

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All children listed on the report that do not have a parent signature ***will be withdrawn***. Any child that is withdrawn will require a new enrollment form in order to be reimbursed for future claims.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

<i>Huda Alhalah</i>	<i>Frishta Mulhim</i>
<i>Munazza Alyaman</i>	<i>Silsila Nawzadi</i>
<i>Melissa Amayo</i>	<i>Geetanjali Nindawat</i>
<i>Susan Askaryar</i>	<i>Esmeralda Olan-Enriquez</i>
<i>Donna Rose Dingee</i>	<i>Stefani Penaranda</i>
<i>Raquel Herrera</i>	<i>Ghazala Tabassum</i>
<i>Leonor Meiggs</i>	<i>Hanna Vaitovich</i>
<i>Seema Moin</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 conducted each month for 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.

Thank you to Hilda Diaz, Sandra Vineyard, Christine Dunbar, Nadia Elmdini and all of our providers for doing a great job serving healthy and delicious meals.



IMPORTANT REMINDERS

- Providers who use the accounting features in KidKare (formerly Kids PRO) will pay a fee of \$8.00 per month starting January 1, 2019.
- Enrollments need to be sent to our office within 5 days of a child starting in your daycare.
- Double-check that you have entered the correct dates and provider number on the attendance.
- Sign and print your name on the attendance forms.
- Make sure your name is on each of the menus you submit with the attendance.
- Don't forget to enter the drawing for a restaurant gift card. It's as easy as sending the entry, calling the office or sending an email.



- Please feel free to call the office if you need supplies before your next visit. We will be happy to send what you need. (attendance forms, holiday care form, menus, enrollments, etc.)

NOVEMBER / DECEMBER WINNER

Congratulations to Mercy Brito, Provider #2245 from Round Hill! Her name was chosen in the drawing. She will receive a 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 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 January / February 2019

✂-----

JANUARY / FEBRUARY 2019 ENTRY

NAME: _____

PROVIDER NUMBER: _____



RECIPES

TURKEY SWEET POTATO SOUP

- 1 teaspoon butter
- 5 cups turkey broth
- 1 $\frac{1}{2}$ pounds sweet potatoes, peeled and cubed
- 2 cups cooked turkey, shredded or cut in cubes
- $\frac{1}{2}$ cup chopped onion
- 1 $\frac{1}{2}$ cups corn



Sauté onion in butter. In soup pan, add broth, potatoes, turkey, onion and corn. Simmer for 20 minutes until sweet potatoes are tender.

CAULIFLOWER CHEDDAR SOUP WITH FRESH DILL

- 1 medium onion, chopped
- 2 tablespoons olive oil
- 1 medium head cauliflower, separated into florets
- 2 $\frac{1}{2}$ cups chicken broth (reduced-sodium)
- $\frac{1}{2}$ cup non-fat milk
- 4 ounces grated Cabot 50% Reduced Fat Cheddar, or more to taste
- 2-3 tablespoons chopped fresh dill



In large saucepan over medium-high heat, combine onion and oil; cook, stirring, until onion is tender, 3 to 5 minutes.

Add cauliflower and cook, stirring, for 2 minutes longer. Add broth and milk to pan and bring to boil.

Reduce heat to maintain gentle simmer, cover pan and cook for 30 minutes until cauliflower is very tender.

In blender, puree soup in batches. Return to pan over medium-low heat. Whisk in cheese and continue stirring just until melted. Whisk in dill and serve.

FUN FOOD FACTS

- Americans eat over half a pound of cheese per person each week.
- Approximately 90% of the world's crop of sweet potatoes is grown in Asia.
- There are some 900,000 poppy seeds to the pound.