

Happy Labor Day! Enjoy a long and relaxing weekend. September is National Childhood Obesity Awareness Month. As Providers on the CACFP, you already help prevent childhood obesity by serving fresh fruits and vegetables, whole grains, and encourage children to eat a variety of healthy foods. This month encourage families you serve to make healthy food choices at home and introduce new foods to the children. Posting your weekly menu for parents to view gives them ideas of foods to serve at home as well.

Reminders

CDA Offices will be closed Monday September 4th in observance of Labor Day. Meals are not reimbursable on this day.

Monitor Visit:

Now that the monitors are doing home visits. It is very important that you call the office when you are not claiming a meal/day or when closed for vacation. Monitors are out on the busy roads and we want to prevent them from driving to your home if you will be away or closed. Call the office if any assistance is needed. Your monitor will not answer calls, when on the road.

The CIF email

Is only to change meal times and to withdraw children. For all other question or concerns please call the office.

Returning Children:

In order to reactivating a child that was withdrawn from your child list, you need to call the office. A representative will set the child in *pending status*. You will need to print the child's enrollment form, have the parent sign and date with new enrollment date, and mail to the office. Once the child's enrollment is received, we will reactivate them.

KidKare:

Check your KidKare inbox. CDA sends important information and updates to keep you informed. Submit your claim by the 1st of each month. This will assure that your claim can be reimbursed on time and avoid any late payment.

Children Attendance:

Do not claim children's attendance ahead of time. As best practice it is better that you enter your meal and attendance after each meal is served.

Enrollment Renewals:

Providers whose last name start with M to R, your Enrollment Renewal Reports are due by September 15th. **ALL** pages on your Enrollment Renewal must be signed by you at the top right corner. If your last name is A-L and you have not returned your renewal, please mail it in as soon as possible to avoid being disallowed. Late submission could affect your claim.

Eligibility Renewal Reminder:

To qualify for meals for your OWN children under the age of 13, a Meal Benefit Form must be submitted and within the income scale. You can find the Meal Benefit Form online.

New Rates:

We will announce the new rates once the California budget has issued their state rates. We will post the combined Federal/State rates on the CDA website once received. www.cdasd.org July 1st the rates returned to Tier 1 & Tier 2.

Update School Information:

If you have any children who have started school this fall and have not updated their information. Send an updated enrollment with the child school information.

Rosemary Chicken with Sweet Potatoes

Ingredients

- 4 teaspoons canola or olive oil
- 3 cloves garlic, minced
- 3/4 teaspoon kosher salt
- 1/2 teaspoon snipped fresh rosemary
- 1/2 teaspoon fresh ground black pepper
- 1 20-ounce package refrigerated diced sweet potatoes
- 16 ounces skinless, boneless chicken breast halves, halved crosswise
- 1 lemon, thinly sliced



Directions

In a 12-inch nonstick skillet heat 3 teaspoons of the oil over medium heat. Stir in garlic, 1/2 teaspoon of the salt, 1/4 teaspoon of the rosemary and 1/4 teaspoon of pepper. Add potatoes; toss to coat. Cook, covered, 5 minutes (do not stir). Push potatoes to one side of skillet. Add the remaining 1 teaspoon of oil to other side of skillet. Arrange chicken in skillet alongside potatoes. Cook uncovered, 8 minutes. Stir potatoes and turn chicken. Sprinkle chicken with the remaining 1/4 teaspoon of salt, rosemary, and pepper. Top with lemon slices. Cook covered, 8 to 10 minutes more or until chicken is done (165 degrees F) and potatoes are brown. (If needed, remove potatoes as they are done and continue cooking chicken until done.) If desired, sprinkle with additional rosemary.

