

"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 REPORTS

Enrollment Renewal Reports will be sent out the week of February 21st. Parents will need to update information such as meals served, days of attendance, address, phone number, etc., and sign the report.

It is important to send back the updated report **BY MARCH 17, 2017** to avoid any delays.

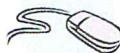


All children listed on the report with no parent signature **will be withdrawn**. Any child that is withdrawn will require a new enrollment form in order to be reimbursed for future claims.

We will be happy to answer any questions you may have regarding this process. We appreciate your cooperation. Feel free to call us at 1-800-735-5434.

IMPORTANT REMINDERS AND INFORMATION

- * You can only be reimbursed for the meals approved on your USDA food program application. Please let us know if you would like to make changes to the meals you claim.
- * Don't forget to enter the newsletter drawing for a chance to win a \$25 restaurant gift card.



Call, email or send your entry in today!

- * If you need supplies (attendance, menus, envelopes, etc.) before your field specialist is due to see you, please call the office and we will be happy to send them to you.

PLEASE CONTACT OUR OFFICE IF YOU HAVE ANY QUESTIONS ABOUT THE ABOVE REMINDERS.

WELCOME NEW PROVIDERS

We would like to welcome the following new providers who have joined the food program in December and January.

Parveen Akther

Sarah Ayoub

Zainaba Bouzihay

M. Isabel Brito-Rodriguez

Erendira Diaz

Vickie McBride

Fuzia Mohammad

Diuris Quant

Patricia Quezada

Connie Reid

Beatrice Roscoe

Khalida Sultana

Summer White

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 include - When asked if their child is happy with food being served, parents are happy to say: "Yes, very!", "...serves healthy food that our son loves to eat." "Yes, very much so." "Yes, they love variety." "Yes! Healthy, well balanced meals." "I am very pleased with the food my child is being served. She gets balance, delicious meals." "...she is very happy and eats well with the daycare provider. She is often picky with us but at daycare she eats well."

Thank you to Maureen Peterson, Maria Sanchez Cerro, Magda Torrico, Erica Dorsey, Maria Ramos and all our providers for doing a great job serving healthy and delicious meals.



JANUARY/FEBRUARY WINNER

Congratulations to Mercy Brito, Provider #224 from Round Hill! 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.

These are three ways you can 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 March/April 2017 Newsletter when you email or call.

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MARCH/APRIL 2017 ENTRY

NAME: _____

PROVIDER NUMBER: _____



RECIPES

SWEET POTATO CHIPS

A crisp, healthy snack! Thinly slice a large sweet potato and brush lightly with olive oil. Bake at 350 ° for 15 minutes or until lightly browned and crisp.



EASY CHEESY VEGGIES

- 4 cups chopped vegetables (such as zucchini, carrots, broccoli, and cauliflower)
- 2 Tablespoons margarine
- 2 Tablespoons flour
- 1 cup non-fat or low-fat milk
- 2 cup shredded reduced-fat or regular cheddar cheese

Steam or cook vegetables. Set aside.

Melt margarine in saucepan over medium heat. Gradually add flour.



Slowly stir in milk. Cook until warm. Stir until sauce is smooth.

Add cheese. Stir.

Pour sauce over vegetables or use sauce for dipping vegetables.

FUN FOOD FACTS



* Grated summer squash makes a good substitute for carrots in a carrot cake.

* Newman's Own Food was founded in 1982. 100% of the profits are donated to charity.

* There are some 900,000 poppy seeds to the pound.



* A gallon of milk cost 36 cents in 1915.

* In 1986 over six million Americans participated in Hands Across America by holding hands and singing across 4,150 miles of road in support of the hungry and homeless.

