

"This institution is an equal opportunity provider."

9 N. 3rd Street, Suite 100, Warrenton, Virginia 20186

www.cni-usda.org

(800) 735-5434 or (540) 347-3767

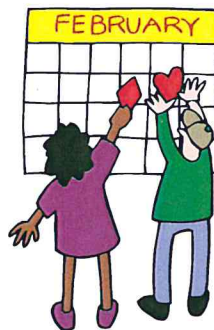
ENROLLMENT RENEWAL REPORT

ENROLLMENT RENEWAL REPORTS WILL BE SENT OUT IN FEBRUARY. Parents will need to update information such as meals served, days of attendance, address, phone number, etc., and sign the report.

IT IS VERY IMPORTANT THAT YOU SEND BACK THE UPDATED REPORT AS SOON AS POSSIBLE TO AVOID ANY DELAY IN PROCESSING.

All children listed on the report that do not have a parent signature will be withdrawn. Any child that is withdrawn will require a new enrollment form in order to be reimbursed for future claims.

We will be happy to answer any questions you may have regarding this process. We appreciate your cooperation.



WELCOME NEW PROVIDERS

We would like to welcome the following new providers who have joined the food program June, July, August and September 2015.


*Parven Akhter
Laura Alvarado
Fahmida Bablu
Maria Cabrera
Gail Crum
Rihab ElSharif
Samantha Lee*

*Quanetta Lewis
Sweety Muna
Marlene Pena-Jovel
Awatif Rahamtali
Angela Redard
Dawn Sullivan
Ana Vasquez-Alvarez*

We look forward to working with each of you. Please feel free to contact your field specialist or call our office at 1-800-735-5434 if you have any questions.

IMPORTANT REMINDERS

ATTENDANCE FORMS - Listed below are some common errors that could mean non-payment of meals.

- ✓ Forms must not be folded.
- ✓ Don't write or make marks in the bubble area of the forms.
- ✓ Print and sign the forms. 
- ✓ Make sure to write and bubble the correct dates and provider number on all pages of the forms.
- ✓ Fill in circles completely and dark enough so you don't see the number underneath.

YEAR END TAX REPORTS - Reports will be mailed out in January to all providers. They can also be accessed by logging onto to www.minutemenu.com, please call if you need your log in ID and password.

DIRECT DEPOSIT - If you are interested in Direct Deposit, please call us to request a form.

PARENT SURVEYS

Parent Surveys are sent out each month to parents of those children who participate in the Child and Adult Care Food Program. The results from the surveys tell us if providers are serving nutritious snacks and meals and if they are maintaining records correctly.

Positive comments from recent surveys included - When asked if their child is happy with food being served, parents are happy to say: "Yes, they love it!", "Yes, very happy!", "...very good, my kids love the provider's food!", "Yes, excellent!"



Thank you to Nosheen Owais, Lucy Ayala and all our providers for doing a great job serving healthy and delicious meals.

NOVEMBER / DECEMBER WINNER

Congratulations to Manijeh Mazaheri from Vienna, Provider #2184! Her name was chosen in the drawing. She will receive a \$25 restaurant gift card.

Thank you to everyone who entered.

NEWSLETTER DRAWING

As a thank you for all you do, we would like to give you an opportunity to receive a gift card to a local restaurant!

All providers who submit their name from this newsletter will be entered in the drawing.

There are three ways to enter

- send in the entry form from this newsletter
- send an email to sheilaj@cni-usda.org
- call our office at 1-800-735-5434

Be sure to mention the January/February 2016 Newsletter when you email or call.

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JANUARY/FEBRUARY 2016 ENTRY

NAME: _____

PROVIDER NUMBER: _____



RECIPE

CHICKEN ALFREDO WITH A TWIST

- 2 1/2 cups Rotini pasta, whole-wheat, uncooked
- 2 cans Low-fat, reduced-sodium cream of chicken soup (two 10 3/4-oz cans)
- 1 1/3 cups Fat-free half and half
- 1/4 teaspoon Ground white pepper
- 1/8 teaspoon Garlic powder
- 1/3 cup grated Parmesan cheese
- 3 cups Cooked diced chicken



In a large pot, bring 2 quarts water to a boil. Gradually stir in pasta and return to a boil. Cook uncovered about 8-10 minutes or until tender. Do not overcook. Drain well.

Mix soup, half-and-half, pepper, garlic powder, parmesan cheese, and chicken in a large pot. Cook for 5 minutes over medium heat, stirring often. Heat to 165° or higher for at least 15 seconds.

Combine noodles and sauce right before serving. Serve hot. Makes 6 1-cup servings.

FUN FOOD FACTS

- * Cooked tomatoes are actually better for you than raw ones.
- * January is National Oatmeal month.
- * Florida grows about 70% of the world's supply of grapefruit.
- * About 90% of the Florida orange crop is used to make orange juice.
- * In the United States a pound of potato chips costs two hundred times more than a pound of potatoes.

THOUGHT FOR THE DAY

To love what you do and feel that it matters; how could anything be more fun?



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