

"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

WELCOME NEW PROVIDERS

We would like to welcome the following new providers who have joined the food program in February and March 2016.

<i>Soniya Ashraf</i>	<i>Nadene Paz</i>
<i>Fahmida Bablu</i>	<i>Sabiha Riaz</i>
<i>Cristy Garris</i>	<i>Cristina Sandoval</i>
<i>Samina Hossain</i>	<i>Sandra Seay</i>
<i>Tracy Moats</i>	<i>Kalpna Sigdel</i>
<i>Naila Naseer</i>	<i>Tiffany Smith</i>
<i>Rama Pandey</i>	<i>Dolores Villatoro</i>

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.

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: "All the kids love the provider's cooking!", "Yes, our provider provides balanced meals and my son would much rather eat what she makes!"

Thank you to Felicita Cossio, Latisha Jalloh, Miriam Medina and all our providers for doing a great job serving healthy and delicious meals.



IMPORTANT REMINDERS

- * Enrollments must be mailed to our office within 5 days of a child enrolling in your daycare. You no longer have to print enrollments, please use the enrollment forms we provide.
- * Claims must be received by the 5th business day of the month to be processed on the original claim.



Example:

May claims are due by June 7th

June claims are due by July 8th

- * Mail is taking longer than usual to be delivered. Please be sure to use the proper amount of postage to avoid any additional delays.



- * Reimbursement checks for the original claim are typically mailed out during the 3rd week of the month. Occasionally checks are mailed the last week of the month due to a holiday or bad weather. We make every effort to mail checks at the earliest date possible.

FUN FOOD FACTS

- * A dairy cow produces over 100 glasses of milk a day.
- * Hens lay about 260 eggs a year.
- * One bushel of apples will make 20-24 quart of applesauce.
- * Lemon trees bloom throughout the year, and fruit is picked 6 or more times a year, with an average commercial tree yielding about 1,500 lemons per year.



MARCH / APRIL WINNER

Congratulations to Razia Mustafiz, Provider #1112 from Alexandria! 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 May/June 2016 Newsletter when you email or call.

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MAY/JUNE 2016 ENTRY

NAME: _____

PROVIDER NUMBER: _____



RECIPES

APPLE BAGEL SANDWICH

- 2 whole-wheat bagels (or bagels of your choice)
- 4 slices cheddar cheese
- 1 apple (green is better)
- 4 dashes of cinnamon



Slice the apple so that you make a round apple slice. Next, put a slice of cheese on top of a bagel half. Place an apple slice on top of the cheese and sprinkle some cinnamon on top of the apple.

Bake on a cookie sheet in the oven for 5 to 10 minutes at 350°. They are done when the cheese starts to melt. Makes 4 servings.

FROZEN BANANAS

Cut a banana in half and put each half on a Popsicle stick. Roll the halves in yogurt and coat with a crispy rice cereal or granola and freeze. Children can enjoy them frozen or slightly thawed.

BAKED SLOPPY JOE CUPS

- 1 pound ground chuck beef (80% lean)
- $\frac{1}{2}$ cup chopped yellow onion
- 1 (15 oz.) can Manwich® Original Sloppy Joe Sauce
- 1 pkg (12 oz.) refrigerated buttermilk biscuits
- $\frac{2}{3}$ cup shredded Cheddar Monterey Jack cheese blend

Preheat oven to 400°. Heat large skillet over medium-high heat; cook beef and onion 7 minutes or until beef is crumbled and no longer pink, stirring occasionally. Drain. Add Sloppy Joe sauce; cook 1 minute more or until hot.

Meanwhile, press 1 biscuit into bottom and sides of medium muffin cup, being careful not to tear dough. Place $\frac{1}{4}$ cup meat mixture in each cup. Bake 10 to 12 minutes or until biscuits are golden brown.



Sprinkle cheese evenly over top of each cup. Let stand 1 minute or until cheese softens. Carefully remove from pan.