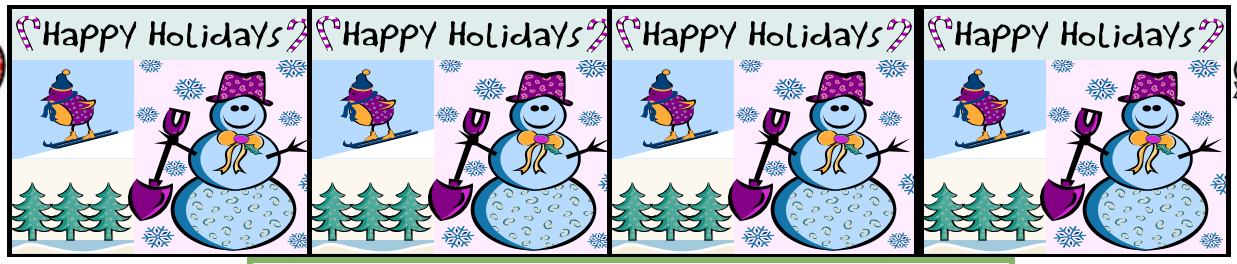


Noodle News

DECEMBER 2011

Volume 185

1st Trimester training will be on Creditable Foods

Community, Family & Youth Services
CACFP
1914 Carpenter Ave
Des Moines, Ia 50314
515-286-2136

ENROLLMENTS:

Take a few minutes and look over your enrollments. If any information is missing, you will need to turn in an updated Enrollment. I know that I have noticed some school age children only marked down for breakfast and pm snack. If a school ager will be in your home during winter break, you will need to turn in an updated Enrollment. Please call us and we will mail one to you.

We may be calling you regarding Ethnicity and Race if it wasn't recorded on the enrollment.

UNDELIVERABLE ADDRESS:

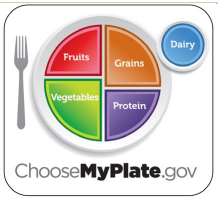
Pam has received to many undeliverable envelopes. We send out flyers to all your parents when an enrollment is turned in. If it returned as an Undeliverable Address, we first send you a letter saying we need a new address. If we receive no response, we will remove the child from your list of daycare children. You must have a current address for all children in your care.

CACFP Classes:

No classes for December.

January 23, 2012 Sanitation Practices with CACFP 6:30p.m.-8:30pm. This class will be held at 2309 Euclid Ave,
Des Moines, IA 50310.
Please call Pam to sign up.

Healthy Menu Makeover On-Line Module . This 4 hour class has been approved by DHS. If you need information on this, please call us and we will mail it to you.



Portion Size is Important

By serving the correct portion size and balancing the meal out with nutritious foods you will be helping to teach children good meal habits.

Serving appropriate portions along with exercise will help children to maintain a healthier weight and combat obesity.

Important Dates to Remember:

December food sheets are due by **January 5, 2012**

WebHX claims are due **January 5, 2012**.

Claims received on the 6th or after are considered late claims.

WebHX claims received on the 6th or after are also considered late claims.

Checks for the **December** reimbursement will be mailed no later than **January 18, 2012**

Next Paid Holiday: January 16, 2012

Don't forget to have parents sign the Parent signature sheet if you are open during this holiday. If it is not turned in, you will not get paid.

You may contact us by

Calling, E-mailing or dropping by between the hours of 8:00am-12:00pm or 1:30pm-5:00pm

☺ Gracy Kirkman 515-286-3703

Gracy.Kirkman@polkcountyiowa.gov

☺ Pamela Patterson 515-286-2136

Pamela.Patterson@polkcountyiowa.gov

☺ Treva Olson 515-286-2063

Treva.Olson@polkcountyiowa.gov

☺ Lorna Sapp 515-286-3284

Lorna.Sapp@polkcountyiowa.gov

PEANUT BUTTER RECALL

The J.M. Smucker Company today announced a limited voluntary recall on two specific Best-If-Used-By dates of 16 oz. Smucker's® Natural Peanut Butter Chunky because it may be contaminated with Salmonella, an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

The affected product, which is packaged in 16 oz. jars, is as follows:

- **UPC: 5150001701 (located on the side of the jar's label below the bar code)**
- **Production Codes: 1307004 and 1308004**
- **Best-If-Used-By dates: August 3, 2012 and August 4, 2012**
- **Chunky product only (not creamy)**
- **Impacted product would have been purchased between November 8 - 17, 2011**

No other products of The J.M. Smucker Company are affected by this recall.

No illnesses related to this issue have been reported and the product is being recalled out of an abundance of caution for consumer safety.

Consumers who have purchased Smucker's Natural Peanut Butter Chunky with the above Production Code and Best-If-Used-By dates are urged to discard the product immediately and call the company at 1-888-550-9555 for a replacement coupon.

Learn more about this recall from the Food and Drug Administration.

BAKED CORN

Ingredients

- 1 (15.25 ounce) can whole kernel corn
- 1 (14.75 ounce) can cream-style corn
- 1/2 cup sour cream
- 1 cup butter or margarine, melted
- 2 eggs

1 (12 ounce) package corn muffin mix

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Combine the whole-kernel corn, cream-style corn, sour cream, melted butter or margarine, beaten eggs and corn muffin mix. Mix well and pour into one 9x13 inch baking pan.
3. Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes.

Nutritional Information

Amount Per Serving Calories: **360** | Total Fat: **23.3g** | Cholesterol: **88mg** ***Powered by ESHA Nutrient Database***

Serving: 11 You can record this on our program as a either a bread or vegetable. (serving size appropriate for bread or vegetable for the age of the child)

Printed from Allrecipes.com