

## Eriksen, Christina N (HSS)

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**From:** Wayne, Kathleen A (HSS)  
**Sent:** Friday, May 28, 2010 1:03 PM  
**To:** HSS DPA WIC Coordinators  
**Cc:** Hoger, Fatima S (HSS); Fitzjarrald, Elinor A (HSS); vanTassel, Robin C (HSS); Bish, Marcey A (HSS); Albrecht, Alice E (HSS); Eriksen, Christina N (HSS); Carrillo, Rebecca N (HSS); Kent, Dana L (HSS); 'Danielle Rybicki'; Nisonger, Elaine P (HSS); Rich, Elaine M (HSS); Nault, Patricia A (HSS); Hoskinson, Terence O (HSS)  
**Subject:** Friday Update May 28  
**Attachments:** Cheat sheet PCIKUP CHILD WOMAN 5-28-10.docx; Cheat sheet MOV CHILD WOMAN rev 05-28-10.docx; LA memo 10-07 Updated Food Packages in AKWIC.DOCX

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Hi Everyone,  
Just a couple things to share this week.

The WIC Program Offices will be closed on May 31 in celebration of Memorial Day. Also, I will be on vacation June 1-11. While I'm gone, Fatima Hoger is acting WIC manager on June 1 and Becky Carrillo is acting WIC manager June 2-11.

Have a great weekend,  
Kathleen

1. Updated food packages will be replicated out to your work stations over the weekend.

### New Food Packages:

Food Package	Food Package Name
1810	↑ PG to EBF Lactaid package
1910	↑ PG to EBF Soy package
3244 MOV	↑ PG to EBF Soy package

### Added to Food Packages:

New names and can sizes for formulas are being updated in AKWIC. The attached memo outlines the changes in detail. Updated "cheat sheets" with the new food packages added are also attached.

Please contact Dana Kent at 465-5322 if you have any questions.

2. Vitamin D Drops—Please contact Dana Kent (465-5322) if you need more Vit D drops.

3. Altarum shared the following links with the training video Loren presented at our Alaska WIC Coordinator's Training last month. You can view the components of the training video by copying and pasting the following links into your Internet browser:

<http://video.azdhs.gov/PCE-What-Is-PCE>

<http://video.azdhs.gov/PCE-WIC-Recert-Appt-DirectorsCut>

<http://video.azdhs.gov/PCE-WIC-Recert-Appt>

<http://video.azdhs.gov/PCE-Skills-Vignettes>

<http://video.azdhs.gov/PCE-Using-Handouts>

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Nice to Know:

## Obama administration bans two additives used in organic baby food

By Kimberly Kindy  
Washington Post Staff Writer  
Wednesday, April 28, 2010; B03

The Obama administration announced Tuesday that two synthetic additives will no longer be permitted in infant formula or baby foods certified as organic because the widely used ingredients have not received legal approval for use in organic products.

The additives -- omega-3 fatty acid DHA and omega-6 fatty acid ARA -- are present in 90 percent of organic infant formulas and are marketed as promoting brain and eye development in ways that mimic breast milk.

The Washington Post [reported](#) last July that U.S. Department of Agriculture employees had concluded three years earlier that the fatty acids violated federal standards and should be banned from products carrying the federal organic label. Their findings were overruled by a USDA program manager who had been heavily lobbied by the formula industry.

"Today's announcement will strengthen the National Organic Program by providing greater confidence for consumers and better information and procedures for producers," Miles V. McEvoy, deputy administrator of the USDA program, said in a statement.

Organic-food advocates -- including Charlotte Vallaeys, who filed complaints about the substances with the USDA -- said the decision will help restore consumers' faith in the certification program.

"This move will give consumers the assurance that the USDA is taking organics seriously and isn't allowing backroom deals," said Vallaeys, a food policy analyst with the Cornucopia Institute, an organics advocacy group.

The fatty acids in formula are often produced using a potential neurotoxin known as hexane, prompting many organics advocates to conclude that the regulatory National Organic Standards Board would not approve their use if it took up the matter.

Barbara Robinson, the former National Organic Program manager, overruled the staff decision in 2006 after a telephone call and an e-mail exchange with William J. Friedman, a lawyer who represented the formula makers.

Robinson, who has since retired, declined to comment. Friedman did not return a call seeking comment.

The USDA will now craft guidelines for companies phasing out the additives. That process could take up to a year or longer.

At the same time, the industry that produces the ARA and DHA additives will petition the standards board, asking that it recommend that the fatty acids be allowed into organic food.

"Our hope is that this can be done before the additives are phased out so there are no interruptions," said Cassie France-Kelly, spokeswoman for [Martek Biosciences](#), a producer of fatty acids based in Columbia, Md. "There is no organic alternative to these fatty acids and we firmly believe that DHA and ARA are important to health."

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### **Native Food Programs Funded**

#### [First Nations Development Institute: Native Agriculture & Food Systems Initiative](#)

The mission of First Nations Development Institute is to help Indigenous peoples, including American Indians, Alaska Natives, and Native Hawaiians, to control their assets and build the capacity to direct their economic futures in ways that fit their cultures. The goal of First Nation's Native Agriculture & Food Systems Initiative is to assist rural and reservation-based Native communities in developing or expanding locally-controlled and locally-based food systems that provide healthy foods to community members. Through this initiative, four grants of \$25,000 each will be provided to Native food-related programs aimed at increasing the availability of healthy, locally-produced foods in Native communities and/or programs that create systemic change by increasing community control of local food systems through promoting local food related businesses. Native communities, nonprofit organizations, tribal programs, and tribal colleges throughout the U.S. are eligible to apply. The application deadline is June 15, 2010. Visit the First Nation's website to download the request for proposals and submit an online application.

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**From:** Washington State Dairy Council [[mailto:Washington\\_State\\_Dairy\\_Council@mail.vresp.com](mailto:Washington_State_Dairy_Council@mail.vresp.com)]

**Sent:** Friday, May 14, 2010 3:36 PM

**To:** Hoger, Fatima S (HSS)

**Subject:** Vitamin D Presentation by Robert Heaney

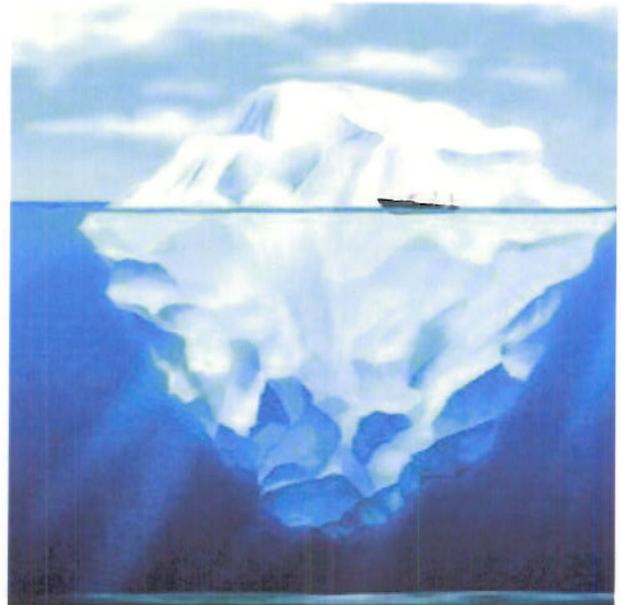
Dear Health Professional,

You might be interested in an upcoming presentation on Vitamin D by Robert Heaney, MD, FACP, FACN, FASN, Professor of Medicine at the Osteoporosis Research Center, Creighton University Medical Center. Dr. Heaney is a nationally recognized expert on bone health, vitamin D, and calcium. The seminar will take place June 7 in Spokane and June 8 in Seattle, sponsored by the Washington Osteoporosis Coalition and its partners.

# Vitamin D: The Iceberg Nutrient Presented by Robert Heaney, M.D.

June 7, 2010, 6:30-9:00 p.m.  
Luna-5620 South Perry, Spokane, WA

June 8, 2010, 6:30-9:00 p.m.  
Cedarbrook Lodge-18525 36th Ave. South, Seattle,  
WA



**Learning Objectives:** At the conclusion of the activity the participants should be able to:

1. Describe the basic mechanism of vitamin D action
2. List several chronic diseases in which insufficient vitamin D has been shown to play a role
3. Define the functional indicator of vitamin D status
4. Estimate vitamin D inputs required to reach various levels of vitamin D function
5. Describe mechanisms by which vitamin D may influence carcinogenesis and metastatic spread.

### CME Credits:

This activity has been reviewed and accepted for up to 2.0 prescribed credits from the American Academy of Family Physicians.

Register at [www.cherspokane.org](http://www.cherspokane.org) or call (509)232-8138

Program offered jointly by:



Program Support From:



HHS Office on Women's Health Region 10



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