

FOOD PROGRAM Memo



JULY 2019

The June claim payment will be deposited or checks sent by Friday, July 29, 2019.

REMINDERS

Annual Income: The CACFP annual income form was sent to providers who are currently being reimbursed at the higher tier. This was sent either by email (on July 1st) for on line providers or mailed for paper claimers. All forms are due in the office by **July 31st**.

- If you have not returned the income form along with any required documentation, please do so immediately. You should be using the current income form that has on the top **FFY 2020, Rev. 6/19**.
- If we do not receive the income form and any required documentation by **July 31st**, your child care business will receive the lower tier reimbursement until we receive the income form and any required documentation.
- All income forms and documentation received **after July 31st** will be effective for the month we receive the form in the office.

If you have had 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.

Recordkeeping Assignment: The Annual Recordkeeping Assignment for 2018-2019 was due June 1, 2019. If you have not completed this assignment, please complete and return to us **no later than August 23, 2019**. This applies to all providers on the food program prior to October 1, 2018. If you need another copy you can find it on our website or call us and we will mail or email a copy. Failure to complete the Annual Recordkeeping Assignment can result in being found seriously deficient in CACFP.

KidKare features: There are many great features in the "Get Help" section of KidKare. This button is located on the left hand side after you log into KidKare. You just click on this section and then "home". There are numerous resources to help answer questions you have with KidKare. There are also tutorial videos if visual works better for you. If you still have questions, contact our office. We are here to help you.

DID YOU KNOW.....

In order to meet the CACFP meal pattern serving size for seed/nut butters and cheese slices, large portions would have to be served? DPI has a new handout which includes helpful pictures of sandwiches with the required amount of seed/nut butter or cheese slice per age group. You can find this handout online at https://dpi.wi.gov/sites/default/files/imce/community-nutrition/pdf/cheese_slices_nut_seed_butters.pdf.

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PROVIDER SPOTLIGHT

We have been asking providers to share their tips and tricks with us around several topics. Below are some answers we've gotten back.

"HOW IS YOUR ENVIRONMENT SET UP SO THAT THINGS FLOW AND WORK WELL?"

- Angie says that she has everything located on one level.
- Sherry says that she has child sized table/chairs/serving dishes and uses family style dining and has kids load their dishes into the dishwasher.

"HOW DO YOU HAVE CHILDREN PARTICIPATE IN MEAL PLANNING OR PREP?"

- Sherry says that she asks the kids if there is anything special they want when making the grocery list. She also asks for input sometimes like asking "should we have peas or carrots today?"
- Angie says she has children help with setting the table or taking items to the table.

"HOW/WHEN DO YOU MANAGE TO DO YOUR RECORD KEEPING?"

- Angie says she does it during naptime.
- Sherry says she uses her paperwork as a teaching tool. She will ask the kids "what is your protein?" Then after an answer is given (or no answer is given) she will say something like "eggs, the protein is eggs." They go down the list of meal components together and then end with attendance.

RECIPES

Peanut Butter Yogurt Dip

½ cup Greek yogurt, fat free, plain
¼ cup natural peanut butter (crunchy recommended)

Combine all ingredients in a small bowl, refrigerate until ready to eat. Serve with your favorite fruit or vegetable.

Tropical Bean Salad

3 1/2 cups Black beans, low-sodium, canned, drained, and rinsed or black beans, dry, cooked
1 1/2 cups Mango, canned, drained, diced
3/4 cup Tomato, fresh, 1/4" diced
1 tablespoon Canola oil
2 tablespoons Apple cider vinegar
1/2 teaspoon Oregano, dried
1/4 teaspoon Black pepper, ground
3 cups Romaine lettuce, raw, chopped



1. In a medium bowl, mix together black beans, mango, and tomato to make a salad.
2. Prepare dressing: In a small bowl whisk together canola oil, apple cider vinegar, oregano, & pepper.
3. Toss black bean salad with dressing.
4. Cover and refrigerate. Chill for at least 2 hours to allow the flavors to fuse.
5. Serve 1 cup black bean salad over a 1/2 cup lettuce.

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