

# Evergreen Child Care Food Program

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## November 2015 Newsletter

### -CALENDAR OF EVENTS-

- 11/04/15- September 2015 Reimbursement Disbursement
- 11/11/15- Evergreen office will be closed in observance of Veterans Day (Meals are NOT subject for reimbursement on this holiday).
- 11/26/15- Evergreen office will be closed in observance of Thanksgiving Day (Meals are NOT subject for reimbursement on this holiday).

### -REIMBURSEMENT REMINDER-

*The September 2015 Federal reimbursement has been disbursed if your meal claim was submitted on time.*

**Manual Claiming Providers:** *All November claim forms must be submitted no later than December 5, 2015.*

*If documents are submitted anytime later, meal claims will be considered a late (adjustment) claim.*

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# 2015 CACFP Annual Provider Training Certificates



Evergreen wants to congratulate all our providers who have completed and passed the 2015 CACFP Annual Provider Training. The certificates of completion will be mailed to providers this month. Evergreen will be mailing the certificates as mentioned below:

- **If you receive the meal reimbursement by check:** You will receive the certificate along with your September reimbursement check.
- **If you claim on scannable forms & receive the meal reimbursement by direct deposit:** You will receive the certificate with your November Claim Information Form (CIF) and October Error Report.
- **If you claim online & receive the reimbursement by direct deposit:** You will receive your certificate by itself in an envelope.

*If you have completed the 2015 CACFP Annual Provider Training and do not receive your certificate of completion by November 30th, please contact us immediately.*

*We want to wish the following Providers a  
Happy Birthday!*

- |                        |                         |
|------------------------|-------------------------|
| • Maria Acuna          | • San Juana Juarez      |
| • Nune Balasanyan      | • Lea Kovnator          |
| • Patricia Castillo    | • Bok Rye Lee           |
| • Cynthia Centeno      | • Rosa Murtua de Dueñas |
| • Sun Shin Chun        | • Darlene Morales       |
| • Margarita Cruz       | • Maria Morla           |
| • Melanya Davtayan     | • Maria Ontiveros       |
| • Carla Elliot         | • Myung Park            |
| • Crystal Gabourel     | • Gloria Robledo        |
| • Laverne Grimes-Lewis | • Edna Rodriguez        |
| • Melanie Guillemet    | • Effat Tabae           |
| • Shelly Hughes        | • Tommy Thompson        |
| • Soon Goo Jae         | • Grigory Tsinman       |
| • Juan Luis Jarrin     | • Virginia Valencia     |





# November 2015 Harvest of the Month: Persimmons

Did you know during ancient times persimmons were considered the “foods for the gods”? Today all persimmons are cultivated in California and often referred to Japanese or Oriental persimmons. Persimmons have many antioxidants like Beta-carotene which becomes Vitamin A in the body. Vitamin A helps with good vision, fight infection and keep skin healthy. Here are some produce tips in choosing the best persimmons and a Thanksgiving stuffing recipe:

1. Look for bright orange and red-colored persimmons with smooth skins and leaves still attached.
2. Ripe Fuyus are firm and stay fresh for up to three weeks at room temperature.
3. For longer storage, keep refrigerated.
4. Ripe Hachiyas are soft and may be slightly wrinkled or have a few brown spots. Store at room temperature and use within a few days.
5. To ripen firm Hachiyas, place in paper bag with an apple or banana.



## PERSIMMON AND SAGE STUFFING RECIPE

### Ingredients

- 8 cups of sour dough bread, cubed (about 1 loaf)
- Olive oil
- 3 tablespoons unsalted butter, divided
- 2 shallots, minced
- 4-5 celery stalks, trimmed and thinly sliced
- 2 medium leeks, cleaned and thinly sliced
- 2 garlic cloves, minced
- 6 fresh sage leaves, chopped
- 3/4 teaspoon dried or fresh thyme
- 1/2 teaspoon freshly ground pepper
- 1 cup low-sodium vegetable or chicken stock
- 3/4 tablespoon salt
- 1 large egg, lightly beaten
- 3 (firm) fuyu persimmons, cubed



### Directions

1. Preheat the oven to 200 degrees F. On a parchment or foil lined baking sheet, spread out the cubes of sour dough bread. Bake for 10 minutes, until lightly toasted yet still pale in color. Set aside.

Raise the heat on your oven to 300 degrees F.

2. To a large saucepan or pot, set over medium heat, add two tablespoons of olive oil and a tablespoon of butter. When the butter has melted, add the minced shallot, celery and leek. Cook until softened, about 10 minutes. Add the garlic, sage, thyme and pepper; cook until mixture is fragrant, about 2 minutes. Pour in the chicken stock and toss until everything is completely mixed. Give the stuffing a taste and add salt according to your liking; this amount will vary depending on how salty your chicken stock is. (Note: I added about 3/4 teaspoon salt.) Fold in the egg and cubed persimmons; toss until completely combined.

3. Transfer the stuffing to a 10" by 8" casserole dish, spreading it out evenly. Bake for 30-40 minutes, until the top of the stuffing is golden brown.

(Source: <http://harvestofthemonth.cdph.ca.gov>)

(Source: <http://www.pbs.org/food/recipes/persimmon-and-sage-stuffing>)



# HAPPY *Thanksgiving*

Evergreen is thankful for having the opportunity to work with all of our wonderful providers, and for being part of a program that helps bring healthy meals to daycare children nationwide.

We wish all of you and your families a happy and safe Thanksgiving.

*- From all of us at ECCI*