

THE OUTLOOK

A Monthly Newsletter for School Nutrition Programs

NUTRITIONAL **PURSUIT**

Register for ISBE's School Nutrition Programs Back to School Conference

Registration is open for ISBE's annual School Nutrition Programs Back to School Conference, which is scheduled for Aug. 6 and 7 in Springfield.

The theme for this year's conference is "Nutritional Pursuit," and the host hotel for the free two-day conference is the Crowne Plaza, 3000 S. Dirksen Parkway.

Attendees can earn up to 12.5 training hours at the conference, which kicks off at 10 a.m. on Monday, Aug. 6. Registration opens at 9 a.m., with the first day of the conference ending at 5 p.m. Day Two is set for 8 a.m. to 4 p.m.

Day One will feature a general session culinary demonstration, and Day Two will feature a general session with special guests and the ISBE School Nutrition Champion Award presentation.



Scheduled sessions include "Accommodation of Special Dietary Needs," "Whole Grain Rich Foods," "Unpaid Meal Guidance," "Claims/FRIS Data," "Making the Best School Breakfast Program," "What to Expect on an SNP Review?" and many more. The [complete agenda is available online](#).

[Visit the registration site](#) directly or visit the Nutrition Division's [School Nutrition Programs Back to School webpage](#) for more information.

The website features the 2018 agenda, a flyer, and a document to assist with hotel options, restaurants, and Springfield sites of interest. The site also has resources from last year's conference, including presentations that provide great information year-round.

NEWS BRIEFS

REQUEST FOR INFORMATION

The U.S. Department of Agriculture extended the comment period for its **“Food Crediting in Child Nutrition Programs”** Request for Information.



The deadline is April 23. Electronic comments are preferred and can be submitted on the [regulations.gov](http://www.regulations.gov) site.

SFSP & SSO NEWSLETTER

Every month, the USDA creates a newsletter highlighting new resources available to assist with coordination and operation of the Summer Meal programs.



Watch for the latest issues on the [USDA website](http://www.usda.gov).

CACFP

Join the USDA’s Team Nutrition for the [CACFP Halftime: Thirty on Thursdays Training Webinars](http://www.usda.gov).



Next up is “Offer Versus Serve in the CACFP” on April 19.

IN CASE YOU MISSED IT

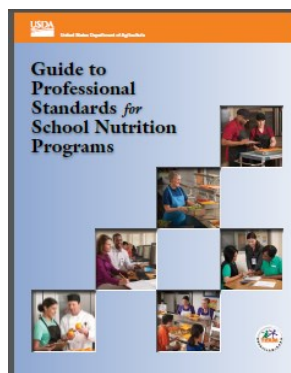
The recording of the USDA’s **“Market Basket Analysis When Procuring Program Goods and Modifying Contracted for Product Lists”** [webinar](http://www.usda.gov) is now available [online](http://www.usda.gov).

Public Comment Sought on ‘Hiring Flexibility Under Professional Standards’

The U.S. Department of Agriculture’s Food and Nutrition Service published a proposed rule entitled **“Hiring Flexibility Under Professional Standards.”** This proposed rule would add four flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies (LEAs) and new school nutrition program state directors under the professional standards regulations for the National School Lunch and School Breakfast programs.

- First, to address the hiring challenge faced by small LEAs, those with 2,499 or fewer students, this rule would require relevant food service experience rather than school nutrition program experience for new directors.
- Second, it would provide state agencies with discretion to consider volunteer or unpaid work as relevant food service experience for new school nutrition program directors in small LEAs.

- Third, to further assist LEAs with less than 500 students, this proposed rule would expand the existing regulatory flexibility that gives state agencies discretion to accept less than the required years of food service experience when an applicant for a new director position has the minimum required education.



The Guide to Professional Standards for School Nutrition Programs is a great resource to bookmark online.

Fourth, this rule would also add flexibility to the hiring standards for state directors of school nutrition programs by considering applicants with either a bachelor's or a master's degree in specific, relevant fields.

These proposed changes are expected to expand the pool of candidates qualified to serve as leaders in the school nutrition programs while continuing to ensure that school nutrition professionals are able to perform their duties effectively and efficiently. The proposed rule will be available for public comment through May 7, 2018. Electronic comments are preferred and can be submitted on the [regulations.gov website](http://www.regulations.gov).

USDA POLICY UPDATE

◆ **Reducing School Meal Certification Error Through Improved Online Application Design.** (3/5/18) This memorandum provides guidance to States, local operators, and their software vendors on strategies for leveraging the design flexibilities of online free and reduced price school meal applications to reduce household reporting mistakes and certifi-

cation errors. The memorandum includes a Q&A document providing answers to frequently asked questions about designing integrity-oriented applications, which also contains research-backed recommendations and insights.

View all policy memos for school meals on the [USDA website](http://www.usda.gov).

School Meals Bicentennial Menu

Submit Your Illinois Inspired Menus for Lunch and Breakfast



Deadline is April 27! Submit online at
<https://www.surveymonkey.com/r/200menu>

ISBE's Nutrition Division is celebrating the 200th birthday of Illinois by creating a one school week menu for breakfast and lunch, featuring Illinois-created, Illinois-grown, Illinois-named products, that schools could use to highlight the history of Illinois in the school meals programs.

We are asking school nutrition staff to submit menu ideas so that we can incorporate them into this menu project no later than April 27, 2018. We plan to highlight the menu planning work of experts in Illinois schools with kid friendly selections that make up the healthy, nutritious offerings throughout our schools.

We are asking that you select up to one lunch menu day and one breakfast menu day to share with ISBE for consideration. [Menu suggestions may be submitted to ISBE via this survey.](#)

Visit ISBE's [Illinois Bicentennial Education webpage](#) to read more about plans for the celebration. ISBE is proud to be a partner in the Illinois Bicentennial Celebration, a year-long series of programs and events that will culminate with Illinois' 200th birthday on Dec. 3, 2018.

If you have any questions, please reach out to our school nutrition program staff at cnp@isbe.net.

Do Yourself a FFAVORS and Use Your DoD Funds

For the current school year, ISBE and the Department of Defense (DoD) allowed participation in the Fresh Fruit and Vegetables Program to all schools that requested to participate. Schools determined themselves how much of their entitlement they would spend on the DoD program.

As of now, Illinois is behind schedule to utilize funds and many schools that requested money for the program have not used all their funds. DoD balances can be

checked by logging into your FFAVORS account. If you need assistance logging into FFAVORS, please contact Tim Schmidt of DoD at (215) 737-3942 or timothy.schmidt@dla.mil.

The DoD program is a "use-it-or-lose-it" program. As in previous years, unused funds will become available for use by all schools participating in the program. Schools that do not use their DoD funds by Friday, May 4, 2018, will lose any remaining balance. Place orders now to not

lose all of the remaining funds.

ISBE anticipates that on Monday, May 7, 2018, any school that has used all of their entitlement will be able to place orders again. At that time, the "available balance" listed for each school will be the total amount available for the entire state of Illinois.

For questions, call the Nutrition Division's Food Distribution Program team at (800) 545-7892 or email cnp@isbe.net.

Meet the nominees ...

(Thank you to all the nominators!)



SCHOOL NUTRITION CHAMPION AWARD

Congratulations to all of the nominees for ISBE's second annual School Nutrition Champion Award. The award will be presented to one school nutrition champion from Illinois on May 4, which is [School Lunch Hero Day](#). The special day will help launch School Nutrition Employee Week (May 7-11). Here are the latest nominees. Additional nominees were featured in the [February](#) and [March](#) issues. (The nomination deadline was March 30.)

Vicki McConnell, Foods Service Director for Ottawa Elementary School District 141

From the nomination: Vicki McConnell *"has a positive working relationship with staff, students, school board members, parents, community members, and the superintendent. She is highly respected and regarded as one of our most dedicated and hardworking individuals."*

Deb Peters, Cafeteria Supervisor for Earlville Community Unit School District 9

From the nomination: *"In addition to being extremely reliable, dependable, and flexible, Deb exhibits a passion for children. Mrs. Peters has transformed our cafeteria into a place where children feel safe, comfortable, and loved."*

Susan Giet, Food Service Secretary at J. Sterling Morton High School District 201

From the nomination: *"Susan doesn't interact with students on a daily basis, however she is the one behind the scenes making sure lunch codes are correct for students who eat on a daily basis.... These processes are important and are sometimes overlooked, when appreciation is due."*

Lisa Wetzel, Head Cook at Dunlap Grade School in Dunlap Community Unit School District 323

From the nomination: *"Lisa is one of those head cooks you wish you had 50 more just like her. ... She is always ready to try new recipes and even conquered cooking whole grain pasta after many tries."*

Sabine Coulter, Lunch Program Supervisor at Cambridge Lakes Charter School in Community Unit School District 300

From the nomination: *"Sabine fully steps into the role, continues her necessary certifications, keeps the Admin Team informed of current rules and regulations, and most importantly builds incredible rapport with the students."*

Sandy Voss, Director of Food and Nutrition Services for Marquardt School District 15

From the nomination: *"Sandy Voss goes above and beyond her role as Director of Food and Nutrition, and she does so in some unique ways. For example, she started a Young Chefs Club to teach middle school students cooking skills in order to plan and prepare healthy meals."*

Melissa Murdock, District Head Cook in Community Unit School District 3 in Palestine

From the nomination: *"The following are some examples of how she has went above and beyond: providing fruit infused water to junior high students, roasting vegetables vs. serving raw (this was really a hit!), selecting a student taste testing panel to help create new menu items based on student preference, and celebrating National School Lunch Week and National School Breakfast Week with fun events for students."*

Carolyn Jent, Director of Food Services for Ridgeview Community Unit School District 19

From the nomination: *"Because of her concern for her kitchen staff, her quick smile, and her positive attitude, she has built a team that works like a fine oiled machine. We have seen the number of students eating breakfast and lunch skyrocket since Carolyn has become our food service director."*

Nubia Sanchez, Compliance Manager for ACERO Charter Schools Inc.

From the nomination: *"Because of her experience both at the school and network level, Nubia Sanchez is able to deliver a food service program that not only meets state requirements, but also accommodates school and community needs. ... She is committed, enthusiastic, and constantly going above and beyond."*

Rebecca Braasch, SN Worker II at Bloomington Jr. High School

From the nomination: *"Becky's main objective is to feed students well balanced appealing meals. She takes pride in her position. She constantly interacts with students to get their feedback on products that we serve. ... She is committed, enthusiastic, and constantly going above and beyond."*

Action for Healthy Kids Grant Deadlines Coming Up Soon

Don't forget the deadlines for School Breakfast Grants (April 6), Game On Grants (April 6), and Parents for Healthy Kids Grants (April 13) are coming up.

- **Game On Grants:** Fund physical activity and nutrition initiatives (\$500 or \$1,000)
- **School Breakfast Grants:** Fund alternative models, breakfast promotions or family engagement (\$1,000-\$3,000)
- **Parents for Healthy Kids:** Fund parents or parent groups to implement physical activity and nutrition initiatives (up to \$1,000)

Go to www.actionforhealthykids.org/grants for more details and to submit an application.



Contact Ryan Monroe, Action for Healthy Kids IL/WI State Coordinator, at rmonroe@actionforhealthykids.onmicrosoft.com with any question.

Action for Healthy Kids is also promoting the sixth annual Every Kid Healthy Week, which is set for April 23-27. Visit EveryKidHealthyWeek.org today to get started planning for the special week.

USDA Releases Verification Toolkit

The U.S. Department of Agriculture's Food and Nutrition Service recently published an all-new [Verification Toolkit](#) for school food authorities.

The toolkit highlights strategies for reducing non-response in the verification process. The toolkit features a collection of resources that SFAs can use to leverage their efforts towards improving verification response rates and enhancing the overall efficiency of the verification process.

These resources were developed by FNS with input from state and local officials from around the country. They were also informed by two years of collaborative research between FNS and the Office of Evaluation Science's Social & Behavioral Sciences Team, work with state and local officials, and through a public contest hosted on Challenge.gov.

Limited Number of Menu Boards Still Available

ISBE has a limited number of free menu boards available on a first-come, first-served basis. Illinois schools participating in the National School Lunch Program and/or School Breakfast Program can order them by completing an [online form](#).

The 26-inch by 32-inch menu boards are customizable with four letter-sized inserts.

Visit ISBE's [Menu Board & Signage Resources web page](#) to find a variety of inserts you can use, including daily, weekly, and monthly calendars.



Get the Food Buying Guide Mobile App

Set aside your binders and fall in love with the Food Buying Guide Mobile App! This popular no-cost resource can be downloaded to your Apple (iOS) tablet or phone. Use it to find and compare food yields on-the-go or determine the meal contribution of your own recipes. A web-based version is available [on the USDA website](#).

Celebrate School Lunch Hero Day and School Nutrition Employee Week

Plan something special for [School Lunch Hero Day \(Friday, May 4\)](#) and [School Nutrition Employee Week \(May 7-11\)](#). You can get a [sample news release](#) and [sample proclamation](#) on the School Nutrition Association website.



Sign Up For Healthier Meals Cooking Classes in Springfield and Centralia

ISBE is partnering with colleges across the state to offer free Healthier Meals Cooking Classes. Those working with the National School Lunch Program and the Child and Adult Care Food Program are welcome to attend the classes. Space is limited!

Coming up is “Baking and Whole Grains” at Kaskaskia College in Centralia on April 5 and again on April 10. The course is also offered in Springfield in partnership with Lincoln Land Community College on April 6 and April 13. The course is worth four CEUs.

To register for courses, look under “Training Opportunities” at <https://www.isbe.net/Pages/Child-Adult-Care-Food-Program.aspx> and click “Healthier Meals Cooking Classes.”

Please note that while this is considered the Level 3 course in Healthier Meals Cooking Classes series, the Level 1 and 2 courses are not required before taking “Level 3: Baking and Whole Grains.”

Midwest Dairy Council Offers Equipment Grants

Midwest Dairy Council recently announced School Nutrition Equipment Grants. The [online grant application](#) will be open April 1-30, 2018.

The purpose of the grant is to assist school nutrition directors in the purchase of equipment that will enhance the long-term implementation of their school meal programs with a preference to increasing school breakfasts served outside the cafeteria and after-school suppers.

Schools can apply for up to \$5,000 to purchase foodservice equipment for

the storage, handling, and delivery of dairy foods.

Equipment may include insulated bags, transportation carts, kiosks, or remote point of sale equipment for meals sold outside of the cafeteria.

For more information, [watch this short video](#) on how to complete a successful grant application. These grants are competitive and not all applications will be approved for funding even if all requirements are met.



USDA Will Present ‘Inventory Management at Processors’ on April 12

The U.S. Department of Agriculture announced a webinar titled “Inventory Management at Processors” scheduled for 1 p.m. CDT April 12. School Food Authority staff are welcome to attend.

During this webinar, attendees will learn from Food Distribution Division staff the basics and best practices of how to manage USDA Foods pounds at processors, including the importance of utilizing the whole bird, both white and dark meat, negative inventory, order management, communication with processor and distributor, and tools available to assist.

If interested in attending, sign up



using the [registration page](#). For any questions, please email usdafoods@fns.usda.gov.

Time Running Out to Take the HealthierUS School Challenge

The U.S. Department of Agriculture announced that they will be bringing the [HealthierUS School Challenge](#) (HUSCC) award program to an end but there is still time for districts and schools to apply. Applications must be submitted to the Illinois State Board of Education no later than June 30.

The U.S. Department of Agriculture's HealthierUS School Challenge is a voluntary certification initiative recognizing those schools enrolled in the USDA's Team Nutrition that have created healthier school environments through promotion of nutrition and physical activity. There are four levels of HealthierUS School Challenge certifications that schools can earn: Gold Award of Distinction, Gold, Silver, and Bronze. Award-winning schools receive a monetary incentive (Bronze, \$500; Silver, \$1,000; Gold, \$1,500; Gold Award of Distinction, \$2,000), an award plaque, and a banner to display in the school.

To qualify for an award, a school must submit an application and meet basic criteria set by the USDA Food and Nutrition Service and Smarter Lunchroom Movement techniques. The cri-

FOR MORE INFO ...

On March 13, the USDA Food and Nutrition Service hosted a [webinar on the Completion of the HealthierUS School Challenge Award Program](#). As of July 1, FNS will no longer accept applications. This webinar provides further guidance on the transition, as well as other helpful information for schools that are in the process of applying for awards, schools that have submitted applications, and schools that have received awards.

Please email any questions you may have related to the completion of the HealthierUS School Challenge to tn-huscc@fns.usda.gov. You can also contact ISBE's Nutrition Division at (800) 545-7892 or cnp@isbe.net.

You can find other recorded USDA webinars online at <https://www.fns.usda.gov/fns-media>.

teria reflect the recommendations of the 2010 Dietary Guidelines for Americans and the recommendations published by the Institute of Medicine for foods that should be served outside the organized school meals program. HealthierUS Schools also must demonstrate commitment to a healthy school environment and implement a local school wellness policy. Schools then commit to meeting the criteria throughout a four-year certifi-

cation period.

A [complete list of HealthierUS School Challenge award-winners in Illinois](#) is available online. The recognition program is administered in Illinois by ISBE.

[Applications materials are available on the USDA website](#). They should be submitted to ISBE at cnp@isbe.net by June 30 so they can be reviewed and sent to the USDA.

Fine Tune Your Mosaic Back of House Skills

The latest version of Mosaic features enhancements to help streamline your operation. In Mosaic Menu Planning, you can now quickly build cycle menus by copying a single day or date range of menus to future dates. In Mosaic Ordering & Inventory, they've added the ability to order by menu plan and generate orders based on your planned production quantities.

Check out the live webinar schedule to [sign-up today](#). Or sharp-

en your Mosaic skills with on-demand, self-paced training that's available to you 24/7. [Register](#) or sign-in to our Heartland University to get started using the **code "ISBE1."**

If you have any Mosaic Back of the House support-related questions, call (800) 256.8224, Option 1 (6 a.m. to 6 p.m. CT Monday-Friday) or email mosaicssupport@e-hps.com. You can also access the user guide by clicking the "?" icon in the upper-right hand corner of the Mosaic program.



**Illinois State
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Events, Meetings, and Deadlines

- April 3 – [Summer Food Service Program current sponsor training](#), Fairview Heights
- April 4 – [SFSP new sponsor training](#), Fairview Heights
- April 5 – [Healthier Cooking Class: Baking and Whole Grains](#), Centralia
- April 6 – [Healthier Cooking Class: Baking and Whole Grains](#), Springfield
- April 10 – [Healthier Cooking Class: Baking and Whole Grains](#), Centralia
- April 11 – [SFSP new sponsor training](#), Schaumburg
- April 13 – [Healthier Cooking Class: Baking and Whole Grains](#), Springfield
- April 25 – [SFSP new sponsor training](#), Peoria



Please note this is not a complete list of Nutrition and Wellness Programs Division events, meetings, and deadlines. Visit us online at www.isbe.net/nutrition.

What's New?

- [USDA Memo: Market Basket Analysis When Procuring Program Goods and Modifying Contracted-For Product Lists](#)
- [Meal Service Options for Unanticipated School Closure](#)
- [FY 2018 Free and Reduced-Price Meal Eligibility Data](#)

Watch for our latest news and posts under What's New? at www.isbe.net/nutrition.

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To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form, \(AD-3027\)](#) found online at <https://www.ascr.usda.gov/how-file-program-discrimination-complaint>, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

1. **Mail:** U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;
2. **Fax:** (202) 690-7442; or **Email:** program.intake@usda.gov.

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April 2018

MEAL OF THE MONTH

DUNLAP SCHOOL DISTRICT #323
(DUNLAP, IL)

Congratulations to Dunlap SD #323 for winning March's Meal of the Month contest! We loved the fun photographic angle of their tray and the variety of textures and colors.

Lisa Leitner, Director of Food Service, explained that for this meal, they use commodity whole grain noodles, ground beef and processed spaghetti sauce through Red Gold, steamed carrots, commodity

strawberries and blueberries, and a fresh tossed romaine mix with grape tomatoes along with fat free chocolate milk. She said, "Our students love this meal and it's very satisfying to all those hungry students."

Dunlap School District #323 will receive up to \$100 of school nutrition goodies for winning the contest!
Thanks for serving up a great school meal!



WANTED: SCHOOL MEAL PHOTOS FROM THE FOLLOWING REGIONS:

- Northwest (Rockford, Freeport, Galena, Clinton, Sterling area)
- North Central (Ottawa, Oglesby area)
- Central (Bloomington, Peoria, Champaign, Springfield area)
- West Central (Quincy, Beardstown, Macomb, Jacksonville area)
- Southern, South Central (Patoka, Centralia, Effingham, Carmi, Mount Vernon, Carbondale, Benton, Marion, Vienna, Pulaski area)

REPRESENT YOUR REGION AND SEND IN YOUR
MEAL OF THE MONTH ENTRIES FOR APRIL BY
4/18, 5:00 PM

To enter the contest, send your school meal pictures to schoolnutrition@illinois.edu. The winner receives up to \$100 worth of school nutrition swag & recognition for serving a great school meal!

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STUDENTS IN DWIGHT SAMPLE NEW FOODS

Rachel Benn (Extension Program Coordinator) and Jenna Smith (Nutrition & Wellness Educator) of University of Illinois Extension helped coordinate taste tests at both Dwight Common School and Dwight High School in Dwight, IL.

Food service staff prepared potential new side dishes to have students taste test during their lunch periods. The Common School students were offered a Cucumber Mango Salad and the high school students tried a Pineapple Broccoli Slaw.

The Pineapple Broccoli Slaw had mixed reaction at the high school, but a great number of students at the Common school enjoyed the Cucumber Mango salad! The school staff decided that they will incorporate the salad into their menu when the foods are in season.

While not all students liked the samples, they were excited to give their opinions! Taste testing gave them an opportunity to try something new and directly impact the foods they eat in the cafeteria.



FEATURED RECIPE: CUCUMBER MANGO SALAD

The Cucumber Mango Salad tested at Dwight Common School comes from the [Budget Bytes website](http://budgetbytes.com) (budgetbytes.com). Although this recipe is not standardized, the website includes a tool that helps scale the recipe to larger quantities. However, we recommend adding spices and seasonings in smaller amounts at first and adding more to taste as you test the recipe to make it standardized to your operation. You will also need to determine the meal component distributions (cucumbers count as "other vegetables").

If you need help with this, please contact us at schoolnutrition@illinois.edu!



Refrigerate for Safety!

**Cover, label, and
date all items.**

**Hold cold food
at 41°F or below.**

**Store raw meat
on bottom shelf
away from other food.**

**Check and log
temperatures frequently.**

CLOSE THAT DOOR!



VENICE CELEBRATES SCHOOL BREAKFAST WEEK



Check out how Venice School District (Venice, IL) decorated their service line to celebrate National School Breakfast Week! We loved their festive balloons and fun sneeze guard decorations. Here's to school breakfast, in all its forms!



GRAB & GO PILOT (VIDEO!)

Speaking of breakfast, we are excited to share this Breakfast After the Bell video highlight. Wyvetter Younge Alternative Center (East St. Louis, IL) piloted a Grab & Go breakfast -- **go behind the scenes in this video!**

If you need help piloting or implementing a breakfast program, we are here to help. Get in touch with us at schoolnutrition@illinois.edu!



LUCKY APRONS

Ramsey School District (Ramsey, IL) celebrated St. Patrick's Day in style! Michelle Fombelle, SNAP-Ed Educator with University of Illinois Extension, sent us this wonderful photo (among others) and said:

"I visited Ramsey School District yesterday and couldn't help but smile about how proud this group of ladies is of their lunchroom. They made their own aprons for each holiday because they said 'the students really like them so we try to dress up as much as possible.'"

NEW ON OUR WEBSITE

NEW DOWNLOADABLE RESOURCES:

- A Fresh Start for School Breakfast (2 week menus for Breakfast in the Classroom, Grab & Go, and traditional service)
- Cycle menus from Alliance for a Healthier Generation (hot lunch, sandwiches, and salads!)
- Meals that Move seasonal cycle menus
- IDPH Handwashing Poster
- Refrigerate for Safety Poster (as previewed on page 3!)
- Media Release Guide

[Click here to access our website now!](#)

RECENT MINI-COURSE ADDITIONS:

AVAILABLE NOW

Food Safety Refresher (30 minutes credit; USDA Professional Standards 2620)

COMING SOON

Maintaining Safety and Quality throughout the Flow of Food (45 minutes credit; USDA Professional Standards 2520, 2610, 2620)

If you have trouble accessing our courses, printing your completion report, or have other issues, please e-mail us!



STAY IN TOUCH!

Website: go.illinois.edu/abcsofschoolnutrition

E-mail: schoolnutrition@illinois.edu

@ABCsNutritionIL



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COLLEGE OF AGRICULTURAL, CONSUMER
& ENVIRONMENTAL SCIENCES

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