# SNAP-Ed Works in Kansas

The Association of SNAP Nutrition Education Administrators (ASNNA) collected stories from Kansas community members of how SNAP-Ed has impacted them

## Senior Participant

"As a senior citizen with chronic illnesses, I took the SNAP-Ed course. I now make it a point to include more fruits and vegetables into my daily meals. By doing so, I have less digestive issues and less inflammation in my body which helps me with mobility. I just have an all around general state of well being. I read the food labels more which helps me to make healthier food choices. I also try to include more healthy fat into my diet...I am more aware of portion sizes and portion control by using the "My Plate" as a guideline. I make grocery lists and **do more meal planning which** include more fruits and vegetables. actually purchase more fresh produce now. The SNAP-Ed class has really helped me to eat healthier and feel better. I hope to avoid many cardiovascular diseases as I continue to age; live independently & stay active for many more years to come."

# **SNAP-Ed Staff**

I am so pleased to share that one of our **participating moms has gained so much confidence** in herself that she is reaching out to seek companies that she might be **able to work for using the skills she has learned through these education classes** she has attended.

#### Senior Housing Manager

"I work with senior adults and disabled people in a HUD low-income apartment complex. Although most of our tenants already know how to cook nutritionally, they benefit with more information and help learning how to cook for one, instead of the many they are used to preparing for. They learn new ways of cooking and learn to utilize newer equipment that is available to them. Our seniors really enjoy learning to downsize their cooking in a nutritional, yet simple and cost-effective way."

## **Community Member**

"I learned a lot about changing my eating and exercising habits. **I have been eating a lot better and exercising more.** I have also shared the paperwork with staff members at my mental health center that I attend...They are using that information to teach us in our weekly cooking classes. I highly recommend this course to not be cut. This has benefited me as well as many others in my mental health center who are living on a budget."