

In March we celebrate the Child & Adult Care Food Program and all of the healthy meals made possible by this program. CACFP Week (March 14-20) is a national education and information campaign sponsored annually by the National CACFP Sponsors Association. The campaign is designed to raise awareness of how the USDA's Child & Adult Care Food Program works to combat hunger. As providers on CDA's Food Program, you are part of the nationwide community of amazing people who make a difference in children's lives by ensuring they have access to nutritious food every day. Thank you for all of your dedicated work! Visit our website at www.cdasd.org to print your CACFP Certificate.

Federal Funds are available to Child Care Providers. **Help for Family Child Care Businesses: You may apply for the Paycheck Protection Program (PPP), before March 10th.** The Paycheck Protection Program (PPP) is a [forgivable loan](#) program to help small businesses, such as child care programs, with much needed financial support during these unprecedented times. From February 24 to March 10, 2021, businesses with fewer than 20 employees can apply for a PPP loan. This exclusive application period allows [participating lenders](#) to focus on serving small businesses, such as family child care (FCC) educators and early care and education (ECE) programs. Contact SBA Small Business Administration for full details and an application. www.sba.gov

CDA Annual Training: Our annual training for 2021 is still in the creation stages. Sponsors across California are working together to create an online training for providers and plan to include some new nutrition training. We will notify all Providers when the training is ready in a few months.

CDA is currently in our biennial audit. Every two years every Food Program receives a State Review and this year it is virtual with the Auditors offsite. Due to Covid-19 we do not anticipate any Auditors conducting virtual visits with you. However, your Monitors are continuing to conduct their unannounced monitoring virtual visits.

CDA has Direct Deposit available to all Providers. Contact the office if you currently are not using DD and we will send you instructions. It is a safe and fast way to receive your monthly reimbursement.

Grab N Go Meals Waiver is in effect thru the end of June so if you currently have enrolled children not attending your facility, but those children would benefit by receiving the healthy meals you offer, speak to our Office Staff about the option of you preparing/offering those reimbursable meals.

Continue to use "no school" in KidKare for the children attending virtual school from your home. If you claim using scanner forms, document on the green CIF form the dates school age children are not attending their local school.

Research proves that good nutrition in young children contributes to their physical growth, along with intellectual and emotional development. Children participating on CACFP develop positive eating habits that will lead to a lifetime of good food choices and good health.

Thank you for the nutritious meals you serve to the children in your care. CDA will have several CACFP handout resources available on our website and Facebook page during March.

Brown rice Pilaf

Ingredients

- 1/4 cup fresh onion, diced
- 1/4 cup green bell peppers, diced
- 1/2 tsp Garlic, minced
- 1/4 tsp Salt
- Pinch of black pepper
- 1/4 tsp celery salt
- 1 cup fresh mushroom, sliced
- 1/4 tsp fresh thyme
- 3 cups low-sodium chicken broth
- 1/2 cup canned no salt added tomato paste
- 1 1/8 cups uncooked brown rice
- 2 cups fresh spinach, chopped
- 1/4 cup dried cranberries
- 1/8 cup fresh parmesan cheese, shaved
- 1 1/2 tsp fresh parsley, minced



Directions

Preheat oven to 350°. Place onions, peppers, and garlic in a medium saucepan. Sauté uncovered over medium heat for 2 minutes. Add salt, pepper, celery salt, mushrooms, and thyme. Continue cooking one additional minute, stirring constantly. Add chicken broth and tomato paste to vegetable mixture. Stir well. Bring mixture to a boil and reduce heat to low and simmer for 2 minutes. Place uncooked brown rice in a medium baking dish. Pour vegetable mixture over rice. Stir well. Cover baking dish tightly. Bake for 45 minutes. Combine spinach, cranberries, and parmesan cheese in a large bowl. Sprinkle over rice. Garnish with parsley.

