



Child Care Links

www.childcarelink.org
Follow us on Facebook
21 west 2nd, Hutchinson, Ks 67501

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April 2016



Food Program Training

There are two more chances to attend this year's food program workshop. "It's Time to Get Down and Dirty" Attending one of the locations below will fulfill your training obligation for the year. Come explore many different ways to garden with the children this year. **Please call our office to reserve a spot at the location most convenient for you.**

Hutchinson: Thurs. April 7th 6:30-8:30 p.m.

Public Library (upstairs)
901 N. Main Street

Pratt: Tues. April 12 7-9 p.m.

Community Center
619 N. Main Street

Child Care Links is committed to making trainings accessible to all participants. All sites are handicap accessible. Thank you for keeping our workshops for adults only.

Tips For Success



- Mark children for each meal/snack while they are sitting at the table eating. This will greatly reduce the chance of error in recording for reimbursement.
- Record what **type** of cereal, cookie, cracker you are serving. Not all are creditable. See your crediting foods book for more guidance or talk to your home visitor.
- Set an alarm on your phone to remind yourself to be certain menus are filled out each night. Don't get behind on your menus, it is costly!

Confetti Egg

Salad Sandwich



Ingredients:

- 6 hard-cooked eggs, chopped
- 1 c. shredded carrots
- 1 c. finely chopped celery
- 1/2 c. chopped green onion
- 1/3 c. reduced-fat creamy French dressing
- 6 whole wheat buns
- 6 thin slices tomato
- 12 thin slices cucumber
- Lettuce leaves

Directions:

Mix eggs, carrots, celery, onion and dressing together. Refrigerate and let flavors blend. Fill each bun with 1/2 c. salad mixture. Top with tomato, cucumber and lettuce.

Each sandwich can be credited for meat alt/bread/vegetable, at lunch for a child 1-5 years.

Reimbursement Information

You may receive your CACFP reimbursement each month automatically deposited into your checking or savings account. Please call our office if you are interested in this service.

Anticipated Reimbursement Distribution Dates:

- April 28, 2016
- May 27, 2016
- June 29, 2016

Nutrition Bites



Mini Breakfast Pita Pizzas

Ingredients:

- 8 oz. turkey sausage, casings removed
- 6 eggs, beaten
- 1/2 c. pizza sauce
- 4 whole wheat pita breads (6-inch)
- 1 c. mozzarella cheese



Directions:

Preheat oven to 450. Cook sausage over medium heat, breaking into crumbles, until browned and cooked through. Pour off drippings; return to heat.

Pour eggs over sausage in skillet. As eggs begin to set, gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking pulling, lifting and folding eggs, until thickened. Do not stir constantly. Do not overcook.

Spread 2 Tbsp. pizza sauce on each pita bread; placing on baking sheet. Top with egg mixture and cheese, dividing evenly.

Bake 5 minutes or until cheese is melted.

Pediatric CPR and First Aid

What: Pediatric CPR and First Aid Class

When: Saturday, April 9, 2016

Where: Hutchinson Community College Student Union
Nunemaker Room (downstairs)



Time: 8:00am—Noon

Please send a check to Child Care Links, 21 West 2nd, Hutchinson, KS 67501 for \$50.00. Please note the class date on your check. We will not be able to refund for cancellations made within 14 days prior to the class date.

Class size is limited



Help Support Child Care Links

Please enroll to support Child Care Links by using your Dillons Plus Card! To enroll go to:

www.dillons.com/communityrewards

Child Care Links NPO # 67204

Welcome New Providers

Amy Alcorn– Oxford

Desiree Bickel– McPherson

Welcome Back

Guadalupe Martinez– Wichita