



# Welcome!

We'll Get Started Soon.



# Savor the Summer: Designing Menus with Community Flavor

2026 Summer Meals  
Webinar Series

March 25, 2026



## Things to Know Before We Begin.

- The slide deck will be shared via email after the webinar along with the recording.
- To engage with other attendees, please use the **chat box**.
- If you have questions for the speakers, please enter those into the **Q&A box**.
- Closed captioning is available.



## AGENDA

- Introductions
- Panel Presentation
- Q&A
- Resource Sharing
- Closing

# Summer Summit 2026 Session Leads



**Anastasia  
Tsekeris**  
Program Manager  
Share Our Strength



**Tiffany Blackwell**  
Senior Manager  
Share Our  
Strength

## Today's Speakers



**Ali Thornton, MS**  
Programs Manager  
Gallatin Valley Food  
Bank



**Avary Kanoelani  
Maunakea**  
Executive Director  
Kahumana



**Ali Thornton, MS**  
Programs Manager  
Gallatin Valley Food  
Bank



# Gallatin Valley Food Bank - Bozeman, Montana



Ali Thornton  
Programs Manager,  
Gallatin Valley Food Bank

## 2025 Operations Overview:

- 5 Sites across City of Bozeman
- All Rural, Open, Non-Congregate
- 5 Days/Week of Distribution
- Fridays also Include Weekend Distribution
- Served 24,000 meals in 2025
  - 488 meals per day, 244 kids per day
- Been operating SFSP since 2014

# Gallatin Valley Food Bank - Bozeman, Montana

- Unique Elements of Our Programming
  - All in-house cooking in our commercial kitchen; 20,000 sq ft warehouse for storage
  - Can roll inventory from other childhood nutrition program into SFSP and vice-versa
  - One of our sites is privately funded
- Unique Challenges of Our Programming
  - Surrounding rural areas, expensive community, losing area eligibility
  - City of Bozeman lost rural status in 2026 - RNC sites are grandfathered in until 2030





# Gallatin Valley Food Bank - Bozeman, Montana

In response to our challenges:

## Partnership with Bozeman Library

- Library lost eligibility in 2019, ran RNC at Library until 2023
  - 2024: Saw loss of participation in SFSP and children's library attendance
- Private reimbursement from Library Foundation
- Identical operation as other sites
- Librarians back-up volunteers (all trained) and provide activities
- Perfect site for additional partnerships



# Gallatin Valley Food Bank - Bozeman, Montana



## Farm to School Lens - Introducing Children to New Foods

- Why it Matters
  - Supports Lifelong Nutrition
  - Confidence, Openness
  - Exposure
  - Can take 7 tries before a child enjoys a new food

# Gallatin Valley Food Bank - Bozeman, Montana

Monday	Tuesday	Wednesday	Thursday	Friday
<b>Ham and Cheese Sandwich</b> Deli Slices (2 oz) Slice Cheese (1 oz) Whole Wheat Bread (2 oz) Apple Slices (4 oz) Veggie Dippers (2oz) Dressing (1 oz) 1% Milk (8 fl oz)	<b>Hummus Wrap</b> Chickpeas (2 oz.) Sliced Cucumber and Pepper (2 oz.) Slice Cheese ( 1 oz.) Whole Wheat Tortilla (1.5oz) Goldfish (.5 oz) Orange (4oz) 1% Milk (8 FL oz.)	<b>Peanut Noodles</b> Whole wheat noodles (4 oz) Chicken or Tofu (2 oz) Peanut Sauce (1oz) Banana (4 oz) Peas and Carrots(2oz) 1% Milk (8 FL oz.) *alternative protein available for those with nut allergies	<b>Bean Burritos</b> Bean & Cheese mix (2 oz) Whole Wheat Tortilla (1 oz) Veggie Mix (2 oz) Apple Slices (4oz) 1% Milk (8 fl oz)	<b>Santa Fe Chicken wrap</b> Chicken strips (2oz) Salsa (1 oz.) Shredded Cheese (1 oz.) Whole Wheat Tortilla (1 oz.) Carrot Stix (4 oz.) Apple (4oz) 1% Milk (8 FL oz.)
<b>Peanut Butter &amp; Jelly Sammy's</b> Adams Peanut butter (1 oz) Homemade Jelly (.5 oz) Whole Wheat Bread (1 oz) Apple Slices (4 oz) Veggie Dippers (2 oz) String cheese (1 oz) 1% Milk (8 fl oz) *alternative protein available for those with nut allergies	<b>Turkey and Cream Cheese Wrap</b> Deli slices (2 oz) Cream cheese (1 oz) Whole Wheat Tortilla (1.5 oz) Carrots and Greens (2 oz) Goldfish (.5 oz) Orange (4 oz) 1% Milk (8 fl oz)	<b>Pesto Pasta Salad With White Beans, Tomatoes, and Mozzarella</b> Whole Wheat noodles (4oz) Tomato & Summer Squash (2oz) White Beans & Mozzarella (2 oz.) Banana (4oz) 1% Milk (8 FL oz.)	<b>Pizza Roll-ups</b> WW Tortilla (2oz) Lentil Marinara Sauce (3oz) Shredded Mozzarella (1oz) Apple Slices (4oz) Green Salad (2oz) 1% Milk (8 fl oz)	<b>Three Sisters Taco Salad</b> Beans (2oz) Squash (2oz) Corn (1oz) Corn chips (1oz) Dressing (1oz) Apple (4oz) 1% Milk (8 FL oz.)

# Gallatin Valley Food Bank - Bozeman, Montana

## Feedback

- Survey of Volunteers at the end of every summer to learn what they heard from kids.
- Thumbs up, sideways, down scale for kids eating the meals. Point to how you feel about it at the park!
- Considering this year implementing a QR code survey on the bags for parents to give feedback.
- Consider asking the age of each child participating - the average age for our program is 6 years old!



Loved It!



It Was Okay



Not a Fan

# Gallatin Valley Food Bank - Bozeman, Montana



## Putting It All Together

- Ex: Three Sisters Taco Salad
  - Previously, it had been a three bean salad
    - Feedback: was not a fan favorite from participants!
  - New Goal for Summer '25: Highlight culturally relevant food in our summer lunch program that aligned with Indian Ed For All
  - Took feedback and worked with team members and kitchen staff to create a better menu option

# Gallatin Valley Food Bank - Bozeman, Montana

## Procurement in a Food Bank Setting



- Sysco Orders Twice/Week
- Local Produce Distributor
- Costco / Other Grocery Stores
- Food Bank Donations (English Muffins/Bagels, Peanut Butter, +)

# Gallatin Valley Food Bank - Bozeman, Montana

## Tips and Tricks

- Play With Your Menu
  - Pre-2020: our menu was all hot items!
  - Post-2020: our menu is now a mix of hot and cold items
- Introduce New Items Slowly
  - Remember, it can take multiple iterations before you find success!



## Want Recipes?

- [summerlunch@thehrdc.org](mailto:summerlunch@thehrdc.org)



**Avary Kanoelani  
Manunakea**  
Executive Director  
Kahumana



## HOUSING

Supporting homeless 'ohana with aloha

## LEARNING CENTER

Empowering independence for adults with disabilities

## COMMUNITY

Gathering spaces for our community



*A farm on a mission to cultivate*

## FOOD HUB

Uplifting local farmers, strengthening our food system

## ORGANIC FARM

Rooted in growth and stewardship

## CAFE

Nourishing community



/kahumanafarms



/kahumanaorganicfarms

86-660 Lualualei Homestead Rd. Wai'anae. HI 96792

# Wai'anae

O'AHU

- Land - 61 sq miles
- Population - 51,965
- Schools - 12 public/charter
  - Student Enrollment - 8,000+
- Ave. Free & Reduced Meals - 93.62%
- Highest concentration of Native Hawaiians in Hawai'i



# Kaukau 4 Keiki

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- **Sponsor Background:** 4 years of non-congregate SFSP sponsor, 1 site
- **Operating Model & Frequency:** Curbside distribution, Monday-Friday, 14 meals
- **Number of Meals Served:** 252,294
- **Program Timeframe:** 8 Weeks
- **Challenges:** Not picking up full allotment, farmers needing more time
- **Successes:** Feeding keiki nutritious foods, investing in Hawai'i's economy, increasing local food production



# Investing in Community

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Summer hires are:

- Current recipient
- Previous recipient
- Parent/Grandparent of a recipient

Community Volunteering:

- High schools' land-based education groups
- Partners and Friends
- Recipients of Kaukau 4 Keiki



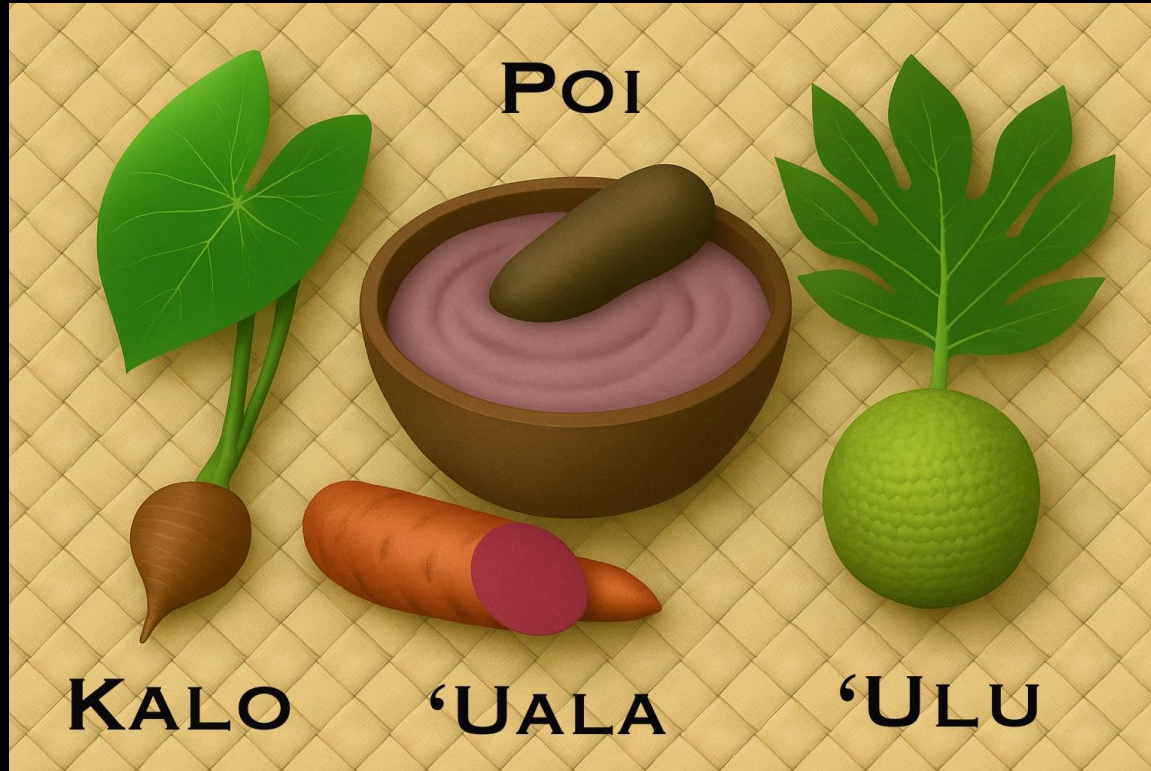
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**What foods  
represent your  
cultural  
traditions?**



# Canoe Crops on Polynesian Voyages

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## Essential Provisions:

- Food
- Clothing
- Shelter
- Medicine
  - Respiratory issues
  - Skin issues
  - Infections
  - Settling Stomach Issues

# Why?

- Culturally Significant Foods
  - Costly
  - Preserving our traditions for future generations
- Whole Fruit
  - Recognition and processing of fruit
- Shelf Stable Items
  - Serve housing-insecure 'ohana, multi-generational homes, vulnerable populations



# Strengthening Cultural Connections in Everyday Meals

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## Sample menu

### Breakfast: Banana and Poi

#### Ingredients Used:

- 1 cup milk
- 1/2 cup banana
- 1 Poi pop

### Lunch: Chicken Lettuce Wrap

#### Ingredients Used:

- 1 cup milk
- 1/2 cup lettuce
- 1/2 cup kalo
- 2 oz chicken
- 1/4 cup melon

### Lunch: Tuna Lettuce Wrap

#### Ingredients Used:

- 1 cup milk
- 1/2 cup lettuce
- 1/2 cup kalo
- 2 oz tuna
- 1/4 cup melon

# Food Distributed in Kaukau 4 Keiki 2025

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- Milk - 17,000+ gallons
- Bread - 8,000+ loaves
- Poi - 8,000+ lbs
- Kalo (Taro) - 6,000+ lbs
- 'Ulu (Breadfruit) - 1,500+ lbs
- 'Uala (Sweet Potato) - 13,000+ lbs
- Banana - 35,000+ lbs
- Papaya - 69,000+ lbs
- Melon - 35,000+ lbs
- Protein (Chicken/Tuna) - 29,000+ lbs
- Cucumbers - 5,000+ lbs
- Lettuce - 8,000+ lbs
- Oatmeal - 5,000+ lbs
- Tortillas - 8,000+ lbs

# Data and Feedback from the Kaukau 4 Keiki 2025 Post Survey

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- 87% Identified as Native Hawaiian or other Pacific Islander
  - 98% plan to register again next summer

“Thank you very much for this opportunity. It really took out the stress of having to buy expensive food for my family. I really appreciated the fact that all food groups were represented in each box, making nutritious and healthy meals for my family. Lastly, I appreciate that there was thought going into what local families eat or introducing families into the food that is representative to our cultural backgrounds.”

“My keiki loves this program and it has inspired the whole ‘ohana (family) to eat meals together and make healthier choices.”

"Mahalo nui (Thank you very much) for this amazing life changing experience for my entire ‘ohana (family) through something as basic as food!"

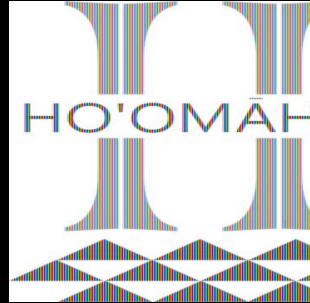
# Local Vendors

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- Hawai'i 'Ulu Cooperative - [www.eatbreadfruit.com](http://www.eatbreadfruit.com)
- Kako'o 'Ōiwi - [www.kakoooiwi.org](http://www.kakoooiwi.org)
- Aloun - [www.alounfarms.com](http://www.alounfarms.com)
- Armstrong - [www.armstrongproduce.com](http://www.armstrongproduce.com)
- Hawai'i Food Hub Hui - [www.foodhubhui.com](http://www.foodhubhui.com)
- Hawai'i Foodservice Alliance - [www.hfahawaii.com](http://www.hfahawaii.com)

# Mahalo (Thank you)

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# ‘Ōlelo No‘eau - Ancestral Wisdom



‘A‘ohe hana nui ke alu ‘ia.

No task is too big when done together by all



# Contact Information

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[www.kahumana.org](http://www.kahumana.org)

Learn more about Kaukau 4 Keiki @

[www.kaukau4keiki.org](http://www.kaukau4keiki.org)

WEBSITE:



**Scan the QR code to access the resources shared in today's presentation!**





Speaker Q & A



# Summertime Snack



*Join No Kid Hungry's monthly newsletter to receive access to:*

- *Summer Meals Webinars*
- *Summer Resources*
- *Summer Templates*
- *Summer Tools and more!*

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[bestpractices.nokidhungry.org/subscribe](https://bestpractices.nokidhungry.org/subscribe)

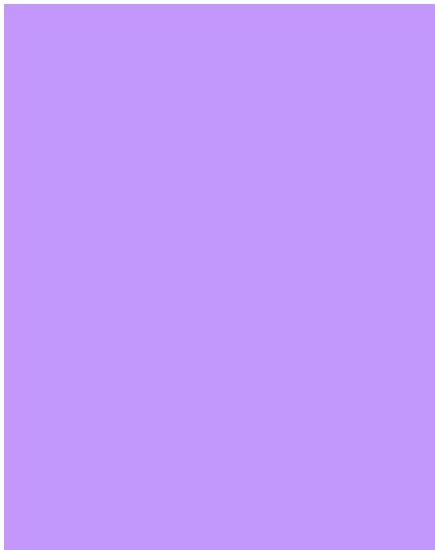




## Your Feedback is Appreciated!

At the conclusion of this webinar,  
a 5-question survey will open in  
your browser window.

Please take a moment to  
complete it.



## Resources & More!

Visit our Center for Best Practices:

[www.bestpractices.nokidhungry.org](http://www.bestpractices.nokidhungry.org)

Register for upcoming webinars:

[www.bestpractices.nokidhungry.org/webinars](http://www.bestpractices.nokidhungry.org/webinars)

[Multi-Day Menu Planning:  
Considerations for Rural  
Non-Congregate Summer Service](#)

[How to Offer Bulk Meals During the  
Summer Months](#)



THANK YOU