

FOOD PROGRAM Memo



OCTOBER 2017

The September claim payment will be deposited or checks sent by Friday, November 3, 2017.

THANK YOU!!!

Thank you to everyone for their patience and understanding with the issues we were having with the September claim. Minute Menu has been working with us to solve issues that occurred when processing the claim. We are hoping that the October claim goes smoothly.



All on line providers have been switched over to the new program. If you use the accounting feature that was Kids Pro, Minute Menu will be working with you to switch over the information to the new program.

PAPER CLAIMERS

With the new meal pattern starting on October 1st, we have new paper menus that you will be use. For paper claimers who use the handwritten forms, we encourage you to use up the old menus first since they can be more easily adapted to the new requirements.

For "bubble" or "all dots" menus, you should have already received the new menus to start using (either from your Nutrition Specialist or in the mail from the office). If you already started your October Claim on the old menus, finish out the month on them, but then please switch over to the new ones for November.

PLEASE NOTE: You cannot mix old and new paper menus within a month. If you do, your claim will not process correctly.

A few other notes about the new paper menus:

- There is an area on top to enter in daily attendance. This is NOT required. You only need to fill in the child number for those children who were present for a meal/snack.
- When assigning numbers to children, the new menus only allow up to number 28. If you are a provider who currently has children with numbers 29 through 32, please contact the office and we will explain what needs to be done to switch the available numbers on your CIF.
- Remember that master menu numbers will no longer be available to use.

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RECIPE

Red Beans and Rice



Makes: 6 Servings
Prep time: 5 minutes
Cook time: 15 minutes

Rice and beans is a staple dish in many South American countries. The popular duo is sometimes called "casamiento" or "matrimonio," which means wedding or marriage. Rice and beans is also a popular part of Creole cuisine in Louisiana.

INGREDIENTS

- 1 tablespoon Olive oil
- 1 1/2 cups Onions, fresh, peeled, 1/4" diced
- 1 1/2 cups Green bell peppers, fresh, 1/4" diced
- 3 cloves Garlic, fresh, minced (1 clove is about 1/2 teaspoon minced)
- 3/4 cup Brown rice, instant, uncooked
- 2 teaspoons Cumin, ground
- 2 teaspoons Oregano, leaves, dried
- 1/2 teaspoon Salt, table
- 1/2 teaspoon Black pepper, ground
- 2 cups Chicken broth, low-sodium
- 3 cups Dark red kidney beans, canned, low-sodium, drained and rinsed or kidney beans, dry, cooked

DIRECTIONS

1. Heat oil on medium-high in a medium skillet.
2. Add onions and peppers and sauté for about 3 minutes or until onions are soft.
3. Reduce heat to medium.
4. Stir in garlic, brown rice, cumin, oregano, salt, and pepper. Cook for 1 minute or until rice and spices become toasted, stirring constantly.
5. When rice and spices are toasted, immediately add chicken broth. Stir, increase heat to medium-high, and bring to a boil.
6. Stir in kidney beans. Reduce heat to medium and simmer for 5 minutes or until rice becomes tender. Heat to a temperature of 140 °F for at least 15 seconds.

Recipes from: <https://whatscooking.fns.usda.gov/recipes/child-nutrition-cnp/red-beans-and-rice>

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DID YOU KNOW....

If you want to know if your yogurt, breakfast cereal, or milk meets the requirements of the CACFP meal pattern or need to find out if your milk is consistent with the CACFP best practices there is an online CACFP calculator you can use?

<https://foodplanner.healthiergeneration.org/cacfp-calculator/>

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