

*Happy Holidays from CDA! As 2016 comes to a close, we look forward to a new year of working with each of you, our dedicated Child Care Providers. With your help, we are able to provide 13,000 children with healthy meals every month of the year. We thank you for your commitment to children's health. Please note that CDA will be closed on Monday, December 26th and Monday, January 2nd, however you will still be able to claim meals on those days if you are open. Be on the look out for the 2017 Annual Training dates soon. Providers attending the training in person will receive wonderful handouts, books, and door prizes, plus an important training on the new USDA Meal Pattern.*

### Reminders

» Kid Kare is the new claiming system from Minute Menu. With Kid Kare you can claim meals, enroll children, look at reports, and submit your claim from any device, even your smart phone! Kid Kare will be replacing Webkids for all online providers in the near future, so if you haven't already switched, visit [www.kidkare.com](http://www.kidkare.com) and enter your provider login and password that you use for Webkids to get started.

» Do you have friends who provide child care, but are not currently participating on a Food Program? Ask them to contact CDA at 619-427-4922 so they can be trained on how to receive a reimbursement for serving healthy meals to the children in their care.

» Enrollments for new children must be signed by the first day of care and mailed to the office within the first 5 days. Please be sure to send in any new enrollments before submitting your claim for the month.

### Holiday Apple Tree

#### Ingredients:

- Green apples
- Berries, rinsed
- Whole grain pretzels

#### Directions:

Cut apples in half and remove the core, then thinly slice each apple-half. Arrange the apple slices as the leaves or branches, sprinkle berries as ornaments, and use the pretzels to make the trunk of the tree. Serve as AM or PM snack around the holidays and let the children create his/her own holiday apple tree for a fun snack-time craft.



### Holiday Food Safety

- Cook to proper temperature; use a thermometer to check. This is the only way to ensure that food has been cooked enough to kill bacteria. Turkey, ham, side dishes, and all leftovers should be cooked to at least 165°F and kept above 140°F while serving to be sure that any bacteria is destroyed.
- Always wash hands with warm water and soap for 20 seconds before and after handling any raw meat, poultry, fish, or eggs.
- Refrigerate leftovers within two hours of preparation. Leaving food out too long is one of the biggest holiday food safety issues, often resulting in illness.

### String Cheese Snowman

#### Supplies:

- String cheese, unopened
- Ribbon
- Black and orange markers
- Black construction paper
- Double-sided tape

#### Directions:

Help children cut out little black hats from the construction paper and use double-sided tape to adhere to the string cheese wrapper. Use markers to draw on a snowman face, tie a small piece of ribbon below the face to make a scarf, then add 3 black dots with the marker for coat his buttons.

