# SENDCAA NEWS

Volume 19 Issue 5 May 2017

#### Reminders:

- ⇒Do not submit your menus until
  AFTER your last meal has been
  served. Any meals claimed after it
  was submitted will be deducted.
- ⇒When emailing a picture of an enrollment, make sure the entire page is in the frame. It must be clear enough to read and be signed and dated by the parent.
- ⇒Starting Oct 1, <u>lefse</u> will no longer be a creditable food item.
- ⇒When filling out the child enrollment forms, make sure all required fields are filled in such as child's first and last name, date of birth, and formula (if applicable for infants.)
- ⇒If you use manual menu/meal count forms, please write the child's age and first and last name, which should be in alphabetical order.
- ⇒At-Home Training Opportunities!
  Receive up to 6 hours of Growing
  Futures approved training that go
  along with the 2017 CACFP Calendar.
  You can download and print the
  modules and quizzes from our website,
  submit them electronically through our
  website or call our office and we can
  mail you a hard copy.



## Important Training Announcement! Register for the "New Meal Pattern" training!

With the new meal patterns changing beginning October 1<sup>st</sup> 2017, we want to make sure our providers have the knowledge, resources and the tools to be successful in implementing these changes in your childcare. This training will give you **two hours of Growing Futures credit**, **FREE!** We would like to stress the importance of attending this training and encourage all of our providers to choose one of the dates below if you haven't already attended.

May 22<sup>nd</sup> – Lisbon 7:00pm-9:00pm 501 3rd Ave W Lisbon, ND June 7<sup>th</sup>-Wahpeton 7:00pm-9:00pm Wahpeton Community Center 304 5th St S Wahpeton, ND June 12<sup>th</sup> – Fargo 6:00pm-8:00pm Dakota Medical Foundation 4141 28th Ave S Fargo

#### To register:

- You may follow the link to the email invite that was sent to you.
- Register by going to our website:

http://www.sendcaa.org/child adult food program/for-our-providers/workshops.html

- Call Jenny at 232-2452 ext. 132
- \* You're Growing Futures number is NOT your Food program control number.

#### October 2017 Revised Meal Pattern will be Implemented

We will be conducting training sessions beginning in May regarding the implementation of these new guidelines. During the next few months we will be highlighting these changes in our newsletter. This month we will focus on **juice**.

Pasteurized 100% fruit or vegetable juice may be served at ONLY ONE meal per day.



SAVE THE DATE!

Our Fall conference will be Saturday, October 28<sup>th</sup> At Dakota Medical Foundation

#### Contact us:

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Grand Forks bjmcnamee@hotmail.com

#### Find us online:

www.sendcaa.org



Sendcaa Child & Adult Care Food Program

#### Welcome

Jealousy Arnett Tyler Lehmann Ashley Bergeson Líz Olson Muna Mumed

to the SENDCAA Food



#### Here is a week's worth of menu ideas!

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	• Corn Flakes • 100% orange juice • Milk	<ul> <li>Biscuit</li> <li>Fruit Cocktail</li> <li>Scrambled Egg</li> <li>Milk</li> </ul>	<ul><li>Rice Krispies</li><li>Banana</li><li>Milk</li></ul>	<ul><li> Whole wheat toast</li><li> Mixed fruit</li><li> Milk</li></ul>	<ul><li>Oatmeal</li><li>Grapefruit sections</li><li>Milk</li></ul>
Lunch	<ul> <li>Egg salad</li> <li>Apricots</li> <li>Cucumber &amp; tomato slices</li> <li>Whole Wheat bread</li> <li>Milk</li> </ul>	<ul> <li>Turkey Meat loaf</li> <li>Green beans</li> <li>Pineapple</li> <li>Brown rice</li> <li>Milk</li> </ul>	<ul> <li>Baked Chicken</li> <li>Peas &amp; carrots</li> <li>Mashed Potatoes</li> <li>Stuffing</li> <li>milk</li> </ul>	Beef meat sauce     Green salad     Zucchini     Spaghetti noodles     French bread     Milk	<ul> <li>HM Beef &amp; Bean Chili</li> <li>Pear half</li> <li>Spinach</li> <li>Corn bread</li> <li>Milk</li> </ul>
Snack	<ul><li>Vanilla yogurt</li><li>Fruit cocktail</li></ul>	Milk     Cinnamon toast	<ul><li>Cheese Stick</li><li>Wheat thin crackers</li></ul>	• Strawberries • Milk	• 100% juice • Pretzel sticks

#### Baked Sweet Potato Fries

3 servings

- 2 lbs. sweet potatoes
- 2 Tbsp. olive oil
- 1 <sup>1</sup>/<sub>2</sub> tsp chili powder
- 1<sup>1</sup>/<sub>2</sub> teaspoon kosher salt
- 1. Preheat oven at 425 F. Cut each sweet potato into 1-inch-wide wedges.
- In a small bowl, combine the oil, chili powder and 1 teaspoon of the salt. Place the potatoes on a roasting pan and brush with the oil mixture. Lay the potatoes flesh side down on the pan and put the pan in the oven.

Cook potatoes, turning once 20 to 25 minutes or until soft. Remove the pan from the oven and season with remaining <sup>1</sup>/<sub>2</sub> teaspoon salt. Let the wedges cool for a bit and serve warm.



http://www.parenting.com/article/baked-sweet-potato-fries

### **KidKare**

#### KidKare will be replacing Minute Menu

KidKare is the online claiming program that will be replacing Minute Menu when the meal patterns change in October. One of the perks is that you will be able to access KidKare from any device with an internet connection: mobile phone, tablet, laptop, or desktop computer (including Apple!). If you haven't converted to KidKare yet, please call our office to start June I, by contacting Heide at heidem@sendcaa.org or 701-232-2452 Ext. 126. KidKare needs to be started at the beginning of the month. We are unable to process claims where meals were documented in both KidKare and minute menu. In the mean time feel free to check out some webinar videos to get you better acquainted with the site help.kidkare.com.