Meet your new Director & Assistant Director

Brian Pappone has assumed the position of Food Service Director replacing Heather Baril. Brian has been with Whitson’s for 7 years and had formerly held the position of Assistant Director. He is looking forward to a great school year and if you have any suggestions or comments regarding the food service program don’t hesitate to reach out to him.

Craig Chin has accepted the position of Assistant Director. Craig comes to us with an extensive culinary background and is excited to share that with the students in Attleboro. If you see Craig around your schools please welcome him!

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Fall Harvest Feast

Students at the Middle School enjoyed a meal which featured Apple Cider Maple Glazed Pork with fresh Sage, Herb Roasted Red Potatoes and a Fall Harvest vegetable blend as a side dish.

To top it off, students and school staff also enjoyed baked Spiced Granny Smith Apples to celebrate Whitsons “Fruit of the Month” Apples. It was a great way to celebrate fresh produce and introduce students to delicious and healthy recipes.

Whitsons Vertical Garden Project

As a part of our clean initiative, we have created these gardens in an effort to help promote organic gardening.

Our goal is to provide healthy and nutritious foods along with education about our food system.

Students at Brennan Middle School will be growing Lettuce, Basil, Thyme & Swiss Chard. Stay tuned for the progress of the garden!
Going Back to Our Roots
Wholesome Ingredients You Can Count On

Over ten years ago, Whitsons made the bold decision to re-evaluate the meals that we served to our customers, and chose to actively eliminate all “bad” ingredients from our food. Ahead of government regulations, our initiative to serve only wholesome foods made us the leader in our industry. In fact, we were the first company in the region to remove such harmful ingredients as high fructose corn syrup, trans fats, artificial flavors and colors and MSG.

But for Whitsons, simply removing processed foods and their harmful ingredients is not enough. Today, we are taking it a step further: we are going back to our roots, where food is actually grown. We are going back to the farm—back to ingredients nourished in nutrient-rich, healthy soil and without the use of pesticides or antibiotics. Our school nutrition program features a return to organic and non-GMO ingredients wherever possible.

When you partner with Whitsons, your students benefit from our wholesome procurement philosophy:

- When possible, source organic and non-GMO ingredients.
- Source foods that are fresh, natural, wholesome, local, seasonal, unprocessed, and sustainable.
- Eliminate refined, highly processed and food devoid of nutrients, or containing artificial flavors, colors, preservatives, sweeteners and/or altered fats.

Our goal is to continuously work with our farmers and suppliers to grow affordable, organic products for our customers. If we cannot source a particular ingredient organically, or if going organic is not financially viable, the next best option is a non-GMO alternative. We work with all of our GAP-certified farm partners, manufacturers and suppliers to procure and/or manufacture non-GMO products specifically for Whitsons, as well as procure artisan-grown food containing as few hard-to-pronounce ingredients as possible.

We are committed in our search for the highest quality ingredients, so that our meals are made from the cleanest, most healthy ingredients available anywhere. Yet at the same time, as stewards of district budgets, our food must remain affordable without impacting the bottom line. We believe that wholesome ingredients should not have to come at a higher cost. That is the Whitsons difference.

When it comes to our food ingredients, less is more. Whitsons offers simple ingredients you can understand, and nutrition you can count on.

If you’re interested in learning more about Whitsons School Nutrition, call 203-740-0808 or visit us online at www.whitsons.com
All Elementary School students enjoyed starting off the school year with BBQ’s. Students and their families enjoyed hamburgers, hotdogs, corn and salad.

Hill Roberts enjoyed a salad bar day in November. Students enjoyed creating their salads with toppings that included turkey, carrots, cheese, hard-boiled eggs, tomatoes, cucumbers & bean salad.

Students at Attleboro High School enjoyed the lunch ladies getting in the Halloween spirit in October.