



DCC Newsletter

The beginning of summer... a time to recoup & regroup!

Chat & Chew with Your Chums: YOUR "CHICKS" IN ACTION

WED, JULY 20th, 7PM @OP Church of Christ

•2 hours licensing/CACFP credits •FREE •13400 W 119th 66213 (119th/Pflumm)



Come to a guaranteed groovy good time! We'll have simplistic explanations of guidelines, fun plans for busy providers, kid-pleasing recipes, sample tasting & as always, giggles galore. Join your personal DCC Home Visitors- Kelly, Nancy & Kathy, as they present tips to ensure Child & Adult Care Food Program is correctly followed while simultaneously being tasty & terrific for the kiddos. Plan now to come, as this is THE annual good time to see these actual crazy "chicks" in action!

RSVP: valerie@daycareconnection.org or 529-1200

Welcome these Providers to Our DCC "Family"!

Emily Otto- Sabetha
Lyndie Trotter- Countryside
Samantha Tschantz- Trojan

CPR/1st AID @DCC

SAT, JUNE 18, 8:30AM

(FULL)

SAT, JULY 30, 8:30AM

(RSVP by 7/20)

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 credit • non-refundable fee • bring masks

Calendar Reminders

5/30 DCC closed
6/2 •DCC's 40th B'day-So VERY proud of our provider "family"!
•4:30PM, MENUS DUE-1 day early this month!
6/7 open-8PM, trng 6PM: "Let's Go Outside" / "Large Motor Games We Like..."
6/18 CPR/1st Aid- FULL
7/4 DCC closed
7/5 open-8PM, trng 6PM: "Time 4 Books" / "10 Little Hotdogs Fryin' in the Pan"



We don't "babysit"!
DCC is an equal opportunity provider.

1

Remember

COVER SHEET REMINDER

We need your help!

It's hard to tell parents "we have no one who has listed themselves with openings in you area".

PLEASE remember to fill out Cover Sheet Monthly Referral Update section monthly!

2



LABELS & YOUR CACFP RECORDS

As you know, receiving \$\$ for participating in any program requires following a few simple rules. While you're all doing a GREAT job keeping labels for us to see; please be aware we must see:

- your actual labels (not internet pics)
- product names & ingredient list.



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 in-home visits will once again begin June 1st. If you haven’t been vaccinated or simply 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 continually provide nurture, education & love! Hats off to:

Sally Amani, Kay Bennett, Tonya Bray, Ann Byrd, Gabina Castaneda, Ashley Dewitt, Emily Evans, Cyndi Fromholtz, Johnna Gonterman, Lucy Gonzalez, Chrissy Hanlin, Tiffany Holloway, Teresa Holter, Judy Lee, Callie Lewis, Avea Mahan, Brenda Morris, Brenda Nicholas, Tammy Peterson, Rabiya Rehman, Laura Rowland, Lynn Sanders, Sarah Shatzer, Katherine Slate, Imy Smith, Joelle Swift, Paulette Wallace, Maureen Woolever, Erin Wright, Debbie Zaroban.

REFERRALS & YOU

Our annual **SURVEY OF FAMILY DAY CARE RATES** was recently emailed to ALL caregivers. 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 6/15.

We thank you sincerely in advance for participating.

