





Volume 24 Sponsors of the Child and Adult Care Food Program February 2010 Issue 5 Blake Stanford, President Brenda Baldwin, Program Director Liz Curtis, Compliance Officer Martin North, Website/MM Kids Specialist Lindsey Seybold, Editor

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# Workshops in February

Tuesday, February 2, 2010 Allen, TX 7-8:30p Nibbles for Health Deborah Roberson's Home 1228 Waterdown Dr. Directions: 469-675-8585 Registration: 972-398-9398 Renee For Plano, Allen, Custer, McDermott

#### Thursday, February 4, 2010

Georgetown, TX 7p Sandra Culbertson's Home 431 Berry Ln Directions: 512-869-1972 Registration: 512-263-4002 Sandy For Taylor, Round Rock, Hutto, Georgetown, Pflugerville or if you like week night workshops. Space limited so register early!

#### Saturday, February 6, 2010

Lubbock, TX 10a-12p Happy Meals for Healthy Kids Della Avila Home 4608 - 28<sup>th</sup> St. Lubbock. TX 79410 For registration and directions: 806-777-3907 Della Come learn how to make Valentine treats for your childcare kids!

# San Marcos, TX

10a Live Well Martha Carrillo's Home 713 Picasso Dr. 78666 Directions: 512-352-5877 Registration: 512-263-4002 Sandy If you live south of Austin, this workshop is for you!

#### Saturday, February 6, 2010 Duncanville, Desoto, Cedar Hill

9 - 11aTwo Bite Club Myrtle Williams Home 305 Crystal Lake Dr, Desoto, 75115 Directions: 972-230-0399 Registration: 972-243-3237 Wend'e This new location replaces the Duncanville Workshop usually held at Cassandra Harris's Home!

#### Saturday, February 6, 2010

Mansfield, S. Arlington 9:30-11a Karen Munoz's Home 7600 Amsterdam, Arlington 76002 For registration and directions: 817-536-4514 Barbara

#### Thursday, February 11, 2010

Humble, TX 7p A Perfect Monitor Visit/Mandatory Humble Association Library 19520 Pinehurst Trail Drive 77346 **RSVP** required, email preferred: ramoszooshds @ yahoo.com or 281-808-1137 Laurie

#### Wednesday, February 17, 2010

Wylie, TX 7 - 8:30p Happy Meals for Healthy Kids Lisa Pennington Home 1902 E Fork Directions: 214-474-0017 Registration: 972-398-9398 Renee

#### Saturday, February 20, 2010

East, South Ft.Worth 9:30-11a Cheryl Bobo's Home 7240 Wild Wing, Ft.Worth 76120 For registration and directions: 817-536-4514 Barbara

#### Tyler, TX 9:30a Nutritional Workshop and Training Debbie Martin Home 8422 Castleton Way Registration: 903-570-0417 Debbie



#### Wednesday, February 24, 2010 Northeast San Antonio 7 – 9p Nutrition Program Training Clyde Ford Community Center Schertz, TX For registration and directions: 210-233-8453 Patricia

#### Saturday, February 27, 2010

Garland, TX 10-11:30a Calendar Training: Sandwiches! Doris Maittre's Home 2406 High Hollows Dr. Directions: 972-325-2396 Registration: 972-398-9398 Renee

#### Flower Mound, TX 9 - 11aCalendar Training: Sandwiches! Sharon Bazan's Home 1212 Spring Ridge Ln, 75028 Directions: 972-948-2686 Registration: 972-243-3237 Wend'e

North, West Ft.Worth 9:30-11a Rosa Leimanm's Home 8117 Gran Junction, Ft.Worth 76179 Off of Boat Club Rd. For registration and directions: 817-536-4514 Barbara

9:30-11:30a

#### CentSible Meals Victoria Public Library 302 N. Main For registration and directions: 361-241-4446 Eileen

Victoria, TX

# We now have 1000 providers using MM Kids Online!

Join these happy providers by Contacting your program coordinator or the main office 1-800-369-9082.



## Mystery Provider

Each month in this newsletter we put the provider ID of one MYSTERY **PROVIDER.** The Mysterv Provider wins a fun children's book to share with their kiddos. If you find vour ID somewhere in the newsletter call the office at 1-800-369-9082 and claim your prize!

# **\*\*SPOTLIGHT PROVIDERS**\*\*

Karen Charles in Carrollton, TX is a super provider. After attending a November workshop, Karen decided to use that information to create and present a healthy eating unit to her childcare children. She is using the analogy food is to kids what fuel is to a rocket ship. Her kids will really get a kick out of it! Great idea, Karen!

Another provider who deserves the spotlight is Yolanda Jimenez from Lubbock, TX. She has been with Southwest for almost a year and runs her childcare with daughter-in-law Amanda. The whole house has a school like atmosphere where artwork and other school work is displayed on the walls. Outside in the yard, she has all kinds of play equipment. All her kids are very happy and excited about the nutritious meals that she serves as well. Excellent example!

# Did you get a new computer for the holidays?

- Start MM Kids Online this calendar year and get rid of all those paper forms!
- Use MM accounting software to help with your business taxes!
- You can also print for parents a W-10 Dependent Care Provider's Identification and Certification from the MM Kids Online Program.
- Contact your program coordinator or the main office 1-800-369-9082 to start this year's records online.

# Workshops in March

#### Wednesday, March 3, 2010 South Austin, TX 7p

Live Well Hampton Branch Library at Oak Hill 5125 Convict Hill Rd Directions: 512-974-9400 Registration: 512-263-4002 Sandy

#### Sachse, TX

Planning Low Cost Menus Elizabeth Allen's Home 3214 Clinton St Directions: 972-496-5170 Registration: 972-398-9398 Renee No children, please!

7-8:30p

#### Thursday, March 4, 2010

Amarillo, TX 7p A Perfect Monitor Visit Symony Morris' Home 7209 Brookfield 79124 For registration and directions: 806-354-0243 Symony

#### Saturday, March 6, 2010

Little Elm, TX 10a-12p Calendar Training: Sandwiches! Georgetta Manning's Home 600 Knollwood Tr Ct, Oak Point 75068 Directions: 469-252-9940 Registration: 972-243-3237 Wend'e

#### South Ft.Worth, Cleburne, Burleson, Crowley

11a Lunch at the Cotton Patch On South 135 For registration and directions: 817-536-4514 Barbara

#### Amarillo, TX

A Perfect Monitor Visit Symony Morris' Home 7209 Brookfield 79124 For registration and directions: 806-354-0243 Symony

10a

#### Tuesday, March 9, 2010

Richardson, TX 7-8:30p Menu Magic Purdy's Restaurant at Campbell and Plano Rd For registration and directions: 972-398-9398 Renee Also for Richardson-Garland Daycare Home Association Meeting. All Southwest welcome.

## Saturday, March 13, 2010

Bonham, TX10-11:30aMaking Nutrition CountConnie Alexander's Home112 W Russell StDirections:903-640-4345 or 972-398-9398Registration:972-398-9398Renee

### Saturday, March 20, 2010

Northwest San Antonio 1-3p Nutrition Program Training San Antonio Public Library Cody Branch: 11441 Vance Jackson For registration and directions: 210-233-8453 Patricia

# Tyler, TX

Nutritional Workshop and Training Debbie Martin Home 8422 Castleton Way Registration: 903-570-0417 Debbie

9:30a

#### Saturday, March 27, 2010

Frisco, TX 10-11:30a My Kids Won't Eat That! Fabiola Greggorio's Home 4060 W Crescent Directions: 214-407-8489 Registration: 972-398-9398 Renee Pull up to the guard gate to announce yourself

#### East Ft. Worth, TX 9:30-11a Barbara Price's house

2033 N Edgewood Terrace Fort Worth, Texas 76103 For registration and directions: 817-536-4514 Barbara Barbara lives in Meadowbrook in East Fort Worth.

#### Wednesday, March 31, 2010 North Austin, TX 7p

North Austin, TX 7p Live Well Milwood Branch Library 12500 Amherst Dr. Directions: 512-974-9880 Registration: 512-263-4002 Sandy

# To keep you posted . . . .

To All Providers using Paper Forms:

We will be mailing you a Calendar Year Payment Summary for 2009 with this month's checks. These totals will be useful for your taxes.

To All Providers using MM Kids Online:

To see your Calendar Year Payment Summary for 2009, go to Review Claims and choose Tax Report to view and print.

Any questions please contact your program coordinator or the main office 1-800-369-9082.

# Iced Fruit Cubes!

Add some summer to your winter..

# You'll need:

- Chopped, peeled pineapple
- Blueberries or other similar fruit
- Fresh juiced oranges
- 🗘 Ice cube trays

Put the fruit pieces into the ice cube trays. Pour the orange juice over the fruit until the trays are full.

Freeze overnight.

These fun cubes can eaten by themselves or tossed into fresh squeezed juice or club soda. Try blending them with juice and yogurt in a blender for a fun slushie. Get creative with the kids and bring fresh vitamins into your winter diet!

# Hummus:

- 🙂 use as a spread on cold veggie pizza
- 😇 try it on a sandwich instead of mayo

serve as a dip for all those yummy fresh veggies Ingredients:

15-oz. can garbanzo beans (chickpeas)

- 2 garlic cloves, minced
- 1 tsp. ground cumin
- 1 tbsp. olive oil
- 1/2 tsp. black pepper
- Directions:

Combine drained garbanzo beans (keep the liquid!), garlic, cumin, salt, and olive oil in a food processor or blender. Blend on low speed, gradually adding reserved garbanzo bean liquid, until desired consistency is achieved.





Give a few of these ideas a try and see which ones work best for your children. Keep at it and sooner or later they will start to develop a taste for vegetables.

- 1) Make a big pot of vegetable soup, and then add some fun noodle shapes. You can use alphabet noodles or look for some fun novelty shapes. You may be able to find some cartoon characters, toy and sports shapes etc. I have even seen pumpkin and Christmas tree shapes. With a little luck your kids will be too busy spelling words, or identifying the shape to notice all the veggies they are eating in the soup.
- 2) If you can't make them eat it, make them drink it. Pour some vegetable juice over ice and add a straw, a cocktail umbrella or a stick of celery and watch them drink it up. Or pulverize veggies in a juicer or extra strength blender. That way your kids can still get some of the vegetable fiber as well as the fresh juice with vitamins and minerals.
- 3) Have you tried offering them some raw vegetables with some ranch dressing to dip them in? Many kids who don't care much for cooked vegetables will eat them up if they can dip them. Just grab a bag of baby carrots and cut up some red and yellow peppers and some cucumber. Arrange them on a plate with a little bit of ranch dressing or your favorite vegetable dip on the side.
- 4) Take it even a step further and let them create artwork out of their vegetables. Offer raw vegetables in different colors and shapes and encourage them to make a vegetable collage on their plate. You can easily make a face using slices of cucumber as eyes, a baby carrot as nose and a slice of red pepper as a mouth. This is a great opportunity to introduce vegetables that aren't in the children's normal routines. Try jicama, cauliflower, or pea pods. You can use watercress or shredded carrots or even some cheese as hair. Before you know it, you'll find them sampling their "art supplies".
- 5) To get them to eat more vegetables at dinnertime try a little salad bar. Put out some lettuce, some sliced or chopped tomato, slices of cucumber, shredded carrot, slices of red and yellow peppers, small broccoli flowerets and anything else you can think of. You may also want to offer them some choices when it comes to salad dressing. Typical favorites include Ranch, Italian, Catalina, and French. To top it all off set out some croutons, shredded cheese, chopped nuts or sunflower seeds.
- 6) Get the kids together and make a cold vegetable pizza. Start out with a can of crescent rolls. Unroll the dough, but don't pull the triangle shapes apart. Instead push the seams together and bake on a baking sheet according to the package directions. Let the sheet of dough cool completely, then spread with some crème cheese or hummus and top with some thinly sliced raw veggies. Cut into squares and serve.
- 7) Get them involved in the kitchen especially when it comes to cooking. Ask them to wash the vegetables, if they are old enough let them cut veggies (under your supervision of course), let them help you stir, or anything else you can think of that would be age appropriate. You'll be amazed at how proud they will be of their finished product. They'll try just about anything if they made it.
- 8) If everything else fails, hide the vegetables in other food. Try some special orange mashed potatoes. The kids will think it's new and exciting, but the dish is very simple: just cook some carrots with the potatoes and mashed them right in there. You can also cover broccoli with tomato sauce or cheese. Think of a dish your children really enjoy and sneak a little bit of vegetable in there.



based on an article from: http://www.easy-kid-recipes.com



