



Food Distribution Employee Spotlight



Eliza Jane

Eliza-Jane has been with the Food Division's USDA Foods Program branch since March 16, 2013. She graduated from Western Kentucky University with a degree in Interdisciplinary Studies with a focus in Business Management. She has one daughter, Ada, who just started her freshman year at Elizabethtown High School. Ada keeps EJ busy as her personal chauffeur with an active social life & lacrosse schedule. When Eliza-Jane is not driving her daughter around she enjoys working outside in her flower beds and raised gardens. She also loves to cook but not bake! Eliza-Jane's late husband was the baker in the family and even wrote a cookbook for each family member the last Christmas before he passed. She is passionate about training and developing people, not only for colleagues in the Food Division at KDA but Food Service Directors & their Staff around the state! She believes there is so much opportunity for us to elevate how we administer the USDA Foods Program but also the opportunities around us through Farm to School & Buy Local. Kentucky is known for horses, beef cattle, tobacco and corn production but she thinks over the next five to ten years you will see more focus shifted to the small farms who are producing vast amounts of produce & meat for local consumption.

Lynae

Lynae is the newest member to join the Food Division within the KY Department of Agriculture. She is eager and excited to learn and grow here with her new team. She married her lovely husband Elijah in October 2021. Lynae holds an associate degree in culinary arts and a bachelor's in business from Sullivan University. She has work experience in a variety of areas such as theater, music, farming, restaurant, school, and floral design. Originally from Wyoming but now a Kentucky girl at heart, Lynae is an animal-loving person and owns several herself. She and her husband are lovers of reenactments and renaissance fairs and frequently participate in them for sword fights and jousting.



Local Food Purchase Cooperative Agreement Grant

Kentucky Department of Agriculture (KDA) received \$5,491,119 from USDA’s Agricultural Marketing Service (AMS) for the Local Food Purchase Assistance Cooperative Agreement Program (LFPA). The LFPA program is part of the “Build Back Better” initiative authorized by the American Rescue Plan to maintain and improve food and agricultural supply chain resiliency.

Through this program, USDA will award up to \$400 million nationwide through non-competitive cooperative agreements with state and tribal governments to support local, regional, and underserved producers through the purchase of food produced within the state or within 400 miles of final destination. The cooperative agreements will allow for state and tribal governments to procure and distribute local and regional foods and beverages that are healthy, nutritious and unique to their geographic area. The food will meet the needs of the population, and serve feeding programs, including food banks, schools and organizations that reach underserved communities. In addition to increasing local food consumption, funds will help build and expand economic opportunity for local and socially disadvantaged producers. KDA is preparing several requests for proposals for this opportunity. To register your interest in participating in the LFPA sub-awards please [CLICK HERE](#) and complete the form.

Congratulations

The Henderson County Junior Chef Team came out on top for the second year in a row in the Farm to School Junior Chef program during the championship cook off at the Kentucky State Fair. Bath County’s Junior Chef team finished second and coming in third place was the Harlan County Junior Chef team. The top three finishing teams were awarded scholarships from Sullivan University to attend their Culinary Arts program. For more information on the Junior Chef program, please contact Tina at (502) 782-9212



National School Lunch Program

The USDA Foods Program in Schools program supports domestic nutrition programs and American agricultural producers through purchases of 100% American-grown and -produced foods for use by schools and institutions participating in the National School Lunch Program (NSLP), the Child and Adult Care Food Program (CACFP), and the Summer Food Service Program (SFSP).

In school year 2023, schools participating in the National School Lunch Program (NSLP) received USDA Foods, called “entitlement” foods, at an effective value of 0.43 cents for each lunch served. This includes the published per meal rate plus added funds from a legislative provision that requires that total USDA Foods assistance equal at least 12% of all cash and USDA Food assistance provided by USDA

The National School Lunch Program (NSLP) is a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, low-cost or free lunches to children each school day. The program was established under the National School Lunch Act, signed by President Harry Truman in 1946.

For information on the newly awarded Local Food Purchase Assistance Cooperative Agreement Grant, please visit our website and complete the survey provided.

LEPA
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Local Food Purchase Assistance Cooperative Agreement Program

Personalised QR Code Generator for Office

Upcoming Events

- October 25-27, 2022: KSNA/KDA Administration Conference
- December 2, 2022 Western KY Co-Op (WKEC) manager’s retreat

Kentucky Department of Agriculture

Food Division Contact List

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We're on the web!

www.kyagr.com

502-782-9231 Emergency Feeding Assistance Program (EFAP),
Commodity Supplemental Food Program (CSFP)

502-782-9212 Farm to School Lunch Program, Jr Chef Program,
Chefs in School

502-782-9222 National School Lunch Program (NSLP),
Processing for National School Lunch Program

502-782-9214 Senior Farmer's Market Nutrition Program
(SrFMNP)

Every newsletter needs something that makes it stick out! This newsletter will not only consist of interesting facts and points, as well as information, about the Kentucky Department of Agriculture Food Division, but will have one recipe every month, thanks to the students who participate in the Junior Chef program.



This month's Featured Recipe:

Colonel's Crazy's Awesome Chicken and Veggie Bowl Henderson Co High School

Ingredients:

Colonel's Chicken Ingredients:

1 ½ lbs. boneless, skinless chicken breast
6 slices of turkey bacon
1 cup fresh mushrooms, washed and sliced
2 cups pepper jack cheese
2 tsps. Mrs. Dash salt-free chicken grilling blend
½ cup honey
½ cup stone ground no-salt added mustard
¼ cup lite corn syrup
¼ cup of mayonnaise
2 Tbsp. dried onion flakes
3 Tbsp. olive oil
1 bunch cilantro, wash, dried, and chopped(garnish)

Colonel's Rice

2 cups jasmine rice
2 Tbs. Mrs. Dash salt-free seasoning

4 cups low-sodium chicken broth
2 Tbs. white vinegar

Colonel's Veggies

1 Tbsp. butter
½ cup diced onion
½ cup seeded, chopped tomato
1/3 cup low-sodium chicken broth

1 Tbsp. Mrs. Dash salt-free extra-spicy seasoning

Directions:

Colonel's Crazy's Awesome Chicken and Veggie Bowl

Colonel's Rice: 1. Bring the chicken broth to a boil; add Mrs. Dash seasoning and rice.
2. Return to boiling, cover, and reduce heat. Simmer for 10-12 minutes or until rice is tender and all water is absorbed.
3. Remove from heat, add white vinegar, and fluff with a fork.
4. Keep warm until ready to serve.

Colonel's Veggie: 1. Melt butter in large skillet over medium heat. Add onion and cook until translucent. Add the garlic and sauté for one additional minute.
2. Add the tomato, corn, zucchini, and chicken broth to the skillet and cook for 10-12 minutes or until the vegetables are tender.
3. Stir in the Mrs. Dash seasoning and remove from heat. Keep warm until ready to serve.

Chicken: 1. Spray a 9x13 inch baking dish with non-stick cooking spray. Set aside.
2. In a skillet over medium heat, cook turkey bacon until crisp. Drain grease on paper towels and chop into bits. Set aside.
3. While bacon is cooking, pound chicken breast to ½ inch thickness. Rub the breasts with the Mrs. Dash chicken grilling blend. Place on tray and keep cool.
4. In a medium bowl, combine mustard, honey, corn syrup, mayonnaise, and dried onion flakes. Mix well with wire whisk. Place half the sauce in a small saucepan. Set the remaining sauce aside.
5. Heat the olive oil in a large skillet over medium heat. Place the chicken breasts in the skillet-taking care not to crowd-and sauté for 3 to 5 minutes per side, or until browned. As they are done, remove each chicken breast from the skillet and dip into the honey mustard sauce. Place the chicken breast portions in the prepared baking dish.
6. When all the portions are in the baking dish, drizzle any remaining sauce over the chicken. Distribute the sliced mushrooms evenly over the chicken breasts. Sprinkle with the chopped bacon, and cover with the shredded pepper jack cheese.
7. Place baking dish in preheated oven for 15 minutes, or until cheese is melted and the internal temperature of the chicken has reached 165 degrees. Remove chicken from the oven, allow to cool for 2-3 minutes, then carefully place each portion on a large cutting board and slice breasts into 4 or 5 pieces.

Bowl Assembly: 1. Divide the rice amongst the dinner bowls, placing the scoop of rice in the center. Arrange the sliced chicken with the mushrooms, bacon, and cheese sauce on the side of the bowl. Display the cooked vegetable mixture on the opposite side of the bowl.
2. Garnish with chopped cilantro. Serve immediately.