



WECA CACFP Provider Memo January 2009

20 years with WECA CACFP during January

Congratulations on 20 years with the WECA Food Program! Thank you for your continued support of WECA CACFP, for your dedication to Wisconsin's children, and to the principles of good nutrition.

Karen Bretzel

15 years with WECA CACFP in January

Congratulations on your 15th anniversary with WECA CACFP! Thank you for your continued dedication to the children of Wisconsin.

Claire Grohskopf Gina Helf
Cynthia Lee

10 years with WECA CACFP during January

Congratulations on your 10th anniversary with the WECA Food Program! Thank you for all you do for children.

Rosemary Debroux Rebecca Derrick
Debra Harvey Dinah Krause

Year-end statements are coming this month

This month, the year-end statements showing your 2008 WECA earnings will be mailed. Also included will be your 2008 *Provider Memo* Summary, and information on tax resources for child care providers. [2/2]

Document both holiday and school-age care

In January, be sure to document school-age care for children six and older who are present at morning snack or lunch on a normal school day. You must also document holiday care if you were open on January 1. [1/1]



Your e-mail address is important

Does WECA CACFP have your current e-mail address on file? E-mail can be a quick and easy way for us to contact you, and not interrupt you with a phone call.

Go to the WECA website at www.wecanaeyc.org, click on Food Program and then On- Line Forms.

Select and complete the E-mail Address Change form to inform us of your correct e-mail address. When you're finished, click on Send to submit the change. [1/2]

How to request an adjustment to your check

If you believe your claim was not paid correctly, you must submit a Claim Adjustment Form to WECA CACFP. Forms are available on the WECA website or from your area coordinator.

- The completed form and documentation must be received by the 20th day of the month in which the affected reimbursement check was received.
- Adjustments are not made on late claims.
- Adjustments cannot be made for provider error, including late or missing paperwork.
- Adjustments can be made for processing errors by the WECA CACFP office. [1/2]



CACFP training – do it today, don't delay!

Annual training is a requirement of the food program. For 2009, resolve to complete your peach-colored training packet right away. Then save it in your record keeping binder for your area coordinator's next home visit.

Do it today; don't delay! [1/2]

CACFP staff directory is on the WECA website

The current version of the WECA CACFP staff directory is available at www.wecanaeyc.org. Click on Food Program and Downloads, then select Food Program Staff Directory. Print or save it as a shortcut on your computer.

The website also has many other forms. Just click on Food Program, Downloads and Downloadable Forms to select and print the form(s) you need.

Scanned forms (menus and child enrollment forms) cannot be reproduced and are not available on the website. It is your responsibility to contact your area coordinator before you run out of scanned forms. [1/2]

Helpful tax information for you

Resources for Child Caring (formerly Redleaf National Institute), www.resourcesforchildcaring.org, is a great resource for family child care providers at any time of the year.

For tax tips, click on Child Care Providers, The Business of Child Care, and then Record Keeping and Taxes. [1/2]



Check out www.mypyramid.gov/

The USDA website has been expanded to include resources specifically for children aged two to five years.

The site offers personalized eating plans and interactive tools about nutrition and physical activity.

You will find a newsletter, tips and resources to help you improve children's nutrition and eating habits, and materials for all children, such as coloring pages.

Resources for children who are six years and older are also available. [1/1]



Cranberries

- Cranberries are an excellent source of fiber, vitamin C and manganese.
- They are low in saturated fat, cholesterol and sodium.
- Cranberries are a good source of vitamins E and K.
- Fresh cranberries can be home-frozen and will keep for up to nine months.
- Frozen cranberries can be used in recipes without thawing, but rinse them first.
- If adding cranberries to dough or batter, toss them with a little flour before mixing them in. It helps keep the cranberries from sinking to the bottom.

Credit: *Potpourri*, "Focus On: Cranberries." November 2008, Association for Child Development, www.acdcacfp.org.

Cranberry Nut Bars

Mix together: 2 eggs, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup all-purpose flour, $\frac{1}{4}$ cup whole wheat flour, $\frac{1}{3}$ cup melted butter, 1 $\frac{1}{4}$ cups cranberries and $\frac{1}{2}$ cup chopped walnuts (optional).

Pour into a greased and floured 8-inch pan, and bake at 350 degrees for 40 to 45 minutes.

Credit: *Potpourri*, November 2008, Association for Child Development, www.acdcacfp.org.

Did you know?

Dr. Martin Luther King, Jr. was born January 1, 1929. This year we celebrate his birthday on Monday, January 19.

Both Martin Luther King, Jr. and his father Martin Sr. were originally named Michael. After the family visited Germany in 1934, the senior King changed his own name and his son's name to Martin Luther King, in honor of the German theologian.

Credit: Wikipedia, en.wikipedia.org/

