com <jean.ragalie-carr@rosedmi.com>, constancegeiger@cgeiger.net <constancegeiger@cgeiger.net>, eileen.kennedy@tufts.edu <eileen.kennedy@tufts.edu>, carl@learntoeatright.com <carl@learntoeatright.com>, Mary.christ-erwin@porternovelli.com <Mary.christ-erwin@porternovelli.com>, Mary Beth Whalen <Mwhalen@eatright.org>, Terri J. Raymond <tjraymond@aol.com>
Sent Date: May 18, 2015 17:36:03
Subject: Re: Foundation Message to members 3-16-15
Attachment:

Indeed thanks I will join call tomorrow Thurs with my ears open and mouth shut as my mother taught me in first grade...I thank all of you for exceptional respect and courage in what must feel so very draining. I remain hopeful for discourse tomorrow

Sandra

Sent from my iPhone

On Mar 17, 2015, at 9:49 PM, McClusky, Kathy <KathyMcClusky@IamMorrison.com> wrote:

Don, your comments are perfect. Thanks.

From: Don Bradley, M.D. [mailto:don.bradley@duke.edu]

Sent: Tuesday, March 17, 2015 12:35 PM

To: 'Sonja Connor'; McClusky, Kathy

Cc: Elise Smith; Aida Miles; Marcia Kyle; Katie Brown; Tracey Bates; Patricia Babjak; Evelyn Crayton; Evelyn Crayton; Glenna McCollum; DMartin@Burke.k12.ga.us; Wolf, Kay; Mary Russell;

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To quote an RD I respect, "It's all about the moderation."

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don.bradley@duke.edu

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Respectfully and from my heart,

Aida

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Aida Miles, MMSc, RDN, LD, FAND

Director, Coordinated MPH Nutrition - U of Minnesota, School of Public Health - 1300 S 2nd St. Suite 300, Minneapolis, MN 55454

V.Mail: 612-625-5865. email (preferred): miles081@umn.edu -

Academy of Nutrition & Dietetics - Speaker Elect, House of Delegates - Member, Board of Directors - Advisor, Pediatric Nutrition Practice Group

On Tue, Mar 17, 2015 at 5:44 AM, Marcia Kyle <bkyle@roadrunner.com> wrote:

Dear Tracey and BOD,

If not too late to make changes, I agree with the suggestions proposed by Tracey especially the changes in the last three paragraphs.

Marcy

From: Tracey Bates [mailto:traceybatesrd@gmail.com]

Sent: Monday, March 16, 2015 11:32 PM

To: Patricia Babjak

Cc: connors@ohsu.edu; Evelyn Crayton; Evelyn Crayton; Glenna McCollum; DMartin@Burke.k12.ga.us; Wolf, Kay; peark02@outlook.com; Elise Smith; Aida Miles; NancyLewis1000@gmail.com; Denice Ferko-Adams; Catherine Christie; Margaret Garner; Tracey Bates; dwheller@mindspring.com; Marcia Kyle; Don Bradley; Sandra Gill; jean.ragalie-carr@rosedmi.com; McClusky, Kathy; constancegeiger@cgeiger.net; eileen.kennedy@tufts.edu; carl@learntoeatright.com; Mary.christ-erwin@porternovelli.com; Mary Beth Whalen; Terri J. Raymond

Subject: Re: Foundation Message to members 3-16-15

Please see attached some suggested edits for consideration and explanations. Reviewing emails received and comments posted on social media and understanding concerns that have been expressed, I would suggest additional care in how some statements are worded and the information and feelings conveyed.

Healthy regards,

Tracey Bates, MPH, RDN, LDN, FAND

Nutrition Consultant

Board Member and House of Delegates Director - Academy of Nutrition and Dietetics

traceybatesrd@gmail.com

On Mon, Mar 16, 2015 at 6:22 PM, Patricia Babjak <PBABJAK@eatright.org> wrote:

Attached is a draft message we are sending to our members reflecting the issues raised in emails and social media related to the Kraft education initiative as soon as we receive approval from Terri. We will be posting it to the eatrightPRO landing page, all listservs, including those of committees and task forces. A link to this communication will also appear in this week's *Eat Right Weekly*.

Best regards,

Pat

<image001.jpg>

Patricia M. Babjak

Chief Executive Officer

<image002.jpg>

120 S. Riverside Plaza, Suite 2000

Chicago, Illinois 60606-6995

312/899-4856

pbabjak@eatright.org | www.eatright.org

[Twitter](#) | [Facebook](#) | [LinkedIn](#) | [YouTube](#)

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To: Don Bradley, M.D. <don.bradley@duke.edu>, 'Sonja Connor' <connors@ohsu.edu>
Cc: Elise Smith <easaden@aol.com>, Aida Miles <miles081@umn.edu>, Marcia Kyle <bkyle@roadrunner.com>, Katie Brown <kbrown@eatright.org>, Tracey Bates <traceybatesrd@gmail.com>, Patricia Babjak <PBABJAK@eatright.org>, Evelyn Crayton <craytef@charter.net>, Evelyn Crayton <craytef@aces.edu>, Glenna McCollum <glenna@glennamccollum.com>, DMartin@Burke.k12.ga.us <DMartin@burke.k12.ga.us>, Wolf, Kay <wolf.4@osu.edu>, Mary Russell <pear02@outlook.com>, Nancy Lewis <Nancylewis1000@gmail.com>, Denice Ferko-Adams <denice@healthfirstonline.net>, Catherine Christie <c.christie@unf.edu>, Margaret Garner <mgarner@cchs.ua.edu>, Tracey Bates <tracey.bates@dpi.nc.gov>, Diane Heller <dwheller@mindspring.com>, Sandra Gill <sandragill@comcast.net>, jean.ragalie-carr@rosedmi.com <jean.ragalie-carr@rosedmi.com>, constancegeiger@cgeiger.net <constancegeiger@cgeiger.net>, eileen.kennedy@tufts.edu <eileen.kennedy@tufts.edu>, carl@learntoeatright.com <carl@learntoeatright.com>, Mary.christ-erwin@porternovelli.com <Mary.christ-erwin@porternovelli.com>, Mary Beth Whalen <Mwhalen@eatright.org>, Terri J. Raymond <tjraymond@aol.com>
Sent Date: Mar 17, 2015 21:49:58
Subject: RE: Foundation Message to members 3-16-15
Attachment:

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Sent: Monday, March 16, 2015 11:32 PM

To: Patricia Babjak

Cc: connors@ohsu.edu; Evelyn Crayton; Evelyn Crayton; Glenna McCollum; DMartin@Burke.k12.ga.us; Wolf, Kay; peark02@outlook.com; Elise Smith; Aida Miles; Nancylewis1000@gmail.com; Denice Ferko-Adams; Catherine Christie; Margaret Garner; Tracey Bates; dwheller@mindspring.com; Marcia Kyle; Don Bradley; Sandra Gill; jean.ragalie-carr@rosedmi.com; McClusky, Kathy; constancegeiger@cgeiger.net; eileen.kennedy@tufts.edu; carl@learntoeatright.com; Mary.christ-erwin@porternovelli.com; Mary Beth Whalen; Terri J. Raymond

Subject: Re: Foundation Message to members 3-16-15

Please see attached some suggested edits for consideration and explanations. Reviewing emails received and comments posted on social media and understanding concerns that have been expressed, I would suggest additional care in how some statements are worded and the information and feelings conveyed.

Healthy regards,

Tracey Bates, MPH, RDN, LDN, FAND

Nutrition Consultant

Board Member and House of Delegates Director - Academy of Nutrition and Dietetics

traceybatesrd@gmail.com

On Mon, Mar 16, 2015 at 6:22 PM, Patricia Babjak <PBABJAK@eatright.org> wrote:

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Best regards,

Pat

<image001.jpg>

Patricia M. Babjak

Chief Executive Officer

<image002.jpg>

120 S. Riverside Plaza, Suite 2000

Chicago, Illinois 60606-6995

312/899-4856

pbabjak@eatright.org | www.eatright.org

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<http://compass-usa.com/Pages/Disclaimer.aspx>.

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54. RE: Foundation Message to members 3-16-15

From: Don Bradley, M.D. <don.bradley@duke.edu>
To: 'Sonja Connor' <connors@ohsu.edu>, McClusky, Kathy <KathyMcClusky@IamMorrison.com>
Cc: Elise Smith <easaden@aol.com>, Aida Miles <miles081@umn.edu>, Marcia Kyle <bkyle@roadrunner.com>, Katie Brown <kbrown@eatright.org>, Tracey Bates <traceybatesrd@gmail.com>, Patricia Babjak <PBABJAK@eatright.org>, Evelyn Crayton <craytef@charter.net>, Evelyn Crayton <craytef@aces.edu>, Glenna McCollum <glenna@glennamccollum.com>, DMartin@Burke.k12.ga.us <DMartin@burke.k12.ga.us>, Wolf, Kay <wolf.4@osu.edu>, Mary Russell <pear02@outlook.com>, Nancy Lewis <Nancylewis1000@gmail.com>, Denice Ferko-Adams <denice@healthfirstonline.net>, Catherine Christie <c.christie@unf.edu>, Margaret Garner <mgarner@cchs.ua.edu>, Tracey Bates <tracey.bates@dpi.nc.gov>, Diane Heller <dwheller@mindspring.com>, Sandra Gill <sandralgill@comcast.net>, jean.ragalie-carr@rosedmi.com <jean.ragalie-carr@rosedmi.com>, constancegeiger@cgeiger.net <constancegeiger@cgeiger.net>, eileen.kennedy@tufts.edu <eileen.kennedy@tufts.edu>, carl@learntoeatright.com <carl@learntoeatright.com>, Mary.christ-erwin@porternovelli.com <Mary.christ-erwin@porternovelli.com>, Mary Beth Whalen <Mwhalen@eatright.org>, Terri J. Raymond <tjraymond@aol.com>
Sent Date: Mar 17, 2015 12:35:06
Subject: RE: Foundation Message to members 3-16-15
Attachment:

All,

I've followed the prolific email trail regarding the "Kraft crunch" [my term] over the last week or so. As a public member of the Board, I wonder how **clients/patients/consumers** view the addition of the AND logo on Kraft singles. Do they believe the logo represents an endorsement? Do they care? Does it alter a consumer's view of the Academy or RDs/DTRs credibility? They may, they may not.

I frequently tell my story about taking Lisa Hark, the RD who starred in the US version of the TV show, "Honey, we're killing the kids" (You can Google it) to dinner prior to a speaking engagement for a "State of Preventive Health Summit". My concern was that I would need to order sprouts, lettuce, yogurt, and tofu for dinner (kale wasn't in fashion then) to keep from being derided by this apparent food police. Her most recent episode called for junk food-eating 8 and 11 year olds to immediately switch to Brussel sprouts and asparagus. I made sure she ordered first, and to my

relief, she selected lamb chops with mint jelly, a baked potato with sour cream and butter, a salad, and a dessert. When I asked her how her dinner selection fit with her TV show, she replied, “It’s all about moderation.” My respect for this dietician rose exponentially.

My point here is that at least this consumer looks for nutritionists to provide practical advice on how real people in the real world can eat a healthy diet.

That said, I don’t have Kraft singles in my refrigerator (I prefer real cheese), but I certainly don’t condemn those who do, especially those who have kids (Aren’t you relieved, Aida?)

I’m not surprised by “journalists” misrepresenting facts in a story to make a personal point. It’s disappointing, but not surprising, and I would have expected better from the New York Times.

I’m also not surprised that a segment of nutritionists/AND members are upset- no, outraged- that this action by the AND organization that represents them (and by extension their professional identity) has besmirched them by working with a corporate giant. We had this discussion at the Board meeting, and the topic was at least peripherally presented at FNCE.

So fine, let’s talk about it [again]. I absolutely agree that we need to listen to AND members carefully and authentically. We also need to understand what proportion of the membership they represent, and how rigorous our dietary standards and principles should be.

More importantly, let’s think through how our customers view this event. Some damage has been done by a careless [being kind] reporter, but I doubt it will be the end of the world.

On the other hand, there may be consumers out there like me who are glad that nutritionists aren’t riding around on their high horses, demanding that we all eat high-priced, organically-farmed, free range, humanely produced goat or sheep cheese.

Finally, I would like for us to consider as AND Board members our duty to protect the brand **AND** our fiduciary duty to keep the Academy and the Foundation viable. We can “repeal the seal”, though at this point I don’t expect complaining members to be happy. We also need to think through what backing out of Kraft support for the Foundation will do to future opportunities for external support.

Could we have planned better for this support deal? Maybe.

Could we have anticipated a NYT reporter presenting such an inaccurate representation?
Probably not, unless you're a cynic like me.

Let's talk about it with our members. Let's work to get an accurate representation of the relationship with Kraft out in the media. Let's see what our customers think and whether they care. But let's avoid knee-jerk reactions.

To quote an RD I respect, "It's all about the moderation."

Don

Don W Bradley, MD, MHS-CL

Department of Community and Family Medicine

Associate Consulting Professor

Senior Advisor Practical Playbook

DUMC 2914

Durham NC 27710

Hanes House 336

919-681-3184

don.bradley@duke.edu

From: Sonja Connor [mailto:connors@ohsu.edu]

Sent: Tuesday, March 17, 2015 10:06 AM

To: McClusky, Kathy

Cc: Elise Smith; Aida Miles; Marcia Kyle; Katie Brown; Tracey Bates; Patricia Babjak; Evelyn Crayton; Evelyn Crayton; Glenna McCollum; DMartin@Burke.k12.ga.us; Wolf, Kay; Mary Russell; Nancy Lewis; Denice Ferko-Adams; Catherine Christie; Margaret Garner; Tracey Bates; Diane

Heller; Don Bradley, M.D.; Sandra Gill; jean.ragalie-carr@rosedmi.com;
constancegeiger@cgeiger.net; eileen.kennedy@tufts.edu; carl@learntoeatright.com; Mary.christ-
erwin@porternovelli.com; Mary Beth Whalen; Terri J. Raymond

Subject: Re: Foundation Message to members 3-16-15

I agree. Thanks Aida and Elise. Am thinking the Board may need to talk. I will be in touch.

Sonja

Sent from my iPhone

On Mar 17, 2015, at 6:54 AM, McClusky, Kathy <KathyMcClusky@IamMorrison.com> wrote:

Aida and Elise...I had these same conversations (well, not word for word, but “essentially the same”) with several people yesterday. Very well stated and well summarized.

From: Elise Smith [mailto:easaden@aol.com]

Sent: Tuesday, March 17, 2015 9:20 AM

To: Aida Miles

Cc: Marcia Kyle; Katie Brown; Tracey Bates; Patricia Babjak; Sonja Connor; Evelyn Crayton;
Evelyn Crayton; Glenna McCollum; DMartin@Burke.k12.ga.us; Wolf, Kay; Mary Russell; Nancy
Lewis; Denice Ferko-Adams; Catherine Christie; Margaret Garner; Tracey Bates; Diane Heller;
Don Bradley; Sandra Gill; jean.ragalie-carr@rosedmi.com; McClusky, Kathy;
constancegeiger@cgeiger.net; eileen.kennedy@tufts.edu; carl@learntoeatright.com; Mary.christ-
erwin@porternovelli.com; Mary Beth Whalen; Terri J. Raymond

Subject: Re: Foundation Message to members 3-16-15

Well said Aida. I agree with all she has said. We need to step back and wait for the conversation. We need to truly listen to the involved member and stop telling ourselves that it is a small minority. At this time I would encourage the Foundation to rethink the Monsanto decision.

Elise

Sent from my iPad

On Mar 17, 2015, at 7:58 AM, Aida Miles <miles081@umn.edu> wrote:

Respectfully, I agree with Marcy and Tracey that if there is time, the content edits might help.

I am at NDEP 1. **Thank YOU Pat, because up to the 11th hour she was supporting me and helping me be ready for the BOD presentation and Q and A.** I felt that I had what I needed to address questions. This was on Sunday and Pat and her team were working ALL WEEKEND on this. I am so grateful to Pat and our amazing staff!

The only questions I received during the Q a A were about this (NOT my presentation). Many had not heard anything (they were traveling to NDEP when this "broke"), but many had and the anger in the room was evident. I was able to remind them that I was a human being and that I respected them, and needed them to respect me. They didn't crucify me and have been very polite since then. But I have heard of nothing else during personal interactions and I am glad they feel free to talk through it and express how they feel.

Everyone here and many people who are now emailing have already heard that it is not a seal, not endorsement. For them, it DOESN'T MATTER, it is about public perception, and they still see it as "Why Kraft, Why singles." To the best of my ability I have clarified that, without them feeling any better about it, but they have listened politely and I have also been all ears. People want to be heard and my duty is to hear them out.

Another issue is that they do not understand WHY this was done before the HOD spring meeting. In their eyes, that is disrespectful. I have also explained that this process had been in the works with the Foundation for a LONG time and that our timelines are different. This also is not encountered with any positive feedback.

A few people heard Sonja at FNCE and the assurance she gave members that we HEAR them and that she had appointed a task force to look at sponsorship. They want to know WHY this happened before the task force deliberated AFTER the HOD meeting. Telling them that the Foundation's timeline and discussions had been going on for over a year and that the release is unrelated, has also not produced peace or satisfaction.

There are 2 delegates here, who each have received over 100 personal emails from members complaining. I imagine most are identical, yet they still are concerned and handling it very maturely and diplomatically, I am proud of them and all our delegates.

Dear Board, I think this has moved from educating the members and being appaled that they would believe the NYT, to an issue of great dissatisfaction with corporate sponsorship, a very sensitive issue and one that we know members are sensitive about, some super sensitive.

I realize I am in California, the land of fresh and un-processed. I may be the only one here adding Splenda to my coffee, eating a processed bar as a snack, and drinking Diet Pepsi. I know I am in a sensitive environment. But I do believe this issue touched a RAW nerve with MANY members who consider sponsorship as the area they resent the most about membership.

Lets keep that in mind. Lets respect and hear them out. They don't want or deserve a pat on the head. And please, let's not announce Monsanto any time soon.

Respectfully and from my heart,

Aida

A note of humor- someone asked me if it was in my refrigerator (expecting a "no!"), and was taken aback when I said YES, and I explained why I have singles and ff-singles always in my fridge - singles melts GREAT in grits and I married a Georgia boy, and I have eaten FF singles since they came out... eons ago, I have high cholesterol and I like them.

Aida Miles, MMSc, RDN, LD, FAND

Director, Coordinated MPH Nutrition - U of Minnesota, School of Public Health - 1300 S 2nd St. Suite 300, Minneapolis, MN 55454

V.Mail: 612-625-5865. email (preferred): miles081@umn.edu -

Academy of Nutrition & Dietetics - Speaker Elect, House of Delegates - Member, Board of Directors - Advisor, Pediatric Nutrition Practice Group

On Tue, Mar 17, 2015 at 5:44 AM, Marcia Kyle <bkyle@roadrunner.com> wrote:

Dear Tracey and BOD,

If not too late to make changes, I agree with the suggestions proposed by Tracey especially the changes in the last three paragraphs.

Marcy

From: Tracey Bates [mailto:traceybatesrd@gmail.com]

Sent: Monday, March 16, 2015 11:32 PM

To: Patricia Babjak

Cc: connors@ohsu.edu; Evelyn Crayton; Evelyn Crayton; Glenna McCollum; DMartin@Burke.k12.ga.us; Wolf, Kay; peark02@outlook.com; Elise Smith; Aida Miles; NancyLewis1000@gmail.com; Denice Ferko-Adams; Catherine Christie; Margaret Garner; Tracey Bates; dwheller@mindspring.com; Marcia Kyle; Don Bradley; Sandra Gill; jean.ragalie-carr@rosedmi.com; McClusky, Kathy; constancegeiger@cgeiger.net; eileen.kennedy@tufts.edu; carl@learntoeatright.com; Mary.christ-erwin@porternovelli.com; Mary Beth Whalen; Terri J. Raymond

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Sent Date: Mar 17, 2015 08:58:20
Subject: Re: Foundation Message to members 3-16-15
Attachment: [image002.jpg](#)
[image001.jpg](#)

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Nutrition Consultant

Board Member and House of Delegates Director - Academy of Nutrition and Dietetics
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Pat

Patricia M. Babjak

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Chicago, Illinois 60606-6995

312/899-4856

pbabjak@eatright.org | www.eatright.org

[Twitter](#) | [Facebook](#) | [LinkedIn](#) | [YouTube](#)

56. Fwd: SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards

From: Donna Martin <dmartin@burke.k12.ga.us>
To: Brianna Dumas <bdumas@burke.k12.ga.us>
Sent Date: Jul 16, 2014 15:18:13
Subject: Fwd: SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards
Attachment: [SP_53_2014_Attachment_Transition_of_Foods_and_Foods_of_Minimal_Nutritional_Value_to_Smart_Snacks_in_School_Standards.pdf](#)
[TEXT.htm](#)

FY

Donna S. Martin, EdS, RDN, LD, SNS, FAND
Director School Nutrition Program
Burke County Board of Education
789 Burke Veterans Parkway
Waynesboro, GA 30830

706-554-5393 (office)

706-554-5655 (fax)

DMartin@Burke.k12.ga.us

"USDA Healthier US School Challenge GOLD award recipient"

|

>>> Nancy Rice <NRice@doe.k12.ga.us> 7/15/2014 10:14 AM >>>

Please read the attached USDA numbered memorandum. If you have questions, please call your area consultant.

Thank you.

Nancy Rice, M.Ed., RD, LD, SNS
State Director, School Nutrition Division
Georgia Department of Education
1662 Twin Towers East
205 Jesse Hill, Jr. Drive, SE
Atlanta, GA 30334
Phone: 404-651-6600

FAX 404-463-3825

Email: nrice@doe.k12.ga.us

Website: <http://gadoe.org>

"Making Education Work for All Georgians"

"USDA is an equal opportunity provider and employer."

This institution is an equal opportunity employer.

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Sent Date: Jul 16, 2014 15:18:13
Subject: Fwd: SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards
Attachment: [TEXT.htm](#)
[SP_53_2014_Attachment_Transition_of_Foods_and_Foods_of_Minimal_Nutritional_Value_to_Smart_Snacks_in_School_Standards.pdf](#)

FY

Donna S. Martin, EdS, RDN, LD, SNS, FAND
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789 Burke Veterans Parkway
Waynesboro, GA 30830

706-554-5393 (office)

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58. SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards

From: Nancy Rice <NRice@doe.k12.ga.us>
To: dmartin@burke.k12.ga.us
Cc: FBO - School Nutrition <FBO-SchoolNutrition@doe.k12.ga.us>
Sent Date: Jul 15, 2014 10:15:43
Subject: SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards
Attachment: [SP 53-2014 Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards.pdf](#)
[SP 53-2014 Attachment - Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards.pdf](#)

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Thank you.

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59. SP 51-2014 Eligibility Effective date for Directly Certified Students and SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards

From: Nancy Rice <NRice@doe.k12.ga.us>
To: dmartin@burke.k12.ga.us
Cc: FBO - School Nutrition <FBO-SchoolNutrition@doe.k12.ga.us>
Sent Date: Jul 02, 2014 13:48:39
Subject: SP 51-2014 Eligibility Effective date for Directly Certified Students and SP 53-2014: Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards
Attachment: [SP 53-2014 Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards.pdf](#)
[SP 53-2014 Attachment - Transition of Foods and Foods of Minimal Nutritional Value to Smart Snacks in School Standards.pdf](#)
[SP 51-2014 Eligibility Effective Date for Directly Certified Students.pdf](#)

Good afternoon:

Please read and comply with the following USDA Memoranda:

SP 51 addresses inquiries regarding flexibility in determining the effective date of eligibility for students who are directly certified to receive free meals or free milk in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), and the Special Milk Program (SMP). The following clarifications are consistent with the flexibility provided for determining the effective date of eligibility for applications in policy memorandum SP 11-2014, Effective Date of Free or Reduced Price Meal Eligibility Determinations (December 3, 2013). Again, we hope to have the Direct Certified list to you by mid-July.

SP 53 is to inform you again, that all Foods of Minimal Nutritional Value exemptions ended on June 30, 2014. Therefore, the list that is attached, Exemptions Under the Competitive Foods Regulation, became obsolete yesterday, July 1, 2014.

Thank you.

Please Note: SP 52 is a State Agency only memorandum.

Nancy Rice, M.Ed., RD, LD, SNS

State Director, School Nutrition Division

Georgia Department of Education

1662 Twin Towers East

205 Jesse Hill, Jr. Drive, SE

Atlanta, GA 30334

Phone: 404-651-6600

FAX 404-463-3825

Email: nrice@doe.k12.ga.us

Website: <http://gadoe.org>

"Making Education Work for All Georgians"

"USDA is an equal opportunity provider and employer."

This institution is an equal opportunity employer.

60. Donna , Bonus points are sprouting in May

From: Foodservice Rewards <customerservice@foodservicerewards.com>
To: dmartin@burke.k12.ga.us
Sent Date: Apr 24, 2013 12:19:02
Subject: Donna , Bonus points are sprouting in May
Attachment:

Hi Donna , Your Point Balance is: 24780

Enter Codes | Shop Rewards

Earn bonus points by participating in these exciting promotions! To view a full list of promotions click here.

EARN THOUSANDS OF BONUS POINTS WHEN YOU RACE FOR REWARDS WITH GENERAL MILLS!

TRIO is dishing up a sweepstakes, bonus points, and business building ideas. Sign up today and begin earning Bonus Points each month in 2013.

There's never been a better time to try **Liquid Whipped Toppings[®]** from Rich Products. Earn **1,000 Bonus Points** for just **1 case!!**

EARN BONUS POINTS on Pierce Chicken Wing Dings and Wing-Zings, the best-selling wings in foodservice.

EARN UP TO 1,400 BONUS POINTS FOR REDEEMING P&G PROFESSIONAL CLEANING PRODUCTS!

EARN HUNDREDS OF BONUS POINTS WHEN YOU REDEEM KRAFT YES PACK 4/1 GALLON!

EARN UP TO 200 BONUS POINTS ON YOUR FIRST CASE OF KRAFT MAYO WITH OLIVE OIL! EARN TRIPLE POINTS ON ALL CASES AFTER!

EARN UP TO 900 BONUS POINTS WHEN YOU REDEEM SPLENDA NO CALORIE SWEETNER PRODUCTS!

TRIPLE POINTS on Burgers from AdvancePierre Foods May 1–June 30!

Through June 30, 2013, redeem 2 cases of *Steak-EZE[®] BreakAway[®]* Chicken PLUS 3 cases of *Steak-EZE BreakAway* Beef and earn 500 BONUS POINTS!

EARN 250 BONUS POINTS WHEN YOU REDEEM KING & PRINCE SUSHI BOB KIT FOR THE FIRST TIME!

EARN BONUS POINTS ON ALL PARTICPATING KING & PRINCE SEAFOOD FOODSERVICE REWARDS PRODUCTS!

Turn new neighbors into loyal customers with personalized letters and gift certificates... plus earn **5,000 Bonus Points** when you mention this email!

Create same-day demand for your products and services with instant text messages... PLUS **earn 5,000 Bonus Points** when you mention this email!!

Build relationships and drive retail sales with today's hottest online marketing tools... PLUS **earn 5,000 Bonus Points** when you mention this email!

Transform casual customers into frequent buyers with irresistible email offers... PLUS **earn 5,000 Bonus Points** when you mention this email!

Convert neighbors to buyers with a birthday greeting and gift for their special day... plus **earn 5,000 Bonus Points** when you mention this email!!

MARS joins FSR! Earn points on chopped pieces of your favorite MARS candy brands. Plus, **Earn 100 Bonus Points** on your 1st case between 2/15 & 5/15!
EARN TRIPLE POINTS ON EVERY CASES OF SELECTED OLD CALIFORNIA PRODUCTS!
Try the new Brew City Mac 'N Jack Brew Bites™ - premium ingredients, beer battered, 500 Bonus Points on your 1st case and Double Points after that.

Click through to read more about what's new.

Use your Foodservice Rewards points to pay for registration to the 2013 NRA Show.

May 18-21, 2013 | Chicago, IL

Redeem your Foodservice Rewards points to help pay for ACF conferences, conventions, events and membership fees.

More ways to earn! Click through, below, to learn how.

Earn **750 Bonus Points NOW** with a chance at **50,000 MORE** if you qualify for and complete this survey from Technomic!

Earn **700 Bonus Points NOW** with a chance at **25,000 MORE** if you qualify for & complete this survey from Technomic. Earn 50 points just for trying!

Earn points or discounts with these participating service partners.

To ensure delivery of ExtraPoints eNewsletters in the future, please add **customerservice@foodservicerewards.com** to your safe list.

If your email application cannot properly display this message please **click here** to view your promotions on **www.foodservicerewards.com**.

61. Spring into our new Promotions

From: Foodservice Rewards <customerservice@foodservicerewards.com>
To: dmartin@burke.k12.ga.us
Sent Date: Apr 10, 2013 12:16:32
Subject: Spring into our new Promotions
Attachment:

Hi Donna , Your Point Balance is: 24380

Enter Codes | Shop Rewards

Earn bonus points by participating in these exciting promotions! To view a full list of promotions [click here](#).

EARN THOUSANDS OF BONUS POINTS WHEN YOU RACE FOR REWARDS WITH GENERAL MILLS!

TRIO is dishing up a sweepstakes, bonus points, and business building ideas. Sign up today and begin earning Bonus Points each month in 2013.

MINOR'S® starts the new year with THOUSANDS of Bonus Points. Inspire your menu, keep your patrons coming back, and maximize your bonus points.

There's never been a better time to try **Liquid Whipped Toppings®** from Rich Products. Earn **1,000 Bonus Points** for just **1 case!!**

EARN BONUS POINTS on Pierce Chicken Wing Dings and Wing-Zings, the best-selling wings in foodservice.

EARN UP TO 1,400 BONUS POINTS FOR REDEEMING P&G PROFESSIONAL CLEANING PRODUCTS!

EARN THOUSANDS OF BONUS POINTS WHEN YOU STRETCH YOUR CLEANING WITH PROCTER & GAMBLE!

EARN **HUNDREDS OF BONUS POINTS** WHEN YOU REDEEM **KRAFT YES PACK 4/1 GALLON!**

EARN UP TO **200 BONUS POINTS** ON YOUR FIRST CASE OF KRAFT MAYO WITH OLIVE OIL! EARN **TRIPLE POINTS** ON ALL CASES AFTER!

EARN **100 BONUS POINTS** FOR TRYING OUR NEW PRODUCT, **LAND O'LAKES REDUCED CREAM BASE!**

EARN UP TO 900 BONUS POINTS WHEN YOU REDEEM SPLENDA NO CALORIE SWEETNER PRODUCTS!

Through June 30, 2013, redeem 2 cases of **Steak-EZE® BreakAway®** Chicken PLUS 3 cases of **Steak-EZE BreakAway** Beef and earn 500 BONUS POINTS!

Earn **up to 450 Bonus Points** with participating **Icelandic Brand** products from High Liner Foods. Place your order today!

EARN **BONUS POINTS** ON ALL PARTICIPATING **KING & PRINCE SEAFOOD** FOODSERVICE REWARDS PRODUCTS!

EARN **250 BONUS POINTS** WHEN YOU REDEEM **KING & PRINCE SUSHI BOB KIT** FOR THE **FIRST TIME!**

Transform casual customers into frequent buyers with irresistible email offers... PLUS earn **5,000 Bonus Points** when you mention this email!

Turn new neighbors into loyal customers with personalized letters and gift certificates... plus earn **5,000 Bonus Points** when you mention this email!

Create same-day demand for your products and services with instant text messages... PLUS **earn 5,000 Bonus Points** when you mention this email!!

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MARS joins FSR! Earn points on chopped pieces of your favorite MARS candy brands. Plus, **Earn 100 Bonus Points** on your 1st case between 2/15 & 5/15!

EARN TRIPLE POINTS ON EVERY CASES OF SELECTED OLD CALIFORNIA PRODUCTS!

Try the new Brew City Mac 'N Jack Brew Bites™ - premium ingredients, beer battered, 500 Bonus Points on your 1st case and Double Points after that.

IT'S A POINT-A-PALOOZA... AND YOU'RE INVITED!

ENTER ANY PRODUCT CODE TO REACH YOUR GOAL

Click through to read more about what's new.

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May 18-21, 2013 | Chicago, IL

Redeem your Foodservice Rewards points to help pay for ACF conferences, conventions, events and membership fees.

More ways to earn! Click through, below, to learn how.

Earn **500 Bonus Points NOW** with a chance at **25,000 More** Later by qualifying for and completing this survey from Technomic!

Earn **750 Bonus Points NOW** with a chance at **20,000 More** if you qualify for and complete this survey on sauces, dressings, & condiments from Technomic!

Earn **600 Bonus Points NOW** with a chance at **25,000 More** later if you qualify for and complete the **beverage survey** from Technomic!

Earn points or discounts with these participating service partners.

To ensure delivery of ExtraPoints eNewsletters in the future, please add **customerservice@foodservicerewards.com** to your safe list.

If your email application cannot properly display this message please **click here** to view your promotions on **www.foodservicerewards.com**.

62. It's not too late to get lucky!

From: Foodservice Rewards <customerservice@foodservicerewards.com>
To: dmartin@burke.k12.ga.us
Sent Date: Mar 27, 2013 12:20:15
Subject: It's not too late to get lucky!
Attachment:

Hi Donna , Your Point Balance is: 23915

Enter Codes | Shop Rewards

Earn bonus points by participating in these exciting promotions! To view a full list of promotions click here.

EARN THOUSANDS OF BONUS POINTS WHEN YOU RACE FOR REWARDS WITH GENERAL MILLS!

TRIO is dishing up a sweepstakes, bonus points, and business building ideas. Sign up today and begin earning Bonus Points each month in 2013.

MINOR'S® starts the new year with THOUSANDS of Bonus Points. Inspire your menu, keep your patrons coming back, and maximize your bonus points.

500 Bonus Points are YOURS for **each** of the participating Rich's breakfast products you try for the 1st time before March 31! Click for Details

EARN BONUS POINTS on Pierce Chicken Wing Dings and Wing-Zings, the best-selling wings in foodservice.

EARN TRIPLE POINTS on every case of Pierce Chicken® Dip-Stix®, the new handheld menu item sure to satisfy your customers' cravings!

EARN THOUSANDS OF BONUS POINTS WHEN YOU STRETCH YOUR CLEANING WITH PROCTER & GAMBLE!

EARN UP TO 200 BONUS POINTS ON YOUR FIRST CASE OF KRAFT MAYO WITH OLIVE OIL! EARN TRIPLE POINTS ON ALL CASES AFTER!

EARN 100 BONUS POINTS FOR TRYING OUR NEW PRODUCT, LAND O'LAKES REDUCED CREAM BASE!

EARN UP TO 900 BONUS POINTS WHEN YOU REDEEM SPLENDA NO CALORIE SWEETNER PRODUCTS!

Through June 30, 2013, redeem 2 cases of *Steak-EZE® BreakAway®* Chicken PLUS 3 cases of *Steak-EZE BreakAway* Beef and earn 500 BONUS POINTS!

Earn QUADRUPLE POINTS on *Steak-EZE® BreakAway®* Corned Beef on *St. Pat-EZE™* Day!

QUADRUPLE POINTS on *Graham Snackers®* — Perfect for Breakfast or Any Meal of the Day!

Earn **up to 450 Bonus Points** with participating **Icelandic Brand** products from High Liner Foods. Place your order today!

SUSHI HAS NEVER BEEN SO EASY! START EARNING POINTS ON KING & PRINCE'S SUSHI BOB!

EARN UP TO 850 BONUS POINTS FROM KING & PRINCE DURING LENT!

Pork from Clemens Food Group joins Foodservice Rewards. Celebrate with TRIPLE POINTS on bacon, sausage, ham, tenderloins and chops.

Convert neighbors to buyers with a birthday greeting and gift for their special day... plus **earn 5,000 Bonus Points** when you mention this email!!

Transform casual customers into frequent buyers with irresistible email offers... PLUS earn **5,000 Bonus Points** when you mention this email!

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EARN TRIPLE POINTS ON EVERY CASES OF SELECTED OLD CALIFORNIA PRODUCTS!

Try the new Brew City Mac 'N Jack Brew Bites™ - premium ingredients, beer battered, 500 Bonus Points on your 1st case and Double Points after that.

IT'S A POINT-A-PALOOZA... AND YOU'RE INVITED!

ENTER ANY PRODUCT CODE TO REACH YOUR GOAL

Click through to read more about what's new.

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If your email application cannot properly display this message please **click here** to view your promotions on **www.foodservicerewards.com**.

63. Get Lucky. Earn Extra Points.

From: Foodservice Rewards <customerservice@foodservicerewards.com>
To: dmartin@burke.k12.ga.us
Sent Date: Mar 13, 2013 12:21:24
Subject: Get Lucky. Earn Extra Points.
Attachment:

Hi Donna , Your Point Balance is: 23145

Enter Codes | Shop Rewards

Earn bonus points by participating in these exciting promotions! To view a full list of promotions click here.

EARN THOUSANDS OF BONUS POINTS WHEN YOU RACE FOR REWARDS WITH GENERAL MILLS!

MINOR'S® starts the new year with THOUSANDS of Bonus Points. Inspire your menu, keep your patrons coming back, and maximize your bonus points.

500 Bonus Points are YOURS for **each** of the participating Rich's breakfast products you try for the 1st time before March 31! Click for Details

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EARN TRIPLE POINTS on every case of Pierce Chicken® Dip-Stix®, the new handheld menu item sure to satisfy your customers' cravings!

EARN THOUSANDS OF BONUS POINTS WHEN YOU STRETCH YOUR CLEANING WITH PROCTER & GAMBLE!

EARN UP TO 200 BONUS POINTS ON YOUR FIRST CASE OF KRAFT MAYO WITH OLIVE OIL! EARN TRIPLE POINTS ON ALL CASES AFTER!

EARN 100 BONUS POINTS FOR TRYING OUR NEW PRODUCT, LAND O'LAKES REDUCED CREAM BASE!

EARN UP TO 900 BONUS POINTS WHEN YOU REDEEM SPLENDA NO CALORIE SWEETNER PRODUCTS!

Earn **QUADRUPLE POINTS** on *Steak-EZE® BreakAway®* Corned Beef on *St. Pat-EZE™* Day!
QUADRUPLE POINTS on *Graham Snackers®* — Perfect for Breakfast or Any Meal of the Day!

Earn **up to 450 Bonus Points** with participating **Icelandic Brand** products from High Liner Foods. Place your order today!

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SUSHI HAS NEVER BEEN SO EASY! START EARNING POINTS ON KING & PRINCE'S SUSHI BOB!

Pork from Clemens Food Group joins Foodservice Rewards. Celebrate with **TRIPLE POINTS** on bacon, sausage, ham, tenderloins and chops.

Convert neighbors to buyers with a birthday greeting and gift for their special day... plus **earn 5,000 Bonus Points** when you mention this email!!

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IT'S A POINT-A-PALOOZA... AND YOU'RE INVITED!

ENTER ANY PRODUCT CODE TO REACH YOUR GOAL

Click through to read more about what's new.

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May 18-21, 2013 | Chicago, IL

Anything4Restuarants.com and FSR join up to provide additional value for Foodservice Professionals

Redeem your Foodservice Rewards points to help pay for ACF conferences, conventions, events and membership fees.

More ways to earn! Click through, below, to learn how.

Earn **600 Bonus Points** NOW with a chance at **20,000 More** LATER by qualifying for and completing this survey from Technomic!

Earn points or discounts with these participating service partners.

To ensure delivery of ExtraPoints eNewsletters in the future, please add **customerservice@foodservicerewards.com** to your safe list.

If your email application cannot properly display this message please **click here** to view your promotions on **www.foodservicerewards.com**.

64. Mia Jang, Ph.D.'s new photo, and other updates from your network

From: LinkedIn Updates <messages-noreply@linkedin.com>
To: Donna Martin, EdS, RD, LD, SNS <dmartin@burke.k12.ga.us>
Sent Date: Feb 01, 2013 01:11:31
Subject: Mia Jang, Ph.D.'s new photo, and other updates from your network
Attachment:

What are your connections up to?

Stay on top of what's happening in your network.
See all updates

PROFILE CHANGES IN YOUR NETWORK [Update your profile](#)

Mia Jang, Ph.D. has uploaded a new profile picture

[Update your photo](#)

Timothy Cipriano has uploaded a new profile picture

[Update your photo](#)

Liz Marr, MS, RD has added a skill: Recipes

[Comment](#)

.

[See updated profile](#)

Ioannis Dimakopoulos has added skills: Heart Disease, Medical Nutrition Therapy, Weight Management, and 4 more

Comment

.

See updated profile

Megrette Fletcher has an updated profile (Expertise)

Comment

.

See updated profile

Isabella Camargo, MS, Nutritionist/Dietitian has an updated profile (Industry, Headline, Experience)

Comment

.

See updated profile

Lois Moss-Barnwell, MS,RD,LDN,CDE has added a certification: Certified Diabetes Educator

Comment

.

See updated profile

WHAT YOUR NETWORK IS SAYING

Becky Dörner Does your staff know how to obtain and document accurate heights and weights in your facility? <http://ow.ly/hdjIz>

How to Take Accurate Heights and Weights - N4

This inservice provides many of the tools you need to train your staff on how to obtain and document accurate heights and weights in your facility: Resources: o The Resource section provides resources to assist with...

Comment

Dr Robert Lewis

2013 FAME Award Winners: A Photo Gallery

GOLDEN STAR: Melanie Konarik, MS, SNS, FSD for the Houston Spring ISD (3rd from l.), took the top honor in the annual FAME awards program. Flanking her (l. to r.): Basic American's Jennifer McKenzie-Muell; Schwan's Mary...

Comment

Victoria Quaid Weaver MS RD LD MA Atlanta is # 1 on the list of Top 10 Destinations in the U.S. for the 3rd year in a row! I love living in Atlanta:)

Top 10 Moving Destinations in the U.S.

More than 36 million Americans relocated in 2012. Find out where they moved.

Comment

Megrette Fletcher Curious about mindful eating? Here are 8 wonderful resources to consider. There are just so many I have decided to quote Inigo Montoya, my favorite character from the movie The Princess Bride "Let me 'splain. [pause] No, there is too much. Let me sum up." Enjoy!

New resources, tools, workshop to learn more about Mindful Eating?

You become what you think. If you're not getting the results you want, ask yourself what you were thinking first. Whether you're aware of it or not, you have a mental tape running constantly that affects your moods and...

Comment

Mary Grazen-Browne I talk about this a lot - get off the artificial sugars- they can cause a lot of problems for stomach upset to headaches. Stevia is the non caloric sweetener of choice.

A Complete Guide To Sweeteners

This is a complete guide to all sweeteners and discusses the side effects of artificial sweeteners such as splenda, sucralose, aspartame and nutrisweet. This guide also goes into different natural sweeteners such as agave,...

Comment

Isabella Camargo, MS, Nutritionist/Dietitian and 297 others are now following Christopher Elliott's public shares

Christopher Elliott

Reader advocate for National Geographic Traveler, Tribune Media Services and The Washington Post.

Would You Tattle on Your Seatmate?

On a recent flight from Chicago to Philadelphia, Melissa Brown sat next to a dilemma: a fellow passenger whose actions could crash the plane, but probably wouldn't. Should she report him — or...

Follow Christopher Elliott

Robyn Flipse, MS, MA, RD Knowing how many miles you must walk to burn the calories in a meal makes more sense to consumers than just knowing how many calories it contains.

New Coke Ad Goes Beyond the Nutrition Facts Label | Health Goes Strong

Nutrition facts label and good nutrition websites need activity...

Comment

NEW CONNECTIONS

Bert Johnson is now connected to Sara Holcomb

Alice Darr, MBA, RD, LD, CFP is now connected to Alice Bender

Meredith Sargent is now connected to Lorraine Hogan

Sheryl Lozicki is now connected to Marti O'Brien and 9 other people

Stuart Katsh, MS, RD is now connected to Cara Archer and 2 other people

[See all updates](#)

You are receiving Network Updates emails. [Unsubscribe.](#)

This email was intended for Donna Martin, EdS, RD, LD, SNS (Director School Nutrition Program).
Learn why we included this. © 2013, LinkedIn Corporation. 2029 Stierlin Ct. Mountain View, CA
94043, USA

65. Donna , There is a flurry of bonus points waiting for you

From: Foodservice Rewards <customerservice@foodservicerewards.com>
To: dmartin@burke.k12.ga.us
Sent Date: Jan 30, 2013 12:13:09
Subject: Donna , There is a flurry of bonus points waiting for you
Attachment:

Hi Donna , Your Point Balance is: 21010

Enter Codes | Shop Rewards

Earn bonus points by participating in these exciting promotions! To view a full list of promotions click here.

MINOR'S® starts the new year with THOUSANDS of Bonus Points. Inspire your menu, keep your patrons coming back, and maximize your bonus points.

500 Bonus Points are YOURS for **each** of the participating Rich's breakfast products you try for the 1st time before March 31! Click for Details

EARN DOUBLE POINTS on every case of Pierce Chicken Skinny Dip'n Chik'n, the Original Unbreaded Boneless Wing!

EARN THOUSANDS OF BONUS POINTS WHEN YOU STRETCH YOUR CLEANING WITH PROCTER & GAMBLE!

Dress up your menu with Kraft Salad Dressings and Spreads and **EARN** up to **800 BONUS POINTS!**

EARN **100 BONUS POINTS** FOR TRYING OUR NEW PRODUCT, **LAND O'LAKES REDUCED CREAM BASE!**

REDEEM SPLENDA NO CALORIE SWEETENER AND EARN UP TO 600 BONUS POINTS!

When your customers want SPLENDA®, you need to have SPLENDA®!

QUADRUPLE POINTS on *Graham Crackers*® — Perfect for Breakfast or Any Meal of the Day!

Earn **up to 450 Bonus Points** with participating **Icelandic Brand** products from High Liner Foods. Place your order today!

EARN UP TO 850 BONUS POINTS FROM KING & PRINCE DURING LENT!

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Redeem your Foodservice Rewards points to help pay for ACF conferences, conventions, events and membership fees.

More ways to earn! Click through, below, to learn how.

Save up to \$150 on KNORR[®] Soup Du Jour!

Learn to build relationships, manage your reputation, & drive sales w/ Social Media. Plus **earn 250 Points by attending this FREE Social Media Seminar!**

Earn points or discounts with these participating service partners.

To ensure delivery of ExtraPoints eNewsletters in the future, please add **customerservice@foodservicerewards.com** to your safe list.

If your email application cannot properly display this message please **click here** to view your promotions on **www.foodservicerewards.com**.

66. Report on Sponsorship

From: Patricia Babjak <PBABJAK@eatright.org>
To: Becky Dorner <becky@beckydorner.com>, dwheller@mindspring.com <dwheller@mindspring.com>, DMartin@Burke.k12.ga.us <DMartin@Burke.k12.ga.us>, Elise Smith <easaden@aol.com>, Ethan A. Bergman <bergmane@cwu.edu>, Evelyn Crayton <craytef@auburn.edu>, Glennacac@aol.com <Glennacac@aol.com>, Joe Derochowski <joe.derochowski@nielsen.com>, Linda Farr <linda.farr@me.com>, Lucille Beseler <lbeseler_fnc@bellsouth.net>, Marcia Kyle <bkyle@roadrunner.com>, Margaret Garner <mgarner@cchs.ua.edu>, peark02@outlook.com <peark02@outlook.com>, NancyLewis1000@gmail.com <NancyLewis1000@gmail.com>, Patricia Babjak <PBABJAK@eatright.org>, Sandra Gill <sandralgill@comcast.net>, Sylvia Escott-Stump <escottstumps@ecu.edu>, Trisha Fuhrman <nutrishasha50@earthlink.net>
Cc: Executive Team Mailbox <ExecutiveTeamMailbox@eatright.org>, Ulric Chung <UCHung@eatright.org>, Chris Reidy <CREIDY@eatright.org>, Susan Burns <Sburns@eatright.org>, Alison Steiber <ASteiber@eatright.org>, Doris Acosta <dacosta@eatright.org>, Karen Lechowich <KLechowich@eatright.org>
Sent Date: Jan 23, 2013 13:22:46
Subject: Report on Sponsorship
Attachment: [Screen shot 2013-01-23 at 4.40.18 AM.PNG](#)
[AND_Corporate_Sponsorship_Report.pdf](#)
[Report Questions Nutrition Group's Use of Corporate Sponsors - NYTimes.c....pdf](#)

You have probably seen that Michele Simon this morning released her report on the Academy's corporate sponsorship program and an article on the program has appeared in today's *New York Times*. Copies of the report and the *Times* article are attached to this email. This is the report and article that we discussed in our January 18 email to you.

As we anticipated, the report is a mixture of facts – most of which were obtained from publicly accessible pages on the Academy's website – and opinion and speculation on Ms. Simon's part.

There is one indisputable fact in the report about the Academy's sponsorship program: We have one. The majority of the report consists of these publicly available facts filtered through Ms. Simon's opinions, many of which she has previously written about. She is of course entitled to her opinions.

While the Academy will not engage in point-by-point rebuttals to the report, we will make it clear that the Academy does not tailor its messages or programs in any way due to influence by corporate sponsors and that Ms. Simon's report does not provide evidence to the contrary.

The “recommendations” in the report consist mainly of things that we are already doing. For example, we are transparent. We post our Annual Report to the website, after the financial statements are approved by independent auditors.

A great deal of Ms. Simon’s report is based on HEN’s 2011 survey, which was not statistically representative of our entire membership. This is misleading. The fact is, each year the Academy utilizes Performance Research, an independent, third-party research company, to examine a random selection of members that is a statistically sound representation of the Academy membership as a whole. The results from these representative surveys have shown an increased awareness and continued support of the sponsorship program.

The callout to HEN in the recommendations and references sections also indicates HEN members were sources.

Much of the report is drawn from the Academy’s own public materials – a testament to our commitment to transparency in candor in all our actions, including corporate sponsorship. Of the 67 references at the end of Ms. Simon’s report, at least 24 (more than one-third) are information from the Academy and the Foundation’s websites; the Commission on Dietetic Registration’s website; and research articles published by Academy members. Many of the references are to previous blog postings by Ms. Simon herself.

We understand that members will have questions about this report and the Academy’s reaction to it. It is important that we remind members to not take all information they see at face value, but to consider the source (in this case, an advocate who is predisposed to find fault with the Academy) and seek out the facts.

This afternoon, we will post a statement to our website that will include excerpts from Ethan Bergman’s March *Journal* President’s Page, which is on an especially timely topic: the need for members and the entire Academy to be leaders in disseminating accurate information to the public. To quote one paragraph from President Bergman’s column:

The Academy’s Media Spokesperson Policy requires those who speak on the Academy’s behalf to “provide – and when necessary, seek out – accurate information when acting as a source for the media, the public and Academy members or any other audience.” This is good advice for us all. Another pertinent old saying comes from the field of journalism: “If your mother says she loves you – check it out!”

We have planned and will implement a social media strategy incorporating Facebook, Twitter and other platforms to encourage all members to “check it out” and draw their own conclusions, separating fact from opinion. Spokespeople will be front and center on the outreach. As a note, we have already seen online comments in which RDs are taking issue with the opinions expressed by Ms. Simon and her supporters. We anticipate more of this fact-checking and support for the Academy to continue. We will also send a link to the statement to the affiliates, DPGs and MIGs.

Finally, if you are contacted by anyone from the news media for comment on this report, please politely decline to comment and refer the caller to the Academy’s Strategic Communications Team at media@eatright.org.

Thank you and please let me know if you have any questions or comments.

Pat

Patricia M. Babjak

Chief Executive Officer

**Academy of Nutrition and Dietetics
(formerly the American Dietetic Association)
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