

Arcanum-Butler Local School District
REGULAR
BOARD OF EDUCATION MEETING UPDATE
June 18, 2026

Present: Mr. Norris, Moore, Trask, Zimmer

Absent: Mr. Fearon

APPROVED:

- Minutes from the regular board meeting held May 14, 2026, the special board meeting held May 21, 2026, and the agenda for the June 18, 2026, meeting. (vote – all yea)
- Financial report, as presented by the Treasurer. (vote – all yea)
- Final appropriations and estimated resources for FY26, as recommended by the Treasurer. (vote – all yea)
- FY27 temporary appropriations, as presented by the Treasurer. (vote – all yea)
- Proposed budget for the Arcanum Public Library to be submitted to the county auditor. (vote – all yea)
- Recommendation to approve agreement with Council on Rural Services for Achievement for Educational Success (ACES) for the 2026-2027 school year.
- Agreement with Darke County Recovery Services dba Recovery and Wellness Centers of Midwest Ohio for the 2026-2027 school year for mental health therapist services two days per week at a cost not to exceed \$23,625 per year. (vote – all yea)
- Agreement with Darke County Recovery Services dba Recovery and Wellness Centers of Midwest Ohio for a Student Success Liaison at a cost not to exceed \$25,290 for the 2026-2027 school year and \$26,550 for the 2027-2028 school year. (vote – all yea)
- Payment of \$62,847 annual premium for FY26 liability, fleet, and property insurance package through Stolly Insurance Group. (vote – all yea)
- General Fund transfer to Preschool (020-9603) in the amount of \$35,000. (vote – all yea)
- General Fund transfer to Termination Benefits (035) in the amount of \$35,620.68. (vote – all yea)
- Depository agreement with Greenville National Bank through January 15, 2030. (vote – all yea)
- Updated Elementary Handbook, Middle School Handbook, High School Handbook and Bus Handbook. (vote – all yea)
- Lunch prices for the 2026-2027 school year. (vote – all yea)
- New sound system installed by Bach To Rock Music for the Fieldhouse, at a cost not to exceed \$19,995. (vote – all yea)
- Shared Services Agreement with Ansonia, Bradford, Franklin Monroe, Mississinawa, and Tri-Village Boards of Education for the 2026-2027 school year. (vote – all yea)
- Calamity Day resolution and plan to be submitted to DEW. (vote – all yea)
- Permission for the HS band to attend band camp at Miami University July 20-24, 2026. The A# Music Boosters will handle the cost of the camp. (vote – all yea)
- Request from the Athletic Boosters to start the cheer competition on Sunday, October 18, at 11 a.m. instead of 1 p.m. (vote – all yea)
- Hire the following as classified staff for the 2026-2027 school year: Cheryl Pressly – Multiple Disabilities Classroom Aide; Michael Morris – Café; Sheiann Vore – Café. (vote – all yea)
- Resignation of Jeffrey Brown – Head Custodian/Maintenance. (vote – all yea)
- Two year contract for Jeffrey Brown, for the 2026-2027 and 2027-2028 school years. (vote – all yea)
- Following policy: 5200 – Attendance. (vote – all yea)

PUBLIC PARTICIPATION

None

SUPERINTENDENT'S REPORT

- Accolades and Announcements
 - ◆ Thank you to our administrative team and secretaries for closing down the school year. They have all earned a break!

- ◆ Summer Programs have started, including a session of EL summer school and youth basketball camps.
- ◆ Congratulations to our 2026 graduates! Thank you to Mr. Cates and his staff for a job well done with the commencement ceremonies.
- School Operations and Updates
 - ◆ Booster Stadium Project Update
 - ◆ Capital Improvements Update & List.
 - ◆ Summer Projects/Cleaning Update – Jeff and his crew are hard at work on the cleaning and summer maintenance work.
 - ◆ Staffing Update – All positions have been filled as of tonight's meeting.
 - ◆ Policies Update – Attendance 5200.
 - ◆ 2nd Semester Confirmed Bullying Cases – Per Ohio Revised Code and district policy, any confirmed cases must be submitted to the Board President and posted on the school's website. Please note the following:
 - EL – 0
 - MS – 0
 - HS – 1

PRINCIPAL'S REPORTS:

- Elementary
 - Continuous Improvement and Vision (CIP Goal #1)
 - ◆ Thank you to Amanda Herzog, Ashley Matheson, and Evette Paul for leading the Student Success Team this year to provide goals and interventions for struggling students.
 - ◆ Thank you to the elementary teachers for continuously learning the resources and reports within the IReady program and the new into Reading series.
 - Instruction (CIP Goal #2)
 - ◆ State test scores were released and we continue to analyze the data to target areas of weakness to improve instructional gaps.
 - ◆ Sarah Loxley, Stevie Zumbrun, and Ann Glasscoe integrated economics with their classroom novel, The Lemonade War, to have a lemonade stand for their classmates and teachers.
 - ◆ 1st grade students took a field trip to MVP Dairy in Celina. The field trip was fantastic and students learned about the process of how milk is produced and converted into many different food items.
 - ◆ The 3rd grade students enjoyed their trip to Ohio Caverns and enjoyed learning about and exploring the caverns.
 - ◆ Thank you to Kami McEldowney for organizing a math career day for the fourth grade students. Parents came and spoke about how math is used in their careers.
 - ◆ Several students represented Arcanum Elementary at the annual Darke County Special Olympics.
 - ◆ Teachers held classroom or grade level award ceremonies to celebrate students' accomplishments this school year.
 - ◆ All students were sent home summer learning packets to complete throughout the summer.
 - ◆ Over 40 students are taking part in the Elementary Summer Learning Program to boost their skills for the upcoming school year. Thank you to Courtney Warner, Hannah Kelch, Makayla Bailey, Jesse Warner, Cassie Bixler, and Kami Smith, for teaching the summer school classes.
 - ◆ Local author, Lisa Hildebrand, and illustrator, Parker Buhrman, spoke to the kindergarten students about writing and publishing a book and shared their books with the students.
 - School Operations, Resources, and Learning Environment (CIP Goal #3)
 - ◆ The following 4th grade students wrapped up their elementary career by being chosen by their peers to receive the elementary Trojan Way Award: Owen Lester, Olivia Binkley,

Isaac Riffell, Teagann Riggs, Daxton Riggs, Alicen Fugate, Jaxson Binkley, Tyma Deaton.

- ◆ Congratulations to the May Trojans of the Month for demonstrating the character trait of citizenship June Cottrell, Sabin Henninger, Abby McCracken, Autumn Moler, Emerson Ditmer, Annie Yochman, Ellie Cottrell, Lyza Nuse, Toby Moore, Oaklynn Bozarth, Gage Jobes, Isaiah Riffell, Emmy Junkins, Kayden Martin, Lydia Broockey, Aria Smith, Logen Heatherly, Owen Lester, Clayton Richardson, Secret Britch.
- ◆ Students celebrated a successful school year at the 4th quarter PBIS assembly. Five random Students of the Week received a summer game pack. The 4th grade students challenged the staff to a dodgeball game to end the assembly.
- ◆ The elementary students helped congratulate the Seniors on their last day at Arcanum-Butler Schools with a clap-out.
- Collaboration (CIP Goal #4)
 - ◆ Thank you to the 5th grade teachers for spending time with the 4th grade students to help with the transition to middle school in the fall. The teachers took time to speak with the students and give them a brief tour of the middle school.
 - ◆ Thank you to Bears Mill and The Darke County Parks for inviting 4th grade students to a new event, Pioneer Days, where students learned about the history of Bears Mill and participated in various activities to learn about that period of time.
 - ◆ Thank you to Greenville National Bank and Picnics for allowing kindergarten students to tour their businesses during their goods and services unit.
 - ◆ Thank you to Judi DeLay, David Baker, the cafeteria, and maintenance staff for ensuring the elementary teachers and students had a successful school year.
- Parent, and Community Engagement (CIP Goal #5)
 - ◆ A huge thank you to Mr. Jason Schondelmyer for organizing field day this year as a day to celebrate the end of the school year with their family and friends.
 - ◆ Thank you to Heather Wackler for helping organizing the art show to display student's artwork for their families and the community.
 - ◆ Thank you to Mrs. Fout and the AELC staff for an outstanding end of the year program. The students put on a fantastic themed show Under the Sea
 - ◆ Thank you to Emily Barga for leading the kindergarten, 1st, and 2nd grade end of the year programs to showcase their talents for their parents and grandparents.
 - ◆ Thank you to the 4th grade teachers for organizing the end of the year awards ceremony to recognize students for their accomplishments in elementary school.

• Middle School

- Standard 1: Continuous Improvement – Principals help create a shared vision and clear goals for their schools and ensure continuous progress toward achieving the goals.
 - ◆ Congratulations to the 2025-2026 Trojan Way winners. These students were selected by their peers for displaying the characteristics of respect, responsibility, leadership, and performance all year long. 5th grade – Emelia Ingle & Dallas Kendig; 6th grade – Afton Knight & Kamden Tegtmeyer; 7th grade – Lyndi Brubaker & Noah Harleman; and 8th grade – Chloe Rieman & Wyatt Pellman.
 - ◆ Congratulations to Ava Hetzler and Zane Rhodehamel, who were awarded the 2026 Larissa Beisner & Zach Garbig Awards.
 - ◆ Congratulations to the following 8th graders who earned the Presidential Award for Educational Excellence. These students held a 3.75-4.0 GPA for four years at Arcanum-Butler Middle School (29 students): Zachary Binkley, Olivia Bryson, Harper Crowder, Kelsey Dillman, Laci Dillman, Gideon Duncan, Ally Eley, Gabrielle Fugate, Weston Hatfield, Annabelle Holsapple, Diamond Hying, Timothy Johnson, Peter Menzie, Harper Miller, Grant Moore, Lillian Moore, Reagan Murray, Brooklynn Prickett, Chloe Rieman, Kendon Rogers, William Schwartz, Charlotte Shuff, Makenna Smith, Chloe Todd, Skyler Urlage.
 - ◆ Congratulations to our May T-Shirt Tuesday winners, recognized for going above and beyond during the last month of school: Reagan Murray and Evan Beanblossom.
 - ◆ Thank you to Mrs. Holman and the PBIS committee for planning and organizing another fantastic Trojan Games. Students had a perfect weather day for the field day activities!

- Standard 2: Instruction – Principals support the implementation of high-quality standards-based instruction that results in higher levels of achievement for all students.
 - ◆ I would like to thank Mrs. Griesdorn, Mrs. Whittaker, and Mrs. Keiser, and several other staff members for all of their extra work in providing after school tutoring to middle school students this year. Our free after school tutoring programs have allowed us to work with individual and small groups of students on learning gaps and homework completion and, in addition, foster student connectivity to the school.
 - ◆ 5th graders attended the Challenger Learning Center for their annual Mission to Mars field trip. During this field trip, 5th graders connected classroom learning with real life experiences and scenarios faced by astronauts.
 - ◆ The 8th graders had another successful trip to Washington, DC! Our students represented Arcanum very well as several vendors let our chaperones know how impressed they were with their respectfulness and attentiveness during the tours. Megan Timmerman, Skyler Urlage, Charlotte Shuff, and Scarlet Taylor had the honor of laying a wreath at the Tomb of the Unknown Soldier. Thank you to Mrs. Tegtmeier and Mrs. Garbig for organizing the trip and to K&K Tours for their work with our school.
 - ◆ Congratulations to Mrs. Berry and the MS/HS Choir who earned 2 superior ratings at the Festival of Music at King's Island. This is the first time that they have achieved this accomplishment.
 - ◆ Thank you to Mrs. Painting for organizing and taking our 8th grade gifted students to the King's Island STEM day! This is the first year that we have attended this event and it was a great way for our 8th grade gifted students to end their middle school careers.
- Standard 3: School Operations, Resources, and Learning Environment – Principals allocate resources and manage school operations in order to ensure a safe and productive learning environment.
 - ◆ Thank you to David Baker for all of his work in assisting middle school staff and students with our Chromebook collection. I would also like to thank Mr. Kramer, Mr. Lecklider, Mrs. Bowser, and Mr. Troutwine for their assistance in tracking down all the chargers and ensuring every student submitted the required equipment.
 - ◆ Thank you to SRO John Wilt for all of his assistance throughout the school year. Officer Wilt is instrumental in district wide building safety, arrival/dismissal support, teaching digital safety and law education lessons in the middle school, and working side by side with me when needed.
 - ◆ A special thank you to Lisa Parker for all of her work this year. Lisa continues to be a tremendous asset to Arcanum-Butler Local and I am very thankful for the work she does in our middle school. Her attention to detail, communication efforts, and friendliness go a long way in making Arcanum-Butler Middle School a great place to be.
 - ◆ Thank you to Jeff Brown and his custodial crew for all of their hard work in getting the building cleaned and prepared each day during the 2025-2026 school year. Our district continues to be one of the cleanest school buildings I enter.
 - ◆ Chef Doug and his staff continue to do amazing things in our cafeteria. His creativity and willingness to be flexible really helps us all year long.
 - ◆ Thank you to Matt Macy and all the drivers who help transport us to and from school safely each day. In addition, a special thank you to all the drivers who helped out during the end of the year trips!
 - ◆ All required fire drills and tornado drills were completed on time and were successfully entered into the online database.
- Standard 4: Collaboration – Principals establish and sustain collaborative learning and shared leadership to promote learning and achievement of all students.
 - ◆ Thank you to Arcanum Elementary's 4th grade teachers who worked with our 5th grade teachers to develop a transition plan for our 4th graders as they prepare to move into middle school. During the last week of school, 4th graders came to the middle school for a general tour and spoke to each 5th grade teacher about what to expect next year. Staff also answered questions from our 4th graders in hopes of eliminating some of the stress and uncertainty associated with the transition.

- ◆ Thank you to Beth Kessler and Ty Cates for working with Ashley Matheson on completing the master teacher schedule and student schedules for the 2026-2027 school year. This year's schedule went together very well despite the changes that were necessary.
- ◆ Thank you to Jim Gray, Deanna Monnin, and Matt Huffman for all of their assistance in closing out the school year. Each of these individuals makes working in different departments very easy and enjoyable. Each is a great communicator, organized, and willing to do whatever is necessary for our staff and students.
- Standard 5: Parents and Community Engagement – Principals engage parents and community members in the educational process and create an environment where community resources support student learning, achievement and well-being.
 - ◆ Thank you to all the volunteers and the Darke County ESC for organizing this year's Special Olympics. Our students had a great time and were treated to a special lunch at McDonald's on the way home. Thank you to Mrs. Garbig, Mrs. Flatter, and Mrs. Tegtmeier for helping prepare our students.
 - ◆ This year middle school students completed 1,000s of Thank You cards for staff as part of our Q4 service projects. Each grade level selected a different group of people to show their appreciation to.
 - 5th grade – Bus Drivers / 6th grade – Café Workers / 7th grade – Custodians / 8th grade – SRO, Nurse, Counselors, and Secretaries.
 - ◆ Mr. Brackman's 5th grade Wax Museum continues to impress! Mr. Brackman continued the tradition of making this a community event by inviting parents into the building during the school day to navigate the museum. Another great community event here at Arcanum-Butler Middle School.
 - ◆ 8th graders participated in our annual Reality Fair on May 15. Students completed a career search, obtained a job, and then were challenged to figure out how to "survive" adulthood by managing a real world budget based on their projected income. We partnered with the Ohio State University Extension Office to provide this valuable experience for our students. The Reality Fair provided students with a valuable hands-on experience that helped connect classroom learning to real-life decision making, budgeting, and financial responsibility and is a great way to connect local business experts to our students.

• High School

- Goal #1 – Principals help create a shared vision and clear goals for their schools and ensure continuous progress toward achieving the goals.
- On Saturday, May 23, 94 students from the Class of 2026 graduated. Grace Psczulkoski, Cole Kessler, Camden Pfahler, Clark Lemons, Micah Arbogast, Malachi Wright, Brooklyn Kreusch and Isabella Armstrong were recognized as Valedictorians, while Gabrielah Dumas, Kamryn Beisner, Avery Leeper, Robert Arling, Regan Christ, Charlie Weiss and Remington Hatfield were honored as Salutatorians.
- Goal #2 – Principals support the implementation of high-quality standards based instruction that results in higher levels of achievement for all students.
 - ◆ The annual AHS Scholastic Banquet was held this year to recognize academic excellence. The top ten scholars in each grade level, based on their cumulative GPA's for the first three grading terms, were honored. Special thanks to Kim Hollinger for her help in making the event a success as well as Beechwood!
 - ◆ We celebrated student success with our fourth Senior Awards Ceremony, made possible by the efforts of Mrs. Kim Hollinger, Mrs. Faith Bennett, and Mrs. Beth Kessler.
- Goal #3 – Principals allocate resources and manage school operations in order to ensure a safe and productive learning environment.
 - ◆ This year, students competed in a yearlong activity known as "Clash of the Classes." This activity promotes academics, involvement, behavior, and school spirit. The students accumulated points based on their success during a variety of competitions. This year's Clash of the Classes winner was the Class of 2026!
- Goal #4 – Principals establish and sustain collaborative learning and shared leadership to promote learning and achievement of all students.

- ◆ Arcanum-Butler Local Schools held its 5-12 Art Show. Art teachers Mrs. Maggie Wright and Mrs. Heather Wackler showcased a collection of their students' creative work.
- ◆ Our year end band and choir concerts were outstanding. A special thank you to Mr. Hopwood and Mrs. Berry for their dedication and hard work in making these performances such a success. We are grateful for Mr. Hopwood's four years of service and wish him continued success in the future.
- ◆ The school year concluded with final exams and an underclassmen awards ceremony.
- ◆ Congratulations to Gabrielah Dumas and Micah Arbogast for earning his associate's degree from Sinclair Community College by utilizing our CCP program.
- ◆ I'd like to extend my congratulations to Mrs. Abbey Moore, our coaches, and our athletes for a great 2026 sports season.
- ◆ Congratulations to our varsity baseball team on an outstanding season! The Trojans captured the WOAC Championship and advanced all the way to the Regionals. Additional congratulations go to Regan Christ on being named WOAC Player of the Year and Coach Randy Baker on earning WOAC Coach of the Year honors.
- ◆ Congratulations as well to our softball team on an outstanding season and an impressive run to the Regional Finals.
- ◆ Congratulations to Savannah Miller, Charlie Weiss, and Micah Arbogast on qualifying for the Track and Field State Championships. We are proud of their accomplishments and wish them the best of luck as they compete at the state level!
- Goal #5 – Principals engage parents and community members in the educational process and create an environment where community resources support student learning, achievement and well-being.
 - ◆ We successfully completed our 13th annual Serve Arcanum event during which we completed over 60 projects. Thank you to our sponsors and Graves-Fearon for the food!
 - ◆ It continues to be an honor to serve as your principal. I would like to thank each of you for the opportunity to lead our high school. I truly appreciate the support that you have shown throughout this year. I hope you have a great summer, and I look forward to another great year ahead. Go Trojans!

Baseball

Varsity / JV

- Varsity: 23-5 (11-0 WOAC) / JV: 16-4
- 2026 WOAC Champions
- 2026 OHSAA D5 District Champions

Postseason Recognition

Western Ohio Athletic Conference Awards

- Player of the Year - Regan Christ
- 1st Team – Bryce Kramer
- 1st Team – Kolton Quigney
- 2nd Team – Bishop Cartwright
- 2nd Team - Luke Stephens
- Special Mention - Ethan Kearney
- Coach of the Year - Randy Baker

Miami Valley Coaches Association

- Player of the year - Regan Christ
- 1st Team 1B – Luke Stephens
- 1st Team Infield – Kolton Quigney
- Honorable Mention Catcher - Lucas Miller
- Honorable Mention Outfield – Derek Longstreth
- Coach of the Year – Randy Baker

New Baseball Records

- Most Wins in a season / 12 – Regan Christ
- ERA in a season / .410 – Regan Christ
- Most doubles in a season – 2026 Team / 56

Softball

Varsity / JV

- Varsity: 22-10 (10-1 WOAC)
- 2nd WOAC
- OHSAA D5 District Champions / Regional Runner-Up

Postseason Recognition

Western Ohio Athletic Conference Awards

- 1st Team – Jordyn Garbig
- 1st Team – Matty Noe
- 2nd Team - Grace Fry
- 2nd Team – Cameron Garbig
- Special Mention – Claire Hein

State Awards

- 2nd Team All-District – Matty Noe
- 3rd Team All-State – Matty Noe

New Softball Records

- Most triples in a season / 8 – Matty Noe
- Most doubles in a season / 58 – Matty Noe
- Most hits in a season – 2026 Team / 371

High School Track

Season Highlights

- WOAC Championship Team Results: Girls Champions | Boys 2nd Place
- First place Team finishes this season:
 - Girls - 7
 - Boys - 4

WOAC Track Champions

- Long Jump / Charlie Weiss
- Discus | Faith Wooten
- Shot Put | Faith Wooten
- 100m Hurdles / Savannah Miller
- 300m Hurdles / Savannah Miller
- High Jump / Brooklynne Eley
- Girls Field Event Athlete of the Year / Faith Wooten
- Girls Runner of the year / Savannah Miller
- Girls Coach of the Year / Jeff Rademachir

District Meet Highlights

- Regional Qualifiers:
 - Faith Wooten / Shot Put – District Champion
 - Micah Arbogast / Pole Vault – District Champion
 - Gabrielle Wooten / Shot Put
 - Isaiah Frazee / Discus
 - Brooklynne Eley / High Jump
 - Charlie Weiss / Long Jump and High Jump
 - Savannah Miller / 100m Hurdles and 300m Hurdles
 - Sadie Waldo / 200m Dash and 400m Dash

Regional Meet Highlights

State Qualifiers

- Savannah Miller / 300m Hurdles
- Micah Arbogast / Pole Vault
- Charlie Weiss / High Jump
- Gabrielle Wooten / Shot Put

State Meet Highlights

- Micah Arbogast / Pole Vault – 5th place 14'4" (PR)

New Track and Field Records

- Charlie Weiss / Long Jump - 21' 7"
- Micah Arbogast / Pole Vault - 14' 4"
- Cameron Ball / 400m - 50.74
- Savannah Miller / 100m Hurdles - 15.79
- Sadie Waldo / 200m - 26.72
- Sadie Waldo / 400m - 1:00.41

JH Track

Season Highlights

WOAC JH Track Champions:

- Girls Team – 6th place
- Boys Team – 5th place
- Ally Eley – 2nd 200m / 3rd 200m Hurdles / 2nd 100m
- Laci Dillman – 3rd High Jump
- Nathan Johnson – 3rd 100m run
- Boys 4x800m 3rd

College Signings

- Faith Wooten / Indiana University East – Track and Field

Annual Food & Beverage Compliance Report 2026

Introduction

The Healthy, Hunger-Free Kids Act of 2010 mandates that each school district board of education adopt and enforce nutrition standards governing the types of food and beverages available for purchase on school premises. Compliance with these guidelines is essential for participation in the National School Lunch Program (NSLP) and School Breakfast Program (SBP), which provide nutritionally balanced, low-cost, or free meals to children in schools. The Arcanum-Butler Local School District Board of Education has adopted Policy EFF and Policy EFF-R- Food Sale Standards to comply with these legal requirements.

Nutrition Standards

Meals served must meet age-appropriate meal patterns under USDA guidelines. These patterns specify daily and weekly minimum requirements for meal components, calories, saturated fats, sodium, and trans fats.

The Offer vs. Serve (OVS) provision in the NSLP and SBP allows students to decline some of the food offered. OVS aims to reduce food waste while permitting students to decline foods they do not intend to eat. The Arcanum-Butler Local School Cafeteria operates under the OVS provision.

Each lunch must consist of five components: meat/meat alternate, grain, fruit, vegetable, and fat-free or low-fat milk. To qualify as a USDA reimbursable meal, students must take at least three components, one of which must be a ½ cup of fruit or vegetable.

Each breakfast must consist of at least four items within three components: milk, fruit, and grains. For the meal to qualify as a USDA reimbursable meal, students must take at least three items, including a ½ cup of fruit.

Under the newly implemented 2025 standards:

- **Whole grains:** 80% of grains offered with school meals must be whole grain-rich; the remaining 20% may be enriched.
- **Milk:** Schools may offer **low-fat flavored milk** as well as fat-free and low-fat unflavored milk. A non-fat or low-fat white unflavored milk must always be available.
- **Sodium:** Phase 2 sodium targets are now in effect for all grade groups, gradually lowering allowable sodium levels to support long-term health.
- **Added sugars:** For the first time, USDA has implemented limits on **added sugars**. Individual grain-based desserts (e.g., cookies, cakes) are limited to no more than **2 ounce equivalents per school week**, and yogurt and cereal must meet new added sugar thresholds.
- **Free drinking water** must continue to be available during breakfast and lunch periods.

Smart Snacks

Since July 1, 2014, the USDA's Smart Snacks in School rules have required all foods and beverages sold separately from school meals to meet nutrition standards. These rules apply to any foods sold during the school day, including items in vending machines, snack bars, and a la carte options. They do not apply during non-school hours (e.g., concessions at sporting events or school plays).

Food Standards

Any food item sold must meet one of the following provisions:

1. Be a "whole grain-rich" grain product; or
2. Have as the first ingredient a fruit, vegetable, dairy product, or protein food; or
3. Be a combination food that contains at least ¼ cup of fruit and/or vegetable; or

4. Contain 10% of the Daily Value (DV) of one of the nutrients of public health concern (calcium, potassium, vitamin D, or dietary fiber).
Additionally, food items must meet nutrient requirements for calories, sodium, total fat, saturated fat, trans fat, and sugar.

Beverage Standards

All schools may sell:

- Plain water (with or without carbonation)
- Unflavored or flavored fat-free or low-fat milk and milk alternatives
- 100% fruit or vegetable juice
- 100% fruit or vegetable juice diluted with water (with or without carbonation) and no added sweeteners

Elementary schools may sell up to 8-ounce portions, while middle and high schools may sell up to 12-ounce portions of milk and juice. High schools may also sell additional "no calorie" and "lower calorie" beverage options, including caffeinated beverages that meet specific criteria.

Looking Ahead

The USDA has announced additional phased updates to school nutrition standards that will be implemented gradually through **School Year 2027-2028**. These include further sodium reductions (Sodium Target 3), tighter limits on added sugars across more food categories, and continued emphasis on high-quality, nutrient-dense foods. Schools will receive technical assistance and flexibility during the transition to support compliance and ensure students continue receiving nutritious, appealing meals. Ongoing collaboration between nutrition staff, school leaders, and community stakeholders will be essential to meeting these evolving standards and promoting student wellness.

Cafeteria Review 2025-2026

Reflection of the School Year

This school year, though challenging in many ways, has been incredibly rewarding. I was stretched in ways that I had not experienced in quite some time. It had been many years since I cooked on a daily basis and operated a kitchen from a chef's perspective. For the past twenty years, my focus has primarily been on management and leadership responsibilities.

The experience, while physically demanding for this rapidly aging chef, has been both refreshing and invigorating. I have rediscovered a passion that had been dormant for many years. That renewed passion has pushed me to pursue excellence and make the most of the abilities and opportunities that God has graciously given me. With that being said, I am looking forward to continuing in this role next school year-especially with the addition of another set of helping hands.

At our end-of-year meeting, John made a statement that resonated deeply with me. To paraphrase, every year we find ourselves saying how quickly the school year passed. Perhaps that is simply a result of getting older, but this year seemed to move especially fast. That reality should encourage all of us to be intentional about slowing down long enough to appreciate the beauty of life and the grace we have been given to live it-particularly when none of us truly deserve it.

Looking back, moving into the kitchen was one of the most important decisions made this year, although at the time I had no idea how significant it would become. After spending four years learning the many aspects of managing a school nutrition program, I realized that I was missing an important perspective- the day-to-day experiences of the team members who are truly the heartbeat of our success.

By working directly in the kitchen and focusing on daily operations, I gained valuable insight into what it actually takes to accomplish the enormous task set before us each day. This experience has given me a much deeper appreciation for our employees, their strengths, their challenges, and the dedication they bring to their work. Most importantly, it has increased my empathy for our staff.

As leaders, we regularly ask our employees to grow, improve, and push themselves to higher levels of performance. Spending this year alongside them has given me a greater understanding of the effort required to meet those expectations. I believe that understanding will make me a better leader and will ultimately make the Arcanum-Butler cafeteria stronger in the years to come.

I am incredibly proud of what our team accomplished this year. Despite challenges, staffing shortages, and the daily demands of serving students, our staff continued to demonstrate resilience, commitment, and care. Their hard work is the foundation of our success, and I am grateful for the opportunity to serve alongside them. As we look ahead to next year, I am excited about the opportunities before us and confident that our best days are still ahead.

Staffing Changes

I would like to begin by extending a sincere and heartfelt thank you to Susanna Knaus, who served in the cafeteria at Arcanum for the past four years. Her dedication, strong work ethic, and commitment to excellence have played a significant role in helping make our cafeteria one of the best. We are grateful for her contributions and wish her all the best in her future endeavors.

Whenever a valued employee leaves, it naturally creates a period of transition as we work to fill the vacancy and train a new team member. In light of Susanna's departure, I am thankful that Olivia Subler, who has served as our dishwasher for the past three years, has accepted the opportunity to move into the server position. Olivia has been a dependable and hardworking member of our team, and I am confident she will excel in her new role.

I was also greatly encouraged by the strong interest we received for both the open position and the additional position we recently added. Because of the number of qualified applicants, the interview and selection process required careful consideration and took longer than anticipated. However, I believe that exercising patience throughout the process allowed us to make the best decisions for our program. In the end, we selected two candidates who are excellent fits for our operational needs, team culture, and long-term vision.

While we have experienced some staff turnover over the past few years, each transition has also provided an opportunity to strengthen our team. Through these changes, we have been able to bring in talented individuals who share our commitment to serving students with excellence. For that reason, I am thankful for the opportunities these transitions have provided and optimistic about what lies ahead.

The future of the Arcanum-Butler Cafeteria is bright, and I am excited to continue building upon the strong foundation that our team has established. I am grateful for the dedication of our staff and look forward to another successful year of serving our students and community.

Catering Revenue Update

Catering continues to demonstrate steady growth, and I believe we are on the verge of expanding this area of our operation even further. Despite staffing challenges throughout the past school year, our catering program once again experienced an increase in sales. While the growth was modest, it is encouraging evidence that we are moving in the right direction and that there is strong potential for continued expansion.

Due to time constraints and competing operational responsibilities, I was unable to dedicate the level of attention to catering that I had originally planned during the past school year. However, with the addition of a new 5-hour position, I anticipate having more time to focus on marketing, customer outreach, event planning, and other catering-related initiatives that will help grow this program.

Catering revenue has shown consistent year-over-year growth:

- **2022-2023:** \$20,290.49
- **2023-2024:** \$24,699.96
- **2024-2025:** \$25,330.12

This past school year resulted in the highest catering revenue in our department's history. I am excited about the future of this portion of our foodservice operation and the opportunities it presents for continued growth.

A strong catering program directly contributes to our financial stability by generating additional revenue that helps offset operational costs. This supplemental income allows us to maintain affordable student meal prices while continuing to provide high-quality food and service.

Ultimately, the success of our catering program benefits not only the Food Service Department but also the students, families, and community we serve.

This growth underscores the value of investing in this part of our program.

Future Projects

There are several projects that will require attention in the near future that I would like to bring to your attention. As the building and equipment continue to age, much like our own bodies, assets that were once new, inevitably require maintenance, repair, and eventually replacement. While our cafeteria equipment has served us well, several major components are approaching the point where replacement should be considered as part of our long-term planning.

1. Serving Line

Our serving line is aging rapidly and beginning to show significant signs of wear. The wheels are dry-rotting, making it increasingly difficult to move and position the units properly.

Additionally, the tables can no longer be securely connected and stabilized, and several of the drains are not functioning as intended.

While these issues create operational challenges, they also present an opportunity for a meaningful upgrade. The advancements made in serving line design, functionality, and efficiency over the past 15 years have been substantial. New equipment would not only improve daily operations but would also enhance the overall appearance and functionality of our cafeteria.

One exciting feature of modern serving lines is the ability to customize and wrap the equipment with school colors, branding, and mascot imagery. This would help create a more engaging and school-spirited dining environment for our students while reinforcing school pride.

The estimated cost to replace and upgrade our serving lines is approximately **\$100,000-\$110,000**. While this represents a significant investment, it is important to note that this figure includes the replacement of **two complete serving lines**, making the cost reflective of two full-service systems rather than a single line.

Investing in this equipment would improve reliability, functionality, efficiency, aesthetics, and the overall dining experience for students and staff while positioning the cafeteria for long-term success.

- **Dishwasher**

Our dish machine has experienced several recurring issues despite multiple repairs. As the machine continues to age, leaks have become more frequent and require ongoing attention. In addition, a number of mechanical issues have arisen that have required service and repair.

These challenges indicate that the machine is nearing the end of its useful life and will likely need replacement in the near future. Compounding the issue is the high cost of repairs, as service work must be performed by a licensed Hobart technician, resulting in substantial maintenance expenses.

The estimated cost of replacing the dish machine is approximately **\$110,000-\$120,000**. While this is a considerable investment, replacement would reduce repair costs, improve reliability, and help ensure uninterrupted daily operations.

- **Walk-In Freezer and Cooler**

The insulation within our walk-in cooler and freezer has begun to deteriorate and settle toward the bottom of the units. This deterioration is creating issues along the shared wall between the freezer and cooler, particularly in the corners. As a result, portions of the cooler are beginning to freeze internally.

This condition creates operational challenges by limiting where food can be safely stored and reducing the overall efficiency of the units. Continued deterioration will likely worsen these issues and could eventually impact food storage capacity and temperature control.

The estimated cost to replace the walk-in cooler and freezer is approximately **\$70,000**.

An additional concern is that the manufacturer of these units is no longer in business. This has made obtaining replacement parts increasingly difficult and expensive, often resulting in repair costs that exceed what would normally be expected. As the equipment continues to age, maintaining these units will become more challenging and costly.

Another possibility is to have the walls reinsulated with "Foam Spray Insulation". I am currently waiting on quotes to come in for this service and I hope to have those numbers to the Board for review by the July board meeting.

Summary

While none of these projects require immediate emergency replacement, each represents a significant capital investment that should be considered as part of the district's long-term facilities and equipment planning. Proactively addressing these needs will help minimize unexpected downtime, reduce costly repairs, improve operational efficiency, and ensure that our students continue to receive high-quality food service in a safe, efficient, and attractive environment.

The combined estimated replacement cost for these three major projects is approximately **\$280,000-\$300,000**.

0Sales Report Comparison Chart

	2023-23	2024-25	2025-2026
Total Lunches Served	114,215	115,872	109,154

Avg. Daily Lunches Served	653	666	635
Lunch Participation %	60%	66%	64%
Total Breakfasts Served	20,190	20,804	16,591
Avg. Daily Breakfasts Served	116	121	97
Breakfast Participation %	11%	12%	9%
A la Carte Sold	\$83,372.00	\$64,455.10	62,840.95
Extra Sales (Catering)	\$20,290.49	\$24,699.96	25,330.12
Total Revenue	\$531,105.46	\$581,004.68	547,939.00

Note:

Although there was a decrease in the total number of lunches and breakfasts served this year, the raw numbers do not tell the full story. This school year, we had fewer students on campus compared to previous years, resulting in a smaller pool of students available to participate in our meal programs due to more students attending MVCTC and AVA.

Additionally, due to staffing limitations, we had to scale back portions of our menu and were unable to offer the same variety of options that we have provided in past years. Without an additional team member in the kitchen, maintaining the previous level of menu variety was simply not feasible.

When participation is viewed as a percentage of eligible students rather than total meals served, the decline is actually quite minimal. This indicates that student participation remained relatively stable despite the challenges of reduced enrollment and limited menu offerings.

Breakfast participation has been identified as a key area of focus for the upcoming school year. I am currently collaborating with fellow school foodservice directors, industry professionals, and members of our own team to develop strategies aimed at increasing breakfast participation. We believe there are significant opportunities for growth in this area and are committed to implementing innovative approaches that will make breakfast more accessible and appealing to our students

Closing Thoughts

As I conclude my fifth year as Food Service Director, I remain de51ply proud of the progress we have made within our food service program. The growth and success we have experienced are a direct result of the consistent support provided by our administration and Board of Education.

That support has been invaluable, and I am sincerely grateful for the trust placed in me to lead a program that not only aligns with my professional vision but also reflects my personal calling to serve others.

Our mission continues to be providing nutritious, high-quality meals that support student health, learning, and overall well-being. The cafeteria is far more than a place where students eat lunch-it is a place where care, consistency, hospitality, and community come together each day. Every meal served is an opportunity to positively impact a student's experience and help create an environment where they can thrive.

This past year presented its share of challenges, but it also brought significant opportunities for growth and improvement. I am incredibly proud of our staff and the dedication they demonstrate daily in serving our students with excellence.

Looking ahead, I am excited about the opportunities the coming school year will bring. In particular I look forward to expanding our staffing resources and continuing to grow our catering operations.

These initiatives will strengthen our ability to serve students, staff, and the broader community while positioning our program for continued success in the years ahead.

Thank you for your continued support, encouragement, and commitment to the health and well-being of our students. Together, we are making a lasting difference in the lives of the children we serve, and I am honored to be part of that mission.