

Delaware Parents Association Inc.

Child and Adult Care Food Program Helping Build One Healthy Child At A Time

New Applications- Do We Have Yours?

It's that time of year again when we need your new completed applications for the CACFP. These new applications were mailed to you last month. The original deadline was May 15th. It is important that we receive your completed application before June. Without a completed application you will not be able to file your June claim on time. This will cause a delay in payment.

Welcome New Providers!

Terri Thurston

Mary Skodzinski

Welcome Back!

Victoria Gladney

Dawn Bailey



Training Certificates

We would like to say a special thank you to all providers who attended the training sponsored by the Department of Education and Nemours. The information you received will help enable you to produce a variety of healthy meals for your day care children and your family. If you have not already submitted a copy of your certificate of attendance please send it in as soon as possible.

Review of Forms

Enrollment form

- ✚ Must be submitted annually
- ✚ Submitted before the 25th of the month.

Income Eligibility Form (If needed)

- ✚ Must be submitted annually
- ✚ submitted before the 25th of the month
- ✚ supporting documentation required by providers claiming their own children

Infant Decline Form (if needed)

- ✚ Completed when infant is enrolled in day care
- ✚ Updated as infant needs change

Infant menus

- ✚ Planned weekly and completed daily
- ✚ Received in office no later than the 5th

Monthly Meal Count

- ✚ Completed daily
- ✚ Received in office no later than the 5th

Menus

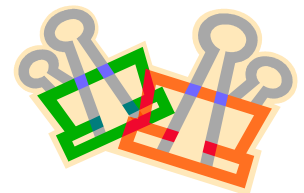
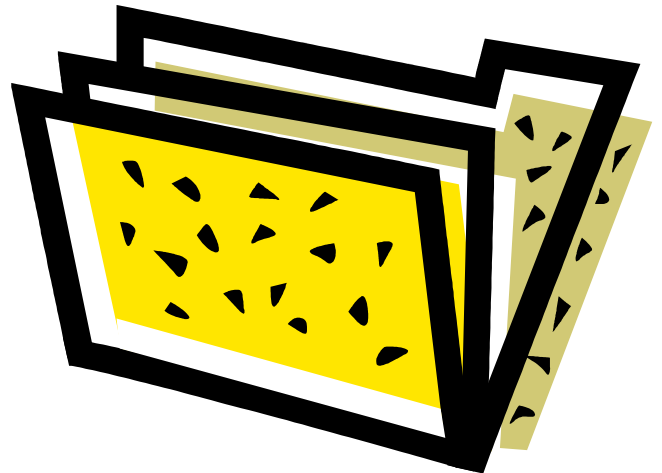
- ✚ Planed weekly and completed daily
- ✚ Received in office no later than the 5th

Withdrawal Form

- ✚ Completed and submitted to the office when children leave your day care permanently

Vacation Notice

- ✚ Completed and submitted before your actual vacation





Chicken Lickin' (Barbecued Chicken)



4 servings, about 1 breast or

1 leg with thigh each

Ingredients:

- 4 skinless chicken breasts or 4 legs with thighs
- 1 cup barbecue sauce
- 1 green pepper, sliced
- 2 carrots, sliced
- 2 potatoes, thinly sliced
- salt and pepper, to taste

Steps:

1. Preheat oven to 350° F.
2. Put aluminum foil on baking sheet.
- 3. Pour half of barbecue sauce onto middle of foil.**
- 4. Place chicken on sauce. Pour remaining sauce over chicken.**
- 5. Top chicken with vegetables.**
6. Cover chicken-vegetables mixture with another sheet of foil. Roll or fold edges of top and bottom sheets of foil together.
7. Bake for about 40 minutes.

Steps for children are written in blue/bold.

Frozen Fruit Cups

Ingredients:

Fresh Whole fruit:

Fresh Strawberries,
blueberries, peaches,
watermelon, soft cantaloupe,
etc.

2 Cups -100%Fruit Juice-
your favorite **or 100%**
fruit/vegetable combinations

8oz container of low fat
flavored yogurt

Directions:

Slice, mash, or break fruit into
bite sized pieces. Place fruit in 4-
6oz paper cups. In a separate
bowl combine juice and yogurt.
Once combined pour over fruit
and place in freezer.

Tip: if you wait until the mixture
is almost frozen and insert a
tongue depressor or plastic spoon
you will have a great Popsicle

**Add some whole grain
pretzels or crackers and you
have a great snack.**





May 2011 CACFP Newsletter

Important Websites:

USDA : usda.gov

Nemours: nemours.org

OCCL: kids.delaware.gov/occl

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