



DCC Newsletter

Covid-19 & the beginning of summer... it's a different world.

Covid-19 & DCC Training

THE CURRENT STATE OF IT ALL:



It's obvious DCC's training schedule has had to change due to restrictions of this horrid virus. So, we're hosting Tuesday night video trainings using our super workshop from last March, Ah-the Smell of Homemade Baking Using Whole Grains! This will show every Tuesday in July **only** for

those on our CACFP who haven't gotten their required 2-hours nutrition training. (Technical difficulties have prevented us from showing this using on-line format.)

In order to attend, you must RSVP: kay@daycareconnection.org or 913-529-1200. You must also wear a mask. (We're sorry but those who don't will be turned away.) Only 15 people will be allowed per class. However, for more help with training hours, we offer this list of other uncomplicated on-line creditable/interesting places to try:

- connect.jocogov.org (licensing/nutrition hours)
- extension.psu.edu/programs/betterkidcare/lessons (nutrition hours only)
- kccto.org/programs/online-learning (licensing/nutrition hours)
- ks.train.org (licensing/nutrition hours)
- ktsro.org/basic-car-seat-trainings (licensing/nutrition hours)
- sunflowerhouse.org (licensing hours)
- theicn.org (licensing/nutrition hours)

While some cost, remember it's a tax "business expense". **Do continue to read all DCC emails & newsletters to see how the summer unfolds!**

CPR/1st AID @DCC

SAT, Jul 11, 8:30AM

(RSVP by 7/1)

SAT, Jul 25, 8:30AM

(RSVP by 7/15)

SAT, Aug 8, 8:30AM

(RSVP by 7/29)

Course is excellently given by Tiffany Saturday, EMT.



Send \$70 check to DCC, 8853 Long, Lenexa, KS 66215, with preferred date on memo line OR call & use credit card, 529-1200
 • 6 hrs licensing (please bring snack) • non-refundable fee

Calendar Reminders

- 6/2** DCC's b'day-opened our doors in 1982!
- 4:30PM, **MENUS DUE-1 day early this mo!**
- NO video viewing or evening hours
- 6/6** 8:30AM, CPR/1st Aid
- 6/20** 8:30AM, CPR/1st Aid
- 7/3** DCC closed - holiday
- 7/7** open-8PM, video 6PM: Ah-the Smell of Homemade Baking Using Whole Grains! (RSVP only)



We don't "babysit"!

USDA/DCC is an equal opportunity provider.

1

CHEERIOS CHANGE

Update: ONLY plain Cheerios or Multi-Grain Cheerios are creditable as Whole-Grain (WG) item on CACFP

2



• PROVIDERS USING DCC DROPBOXES

Please be sure you're putting menus in box clearly marked for "DCC Menus" ONLY. Don't put them in regular mailbox. It isn't considerate & can cause problems with personal mail delivery.

• PROVIDERS USING NUMBERED MENUS

Since so few use these, & there's much food variety; USDA now prefers eliminating these. Simply record what you serve & don't refer to numbered menus list any more. THANKS.



9 "Bites" to Better Tasting Fruits/Veggies

1. Prevent cut fruit from turning brown. Keep cut fruits fresh by coating them with acidic juice such as pineapple, lemon or orange juice. Cut as close to serving time as possible. **2. Make the most of your melon baller.** They can save time prepping by using to core apples, pears & also remove seeds & pulp. **3. Take a salad spinner for a spin.** Salad dressing slides off damp salad greens. You'll get more flavor if greens are washed & dried before tossing in dressing. **4. Do this with radishes before refrigeration.** Remove leafy tops before storing. They don't keep well if their tops remain. **5.**

Wash fruits & veggies correctly. Always wash them, even if skin is being peeled off. **6. Separate fruits & veggies from these foods.** Keep them separate from foods such as raw meat, poultry or seafood. Wash cutting boards & counters with hot soapy water between preparation of raw meats & produce. **7. Keep fruits & veggies separate in refrigerator.** Store in separate crisper drawers. Fruits give off a gas which can shorten storage life of veggies. Veggies also give off odors which can be absorbed by fruits. **8. Know which fruits ripen after they're picked.** To speed up their ripening, put in ripening bowl or closed brown paper bag. **9. Refrigerate fruits & veggies in perforated plastic bags.** This helps maintain moisture yet allows for air flow.

VISITORS' VIEWS



- Caregiver visits will once again begin sometime in June. If you prefer they wear masks, just say so. NO problem.
- Remember we ARE open Friday afternoons until 4:30PM & visits occur until then. Some providers assume both the office & the entire staff don't work then.
- Continue to contact us prior to taking any time off. We certainly understand the need to take off, but letting us know beforehand prevents these dear gals from driving around in circles trying to get a quick visit done.

THANKS!

DCC Caregivers Honored for Mother's Day!

The following day care providers were **honored by parent(s) for Mother's Day** through our social service agency. We join in recognizing them for their professionalism as they continue to provide nurture, education & love! Hats off to:

Tammy Adams, Sally Amani, Natasha Atashband, Sharon Book, Tonya Bray, Debbie Cain, Victoria Crane, Donna Dannevik, Miranda Dvorak, Bev Folse, Tina Freeman, Cyndi Fromholtz, Sandra Furman, Stacey Gariety, September Gibson, Danielle Grant, Karen Green, Chrissy Hanlin, Teresa Holter, Claire Hulsey, Makeisha Johnson, Melissa Jones, Carol Kieffaber, Sandra Kriesel, Judy Lee, Avea Mahan, Christina Middleton, Kristy Moss, Agnes Ngugi, Stephanie Oehm, Cheryl Propst-Denney, Rabiya Rehman, Melissa Reinke, Jan Reynolds, Melissa Schartz, Imy Smith, Jonna Straight, Angela Stricker, Holly Twaddell, Anita Washington, Laura Wiltfong, Erin Wright.

REFERRALS & YOU

Our annual SURVEY OF FAMILY DAY CARE RATES is inside this envelope. Info on a variety of topics from our entire population helps you remain competitive with others in the same geographical area. It also has proven to be a valuable resource tool for parents. Please quickly complete & return to DCC by **6/12**. We thank you in advance for participating.

