

PROFITS SUPPORT YOUTH AND EDUCATION



"When school foodservice regulations underwent a transformation, there were pockets of resistance. Among the arguments is that students won't eat the food that meets the new guidelines. With better product options available, foodservice directors, children, and parents alike can find more to love about school lunch.

The Culinary Arts and Entrepreneurship programs at USD 349 and Stafford County Flour Mills have teamed up to develop a new product that not only exceeds new nutrition guidelines, but as a product developed by kids for kids, is food that kids will love to eat. It's made from Kansas grown white whole wheat, so it naturally does not have the dark color kids associate with whole wheat products. Also, it's ground super fine so that the texture of the flour, and the products it makes, are silky smooth. Salt and gluten are added in just the right proportion to ensure great baking quality every time. The result is a product that fits in your budget, has all the nutrition you require and the kids won't even know it! And, since a portion of sales will support ongoing youth culinary and entrepreneurship educaiton, you can feel good about your purchase, too!"



KID TESTED, KID APPROVED



