



Fairfield Union Local Schools

Food Services Newsletter

DECEMBER 2024



FREE BREAKFAST AND LUNCH UPDATE

With Fairfield Union being eligible for the Community Eligibility Provision Program, this allowed us to offer free breakfast and lunch to all students for the 2024-2025 school year. Needless to say, it has been a busy few months in every school kitchen.

MEALS SERVED COMPARISON – AUGUST-NOVEMBER

As you can see, we are serving significantly more meals this year compared to the same time-frame last year.

We are so pleased to be able to offer this to our Falcon Families this year and we hope that we can continue to do so in the future.

Year	2023-2024	2024-2025
Breakfast	25,544	40,708
Lunch	65,684	81,626
Increase	+15,164	+15,942

We invite you to come eat with us in the happiest place in the school!



HEALTH INSPECTION UPDATE

On another awesome note, we have kept the gold star shining in all four of our kitchens with a clean sweep and no violations on our most recent Fairfield County Health Inspection. Without our wonderful food service staff, this would not be possible. Great job, ladies!

National Cookie Month



The holiday spirit is alive and well throughout our buildings. How appropriate that December is National Cookie Month. We hope that everyone has the opportunity to bake their favorite cookies and share them with your loved ones.



DIANA BROWNING
FOOD SERVICE SUPERVISOR
740-536-7384 ext. 1122
DIANABROWNING@FAIRFIELDUNION.ORG

chartwells
serving up happy & healthy

DECEMBER IS ALSO

National Pear Month!

We hope you enjoy this Pear Crisp Recipe:

INGREDIENTS:

3-3/4 oz Flour, All Purpose
1/3 cup, 1-1/4 tsp Sugar, Brown, Light
1-1/8 tsp Spice, Cinnamon, Ground
1/4 tsp Salt, Kosher
1/8 tsp Spice, Cloves, Ground

1-1/3 cup plus 2-1/4 tsp Quick Oats
1/3 cup, 2 tbsp, 1 tsp. Margarine
1 tbsp, 2-3/4 tsp Sugar
1 tbsp Cold Water
1 tbsp, 1-1/4 tsp Corn Starch
3 cups Diced Pears

Combine flour, brown sugar, cinnamon, oats, salt, cloves and margarine. Mix until crumbly. Set aside.

Drain the canned fruits, reserving juice. Reserve 1-1/2 cups liquid (adding water if necessary). Set liquid aside.

Place the diced pears in a 9 x 9 baking dish
Sprinkle 1/2 cup sugar over the fruit. Stir to combine.

Combine water and cornstarch. Stir until smooth. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. Pour over the fruit in the pan.

Sprinkle the topping mixture evenly over the pears.

Bake until topping is browned and crisp:

Conventional oven: 425 F for 35-45 minutes
Convection oven: 350 F for 25-35 minutes

