

HEARTLAND family Service CACFP

OCTOBER 2006

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DIRECTOR'S CORNER

Child Enrollment Forms

RE-ENROLLMENT-

The USDA regulation changes for 2005 required that all children must be re-enrolled on an annual basis. Enrollment forms must be in by October 31, 2006. We CANNOT reimburse for meals if the parents have not enrolled your daycare children in the food program. We must also have enrollments for your own children

Tips...

- Make sure parents complete the entire form. (It should have the birthdates, days of attendance, in/out times, address, and your name on the form.)
- Re-imbusement can only be made for children who have new enrollment forms.
- Please call us if you have any questions about the enrollment process.
- Call if you need more forms.



Claims Ideas-

1. Complete your forms Daily. This helps to prevent deductions when we visit. (This is required)
2. To help make filling out the paper work easier, fill out your menus a week in advance so you know what to go shopping for.
3. Keep your claim on a clipboard in your kitchen so that they are easy to remember.
4. Remember to keep the yellow copies. That way, if anything is lost we can always refer back to your yellow copies.

WELCOME NEW PROVIDERS

- Denell J. Danner
- Joanne H. Curtis

CHECK DATES!

November 20th
December 18th
January 18th



NEWSLETTER WINNERS!

(Please read your newsletter and mail back the "Provider's Blog" and you are enter in a drawing to receive a \$25 gift Certificate from Wal-Mart)

Jerlether Ann Austin-
\$25 Wal-Mart Gift
Certificate!

REMINDER

**CLAIMS ARE DUE BY
THE 4TH OF EVERY
MONTH!**

Creating Healthy Kids

Training Opportunities!

All 2006 workshops (except December) will be 3rd Thursday of the month, 6:30-8:30. All Nutritional Trainings are free.

Take & Bake Holiday Fun

Thursday November 2nd

6720 North 30th Street.- 7:00-8:30 PM

Cost: Free

(Please RSVP so we know how many supplies we need)



Kids Can Cook!

Children love to help adults cook! Most children learn quickly that eating is fun. Put those two things together and you have a perfect recipe for learning. Children learn many important academic skills while learning to cook

SCIENCE-

- Cooking is a science. Children learn chemistry when making bread. Discuss how the dough rises when adding yeast. How does hot water activate the yeast? Cooking also uses herbology. Talk about the different herbs that grow and how we use them for medicines and flavoring our food.

MATH-

- Children learn math skills through counting, measuring and following the step-by-step instructions.

LANGUAGE & SOCIAL SKILLS-

- Cooking in a group involves reading and talking. Social skills are practice in cooking when children work together, take turns, and solve problems. Most importantly, self-esteem abounds when children prepare foods for themselves and others.

PREPARATION-

- Always wash your hands.
- Remind children to wait until the dish is cooked before sampling it.
- Expect Spills and Messes.
- Young Cooks need constant supervision.
- Give Children jobs to help with clean-Up

Graham Crackers!

Ingredients

- 1 cup of graham flour
- 1 cup whole wheat flour
- ½ tsp. baking soda
- ½ tsp. salt
- ¼ cup unsweetened apple juice concentrate
- 1 banana
- 1 tsp. vanilla
- 1 tsp. cinnamon

Directions

1. Sift fours, baking soda and salt together in a large bowl.
2. Mix juice, oil, banana, vanilla and cinnamon in a blender.
3. Combine dry and liquid ingredients. Mix well.
4. Divide dough in half. Roll out each half on a floured surface until it is 1/8" thick.
5. Poke dough with a fork and then cut into 2 inch squares.
Place on a cookie sheet and bake @ 350 degrees for 6-8 Minutes-

Children learn by touching, tasting, feeling, smelling and listening. They love to help prepare food and cook because they can use all their sense. Children love to eat the foods they make so this is an excellent way to introduce new foods to them. Slip in some veggies when you get a chance.



PROVIDER'S BLOG

Thank you for your suggestions. We are willing to use any comments that would improve our customer service, remaining within CACFP guidelines and our budget. This is one of the ways to do just that, and help make your job easier. Remember to Sign & Return this page to be entered into the Wal-Mart Certificate drawing.

Question- (We can't always Print everyone's response so we tried to get a good balance)

Training Ideas!

Thanks for the great ideas for training! We will start working on some in-service packets and providing them in the future

Great Ideas

THIS MONTH'S QUESTION-

"Who doesn't feel like a good whine once and awhile; however, sometimes it because a habit. What are some ideas to help teach our little ones not to whine?"

Signature

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