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determined using the Wilcoxon signed-rank test and differences among all groups by Kruskal Wallis test. Out of the total participants ($n=4457$) reported, 32% were Caucasian, 27% Black, 1% Asian, 2% multiple races, and 38% of Latino ethnicity. The mean change in HEI-2005 score from entry to exit was 8.2 points in Caucasian, 8.1 in Black, 3.8 in Asian, 9.2 in multiple races, and 9.6 in Latino participants ($p<0.01$).

Conclusions and Implications: Overall, the average change in HEI scores increased by 7.8 points indicating that nutrition knowledge likely improved and led to short-term improvement in diet quality.

Funding: USDA

P89 Multifaceted Intervention Increases WIC Farmers Market Nutrition Program Check Redemption and Suggests Policy Changes

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Objective: Increase WIC Farmers Market Nutrition Program (FMNP) check redemption rate. Target audience was WIC participants in a low income 47.6% white, 46.9% African American neighborhood adjacent to the city of Pittsburgh.

Theory, Prior Research, Rationale: The Special Supplemental Nutrition Program for Women, Infants and Children (WIC) FMNP aims to increase consumption of fresh fruits and vegetables for WIC families while supporting local farmers who sell at area farmers markets (FM). Yet, FMNP check utilization in PA is just over 50% and is lower in the targeted neighborhood. Barriers as well as aids to FMNP utilization and produce consumption are well documented and informed the intervention, CRUNCH!: Eat Fresh, Eat Healthy, Move More. A review of FMNP procedures in several states is informing policy recommendations for PA.

Description: Using a quasi-experimental research design, the June through early November intervention included cooking demonstrations in the WIC clinic; informal tours of FMs; and community garden visits.

Evaluation: State data provided check redemption rates. Baseline and follow-up questionnaires explored barriers to FMNP check redemption, aids to fruit and vegetable consumption and pre- and post-intervention consumption data. Participation in the intervention activities were tracked.

Conclusions and Implications: The intervention significantly ($p < .001$) increased the FMNP check redemption rate by program participants (46%) compared to non-participants (39%). Participation in the intervention activities was lower than expected. Barriers were consistent with the literature and there was no change in fruit or vegetable consumption. Program findings led to discussion of local issues and state policies regarding interpretation of federal

FMNP regulations. A local stakeholder group is currently exploring policy recommendations.

Funding: Aetna Foundation

P90 “Where are the Tomatoes From?” Restaurant Wait Staff Ability to Address Customer Questions about Food Sources

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Objective: The dramatic increase in local food demand has been a leading consumer trend over the past few decades. Consumers have sought local food at farmers' markets, roadside stands and grocery stores and on restaurant menus. Increasingly, waiters, as the primary customer contact, are called upon to provide information about sources of menu items and ingredients. This pilot study explored waiter understanding of, and training related to, local foods (LF), characteristics of customer inquiries, LF sources and wait staff confidence in addressing customer questions about LF.

Study Design, Setting, Participants: Local food promoting restaurants (LFPRs), where food sourcing is featured in establishment marketing, were included in this study. Nineteen waiters employed at eight LFPR in one central New York urban county were surveyed.

Outcome Measures and Analysis: Quantitative data were analyzed primarily through descriptive statistics. Mann-Whitney U-Test was used to determine whether training or confidence differed among waiters that were accurate or inaccurate in identifying the restaurant's ingredient sources.

Results: Ten waiters (63%) had at least a bachelor's degree; fourteen (82%) were white, and ages ranged from 22 to 46. Nearly two-thirds of waiters were “very confident” in addressing customers' LF questions. Less than one-third of waiters accurately identified sources of menu ingredients. No significance was found between accuracy and confidence level in addressing LF questions.

Conclusions and Implications: These preliminary data suggest waiters may have a false sense of confidence in addressing LF questions indicating a need for more training on local foods. Further, waiter claims about food sources in LFPRs need to be verified with procurement records.

Funding: None

P91 Back to the Future: National Food Conservation Recommendations from 1917-18

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Objective: To investigate and describe an historical national food conservation effort and celebrate the 100th anniversary of the US Food Administration

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