

FOOD PROGRAM Memo



JULY 2017

The June claim payment will be deposited or checks sent by Friday, August 5th.

REMINDERS

IMPORTANT: The CACFP annual income form was sent to providers who are being reimbursed at the higher tier and due in the office by **July 21st**. This was sent to all qualifying providers either by email (On June 30th) for on line providers or put in the mail for paper claimers. If you have not sent yours in along with any **required documentation**, please do so now. Double check to make sure you are filling out the most current income form. The top of the form will state: **FFY 2018, Rev. 6/17**. If we do not receive the income forms and any required documentation by **July 31st** it will result in your child care business receiving the lower tier reimbursement until we receive the form in the office. All income forms received **after July 31st** will be effective the month we receive the form in the office. If you have a change in your income and would like to apply for the higher tier reimbursement, please let us know so we can send you the required income form. Please call the office with any questions.

NEW MEAL PATTERN - IMPORTANT UPDATE!

On June 30th, USDA issued a memo changing some of the guidance they had previously given regarding grain-based desserts. In the new meal pattern (going in to effect October 1st) grain based desserts will no longer be creditable towards meeting the required meal pattern. This was done to fulfill a requirement that the meal pattern align with Dietary Guidelines for Americans. These guidelines include limiting the consumption of added sugars and solid fats and identify grain-based desserts as a source of added sugars and saturated fats.

However, the memo release on June 30th has revised this new requirement to exclude sweet crackers from being designated as a grain -based dessert. In other words, when the new meal pattern goes in to effect on October 1st, sweet crackers (graham crackers and animal crackers) will still be able to be served as a creditable food towards meeting the meal pattern.

RECIPES



Every kid loves peanut butter and jelly! Here's a healthy, fun twist on a PB&J sandwich. Instead of peanut butter, use almond butter to make AB&J! Almond butter has less saturated fat than peanut butter.

- 1 slice whole-grain bread*
- 1 spoonful almond butter*
- 1 spoonful 100% fruit jam (no added sugar)*

Cut off the bread crusts. Place the bread on a cutting board and roll it flat with a rolling pin. Spread a thin layer of almond butter, then a thin layer of jam onto bread. Take the long edge of the bread and roll it up. Cut into 4 bite-size pieces, like sushi. Serve these AB&J Sushi Rolls with sliced apples, round carrot slices, or sugar snap peas and extra almond butter as a dip.

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