



# Child Care Links

www.childcarelink.org  
Follow us on Facebook  
21 west 2nd, Hutchinson, Ks 67501

620-669-0291  
cacfp@sbcglobal.net

October  
2017

## Enrollment Time

You will be receiving new gold enrollment forms for the new fiscal year. Please have **the parents** complete the forms including each child in care. All children attending your daycare must be re-enrolled beginning October 1, 2017. Please fill out an enrollment form for your own children, even if you are not eligible to be reimbursed for them. If you do get reimbursed for your own children, remember they can be claimed until their 13th birthday.

**IMPORTANT!! Parents must be the ones to fill out these forms. Make sure that all information is filled in. Incomplete enrollments can't be accepted and can prevent you from receiving reimbursement!**

After October 1, 2017 you will need to discard any old pink enrollment forms that you may have in your supply and replace them with the new gold forms. Enrollment forms must be current.

**New gold enrollment forms for each child in care are due in our office by October 15, 2017.**



Civil Rights Training is included with your new enrollment packet. Please read the information, sign and date the signature page and return with your enrollments.

Each year we are required to notify you of your appeal rights should you be terminated for cause from the CACFP. These rights are included in your enrollment packet as well. Please read through them and keep for future reference.



## 2018 Calendar

Each month contains activity pages filled with recipes, nutrition tips, physical & table activities, snacks and more! Monthly calendar pages have oversized squares for recording important events and are followed by the business record-keeping page. Used by almost 40,000 providers across the country and the most requested CACFP tool in print. Order your 2018 calendar today!



## Tips For Success

- Make sure all new enrollments are filled out properly by **the parents** and submitted by the October 15, 2017 deadline
- Beginning October 1, 2017 all new meal pattern requirements are in full effect. Please call for guidance if you have questions.
- If you did not complete your CACFP nutrition training for last fiscal year, you are seriously deficient. Please complete it today to avoid termination



## Anticipated Reimbursement

### Distribution Dates:

Oct. 28	Nov. 23	Dec. 28
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Nutrition Bites

## Pediatric CPR and First Aid



**What:** Pediatric CPR and First Aid Class

**When:** Saturday, October 14, 2017

**Where:** Hutchinson Community College Student Union  
Blue Dragon Room

**Time:** 8:00am—Noon

Please send a check to Child Care Links, 21 West 2nd, Hutchinson, KS 67501 for \$55.00. Please note the class date on your check. We will not be able to refund for cancellations made within 14 days prior to the class date.

### Welcome New Providers!

Amber Russell-Macksville

Marsha Kinnersley-Wichita

Denice Jackson-Hutchinson

Tanna Debes-Wichita

### Welcome Back

Jennifer Krobb-Lindsborg

## Home Day Care Closing

Provider closing after many years in Hutchinson.

Numerous child care items for sale.

Please call for details 620-259-8228

## WGR Oatmeal and Banana Pancakes

### Ingredients:

- 1 cup uncooked rolled oats
- 1 cup whole wheat flour
- 3/4 cup all-purpose flour
- 1/8 cup brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 cups milk
- 2 tablespoons unsweetened applesauce
- 1 teaspoon vanilla extract
- 2 bananas, mashed



### Directions:

1. Place the rolled oats into the jar of a blender and blend until the texture resembles coarse flour. Whisk together the blended oats, whole wheat flour, all-purpose flour, brown sugar, baking powder, baking soda, and salt in a bowl; set aside.
2. Whisk together the egg, milk, applesauce, and vanilla. Stir in the mashed banana. Pour the egg mixture into the flour mixture and stir just until moistened. Let the batter stand for 5 minutes.
3. Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonful's onto the griddle, and cook until bubbles form and the edges are dry, about 2 minutes. Flip, and cook until browned on the other side. Repeat with remaining batter.



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