

In May we celebrate special events all month long! We begin with Cinco De Mayo, a celebration of the victory of Mexico over France at the Batalla de Puebla in 1862 (not to be confused as a celebration of Mexican Independence, which was won on September 16th, 1810). May 12th is National Provider Appreciation Day, a special day to acknowledge our amazing child care providers (visit our website to print your special certificate). Next we have Mother's Day on Sunday, May 14th, and last but certainly not least, Memorial Day will be celebrated on May 29th. Take a moment on the each of these special days to let your loved ones know just how special they are!

Reminders

» **Mandatory Annual Trainings** for 2017 are almost finished! The last live training will be held in San Diego on Saturday, May 13th. Our online training will be open until July 31st but please do not wait until the last day to complete your training. Head to our website and click on the *Training* tab to complete your training now!

» **The New Meal Pattern** will go into effect on October 1st, 2017. Visit our website and click on the *Resources* tab to view and print helpful USDA guides for choosing reimbursable cereals, yogurts, and milk. These materials are designed to help you learn the new regulations so that you are well prepared come October 1st.

» **Milk** served as part of a CACFP meal must be 1% or fat-free for children 2 years and older. This is a USDA requirement, *it is not optional*. Whole milk is recommended for children who are 1 year old at this time. If a child requires a milk alternate for any reason, call the CDA Nutritionist to discuss your reimbursable options and get the necessary forms for documentation.

» **Minute Menu** has updated their online claiming software in order to simplify the daily claiming process. The new claiming system, KidKare, allows you to easily claim on any device with internet access. You can enroll children, claim your meals and attendance, and submit your claim from your computer, tablet, or smartphone! To switch to KidKare, visit www.kidkare.com and sign in using your Minute Menu login and password. Please keep in mind that KidKare will be the only online claiming system available from Minute Menu starting in October. Switch now so that you are a KidKare expert ahead of time!

Reminders

» **Successful Claiming** starts with you! You could receive an unannounced 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.

Whole Grain Breakfast Scones

Ingredients:

- 1½ cups whole wheat flour
- ½ cup old fashioned oats
- 3 Tablespoons sugar
- 1 Tablespoon baking powder
- pinch of salt
- 2 Tablespoons olive oil
- 1 large egg
- ½ cup buttermilk



Directions:

Preheat oven to 400 degrees and line a baking sheet with parchment paper or spray with nonstick cooking spray. In a medium sized bowl combine the whole wheat flour, oats, sugar, baking powder, and salt. In a small bowl beat the eggs and olive oil into the buttermilk with a fork until well combined. Stir the liquid mixture into the dry ingredients to make a crumbly dough. Knead in the bowl until the dough forms a ball. Turn the dough out onto the prepared baking sheet and pat into a 6 inch round that is about 1 inch thick. Using a sharp knife, cut the dough into 6 wedges. Bake for 15 minutes or until the scones are lightly browned. Serve with fresh fruit and 1% milk for a healthy, whole grain breakfast!