

Child Care & Nutrition, Inc.

Mini-Teddy Newsletter

January, 2015

Happy New Year!

We hope 2015 will bring joy, health and comfort to all of our wonderful providers, their families and the families they care for... Bless you all!

Coming –Workshop Schedules: Next month we will be sending you the workshop schedules for Winter-Spring, 2015. February will start our large group workshops and we have lots of great things in store for providers attending our workshops this year. So, plan now to keep February through April available for some great workshops from CCNI. Invite your friends. Whatever free gifts we have will be given to anyone who attends the workshops.

Recruitment!

Do you know anyone who is providing child care and not using the food program? Perhaps they are just getting licensed or have been doing child care for a while, but just haven't joined a food program. If you give your Regional Director names of providers who are unserved by any Child and Adult Care Food Program Sponsor and that provider signs with CCNI, our Regional Director will give you a special award.

Is there anything more CCNI can do to support licensed family child care? We know how frustrating new regulations are making it for providers, so share your thoughts and ideas with us to encourage providers to become licensed.

Winners of the 30th Anniversary Drawing!

Congratulations to Molly Meagher, Donna Norenberg, and Sara Garland! They each won \$100 for submitting claims or entering before November 15. Watch for more fun drawings and ideas in the future newsletters.

Baked Spaghetti Hotdish

This recipe is shared by Cindy Schnobrich and it sounds like a great meal on a cold winter day. It also makes a very large batch so you can freeze one pan for later and use one right away.

Cindy will receive a gift from her Regional Director at her next home visit. Send us your favorite recipe and you will receive a gift at a future home visit!

2 pounds ground beef
1 onion, chopped
3 cans tomato soup (condensed)
2 cans cream of mushroom soup (condensed)
6 tablespoons Worcestershire sauce
2 cans water
2-12 ounce bags of shredded cheddar cheese
12 or 16 ounce box of spaghetti noodles

Brown beef and onions, drain. Boil noodles in a large pot of water, drain.

In a large pot, combine meat-onion mixture, soups and Worcestershire sauce, mixing well. Add cheese ½ cup at a time and blend, reserving 1 cup. Stir in water. Cook on low until it simmers and cheese melts. Add cooked, drained noodles. Pour into two 9x13 inch cake pans. Cover with foil and bake at 350° for 30 minutes. Uncover and sprinkle each pan with ½ cup of reserved cheese. Continue baking for 15 minutes.

Cut into 12 portions. Each portion will serve a child 3-6 years old for meat/meat alternate and bread/grain component.



The U.S. Department of Agriculture prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived from any public assistance program or protected genetic information in employment or in any program or activity conducted or funded by the department. (Not all prohibited bases will apply to all programs and/or employment activities.) If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint form, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866)632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Ave. SW., Washington, D.C. 20250-9410, by fax (202)690-7442 or email at program.intake@usda.gov. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800)877-8339; or (800)845-6136 (Spanish). USDA is an equal opportunity provider and employer.

January, 2015

More... from Cindy, “Just wanted to thank you for the 2015 Calendar Keeper. It’s a great gift. This is my 27th year of daycare and I’ve used the Calendar Keeper every year. It’s great getting it free. Thanks again, Cindy Schnobrich”

Glad you like it, Cindy and congratulations on 27 years of child care! We are so glad you are using the Calendar Keeper. Any CCNI provider who wants one for free can have one. This is our gift to you.

Claiming Dates for January

Claims in by January 8, 2015
Reimbursement will be sent on January 16, 2015

Claims in by January 15, 2015
Reimbursement will be sent on January 23, 2015

Claims in by January 22, 2015
Reimbursement will be sent on January 30, 2015

***Now is the time to contact CCNI to sign up for Direct Deposit or start Minute Menu for 2015!
Call us at 800-634-3359***

More CN Label Information

Last month’s newsletter contained some of the information from our State Review. We have more information here. In the case of lunch meats and frankfurters only 100% meat can be used and claimed on the CACFP. The USDA Food Buying Guide states, “Includes meat and poultry products. Yields for Bologna, Frankfurters, Knockwurst, and Vienna Sausage are based on products that do not contain: 1) meat or poultry byproducts; 2) cereals; 3) binders; or 4) extenders.” Watch labels and make sure that these products are 100% meat. For example, Spam is not 100% meat and therefore is not creditable on the CACFP.

Eggs with Spam would be creditable as we would only credit the eggs. We will have to deduct meals containing Spam as the only meat/meat alternate.

The other product is pepperoni. The only pepperoni product that can be claimed is a CN labeled product, such as a CN pepperoni pizza.

If you would like to research qualifying foods, you can download a copy of the USDA CACFP guide to crediting foods at

http://www.fns.usda.gov/sites/default/files/CACFP_creditinghandbook.pdf

Or the Food Buying guide can be downloaded at <http://www.fns.usda.gov/tn/foodbuying-guide-child-nutrition-program>

Claiming Tips for Providers

- You must be pre-approved to claim snacks or meals not originally listed on your annual application form. So, if you are adding a meal or snack or split shift, please fill out our yellow provider notes and send before or with your claim. Call the office at 800-634-3359 for more information.
- Also, if you are changing meal and snack serving times, you must have no less than 2 hours between the beginning and ending time of your main meals of the day (breakfast, lunch, supper).
- Claim only meals and snacks actually served or consumed by children while in care.
- Never substitute a drop in child for one that is absent that day. Always get a new enrollment for drop ins (or decline form if parents do not want their child enrolled).
- Send in the enrollment for new children prior to sending their first claimed meals.
- Keep back up records of attendance.
- Record your meal counts and menus at the end of each day!
- Claims *must* be received by CCNI by noon on Thursdays to receive payment scheduled for the next week (to be sent on Fridays).
- Watch portion sizes of menu components. Be sure to offer enough according to USDA guidelines.
- **Snow days or Holidays!!! Send us a note when a school aged child has no school on a weekday and served lunch or am snack that day!!**