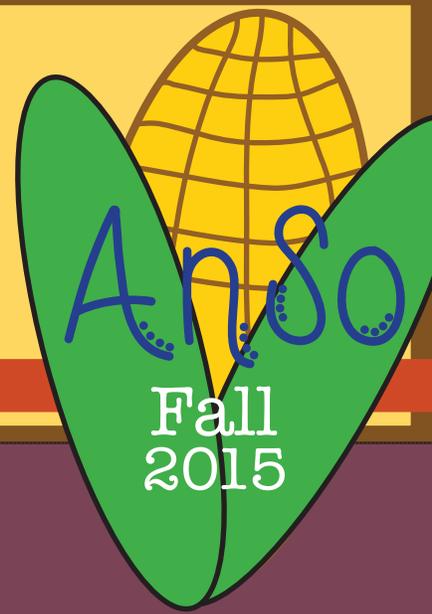


CHILD AND ADULT CARE FOOD PROGRAM Newsletter

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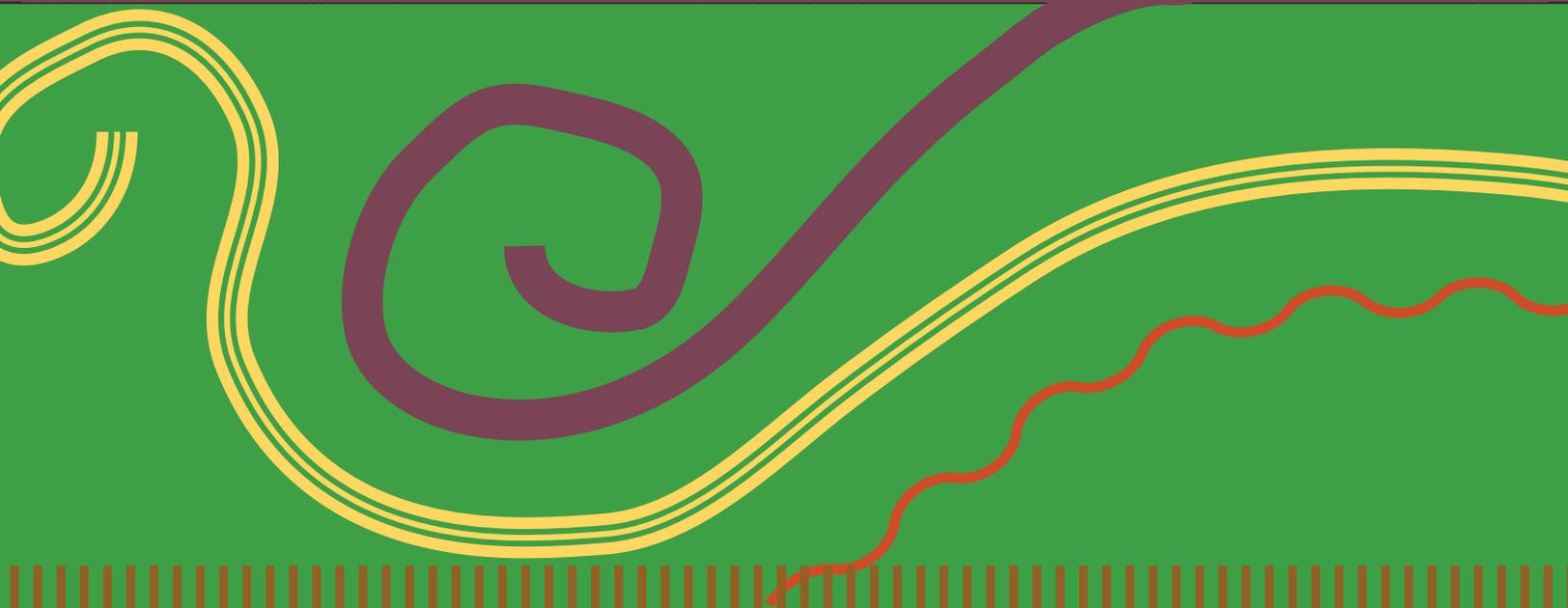


A WORD FROM THE DIRECTOR

Dear Providers,

It's almost time for the Holidays! This is a great time to cook up some fun meals and teach the children about the changing seasons. Keep an eye out for the AnSo Workshops. It will be a great time, as always. Thank you for all your hard work. Have a great Fall!

Inez Moore



CONTACT
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MON-FRI

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TWITTER @ANSOHEALTHYKIDS

IMPORTANT DATES FOR FALL 2015

- SEP 7 ... LABOR DAY
- OCT 12 ... COLUMBUS DAY
- TBD ... ANSO WORKSHOPS
- OCT 31 ... HALLOWEEN
- NOV 11 ... VETERANS DAY
- NOV 26 ... THANKSGIVING DAY
- DEC 24 ... CHRISTMAS EVE
- DEC 25 ... CHRISTMAS DAY
- DEC 26 ... DAY AFTER CHRISTMAS DAY
- DEC 31 ... NEW YEAR'S EVE



FUN FACTS



The first day of autumn is known as the autumnal equinox. On this day, the number of hours of daylight and darkness are equal. This is because the sun is aligned with the center of the Earth between the north and south of the planet. The other equinox occurs in the spring, which arrives in the third week of March in the Northern Hemisphere.

maple leaf turkey



Two maple leaves glued together...



<http://almostunschoolers.blogspot.com>

...a construction paper beak...



<http://almostunschoolers.blogspot.com>

...and tissue paper gobble...



<http://almostunschoolers.blogspot.com>

...a pair of googly eyes...



<http://almostunschoolers.blogspot.com>

...a little tweaking of the stems for feet...



<http://almostunschoolers.blogspot.com>

...and a happy autumn season!



<http://almostunschoolers.blogspot.com>

ACORN TREATS



TOTAL TIME: PREP: 35 MIN. + CHILLING
MAKES: 48 SERVINGS

INGREDIENTS

1/2 CUP SEMISWEET CHOCOLATE CHIPS
48 MILK CHOCOLATE KISSES
48 NUTTER BUTTER BITES

DIRECTIONS

In a microwave, melt chocolate chips; stir until smooth. Spread the flat side of each kiss with a small amount of melted chocolate; immediately attach each to a cookie.

Cut a small hole in the corner of a pastry or plastic bag; insert a small round tip. Fill with remaining melted chocolate. Pipe a stem onto each acorn. Place on waxed paper-lined baking sheets; refrigerate until set. Store in an airtight container. Yield: 4 dozen.

Inez Moore
Director

Mildred Freeny
Assistant Director/Claims Manager

Judy Byrd
Provider Account manager/ Tiering
Manager

Denise Monier
Field Team Evaluator/Monitoring
Specialist

Ms. Inez Shelley
Provider Claims and Office Assistant

DONT FOREGET MINUTE MENUS

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