

November has arrived. The time to start your holiday planning is close at hand, but before you turn all your thoughts to turkey, cranberry sauce, and pumpkin pie, remember to take a moment on Veterans Day, November 11th, to acknowledge the veterans in your life and to remember those who gave their lives to keep us safe. We all have so much to be thankful for because of the service given by those amazing people. And speaking of being thankful, CDA is thankful for all of our wonderful Child Care Providers who are making a difference in children's lives everyday. Thank you and Happy Thanksgiving!

Reminders

- Thank you for submitting your enrollment renewals! We have 12,000 children to re-enroll each year and we couldn't do it without you. Please keep a copy of your renewals and regular enrollments with the rest of your CDA documents as part of your paper retention.
- New enrollments must be completed *on or before* the child's *first day of care*, even if they are on a "trial period" or drop-in only. Those signed enrollments must be submitted to CDA within the first five days of care. CDA will not be able to reimburse you for any children with pending enrollments.
- Current enrollment hours must be kept for the children in your care. It is important that you document enrollment hours correctly as it could affect the reimbursement of your claim. To receive reimbursement for children, including your own, who are enrolled as:
 - **Vacation ONLY:** Click the *school out button*.
 - **Before and after School:** Click the *school out button*.
 - **After school ONLY:** Enter *in / out times* each day.
 Using the *school out* and *in/out times* incorrectly may affect your reimbursement.
- Our office will be open on Veterans Day. We will be closed for Thanksgiving on November 26th and 27th. Providers who are open on Friday, November 27th may claim meals served to present daycare children.
- We want your feedback! Let us know what you'd like to be trained on in our 2016 Annual Training. You can call the office, send us a note in the mail, talk to your monitor, or email us at nutritiontraining@cdasandiego.com.

Pumpkin Pie Yogurt Dip

Ingredients:

- 1 cup non-fat vanilla Greek yogurt
- 1/2 cup canned pumpkin
- 2 teaspoons real maple syrup
- 1 teaspoon pumpkin pie spice
- 1/4 teaspoon cinnamon
- Apples, sliced for dipping



Directions:

Mix together the yogurt, canned pumpkin, maple syrup and spices until combined. Cover and place in the refrigerator while prepping your fruits. Slice your apples into wedges, or any of your other favorite fruits into easy-to-dip shapes. Serve and enjoy!

Crispy Turkey Tostadas

Use up your leftover turkey for these yummy tostadas!

Ingredients:

- 3 cups cooked, shredded turkey
- 1 14-ounce can diced tomatoes
- 1 medium onion, diced
- 8 corn tortillas
- Cooking oil spray
- Toppings of your choice such as lettuce and tomatoes, fresh salsa, fresh cilantro, avocado, and cheese



Directions:

Preheat the oven to 375°. In a medium-sized pot, bring the tomatoes and their juices to a boil over medium heat. Add the onions and cook until the onions are soft and most of the liquid has evaporated, then add the turkey and cook until heated through. Meanwhile, spray tortillas with cooking spray, place on baking sheets, and bake, turning once, until crisped and lightly browned. Divide turkey mixture on tostadas and top with your favorite toppings.