

April is here and Spring is upon us! In Southern California we get to enjoy beautiful weather for most of the year and we rarely need an excuse to get outside, but just in case an excuse is in order, we've got the perfect one. Take the children outside to celebrate Earth Day on April 22nd! Create an opportunity to teach the children in your care about our incredible planet and all of it's natural wonders, from arid deserts to tropical islands and insects to elephants, our home is definitely worth talking about. Visit www.earthday.org for more information on Earth Day and events happening in your area.

Reminders

» **2017 Annual Trainings** are in full swing! Please visit our website to view a calendar of scheduled trainings and call the office to sign up for the training that works best for you. Remember that you can attend any training in any county, just let us know and we will sign you up! Please keep in mind that the Annual Trainings are mandatory and must be completed before July 31st, 2017.

» **Successful Claiming** starts with you! Your monitor or a state auditor could visit at any time and it is important for you to be prepared by ensuring that your License, Meal Pattern, and Building for the Future are posted; you have the correct milk on hand and you are serving your meals at your scheduled times; water is available and offered to children throughout the day; you have your paper retention for 3 years plus the current year (current enrollments, Permanent Agreement, monitor reviews, etc.) in one easily accessible folder; you are always operating within your license capacity and completing your paperwork daily.

» **Visit our website** to see the most current Processed Foods list and make sure that if you offer any processed foods, you are only serving allowable options from our list.

» **When claiming children** who are in your care outside of their regularly scheduled hours it is important to make notations in order to receive full reimbursement. If you claim online and the child is enrolled as:

- **Vacation ONLY:** Click the school out/no school box.
- **Before/After School:** Click the school out/no school box.
- **After school ONLY:** Enter In / Out times each day.

If you claim on scanner forms, document on the Green CIF form. Write in the names of the children who are present, their child number, the days they'll have a different schedule, and their hours of care.

Reminders

» **The USDA** is rolling out our NEW Meal Pattern this year! Starting October 1st, 2017, providers will be able to serve tofu as part of a reimbursable meal, meat/meat alternates like eggs and beans will be reimbursable up to 3 times per week at breakfast, and provider's will be able to serve yogurt and whole eggs to infants 6—11 months once they are developmentally ready! Attend one of our live Annual Trainings to learn about the New Meal Pattern and the changes that will impact you.

» **When enrolling new children** in care, the parent must sign the enrollment form and date it with the child's first day of care in order for you to avoid disallowances.

Creamy Asparagus Pasta Salad

Ingredients:

- 1 lb uncooked penne pasta
- 1 lb asparagus
- 1 cup cherry tomatoes, halved
- ½ red onion, thinly sliced



For the dressing:

- 10 ounces Greek yogurt
- 4 Tbsp fresh lemon juice
- 4 Tbsp olive oil
- 1 Tbsp honey
- 1½ tsp minced garlic
- ½ tsp lemon-pepper
- Zest from one lemon
- ½ tsp salt

Directions:

Bring a large pot of salted water to a boil. While waiting, place all of the ingredients for the dressing in a jar, tightly seal the jar with a lid and shake vigorously to combine and set aside. Remove the tough part of the stems from the asparagus, rinse, and cut into 2-inch pieces. When the water comes to a boil, add the pasta and cook until almost done, then add the asparagus and allow it to cook with the pasta for about 2 minutes. Drain the pasta and asparagus, then rinse in cold water until cooled. Drain well, then transfer to a large bowl and add the onions, tomatoes, and dressing. Toss to combine and refrigerate for a few hours or overnight. Serve and enjoy!