

FDPIR News and Updates

August 2012

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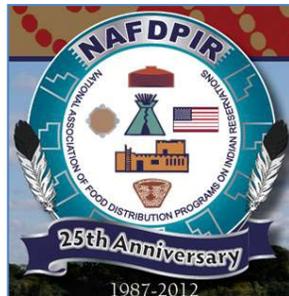
- Web Based Supply Chain Management (WBSCM)
- Automated Inventory System (AIS)
- Food Package Improvements

FNS Food Distribution Division staff appreciated the feedback that FDPIR program directors provided at the roundtable session, and we received much-needed input on key issues.

You can view and download slides and handouts from the 2012 NAFDPIR Conference at the Food and Nutrition Service's FDPIR website <http://www.fns.usda.gov/fdd/ppt-slides/FDPIR/2012/NAFDPIRConf2012.htm>

Highlights from the 2012 NAFDPIR Conference

The 2012 National Association of Food Distribution Programs on Indian Reservations (NAFDPIR) Conference was held June 24-28 in Niagara Falls. Many thanks to the Midwest and Northeast Region Planning Committee and the NAFDPIR Executive Board, which helped facilitate this year's successful conference.



USDA Undersecretary Kevin Concannon spoke at the June 25th opening ceremonies. Throughout the conference, USDA staff presented on topics including:

- Food Package Review Updates
- Guide Rate Changes
- Food Distribution Program Nutrition Education (FDPNE) Funding
- FNS Policies

Food Package Workgroup Update

The FDPIR Food Package Review Workgroup met at the NAFDPIR Conference on June 27. The Workgroup includes NAFDPIR Executive Board members, Regional representatives from the Indian Tribal Organizations (ITOs) that administer FDPIR, Regional ITO health experts, and USDA staff. Topics of discussion at the meeting included: a year-in-review assessment of Workgroup accomplishments, new product updates, a Department of Defense (DoD) Fresh produce update, FDPIR program outreach and marketing, and planning for the fall 2012 FDPIR Food Package Review Workgroup face-to-face meeting in Alexandria, Virginia. For a copy of the minutes please visit:

www.fns.usda.gov/fdd/programs/fdpir/FoodPackageReview/FdPckg_MeetingNotes.htm

Tips for our Foods:

Turkey roast, one of our newer products, is a versatile food that can be served year round. USDA is working with the vendor to provide a more colorful, commercial label for the turkey roast. We encourage you to print out the recipes we have provided on page 4.

Hominy can be used in soups and stews like menudo and pozole, as well as in breads, chili and casseroles. Add hominy to salads or serve with other vegetables. Check out our household factsheets online for recipe ideas.

Food Distribution Program Nutrition Education (FDPNE) Grants

Since FY 2008, FNS has provided \$1 million in additional administrative funds to support nutrition education projects developed by Indian Tribal Organizations (ITOs) and State agencies administering FDPIR.

Shorter and Simpler Application for FY 2013!

FNS will incorporate feedback obtained from FDPIR directors at the recent NAFDPIR conference to streamline the application process. FNS will release the **FY 2013 Request for Applications** within the next few months. You will receive notification from your FNS Regional Office.

One-on-One Technical Assistance: FNS offered FDPNE technical assistance at the NAFDPIR conference. Several organizations asked questions about how to apply, others provided updates on projects they are currently implementing, and some offered feedback on how to streamline the application process.

Descriptions of FDPNE projects: Are you thinking about applying for FDPNE funds this year? To look at projects conducted in the past, please visit the USDA's Food Distribution Division website:

http://www.fns.usda.gov/fdd/programs/fdpir/fdpir_awards.htm

FFAVORS UPDATE

On August 10th, Defense Logistics Agency (DLA) shut down the Fresh Fruit and Vegetable Order Receipt System (FFAVORS). Activities to transfer the system to the USDA NITC data center began Saturday morning and continued throughout the weekend. On August 13, USDA FNS, DLA, and contractor staff validated the migration and tested the application. After all parties agreed the system was stable and performing as expected the new USDA FFAVORS was made available to users on August 14th.

Leading up to this successful migration of FFAVORS, several months of planning, and testing occurred. Over 6,800 users were identified within FFAVORS and the communication phase delivered 3 email announcements to walk the users through the transition. Each user was guided through the steps to obtain USDA eAuthentication IDs, now required to access FFAVORS.

USDA FNS will support the DLA team by maintaining the FFAVORS application servers and software. The DLA staff will continue to assist the users with their day to day operations and interaction with the system.

Regional Vendor Distribution Pilot Update

FNS is considering a pilot of a Regional Vendor Distribution Model in FDPIR. Under this pilot, USDA would contract with a regional vendor(s) to supply food to some FDPIR programs. The vendor(s) would buy FDPIR-approved foods and distribute them directly to ITOs and/or State agencies administering the program. In April 2012, USDA issued a request for proposals to vendors willing to order and deliver FDPIR foods

directly to FDPIR programs. The goals of this pilot are to:

- Provide fresher products for participants;
- Potentially allow for greater opportunity to buy traditional and/or local foods from Native American producers; and
- Possibly reduce overall storage and transportation costs which are attributed to the National Warehouse Model.

If the pilot is implemented, FNS anticipates that the pilot would be available in a limited geographic area or areas, and that a limited number of programs would participate. The National Warehouse Model would continue to serve all other programs. USDA is currently evaluating proposals from interested vendors and plans to make an award in FY12.

FDPIR Income Deductions and Resource Eligibility Rule

On January 11, 2012, the Food and Nutrition Service (FNS) published the proposed rule, *FDPIR Income Deductions and Resource Eligibility*. The comment period for this rule closed April 10. The rule proposed to:

- Expand the current income deduction to include other allowable monthly medical expenses in excess of \$35 for households with elderly and/or disabled members;
- Establish an income deduction for shelter and utility expenses; and
- Eliminate the requirement for considering household resources in the eligibility determination.

FNS received many positive comments on the proposed rule. The agency is expediting the final rule, which is now in clearance. We will keep you up-to-date on its status as it moves through the clearance process.

Lifeline

As of June 1, 2012, FDPIR participants qualify for Lifeline! The [Lifeline Program](#), established and administered by the Federal Communications Commission (FCC), provides discounted monthly landline or cellular telephone service to qualifying low-income customers. Under the FCC's recent *Lifeline Reform Order*, recipients of FDPIR now qualify to receive Lifeline discounts. To qualify for Lifeline, consumers must provide proof of receipt of FDPIR to the cell phone carrier or other authorized service providers. Valid documentation includes:

- (1) A notice letter of participation in FDPIR;
- (2) FDPIR participation documents (e.g., a benefit card or copy of a benefit card); or
- (3) Another official document evidencing the consumer's participation in FDPIR.

For more information on benefits and how to apply, please visit the [Lifeline Program](#) page or call (888) 641-8722 for general questions and assistance in locating a Lifeline provider in your state.

Communication and Feedback

Save the Date! FNS will host its next quarterly Tribal consultation meeting with Tribal leaders and Tribal members on August 29, 2012. Please visit <http://www.fns.usda.gov/fns/tribal/> to register for the session. Upcoming materials will be posted in mid-August. Stay tuned and remember to register to receive updates.

Meeting Details: Conference Call

Toll Free: 1-888-455-4787

Passcode: 7701777#

Meeting Time: 3:00pm – 4:30pm Eastern

Send us your comments! Please let us know if there are any USDA food-related issues that you would like us to address in future editions of this newsletter. E-mail Food Distribution Division, Program Support Branch at fdd-psb@fns.usda.gov.



RECIPE CORNER

Try the recipes below that are quick and easy to make.

Turkey Tostadas Yield 4 servings Serving Size 1 tostada

Ingredients:

- 2 cups **diced turkey roast**
- 2 tablespoons taco seasoning
- 1 ½ cup water
- 4 corn tortillas
- ¼ cup **refried beans**
- ½ cup **diced tomatoes**
- ¼ cup cheddar cheese
- ½ cup **lettuce**
- 2 tablespoons **onions**, chopped
- ½ cup taco sauce

Optional toppings:

- 1 Tablespoon Plain yogurt
- 1 Tablespoon Guacamole

Nutrition Facts

Serving Size 1 tostada (276g)	
Servings Per Container 4	
Amount Per Serving	
Calories 240	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 420mg	18%
Total Carbohydrate 21g	7%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 26g	
Vitamin A 4% • Vitamin C 6%	
Calcium 8%	• Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Instructions:

1. Wash and prepare vegetables.
2. In a large skillet over medium heat, combine turkey, taco seasoning, and water.
3. Bring mixture to boil, reduce heat and simmer 5 minutes, stirring occasionally.
4. Place tortillas on a cooking sheet. Bake at 375° for 4-7 minutes or until tortillas are crispy.
5. Spread tortillas with a tablespoon of beans. Top with 1/4 meat mixture and cheese.
6. Return tortillas to oven to cook for 2-3 minutes or until cheese is melted.
7. Top with tomatoes, lettuce, onions and taco sauce. Garnish with yogurt and guacamole, if desired.

Adapted from: UMass Extension Nutrition Education Program,

http://extension.umass.edu/nutrition/images/stories/recipes/meat_poultry_english/Turkey_tostadas_eng.pdf

*Foods highlighted in **bold** are USDA Foods

Turkey Stew Yield 4 servings Serving size ¼ recipe

Ingredients:

- 2 teaspoons **vegetable oil**
- ½ cup **onion** chopped
- 1 garlic clove
- 4 **carrots** chopped (or 1 can carrots)
- 2 **celery** stalk chopped
- 2 **potatoes** chopped (or 1 can potatoes)
- 1 can **tomatoes diced**
- 2 cups water
- 2 cups **cooked turkey** (chopped)

Optional ingredients: Try using

Italian seasoning or basil to add flavor to the recipe instead of salt.

Instructions:

1. Heat oil in medium saucepan. Add onion, garlic, carrots and celery and stir for 2 minutes.
2. Add potatoes, tomatoes, and water to pan. If using canned potatoes simmer until vegetables are tender. If using fresh bring to a boil, then lower heat and simmer for 30 minutes. Add turkey and cook another five minutes or until heated.
3. Season to taste before serving. Refrigerate leftovers.

Nutrition Facts

Serving Size (517g)	
Servings Per Container	
Amount Per Serving	
Calories 300	Calories from Fat 80
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 2.0g	10%
Cholesterol 55mg	18%
Sodium 410mg	17%
Total Carbohydrate 32g	11%
Dietary Fiber 4g	16%
Sugars 7g	
Protein 24g	
Vitamin A 150% • Vitamin C 70%	
Calcium 10%	• Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Adapted from: Montana State University Extension Service: <http://www.msuxextension.org/nep/recipes.html#T>

*Foods highlighted in **bold** are USDA Foods