



October Newsletter

Farm Fresh and Local!

We are PROUD to offer locally grown and sourced produce wherever and whenever we can!

We work closely with Sardilli, our produce vendor, to bring in the freshest fruits and veggies available.

Throughout our schools in October, we featured apples, tomatoes, cucumbers, and other fall produce.

Below is a picture of our Farm Stand fruit station at SHS, featuring locally grown apples!



We have LOTS of fun things to share with you from the month of October!

First and foremost, we are THRILLED to welcome Jillian Graziani to our fabulous foodservice program!

Jill will be our new District Chef, and will be helping to drive our outstanding culinary program this year, while also working closely to help develop recipes and stations for our students. She will also be visiting elementary schools for our chef tables.

Jill has over 15 years of experience in the foodservice industry, working in the restaurant and catering industry for most of that time. This is her first experience in a school setting and she is excited to share her knowledge and passion with our staff and students!

Welcome Jill!

(she's on the right in the photo below!!)



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STUDENT CHOICE

FOOD YOUR WAY

Student Choice is moving ahead this year, introducing fun and creative recipes for our high school and middle school aged students!

Staples featured the tastes of Melt-a fun, gourmet grilled cheese concept, while middle schools featured Bok Choy, an Asian inspired concept.

Recipes featured:

- Triple Cheese Grilled Panini
 - Korean Beef and Vegetable Bulgogi
- Keep checking in for more fun foods!

MOOD BOOST

Mood Boost is off and running for October! Our first theme is **CONFIDENT**, featuring a tasty Cilantro Lime Slaw made by our very own Chef Jill! Here she is visiting Greens Farm Elementary and talking to students.



Discovery KITCHEN

This month-we celebrated Seed to Table, featuring recipes with locally grown products!

Some recipes we tried were House made Apple Turnovers, a refreshing Apple Raisin Salad, and Kale and Jicama Slaw!



Ever wonder who makes lunch at your students school?
Meet our AMAZING team of leads!!



From left to right:
Bill Tomlinson-Assistant Director
Dawn Barrett-KHS
Jill Graziani-District Chef
Debbie Holmes-CMS
Junior Garcia-SHS
Dawn Perugini-GFS
Lynn Sullivan-LLS
Jesica Londono-SES
Lucy Ochoa-BMS
Not Pictured here:
Manny Kouremetis-CES