We have exciting things happening at Community Bridges, CACFP! First, after weeks of onboarding, we are so pleased to welcome providers from Monterey Bay Agency to Community Bridges, CACFP. This opportunity came at a perfect time for us, as we were looking for key opportunities that would allow us to expand our services and reach new providers. We are looking forward to getting to know each one of our new providers and providing them with the same service, commitment, and expertise that our current providers have come to know. Please help us give a warm welcome to our new Community Bridges, CACFP providers!

Additionally, we would also like to acknowledge our providers that made the switch from paper scan forms to KidKare. We realized that the transition may have been challenging for some of you, but your determination and willingness to learn has made it all possible. We are excited to have worked with you on this new endeavor and are pleased that each of you have developed new skills as a daycare home provider.

Lastly, in this joyous time of year, we are grateful for working with you. May this holiday season bring joy and happiness to you and your loved ones. CACFP wishes you all health, happiness, and prosperity in the coming New Year.

Program Reminders/ Updates and Announcements

- Effective **January 1, 2020**, CACFP must fully transition to KidKare. **CACFP will no longer support scan forms** as a method of claiming for reimbursement.
- Please be informed that **CACFP will be CLOSED** on the following dates in observance of the holidays:
  - Wednesday, December 18, 2019 through Wednesday January 1, 2020
- Regular office hours will resume **Thursday January 2, 2020**
- Please let your program consultant know of any upcoming closures for your daycare
- REMEMBER to note **children’s vacation dates** on the comments section in KidKare or on your CIF
- **Keep food labels/packages** to verify Whole Grain items and sugar content for Cereal and Yogurt during review visits. Reimbursement may be affected if we are unable to verify if products are credible
- If you are claiming Chicken Nuggets, Fish Sticks, Corn Dogs or any other processed/frozen food item, you must **update the CN Label annually with CACFP**
Creamed Spinach Baked Potatoes
Serves 4

Ingredients:
- 4 Russet baking potatoes
- 1 tsp vegetable oil

Directions
1. Preheat the oven to 425°F. Scrub potatoes with water and pat dry.
2. Rub potatoes with vegetable oil and poke them with a fork. Lay them directly on the oven rack.
3. Cook the potatoes for 45-60 minutes, until the skin is crispy.

Creamed Spinach Ingredients:
- 2 Tbsp. butter
- 1 small onion, minced (about 1 cup)
- 3 Tbsp. flour
- 1 1/2 cups 1% milk
- 1 bag (10 oz.) spinach, chopped

Directions
1. In a large saucepan, cook minced onions in butter over medium heat until soft, about 5 minutes.
2. Sprinkle flour over the onion mixture, stir and cook the mixture for 2 minutes.
3. Add spinach and milk; cook 7-8 minutes until the mixture is thick and creamy.
4. Slice open a baked potato and add creamed spinach.