

DIRECTOR'S CORNER

Parent Survey's

Your parents may be getting surveys to fill out about your daycare and the hours there children are in your care. Please encourage parents to fill them out!

We conduct surveys on a random basis. It don't mean you are necessarily doing anything wrong or that you are being audited!

Record Keeping

Please remember that the USDA requires that you write down your menus and attendance on a daily basis. Menu's that are not recorded will be deducted when we come for a home visit.

It is difficult to remember what was served to children 24 hours ago let alone several days.



Help Children Feel Good about Themselves!

Here are some simple ideas daycare providers can use to help children feel good about themselves.

- Have confidence in children. Trust in them to learn form their mistakes and to outgrow aggravating habits.
- Pay more attention to a child's strengths than shortcomings. You'll find that children will repeat behavior that they get attention for. (Good or Bad)
- Encourage children's natural talents.
- Try to give them the benefit of the doubt even when your confidence in them is lacking.

WELCOME NEW PROVIDERS

- Gwen Brewer
- Brandi Sorenson
- Lindse Winterstein
- Karen Isom
- Rosalind Pachano

CHECK DATES!

February 20th
March 19th



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)

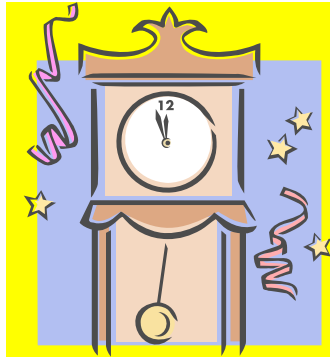
Mary Camp-
\$25 Wal-Mart Gift Certificate!

With the Holidays in mind, we decided that a gift certificate to Wal-Mart would be more beneficial than a gift basket. We will start doing some gift baskets in the New Year!

Creating Healthy Kids

Training Opportunities!

Please see attached



SECOND UPDATE ON PROPOSED CHILD CARE/PRESCHOOL REGULATIONS

The Department of Health and Human Services Regulation and Licensure is in final stages of preparing proposed Child Care and Preschool Regulations. First, the proposed regulations must be approved by the Governor's Policy Research Office, then public hearings will be held. The last major revision to Family Child Care Home regulations occurred in 1995. For Centers and Preschools, the last major revision occurred in the late 1980s.

In revising all child care/preschool regulations, Department staff used these guiding principles: quality of service; goal oriented and clear in specifications of intent; not duplicative; emphasis on quality improvement; minimum fiscal impact to programs and clients

The specific changes for all sets of regulations focus on the following:

- Implement legislation from 2001, 2002, 2003, 2004, 2005, and 2006
- Delete regulations that create unsafe environments (i.e. toys/blankets in cribs)
- Implement recommendations from Child Death Review Team, Governor appointed task force on

Nebraska children's mortality, National SIDS Foundation, American Academy of Pediatrics specific to reducing deaths and injuries of infants and children

- Whenever possible, establish same or similar requirements for all licensed programs
- Reformat organization of regulations to be consistent with other facilities licensed by Credentialing Division, HHS Regulation and Licensure
- Imbed Nebraska's Early Learning Guidelines

Members of the Governor appointed Early Childhood Interagency Coordinating Council assisted in the review of all proposed regulations.

Public Hearings on all five sets of regulations will likely be scheduled in late winter or early spring of 2007. When public hearings are scheduled, copies of all the proposed regulations will be

available on the Department of Health and Human Services System web site:
<http://www.hhs.state.ne.us/index.htm>

Questions or comments about the proposed regulations can be directed to:

Patricia Urzedowski, Program Administrator
Child Care Licensing, Adult Day Services, Respite Care Services
301 Centennial Mall South, P.O. Box 94986
Lincoln, NE 68508-4986
Phone: 402-471-9431
E-mail: pat.urzedowski@hhs.ne.gov

Oven Fried Parmesan Potatoes

INGREDIENTS

- 4 medium Potatoes
- 1Tbsp Vegetable Oil
- 1 Tbsp. Grate Parmesan Cheese
- ½ tsp. Garlic Powder
- ½ tsp. Paprika
- 1/8 tsp. Pepper
- 1/8 tsp. Salt

DIRECTIONS

1. Clean and peel potatoes
2. Cut potatoes into ½ inch wedges
3. Place potatoes wedges in a plastic bag with the oil and shake well to coat potatoes evenly.
4. In a second plastic bag, mix parmesan cheese, garlic powder, paprika, pepper and salt.
5. Bake at 450 degrees for 30-35 minutes or golden brown.

Variations:

- *You can leave the skins on!*

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.

PROVIDER'S BLOG

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

We had so many great ideas that we will be compiling them into one brochure. GREAT IDEA'S!

THIS MONTH'S QUESTION-

Share some Holiday Fun Recipe's with other daycare provider's

Signature

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