Nutrition Plus, Inc.

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**June is:**

1st - National Olive Day

2nd - National Rotisserie Chicken Day

4th - National Cheese Day

10th - National Eggroll Day

11th - National Corn on the Cob Day

17th - National Eat Your Vegetables Day

22nd - National Onion Ring Day

**Important dates:**

**June 5 – Firm deadline for claims-** end of fiscal year for Kansas, means claim submission deadline and payday are earlier in June than any other month. Our deadline is the 14th to have everyone processed. Any claims received after the 5th are not guaranteed to be paid at the end of June. Late claims will be paid at the end of July.

June 18th – Checks/Direct Deposits go out

**What’s New in the CACFP:**

USDA Announces Nationwide Waiver of Area Eligibility for Family Day Care Home Providers in School Year 2021-2022. What does this mean for you? This allows all day care homes, regardless of their location, to receive the Tier I (highest rate) reimbursement rate for all meals and snacks. This waiver is effective July 1, 2021, and remains in effect through June 30, 2022. This is especially wonderful news for the Tier 2 Providers participating in our program! If this is you, yes, I will let you know if you need to do anything different, and no, I don’t know what will happen after

June 30, 2022. I’m wondering the same thing but will find out soon. This is new for me too. Yay!

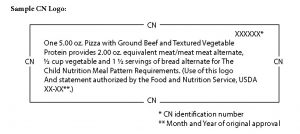
JUNE 2021



**Commercially Prepared or Ready-to-Eat Foods**

“Child Nutrition (CN) label or Product Formulation Statement documentation is required for all commercially pre-prepared or ready-to-eat products used in the child nutrition program to indicate the amount of meat/meat alternate in the product.” Many of our providers received notes on their memos they hadn’t seen before. Nutrition Plus staff is using the Crediting Handbook for the CACFP, the spiral-bound book we distributed last year, to improve our compliance with this regulation. Please know, we don’t like it any more than you do. Trust me. We know change is uncomfortable. But in the last 2 ½ years, 2 food program sponsors have been terminated from participation. This means they are forced to close, their staff lose their jobs and their providers have to find a new program. It is critical we adapt to the new guidance we receive from USDA.

In order to claim a frozen, convenience food, you must have a product formulation statement like the ones we gave you, or it must come with a cn label on the package. Here is an example:



We are adding to our library of product formulation statements as we come up with new ones.

As a reminder: if you have a product formulation statement for your item, you do not have to serve another meat/meat alternative. If you do not have one, just serve something along with it and write that down. The non-statement food really doesn’t count. Example: record cottage cheese instead of chicken nugget and cottage cheese. Examples of the items in question are:

Chicken nuggets, patties, fillet, bites, tenderloin…

Fish nugget, sticks, fillet, patties, bites…

Pancake on a stick

French toast sticks (this is relevant to the grain serving)

Meatballs

Rib patties

Pizza

This list isn’t complete. If you aren’t sure if your item counts, look in your USDA Handbook. If you are new and don’t have one, it’s coming. I’ve ordered more and they will be distributed, once they’re done at the printer.

Thank you for all your patience. We know this is new. We’ll get it figured out together.

**Homemade Bubbles**



*Ingredients:* 4 cups warm water

1/2 cup sugar

1/2 cup blue Dawn dish soap

*Instructions:*

1. Combine the sugar and water. Whisk the sugar into the warm water until the sugar dissolves.
2. Whisk in the soap. Add the dish soap and whisk to combine.
3. Let sit. This step is only if you have some patience or think to make the solution ahead of time. Letting the homemade bubbles sit for a couple of hours or even overnight helps them work a bit better, but is not strictly necessary.

** Easy Zucchini Lasagna**

½ cup + 2 TBSP mozzarella cheese, shredded

1 cup cottage cheese, fat-free

3 tablespoons tomato paste

1 cup tomato sauce, canned

1 teaspoon oregano, dried

1 teaspoon basil, dried

½ cup + 1 TBSP onions, fresh, peeled, ¼" diced

2 cloves garlic, fresh, minced

(1 clove is about ½ teaspoon minced)

¼ teaspoon black pepper, ground

1½ cups zucchini, fresh, unpeeled, thinly sliced

6 lasagna noodles, enriched, oven ready

1 TBSP Parmesan cheese, fresh, shredded

Nonstick cooking spray

Preheat oven to 350 °F.

2. Reserve 1/3 cup of mozzarella cheese, and

set aside for later use.

3. Make cheesy tomato sauce: combine

remaining mozzarella cheese, cottage cheese, tomato paste, tomato sauce, oregano, basil, onions, garlic, and black pepper in a small bowl.

4. Divide zucchini evenly into two parts,

about ¾ cup.

5. Lightly coat a medium baking dish (about

8" x 8") with nonstick cooking spray.

6. Assembly: First layer. Spread ¾ cup of cheesy tomato sauce evenly on the bottom of each steam table pan. Cover sauce with 3 sheets of oven-ready lasagna noodles. Then, cover noodles with ¾ cup of zucchini slices. Second layer. Repeat first layer.

Third layer. Top layers 1 and 2 with the remaining cheesy tomato sauce (about ¾ cup), and then finish by sprinkling on the reserved shredded mozzarella cheese (1/3 cup) and the Parmesan cheese (1 Tbsp).

7. Cover tightly with foil, and bake until zucchini is tender, about 30 minutes.

8. Remove from oven. Remove foil, and bake uncovered until cheese starts to brown slightly, approximately 15 minutes. Heat to 140 °F for at least 15 seconds & let stand 10 minutes.

9. Cut into 6 even pieces, Serve 1 piece. **1 piece provides 1 oz equivalent meat alternate,**

**½ cup vegetable, and ½ oz equivalent grains.**

**You guys are doing great! Your excellence shows!**