

COUNCIL ON AGING NUTRITION PROGRAM

51 South Main Street (mailing) Janesville, WI 53545 U.S. Highway 51 North (location) 608-757-5472

COUNCIL ON AGING NUTRITION ADVISORY BOARD MINUTES Wednesday, July 17, 2019

Call to Order: The meeting of the Council on Aging Nutrition Advisory Board was called to order at 10:00 a.m. by Chuck Wilson at the Council on Aging office, 3328 US Highway 51 North, Janesville, Wisconsin.

Approval of Agenda: A motion was made by Pam Strom, seconded by Supervisor Norvain Pleasant, to approve the agenda. Motion carried.

Roll Call:

Present:

Jean Boyle, Patricia Burhans, Sherril Gilbertson, Vicky O'Donnell,

Supervisor Norvain Pleasant, Mark Richardson, Cherie Scholz-Baker, Janet

Smith, Pam Strom, Janice Turner and Chuck Wilson

Excused:

Vicki Gobel, Suzanne Rasmussen (deceased)

Unexcused:

Robert Borremans, Johnny Owens

Staff Present: Paula Schutt, Linda Hardie

Introduction of Visitors: Rodney Oksuita, Best Events.

Approval of June 19, 2019 Nutrition Advisory Board Minutes: A motion was made by Janice Turner, seconded by Supervisor Norvain Pleasant, to approve the June 19, 2019, Nutrition Advisory Board minutes. Motion carried.

Citizen Participation, Communications and Announcements: None made.

Staff Report:

Menu Planning/Site Manager Meeting: Linda Hardie stated that she held a July 1 meeting for dining site managers, Nutrition & Health Associates, and Best Events, to discuss fall/winter menu planning, and other pertinent issues.

WAND Summer Training: Ms. Hardie stated that the WAND (Wisconsin Association of Nutrition Directors) summer training was held Thursday, July 11, in Oregon, Wisconsin. The regional meeting for nutrition directors, aging unit directors, and site managers will be held September 19, in Sun Prairie.

<u>Happenings</u>: Linda Hardie told of the Milton site manager's decision to leave, due to family commitments. A replacement for her has been found, and is scheduled to meet with Linda

tomorrow (July 18). Meal cost tool has been completed and approved. Cost of congregate meals is \$10.72 each; cost of home delivered meals is \$10.94 each. There has recently been another influx of home delivered meal participants; to the point where if there are increases in participation, it will be necessary to add another route to Janesville deliveries. Chuck Wilson mentioned that an additional \$10,000 of county funding has been requested by Beloit Meals on Wheels, due to increased participation and the necessity of adding an additional route in Beloit.

New Business:

<u>Annual GWAAR Surveys:</u> Annual surveys, as required by GWAAR, have been distributed. Home delivered meal participants received the survey with their most recent donation letters; site managers have been supplied with surveys so congregate meal participants can complete the survey at the dining sites.

Old Business:

Senior Farmers' Market Nutrition Program Vouchers (SFMNP): Ms. Hardie indicated that the voucher distributions went very smoothly; the volunteers were invaluable and are much appreciated. Final distribution numbers: Beloit: 163 (up 26 from last year); Clinton: 7 (no change); Edgerton: 15 (no change); Evansville: 18 (up 9); Footville: 11 (down 2); Janesville: 129 (down 29); Milton: 39 (up 2). Following the final distribution, 107 vouchers remained; these will be issued by the Elder Benefits Specialist or the Nutrition Program. Chuck Wilson indicated that even after he retires from the board, he would be willing to announce at the voucher distributions.

Reports:

Best Events: Rodney Oksuita spoke about temperature control in the delivery trucks, as the food is being transported to the various sites. There was some discussion of serving bone-in chicken rather than chicken breasts. Last year, there was quite a discussion about pink chicken. The perception is that chicken which has pink near the bone is undercooked. The nutrition program used to serve bone-in chicken, but because of the perception by the diners that the chicken was undercooked, the program has stopped the serving of bone-in chicken. In actuality, the temperature of the chicken had been tested, and was done. In consulting USDA guidelines, it is very clear that chicken is deemed cooked by temperature; not by appearance. The pinkness results from an earlier age of harvest than in time past.

<u>Nutrition & Health Associates:</u> No report; Rebecca Suehring was unavailable to attend the meeting today.

<u>Dining Center Visits:</u> Mark Richardson visited Riverview Heights; Patricia Burhans visited Riverview Heights and Milton; Pam Strom visited Grinnell Hall. It was noted that two of the diners' favorite meals are meatloaf and spaghetti & meatballs. Janet Smith mentioned that plain meatloaf is preferred over "western" meatloaf, which has barbecue sauce. Singing songs was enjoyed by the diners at Grinnell Hall; perhaps this could be encouraged at other dining sites.

Home Delivered Meal Ride-Alongs: Janice Turner rode along for home delivered meal delivery with church volunteers, in Evansville. She said there was some confusion on the part of the driver when one of the home delivered meal recipients was not home. She prompted the driver to call CoA, to do a safety check. Instructions to call the office immediately if someone is not home are written boldly at the top of each daily delivery sheet.

Adjournment: A motion was made by Supervisor Norvain Pleasant, seconded by Janet Smith, to adjourn the meeting. Motion carried. Meeting adjourned at 10:55 a.m.

Minutes not official until approved by the Council on Aging Nutrition Advisory Board.