



Dear Parents,

It is that time of year again to start getting ready for the 2017-2018 school year and I wanted to take this opportunity to reach out to you and let you know about some of the great programs we will be continuing and improving upon this year.

First and foremost I am very excited to again be using not only Common Market, who already has supplied us with great local produce in the past, but also Lancaster Farm Fresh, which is a co-op of local farms in the tri-state area that not only has fabulous local produce, but also a great variety of other foods from meat to dairy, and of course wonderful local and seasonal fruits and vegetables. I think both of these farms will really add to our menus in the coming months, especially our vegetarian offerings.

The accompanying brochure explains the process of signing up for the dining plan starting with plans for 25 meals up to include a full year plan that is the best value. When factoring the variety and selections offered (scratch entrée, vegetarian offering, fresh made deli special, a variety of exceptional pizza selections made from fresh dough, house made soups daily and a bountiful salad bar with daily composed salads), packed from home is not as good!

This will be our fourth year running the Farmhouse on campus and I cannot wait to open in September! After meeting with some of the students to see what they would like in the farmhouse we will be adding new items to the shelves such as fresh fruit salad and new low fat options. We will also feature one, healthy smoothie every day and it will include everything from the sweet to the savory. Please feel free to stop by anytime and check it out!

I will be happy to work with families on how to get the best value throughout the year and I am always available to speak either in person or on the phone about any questions, concerns or even suggestions about the dining plan. Please feel free to stop by anytime to our cafeteria or the Farmhouse to see what's cooking!!

Thank You!

A handwritten signature in blue ink that reads 'Chris Dantonio'.

Chef Chris Dantonio

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