

**A**s Chef's Corner grows and expands we continue to live up to our mission statement: to combat obesity in children and provide a healthier alternative in Public Schools. In our last newsletter we accepted the challenge to improve the nutritional values in our children and future generations to come. We are continually working to provide a nutritious, affordable, and labor suitable meals that promote high health standards. We aim to not only meet, but exceed the nutritional guidelines of the states' expectations while maintaining the price points for school district budgets.

In lieu of that challenge we have signed Jamie's Oliver petition to support the Food Revolution we are experiencing. The petition states: "America needs healthy food at school and better health prospects. We need to keep cooking skills alive." However, as Chef Oliver has expressed this all beings with you, and you have a small budget to work with. We understand this and want to help with the revolution at an affordable



price. Working together to improve the future state of students' health means exchanging ideas, building partnerships, and supporting the resources. It's revolutionizing our health standards by taking responsibility "to help transform the culture of junk food into a culture of healthy eating," as stated by Chef Oliver.

We agree with these ideas, but we know that as Food Directors there is a small budget allocated to meet those ideas. Chef's Corner provides freshly frozen food for that exact purpose! We offer products that are not processed and we use local vegetables with all natural ingredients. If you use Chef's Corner products you can say with pride that you support the Food Revolution!

# Chef's Corner

An affiliate of Omnibus and Imperial Foods

May 2010 Newsletter



## Final Chance on Shelf Stable Meals!

For the past few months Chef's Corner has been offering a shelf stable, fully balanced meal for summer school's, emergency plans and field trips. There are ten healthy options to choose from and are fully balanced and reimbursable by the USDA! If you haven't heard about them call your rep and ask!!

## Customize Fortune Cookies!

Just in time for summer and graduation, Chef's Corner is now offering customized fortune cookies! Send us your logo and we can print it on the customized fortune and the individual wrapper!

**History of Fortune Cookies:** Although Fortune Cookies are a modern invention thought to originate here in California among immigrant groups, there's a circulated legend that attempts to link a possible origin from Chinese history: According to this legend, in the 14th century, when the Mongols ruled China, a revolutionary named Chu Yuan Chang planned an uprising against them. He used mooncakes to pass along the date of the uprising to the Chinese by replacing the yolk in the center of the mooncake with the message written on rice paper. The Mongols did not care for the yolks, so the plan went on successfully and the Ming Dynasty began. It is claimed that the Moon Festival celebrates this with the tradition of giving mooncakes with messages inside. Immigrant Chinese railroad workers, without the ingredients to make regular mooncakes, made biscuits instead. It is these biscuits that may have later inspired fortune cookies!



## The Happenings of the Time

**OR child obesity lowest in Country; WA not too far behind.**

Oregon has the smallest state percentage of heavy children in the U.S., according to the most-recent statistics compiled by the U.S. Department of Health and Human Services. Now, health experts are trying to figure out what the Pacific Northwest is doing right. The Department of Health study already cites this area's higher rate of breastfeeding and stricter nutrition standards in schools.

**Sweet Basil and Bee: Era of the garden cart — Hopes grow for better school lunch legislation. - Chico**

School lunch is a hot topic from Jamie Oliver to several grass roots movements including farmers, nutritionists and moms as the Child Nutrition Act comes up for funding renewal in Congress. The act pays for school food and other nutrition programs for lower income children. Many of the new nutritional standards in the Child Nutrition Act are already in place in California, which has stricter standards than the current USDA.

**Santa Clara, CA Ban Fast-Food Toys**

Santa Clara County supervisors voted 3-2 to ban the plastic goodies as promotions in meals with more than 485 calories. County supervisor Ken Yeager said Tuesday that the ordinance "prevents restaurants from preying on children's love of toys to peddle high-calorie, high-fat, high-sodium kids' meals," and would help fight childhood obesity. The ordinance will ban restaurants from giving away toys with meals that have more than 485 calories, more than 600 milligrams of sodium, more than 35 percent of total calories from fat or more than 10 percent of calories from added sugar.

**To combat obesity in children by providing a healthier alternative in Public Schools**

[www.chefscornerfoods.com](http://www.chefscornerfoods.com)