ProvidersVoice

Inside This Issue:

Breakfast

Is the most important meal of the day!

Cover Story page 4

Welcome New	
Providers	2

Ellie's Antioxidant
Egg Bake Recipe 3

Infant Meal Pattern
Changes 6

KidKare Online Claiming Roll Out 7

Food Program
Training 2017 8



WELCOME New Members

FROM THE CEO



Our cover story and Recipe Share (pgs. 3-5) is all about why breakfast is the most important meal of the day. I never questioned my breakfast habits back in 1985 when I started Providers Choice. I thought chocolate cake with chocolate frosting and a cup of coffee was totally fine. Especially since, in my mind, I could record it as 'HM cake'

As I worked with the food program and learned more about nutrition I decided to make some changes. I replaced the cake with toast and peanut butter. Later I added blueberries or strawberries on top. Het my children pick out their own cereals with the criteria that sugar wasn't the first ingredient. There was no sugar on the table. I think choosing their cereals even with this criterion helped them be more acceptable of the change.

My adult children still talk about how this experience taught them how important it is to eat healthy breakfasts. I know your kids are learning the same from you!

Added bonus: I have read that eating breakfast will control your appetite while also revving up your metabolism which will help burn more calories throughout the day.

CENTRAL

Danielle Amundsen - St. Joseph Stacey Aulwes - Howard Lake Angie Bell - Clearwater Susan Bell - Clearwater Katelyn Blomker - New London Kathryn Brake - Becker Angela Cavier -Norwood Young America Mary Chappuis - Cold Spring Susan Culver - Waconia Nicole Dokken - Belgrade Jennifer Dougherty - Rockford Angela Fredericks - Becker Amanda Frenchick - St. Martin Jennifer Goettsch – Chaska Crystal Gravelle - Watertown Jodi Guggenberger - Rockville Kirsten Gustafson – Elk River Kristi Hennessey - Becker Renee Hildebrandt - Becker Connie Hoernemann -Norwood Young America Tori Kuehne - St. Michael Lorie Kummer - Chaska Terri Leen - Waconia Vickie Litfin – Waconia Kathleen Mottl - Waverly Bevin Murdock - Watertown Karen Plachecki - St. Cloud Julie Schendzielos - Clear Lake Christina Schuh – Zimmerman Amy Sisk – Buffalo Jessica Stockamp - Otsego Patricia Thompson - Watertown Melanie Tjosaas - Cologne Elaine Walker - St. Cloud Gina Winter - Rockville

EAST CENTRAL

Barbara Aanestad - Fridley Michele Acker - Forest Lake Lorie Anderson - Coon Rapids Cheryl Bennerotte – Woodbury Kelly Bennett - Fridley Michelle Berkman - North Branch Kathleen Bischel - Woodbury Tina Boerboon - Andover Hayley Boho - Anoka Jennifer Buzzell - North Branch Erin Dibetta - Wyoming Heather Emig - Blaine Carol Engelman - Coon Rapids Patricia Engren – Ramsey Peggy Erickson – Lexington Yvrose Erickson - Blaine Judy Esterby - Cedar Cheryl Foley - Blaine Michelle Frandrup - Cottage Grove Laurie Franklin - North Branch Jessica Franta - Coon Rapids Marsha Gliniany - Oakdale Melissa Goldsmith – Isanti Alison Green - Andover Jessica Griffin - Hugo Jennifer Grise - Coon Rapids Kari Grundtner - Andover Greta Hammerlund - Lake Elmo Roxanne Hansen - Hugo Mary Herzog - Coon Rapids Laura Hesse - Anoka Shannon Holmstrom - Isanti Erica Hoyhtya – St. Francis Mary Johnson - Anoka Heidi Jones - Hugo Mary Jones - Coon Rapids Kristine Kennelly - Blaine Emann Khalil - Fridley Susan Knapton - Fridley Colleen Kohler - Coon Rapids Ramona Koppy - Wyoming Margaret Krabbenhoft - Blaine Dawn Kubat - Oakdale Michelle Lecceardone - Cambridge Nicole Leithauser - Cottage Grove Deborah Moeller - Oakdale Joey Olson - Hugo

Susan Pease - Coon Rapids Elizabeth Privratsky – Stacy Jessica Quast - Cottage Grove Megan Reiffenberger -Cottage Grove Robin Rice - Fridley Bernice Rock - Forest Lake Rachel Rose - Cottage Grove Katie Sauve - Coon Rapids Maureen Scharfbillig - Oakdale Nancy Schmidt - Oakdale Cindy Scipioni – Coon Rapids Jenny Sellner - Cottage Grove Angela Severin - Andover Kimberlea Shelton - Woodbury Vickie Strusz - Andover Amy Sullivan - Cambridge Colleen Thorn - Cottage Grove Stacy Thunborg - Blaine Crystal Torp - Braham Jennifer Webb - Ramsey Kelly Weber - Lino Lakes Laura White - Woodbury

METRO

Allison Arvidson – Bloomington Janel Bartell - Champlin Toni Bennett - Roseville Sarah Berg - Savage Omadevi Bhagwandin -Bloomington Leslie Binstock - Crystal Dawn Boxell - Burnsville Sandra Brastad - Savage Diane Breingan - Bloomington Pamela Broberg - Burnsville Malorie Buckholz - Brooklyn Park Carrie Busta - White Bear Lake Sheri Bykonen - Champlin Kristin Chavez - Edina Michelle Clem - Savage Bridgette Collins - Shakopee Carol Cornelius - Brooklyn Park Bettina Decoster - St. Paul Susan Dennis - Shakopee Beth Desart - Savage Stacy Desmith Wensel -Brooklyn Park Michelle Diffenbaugh - Maplewood Melissa Draeger - New Prague Marlene Ellingson – Northfield Desirae Empey - Farmington Deborah Engeldinger – Hastings Catherine Estrem - Maplewood Terry Ewuake - Farmington Rebecca Falnes - Farmington Joan Finley - Apple Valley Kristin Fleegel - New Hope Patricia Gentz - Lakeville Betty Gherau - Eden Prairie Elisha Godfrey Lopez -Mendota Heights Ernestine Gonzalezdeperez -Apple Valley Tammy Graffunder – Brooklyn Park Lisa Grengs - Maple Grove Mary Ann Hansen -Inver Grove Heights Angela Hanson – Eagan Kristine Hanson – Farmington Shelly Herrmann - New Market Lori Holicky - New Prague Jennifer Hughson – Burnsville Sandra Kaysen - Lakeville Shirell Kerney - Bloomington Annette Kerr - Prior Lake Diana Krmpotich - Elko New Market

Suzanne Landreville - Apple Valley Doreen Leonetti - Eagan Debra Leroy - Northfield Joy Lott - Minneapolis Natalie Marose - Bloomington Sandra Mathisen - St. Paul Lori Matthews - Minneapolis Kathi Milton – Richfield Jennifer Nagorski - Belle Plaine Judy Newman - Maple Grove Christy Niemann - Eagan Shannon Nieson - Savage Jessica Nikolaus - Coon Rapids Kelly North - Shakopee Norma O'Connor - Roseville Marta Osgood - Eagan Kristin Osiecki - New Market Sylwia Pawlak-Reynolds -Minneapolis Nancy Peake - Shoreview Katie Powers - New Hope Jacqueline Procai - Robbinsdale Stephanie Procai - Robbinsdale Beverly Pulczinski - Prior Lake Melissa Qualy - Hastings Katherine Revak - Lakeville Vickie Ries - St. Paul Karen Riesgraf - Jordan Linda Rietz - Eagan Tiffany Roberts - St. Paul Jennifer Rothmeyer - Northfield Deann Sather - Northfield Bonnie Schneider - New Prague Denise Schroeder - Roseville Rebecca Shaw - Rogers Roxanne Shellum - Brooklyn Park Stephanie Smith Pask - St. Louis Park Debra Soden - Champlin Jessica Sutton - Burnsville Melissa Torbenson - Lakeville Eliane Unseth - Shakopee Julie Vanasse - Eagan Jackie Vanslooten - Maple Grove Karen Vonbank - New Prague Jenny Walser - New Prague Mary Welle - Bloomington Susan Xiong – Brooklyn Center

NORTHEAST

Lucy Zheng - Roseville

Kayle Arens - Mora
Erica Borst - Mora
Charlotte Brown - Grasston
Tina Demarco - Princeton
Sarah Holler - Park Rapids
Sarah Kuschel - Brainerd
Jacqueline Marano - Aitkin
Lori Stoskopf - Esko
Jadene Willette - Pine City

NORTHWEST

Jane Adensam – East Grant Forks
Heather Anderson-Schanz – East
Grand Forks
Nicole Artis – Park Rapids
Beverly Casmey – East Grand Forks
June Kassa – East Grand Forks
Kelly Krueger – Crookston
Tracy Loken – Gatzke
Mollie Moser – Warren
Jamie Sander – Bemidji
Julie Smith – Blackduck
Courtney Weber – Tenstrike
Mandy Wierling - Blackduck

Samantha Aakhus - Red Lake Falls

recipe share

PCI website

Ellie Blair has been a childcare provider since 2005. Ellie regularly is trying new foods with her childcare and encourages the kids to help out at meals. In preparation for the New Meal Pattern changes at breakfast, Ellie has shared her Antioxidant Egg Bake recipe.

RECIPE



Antioxidant Egg Bake

PREPTIME 20 min COOK TIME 60-65 min

INGREDIENTS

10 eggs

1 lb. mild Italian sausage (optional)

1 c. 1% milk

2 c. shredded mozzarella cheese

2 c. shredded mild cheddar cheese

1 (70z.) box of frozen antioxidant veggies (broccoli, carrots, red and yellow bell peppers)

1 (28 oz.) bag of frozen O'Brien potatoes (potatoes with bell peppers)

3 Tbsp. fresh chopped basil

Yield: 16 servings Serving Size: One serving (without sausage) $\frac{1}{2}$ cup vegetables and 2 oz. meat/meat alternate

FROM THE KITCHEN OF Ellie Blair

DIRECTIONS

Cook the mild Italian sausage in a skillet, there should be no pink left. (preheat oven to 350)

Microwave the bag of antioxidant veggies for about 2 min (do not slit the bag to vent)

Combine milk and eggs in a very large bowl,

whisk together

Add all of the ingredients to the bowl, except only add half the mozzarella and half the cheddar cheeses (set

this aside for on top, at the end)

Nonstick spray your 9x13 baking dish and add

your egg bake ingredients

Bake in the oven at 350 degrees for 60-65 min, or until the center is set. Add the rest of the cheese on top for the last 5 minutes

106		AAAAA 1/4 CUD VEG
	1/4 cup	1 oz. MMA, 1/4 cup VEG
Toddler (1-2 years)	1/2 0110	1.5 oz. MMA, 1/4 cup VEG
Preschool (3-5 years)	1/200.5	2 oz. MMA, 1/4 cup VEG
School age (6-12 years)	1/2 cup	2 02. (4) (13)
School age (0-12 forms		

Recipe Notes and Tips from Ellie

"This recipe took a couple of tries before the kids really started to like it so don't be discouraged! Kids need to see and taste things a number of times before they even know if they like something or not! And yes, this recipe calls for a lot of cheese! I don't know about you, but for my kiddos, cheese makes everything more palatable!"

This recipe can also be made ahead (unbaked) and refrigerated for up to 12 hours. Prepare the night before to simplify your morning breakfast. Freeze any leftovers for another meal!





Send us your favorite recipes!

GOT A NEW RECIPE?

Share your ideas or favorite recipe!

Send your recipe to: provider@providerschoice.com or share on Facebook.



How do you serve eggs at your child care? Share your ideas on our Facebook page or email us at provider@providerschoice.com

Breakfast is the most important meal of the day!

Breakfast provides your body daily with the necessary energy it needs to start each morning. Breakfast is important at any age from birth through those later years.

Eating breakfast also enhances focus and memory. Breakfast foods like fruits/vegetables, grains, protein and milk also contain important nutrients that your body needs.

Starting on October 1, 2017, the Child and Adult Care Food Program (CACFP) New Meal Patterns will go into effect. One of the most exciting changes is that meat and meat/alternates may replace the grain component at breakfast a maximum of three times per week. This change is a great benefit for adding protein to a child's diet.

Protein is a key nutrient that has many functions in the body such as building bones and muscles. Not only does it provide the necessary nutrients for these functions, but it also can provide additional energy throughout the day, helping you feel full longer.

1/2 serving of grain (1-5 years) can be swapped for:

¼ cup of yogurt

½ egg

0.5 oz of cheese

¼ cup of cottage cheese

1 tablespoon of peanut butter

1/8 cup of beans

0.5 oz of meat, poultry or fish



Protein Benefits Include:

- More energy
- Hunger control (Keeps you full, longer)
- Muscle maintenance
- Nutrients that helps build bones and muscle

Healthy Breakfast Tips!

- Pick one food from at least three of the five food groups shown on Choose My Plate
- 2. Provide a variety of foods and colors
- Include foods that have whole grain, fiber, protein and are low in sugar



New Meal Pattern Breakfast Sample Menu

Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast meat*	Oatmeal	Yogurt*	Pancakes	Scrambled Eggs*
Mixed Fruit 1% Milk	Banana 1% Milk	Strawberries 1% Milk	Oranges 1% Milk	Hashbrowns 1% Milk

^{*} Meat/meat alternate can replace the grain component at breakfast no more than 3 times/week

Meat/Meat Alternate Breakfast Recipe

Viva la Veggie Scrambler

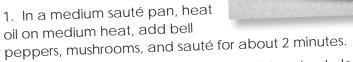
2 Tbsp. olive oil

4 eggs, beaten

1 c. bell peppers, chopped

1 c. mushrooms, sliced

¼ c Parmesan cheese



Add eggs, stir and cook until firm, solid and not clear, 2-3 minutes.

Serves 4.

One scrambler is $\frac{1}{2}$ c. VEG and 1 oz. meat alternate for a 3-5 year old at breakfast.

Resources:

Adolphus K, Lawton CL, Champ CL, Dye L. The effects of breakfast and breakfast composition on cognition in children and adolescents: a systematic review. Adv Nutr 2016;7:590-612.

Intermountain Healthcare: https://intermountainhealthcare.org/ext/ Dcmnt?ncid=520289779

Choose My Plate

WebMD: http://www.webmd.com/food-recipes/most-important-meal#1





Infant Meal Pattern Changes

The New Meal Pattern changes were designed to ensure that all children have access to healthy and balanced meals. The changes to the New Infant Meal Pattern are specifically intended to support breastfeeding, provide developmentally appropriate meals and to make infant meals and snacks more nutritious.

Updated Infant Meal Pattern changeseffective October 1, 2017



Encourage and support breastfeeding

- Providers may receive reimbursement when a breastfeeding mother feeds her child at the childcare home
- Expressed breastmilk is an acceptable fluid milk substitute at any age

Developmentally appropriate meals

- Two age groups instead of three: 0 5 month olds and 6 11 month olds
- Only breastmilk/infant formula served to infants 0 through 5 months
- Solid foods are introduced gradually around 6 months of age as a child is developmentally ready

More nutritious meals

- A vegetable or fruit (or both) is required at snack for 6 11 months (as developmentally ready)
- Juice, cheese food or cheese spreads are not creditable for infants
- Ready-to-eat cereals (examples: Cheerios, Kix) are allowed at snack (Breakfast cereals must contain no more than 6 grams of sugar per dry ounce or no more than 21.2 grams sugar per 100 grams of dry ounce cereal).
- Yogurt and whole eggs are creditable meat alternates (Yogurt must contain no more than 23 grams of sugar/6 oz.)

KidKare Online Claiming Roll Out

We are excited to announce that KidKare is ready for roll out to Providers Choice providers. KidKare, Minute Menu's newest claiming tool, is web-based meaning it can be accessed from any mobile device (smartphone, tablet) with an internet connection. To facilitate a smooth transition for all providers, Providers Choice has set up the following roll out schedule for transferring providers from Minute Menu Kids Pro to KidKare.

The schedule below coincides with the Child Enrollment Update schedule. This enables the updated enrollment information to be migrated to the KidKare program eliminating the need for additional data entry for these children in the new program.

Provider Number	Earliest KidKare Start Date
1000 – 2250	February 2017 *
2251 - 3750	March 2017
3751 - 5000	April 2017
5001 - 6500	May 2017
6501 - 7999	June 2017

You will receive an e-mail about 10 days prior to the end of the month when our Child Enrollment Updates are due notifying you that KidKare is now available for you. Follow the instructions in the e-mail to begin using KidKare the first of the following month.

If you prefer you can wait to start using KidKare until after your Field Representative provides training on your next monitoring visit.

If you are currently claiming on paper but would like to be set up to use KidKare, please contact our office to get set up for online claiming.

Resources

www.kidkare.com - Click on Support and you will be directed to the KidKare Knowledge Base page for training tools.

Your Field Representative will provide information on her next monitoring visit to get you started with KidKare.

Ouestions

- Q. Do I have to switch to KidKare?
- A. All providers who wish to submit their claim electronically will need to switch to KidKare by October 1, 2017 which is the day that the New CACFP Meal Patterns go into effect. The previous Minute Menu Programs will be obsolete as of this date. Providers will have read-only access to the previous program for 3 years after they transition to KidKare.
- Q. I have heard I will have to pay a fee to continue using the accounting features in KidKare. Is that true?
- A. No. Providers Choice providers may continue to use the accounting features in KidKare at no charge until December 31, 2018.
- Q. Will my accounting information be transferred to KidKare?
- A. Yes, you will be given the option to transfer your accounting information to KidKare (back to January 1, 2015) when you first log into KidKare.

PROVIDERS CHOICE ANNUAL 2017

Food Program Workshop

Come learn about the NEW Meal Patterns and network with other providers!

Learn the changes to the USDA's Child and Adult Care Food Program New Meal Patterns. With the first change to the meal patterns since its creation in 1968, these New Meal Patterns bring research-based changes. This includes a greater variety of fruits/vegetables, more whole grains and less added sugar. This workshop prepares participants for the regulation changes that go into effect October 1, 2017 and covers the New Child and Infant Meal Patterns, meal and menu planning and best practices to implement these changes.

MAKING CHANGES ONE BITE AT A TIME:



New Meal Patterns

Co-licensed child care providers are also required to complete training each year.

Training is approved through the Minnesota Center for Professional Development (MNCPD/Develop) for 2 hours and applies to KCF VII.C. Providing Healthy Nutrition and CDA Content Area Safe, Healthy Learning Environment

FREE

2-hour workshop fullfills your annual CACFP training requirements.

Online Registration is FAST & EASY!

www.providerschoice.com

- Click on the Members Tab and login using your PCI username and password
- Scroll down the page to "Training"
- Click on Food Program Training workshops to see workshop availability
- Select the workshop date and location most convenient for you

WELCOME New Members (continued from page 2)

SOUTHEAST

Cheryl Atkinson - Rochester Rebecca Ausmus - Montgomery Allison Bartlette - Goodhue Kayla Bartusek - Montgomery Aubrey Bergler - Winona Krista Blood - Faribault Christan Brown - St. Charles Krystal Campbell - Stewartville Chelsea Casey - Montgomery Sara Chaco - Rochester Susan Conant - Byron Stacey Davis - Rochester Natalie Degrand - Rochester Rachel Ennis - Rochester Katie Furness - Rochester Jean Gore - Rochester Jenyce Habibovic - Rochester Barbara Hanson - Wabasha

Sydney Harris - Rose Creek Katie Hasleiet – Stewartville Susan Heaser – Plainview Connie Hengel - Rochester Nicole Hollar - Rochester Patricia Joy - Rochester Julie Klapperich - Faribault Lynn Korte – Rochester Jenna Kyllo – Goodhue Nancy Lane - Rochester Billi Jo Larson - Montgomery Amy Lloyd - Faribault Dorothy Lodermeier - Goodhue Teresa Lodermeier – Zumbrota Mary Lombard - Byron Dianne Maxson - Montgomery Danita Mayzlik - Owatonna Donna Meyer - Goodhue Melissa Miller - Red Wing Shirene Mirelli - Alden

Melissa O'Hara - Winona Stephanie Parkinson - Rochester Dawn Rasmussen - Byron Kasey Rubin - Rose Creek Alicia Schnier - Rochester Kayla Sexton - Kasson Jessica Struckmann - Rochester Darlena Sturgis - Rochester Jennifer Taylor - Rochester Amy Tieffenbacher - Rochester Morgan Turner - Austin Stephanie Viker - Rochester Angie Willers - Wabasha Kayla Wobbrock - New Richland Janna Wondra - Montgomery Ashley Wood - Rochester

SOUTHWEST

Kathy Anderson – Blue Earth Jennifer Braam – Mankato Patti Browne – North Mankato Cassandra Carlson – Milroy Miranda Evenson – Dawson Carrie Goodale – Pipestone Samantha Isder – Welcome Cheyenne Koll – Redwood Falls Christa Peterson – Springfield Makayla Price – Mountain Lake Nissa Schroeder – Sanborn Sara Swanson – Mankato Tracy Swanson - Sherburn

WEST CENTRAL

Darla Abtin – Hawley Tiffany Amborn – Moorhead Krystal Heily – Morris Amy Lee – Breckenridge Danielle Nissen – Alexandria Nicole Tester – Willmar Sara Wacha – Montevideo Billie Jo Wendell - Ortonville

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

(1) mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov
This institution is an equal opportunity provider.

ograms are prohibited from or civil rights activity in any

Providers Voice is published three times per year by Providers Choice Inc.

Executive Editor Managing Editor Gail Birch Kate Abernathy

Articles contributed by PCI staff and child care providers. Address your questions, comments, recipes and other contributions to the Managing Editor. Providers Choice Inc. is non-profit, taxexempt service organization.

www.providerschoice.com provider@providerschoice.com

> P.O. Box 390813 Minneapolis, MN 55439-0813 800.356.5983 • 952.944.7010