



CHILD AND ADULT CARE FOOD PROGRAM  
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## July 2018 Provider Update

### REIMBURSEMENT DATES

Reimbursement for June 2018 claims will be deposited on August 3<sup>rd</sup>, 2018

Reimbursement for LATE May 2018 claims will be deposited on August 10<sup>th</sup>, 2018



Find us on:



**Please join our Facebook group "Western Dairyland CACFP Providers" to connect with other providers on our food program and stay up to date on resources and valuable CACFP information!**

### Need Help?

If you don't find what you need on our website, please call us! We are always available to help you!

Contact us at (800)782-1880 or [cacfp@wdeoc.org](mailto:cacfp@wdeoc.org)

### 2017-2018 PROVIDER ANNUAL TRAINING - REMINDER

The 2017-2018 Annual CACFP Training is now available on our website at [www.childcarepartnership.org](http://www.childcarepartnership.org)

Please navigate to the "For Providers" section and select "Food Program". You will find the review linked as well as a link to the training.

If you prefer to have a paper test mailed to you for completion, please call 715-836-7511 x1185 or email [cacfp@wdeoc.org](mailto:cacfp@wdeoc.org) to request this.

Trainings are due 9/30/2018

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### PROVIDING CARE ON HOLIDAYS

If you are providing care on the following recognized Holidays; New Year's Day, Memorial Day, 4<sup>th</sup> of July, Labor Day, Thanksgiving Day and Christmas Day, Western Dairyland CACFP requires that providers submit parent signed attendance records indicating that children were in care in order to be reimbursed.

If we do not receive signed attendance records for these Holidays when a claim is submitted, providers will not be reimbursed for those meals. Attendance forms are available on our website; [www.childcarepartnership.org](http://www.childcarepartnership.org) or can be provided by our office.

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### PROVIDER RECRUITING

From time to time, we like to use our successes to help our program grow. And YOU, are our success! Each participant of the Western Dairyland CACFP helps our program be successful, and ensure that we meeting our goal of helping all children have access to regular – healthy meals and snacks. We want to reward you, by helping us expand our provider reach and offer our services to more family child care providers in the 19 counties we serve.

It's hard to believe, but there are many family child care providers that don't yet earn the benefits of CACFP participation. And no one knows them better than you – their friends and colleagues!

Between now and 12/31/18, any existing Western Dairyland CACFP provider who can refer a friend, family member or neighbor\* to the Western Dairyland CACFP will be entered into a drawing for one of two great offers from KidKare!

- One full year of KidKare Accounting software FREE! (\$96 value!)
- 6 months of KidKare Accounting software FREE! (\$48 value!)

Please be sure your referral mentions your name when connecting with a staff from our office. Thank you in advance for your help!

\*Referred provider must agree to schedule an orientation visit with our office, and successfully submit at least one monthly claim for the existing provider to be eligible. Referred provider must not be participating in another CACFP program by another sponsor and must not have been found seriously deficient in previous CACFP participation

\*\*Referring unregulated providers to become regulated and join the Food Program is encouraged as well!

# GRILLED CHEESE ROLL UPS

AUTHOR: HOLLY COURSE: SNACK  
KEYWORD: GRILLED CHEESE ROLL UPS

*Grilled cheese is such a classic and these Grilled Cheese Roll Ups are a fun twist on a classic sandwich!*

## INGREDIENTS

- 8 slices of bread *crusts removed*
- 8 slices of cheese or 1 cup+

## INSTRUCTIONS

1. Using a rolling pin, roll slices of bread flat.
2. Place one slice of cheese (or 2-3 tablespoons grated cheddar). Roll up bread & cheese (secure with a toothpick if desired).
3. Brush the outside with melted butter (or you can quickly roll them in the butter) and place in a pan over medium heat.
4. Turn with tongs until all sides are browned and cheese is melted.

## NUTRITION INFORMATION

*(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)*

\*This meal can be credited to meet the grain and meat/meat alternate components so long as you ensure the minimum portions are served in each roll up, which may require increasing the amount of cheese



[PRINT RECIPE](#)

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5 from 1 vote