

FOOD PROGRAM Memo



DECEMBER 2019

The November claim payment will be deposited or checks sent by December 27th.

IN REMEMBRANCE

It is with sadness that we report the passing of Sharon Kennedy, a former 4-C Food Program Director. Sharon Kennedy started the CACFP at 4-C many years ago. She will be remembered by providers for the special connections she formed with them throughout her years through the Food Program and the impact she had on children and families. Sharon also started provider support groups in many counties and communities so providers could share ideas and to offer them educational opportunities and resources. Sharon will be missed, but her legacy lives on in the work that providers and the Food Program continue to do each day on behalf of children.

THANK YOU



As 2019 come to an end, we want to say thank you for all that you do to provide children with healthy and nutritious meals. 65% of children are enrolled in child care and spend on average 33 hours per week there, which means the meals and snacks they are provided while in child care make up 50-75% of their overall diet. Children's healthy habits are developed at a young age, so it is critical to start nutrition education early – and you all have a significant influence on children's eating patterns. Thank you for choosing to be a part of the Food Program and committing to help children eat nutritious foods!

CLAIMING REMINDERS

LATE CLAIMS: With the new system, we have noticed fewer providers submitting late claims – we are hoping to make this a pattern! Please try your best to get your claims submitted on time so they can be considered a “current claim.”

PAPER CLAIMERS:

- ✓ Remember to designate ALL of your Whole Grain or Whole Grain Rich items on your paper menu by noting “WG” or “WGR” (or something similar to this) next to the item.
- ✓ When filling in your circles – please make sure the numbers you are writing in (for dates, provider number, etc.) match the circles you are filling in. Also – make sure to fill in the circle completely and dark enough for the scanner to read them.

ONLINE CLAIMERS:

- Please make sure you are reviewing your claim error reports monthly - once logged in to the system, click on “My CACFP info” – choose “summaries of processed claims” from the drop down list – pick the month/year – then click on “display” report. You will notice that the error reports in the new system look very different from Minute Menu. If you have any questions, please reach out to us in the 4-C CACFP office and we would be happy to answer any questions!

FOOD PROGRAM Memo



RECIPES

VEGGIE PIZZA

Ingredients

- 1 medium tomato, red
- 1 medium bell pepper, orange
- 1 medium bell pepper, yellow
- 1 cup broccoli, florets
- 1/2 medium onion, red
- 4 regular hoagie roll
- 1 1/2 cup pizza sauce
- 6 ounce mozzarella cheese



Instructions: Preheat oven to 400 degrees F. Dice tomatoes, peppers, broccoli, and red onion; set aside. Slice bread in half lengthwise and place on baking sheet. Spread sauce on each half. Sprinkle with cheese and add veggies. Bake for 10 minutes or until cheese has melted.

PIZZA KEBABS

Ingredients

- whole wheat pita pocket
- 10 slices pepperoni
- 10 cubes fresh mozzarella
- 1/2 c. pizza sauce
- fresh veggies of choice



Instructions: Slice pita pocket into 1/2 in squares. Using a toothpick layer kebab with pita square, 1 pepperoni slice, 1 cube mozzarella, 1 olive & finish with another pita square. Can be heated at 325 for 5-8 minutes and served warm or can be enjoyed cold. Serve with pizza sauce.

MINI POTATO BITES

Ingredients

- 4 medium potato, red
- 1/2 tablespoon olive oil
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper, ground
- 1 cup guacamole
- 1/2 cup salsa
- 2 ounce Monterey Jack cheese



Instructions: Preheat oven to 400°F. Spray baking sheet with cooking spray. Cut potatoes into halves and place onto prepared baking sheet (you may want to cut a small section off the bottom of the potatoes so that they sit better). Drizzle with olive oil and season with salt and pepper; bake for 15-20 minutes until tender. Scoop out a small amount from the center of each potato, then fill with guacamole, salsa and cheese. Place back into the oven for 5 minutes until cheese is melted. Serve warm.

FOOD PROGRAM Memo



FOOD PROGRAM STAFF

Health and Safety Services Manager
Brienne Heidke

Administrative Assistant
Bette Miller

Nutrition Specialists
Jan Howe
Robin Hunter
Wanda Rodriguez
Mary Schott