In Attendance:

- Beaver ✓
- Box Elder ✓
- Cache ✓
- Carbon ✓
- Davis ✓
- Duchesne/Uintah ✓
- Emery X
- Garfield X
- Iron X
- Juab ✓
- Kane ✓
- Millard ✓
- Rich X
- Salt Lake ✓
- Sanpete ✓
- Sevier ✓
- Summit X
- Tooele X
- Utah ✓
- Wasatch ✓
- Washington X
- Wayne/Piute X
- Weber ✓

Counts shared:
- Washington, Wayne/Piute, & Weber

Counts sharing next:
- Beaver, Box Elder, Cache

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**Casey-DUFB Promotion**

Farmers’ market season is underway in many counties. Please be sure to order the Double Up Food Bucks Promotional Material from Utahns Against Hunger as soon as possible. As of Thursday, May 19th the DUFB orders stand as:

<table>
<thead>
<tr>
<th>Counties that have ordered</th>
<th>Counties that have NOT ordered yet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duchesne</td>
<td>Weber</td>
</tr>
<tr>
<td>Summit</td>
<td>Tooele</td>
</tr>
<tr>
<td>Salt Lake</td>
<td>Washington</td>
</tr>
<tr>
<td>Cache</td>
<td>Davis</td>
</tr>
<tr>
<td>Utah</td>
<td>Iron</td>
</tr>
</tbody>
</table>

Please help inform our participants about this fantastic program. Here is the link to the order form for fliers. There is no cost to us for the materials. http://goo.gl/forms/OapKTvkX4l

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**Casey- Thumbs Up for Healthy Choices**

We will be mailing out the Thumbs Up for Healthy Choices Toolkits by next week! You will receive the posters and shelf talkers in the mail. The toolkit and survey tools will be available on the staff website, as well as on Qualtrics. You will receive a detailed email about how to access everything you need to implement the project. There will be a Zoom meeting scheduled for all implementing counties once everyone has received the materials.

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**Casey- Create Farm Fresh Food**

We received grant funding to implement the subset of classes, Create Farm Fresh Food. The series is based in the Creates curriculum, but has additional information to encourage class participants to shop at farmers’ markets. The information taught in the classes will help participants overcome common barriers to shopping at markets including budgeting SNAP benefits throughout the month, taking advantage of incentive programs, selecting the best produce, meal planning with flexibility, and more. These classes are designed to be taught as a series of 6 workshops. Participants will receive weekly kitchen gadgets to incentivize them to return the following week. We are so excited to see if this intervention helps increase the use of SNAP benefits at our local markets! Thank you to all counties that have expressed interest. We anticipate all marketing and curriculum materials will be ready mid-June. Please start scheduling your class locations soon.
LaCee- FCC Family Cooking Classes
During the past year the state office and a few counties have piloted a family cooking program for IGP families. This project is quite impactful, but requires funding outside of SNAP-Ed. The project may fit in with current or upcoming TANF grant projects. If any supervisor would like to work with the state office in order to add this project to your grant proposals, please contact LaCee.

Heidi- Annual Conference
Annual Conference is coming! Please save the dates. Conference will start on October 3rd at 11 AM and adjourn on October 5th at 2 PM (that is a Monday-Wednesday). We will send out conference registration instructions via email soon. Please keep an eye out for this, and register as soon as possible.

County Sharing

Washington
The family class has been going well. We just taught our 3rd session. We recruited using the learning center in St. George. The center sends learning consultants with their clients to the classes. They have helped us care for the children, reducing stress on the parents. The families who complete the course show changes. We always discuss menu planning on the first meeting. We enjoy sending home “challenge foods” for families to use, and having them report on how they used it when they come back.

Wayne/Piute
We have been asked to assist with the Loa Elementary school wide celebration May 25th. We will be teaching paper towel gardening, fun & fit jars, teaching crab soccer, and making smoothies and black bean salsa. We have also started working on our community garden. We’re making a variety of planting areas including raised gardens, palette boxes both flat and vertical and a teepee type planting area for peas.

Weber
We have been testing new family mealtime recipes. Nicki likes using barley in her recipes, as it is often forgotten by people. We used barley in a salad to introduce people to a new grain. We did a spin on the “fruit” pizza by making a vegetable pizza. We used cream cheese as a sauce on regular pizza dough, and topped it with a variety of vegetables.
Social Media Sharing

**Candi Merrit- Eat Well Utah**

June is FNV (Fruits and Vegetables) month. The blog will be promoting FNV all month. Also, as we start into Farmer’s Market season, we will be promoting and encouraging people to visit their local farmer’s market. Candi also sends out the IGP Newsletter. If you haven’t received an IGP Newsletter, please contact Candi. Please make sure that the information on your county’s extension calendar is up to date and correct. If you have your events listed on this calendar, they will be included in the newsletter when Candi sends it out.

**Kerry Garvin- Snappily Ever After**

Kerry is working on fliers to promote the blog in an unobtrusive way. The blog is also starting to integrate the Quick Tip video series from Casey. A video will be featured on the blog coupled with a recipe that uses the skill that was just highlighted in the video. This will allow readers to practice a skill immediately instead of just passively watching.