**Below are some examples of what you can say when prompted to share why you support the Healthy Future Students and Earth Pilot Program**

* My name is [insert your name], and I'm a constituent in your district. I'm reaching out because I just heard about the The Healthy Future Students and Pilot Program (H.R. 4108), and I'm really excited about it. I fully support the bill and would love to see your office co-sponsor and support it as well.
* The Healthy Future Students and Earth Pilot Program (H.R. 4108) will help schools overcome barriers – such as lack of funding and technical assistance – in order to meet the demand from students for plant-based options.
* Whether for health, environmental, philosophical, religious, taste or other reasons, students and their families are increasingly asking for more plant-based options at school. There is a growing movement of school districts that are scaling up healthy, climate-friendly menus, but schools often face cost barriers since animal- based foods and cow’s milk are heavily subsidized relative to plant-based foods and plant-based milk options.
* With so many families experiencing hunger during the pandemic, it’s more important than ever that students are able to get food at school that they can eat – and that means making sure students with dietary restrictions or preferences are accommodated without hassle or unnecessary stress.
* In the United States, 95% of public schools participate in the government-subsidized National School Lunch Program (NSLP). A majority of the lucrative food service contracts are awarded to large food companies. The Healthy Future Students and Earth Pilot Program also provides an opening for small- and medium-sized plant-based food businesses and producers to partner with schools, expanding opportunity for thousands of businesses across our country.
* The Dietary Guidelines for Americans call for shifts within the protein foods group, noting that about three-quarters of Americans meet or exceed the recommendation for consuming meat, poultry and eggs, and more than half do not meet the recommendation for nuts, seeds, and soy products.This legislation will aid in providing students with the recommended intake for plant-based sources of protein.
* To adequately reduce these emissions in the coming years we will need a menu of solutions: climate friendly diets, including adopting more plant-based options; food waste reduction; improvements in agricultural efficiency; and technologies that make low-carbon food alternatives scalable and affordable.
* With over 29 million children served lunch daily, the National School Lunch Program represents a crucial opportunity to mitigate food related GHG emissions while also improving student health.
* Black and Indigenous People of Color are harmed first and worst by climate change. If we fail to slash emissions from meat- and dairy-heavy diets, we will also fail to meet the Paris Agreement target and the world will see catastrophic climate change that exacerbates racial and economic inequality as witnessed in majorityBIPOC neighborhoods.
* Black, Indigenous and other producers of color have been subject to intolerable discrimination, including from USDA, for more than a century and to this day.25 Veteran and women farmers have also faced discrimination and additional challenges. Grants made under this legislation can cover the cost of procuring plant-based sources of protein from socially disadvantaged producers.
* So often, Black and Indigenous People of Color are excluded or marginalized in policies and federal programs. This legislation prioritizes allocating grants to school districts that serve a high proportion of students who are from socially disadvantaged backgrounds and who serve a population with a high rate of students eligible for Free and Reduced-Price Meals. This is crucial to ensuring that grants get to the students who need it the most.
* This legislation provides funding for schools to provide culinary training to their foodservice staff. This will help build a more skilled school foodservice labor force and provide school foodservice staff with professional development opportunities.
* This legislation also acknowledges that preparing scratch-cooked, plant-based meals often requires more labor, which is why grants can cover costs associated with additional staff time required to prepare and serve plant-based entrees.