



DPI COMMUNITY
NUTRITION TEAM

CACFP Today

VOLUME 23 / NO. 1 / October 2022

2022 Great Lakes Great Apple Crunch

The Great Lakes Great Apple Crunch takes place each year during the month of October to help celebrate National Farm to School Month. Anyone across the states of Illinois, Indiana, Iowa, Michigan, Minnesota, Ohio, and Wisconsin looking to show support to local farmers and school food programs can join in on the Crunch on October 13, 2022.

Everyone registered for the event is directed to purchase locally or regionally grown apples and then the day of the Crunch, crunch into their apples at the same time at 12:00 p.m. (CST). It is encouraged that participants share pictures or videos of their Crunch on social media to help promote the event and show how they are celebrating National Farm to School Month. Anyone can register to be a part of the Crunch including schools, early care and education sites, colleges and universities, hospitals, farms, local businesses, and even households. Register your Crunch event online today at the [Wisconsin: Register for the Great Lakes Great Apple Crunch webpage](#).



For updates about this year's Crunch and to see photos from last year's events, follow the Great Lakes Great Apple Crunch account on [Facebook](#), [Twitter](#), and [Instagram](#). View the [2021 Great Lakes Great Apple Crunch video](#) featuring Wisconsin Department of Public Instruction (DPI) staff participating in the 2021 Crunch at [DPI's YouTube page](#).



FEATURED STORIES

[2022 Great Lakes Great Apple Crunch](#)

[CACFP Shout-Outs](#)

[Snack Inspiration Award](#)

[CACFP Vegetable and Fruit Snack Menu Recipe Tool](#)

[Autumn Activities Checklist](#)

[Product Clarification: Honey Cheerios](#)

[NCA's Meal Pattern Minute](#)

[Fall Favorites Featured Recipes](#)

[USDA: New Guidance](#)

[CNT Personnel Directory](#)

SAVE THE DATES

October 6, 2022
National Noodle Day

November 3, 2022
National Sandwich Day

December 30, 2022
National Bacon Day

CACFP Shout-Outs

The Community Nutrition Team (CNT) is excited to shout-out the following CACFP operators: Wanda Joplin from The Salvation Army Racine, Jermel McLin from the Goodman Community Center, and Monica Elguezabal and staff overseeing the sites at the Community Development Institute (CDI). Read more about the impactful work each of these CACFP operators are accomplishing below.



Wanda Joplin:

Joplin has many roles at The Salvation Army Racine. She not only prepares and packs all the meals for the center, she also transports all the food to the meal sites and serves the meals. A fellow staff member of Joplin's said, "As many agencies have been short staffed, Wanda has not complained but has done her work with a smile and excellence." They continued to say, "Wanda is an integral part of making The Salvation Army's Healthy Kids Diner successful with over 16,000 meals served in 2021." The CNT thanks Joplin for her incredible work and for diligently providing meals to CACFP participants.



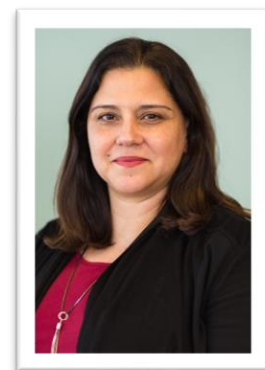
Wanda Joplin

Jermel McLin:

McLin is the Program Food Coordinator at the Goodman Community Center and has been commendable in his role at the center. A fellow staff member of McLin's said, "[McLin] does an exemplary job making sure food is made to quality standards and in a timely matter." They also stated, "[he] is always looking to do more." The CNT thanks McLin for his admirable work and continued commitment to providing nutritious meals to CACFP participants.

Monica Elguezabal and CDI staff:

CACFP Field Specialist Elguezabal and staff at CDI have been administering the CACFP at Head Start sites in the Central North part of Wisconsin with an admirable level of integrity. They conduct thorough on-site reviews for compliance with all the CACFP requirements and monitor meal services at each site review to assure high quality, nutritious meals are served according to their approved menus and in compliance with the CACFP meal pattern requirements. Furthermore, they complete a rigorous cross-check of all menus, production records, and product documentation prior to submitting claims to disallow and not claim any meals that do not have the required documentation or meet the CACFP meal pattern requirements. The CNT thanks Elguezabal and CDI staff for their great work and administering the CACFP with the utmost accountability.



Monica Elguezabal

The CNT extends our sincerest gratitude to these CACFP operators. Thank you for all that you do!

Complete the [CACFP Shout-Out Entry Form](#) for a chance to be featured in a future *CACFP Today* newsletter and DPI social media accounts, including Facebook and Twitter.

Snack Inspiration Award

The CNT is proud to announce DPI's *Snack Inspiration* resource, (featured in the Winter issue of the *CACFP Today* newsletter) developed by members of our very own team, took first place in the book category of the National Association of Government Communicators Blue Pencil & Gold Screen Awards. If you haven't checked out this resource yet, be sure to have a look at this now award-winning recipe and idea guide for healthy and creative snacks. Find [Snack Inspiration](#) on the CNT's [Guidance Memorandum \(GM\) webpage](#) under GM 12: Meal Requirements 1-18 Years, "Menus" subcategory.



NEW: CACFP Vegetable and Fruit Snack Menu Recipe Tool

The Association for State Public Health Nutritionists' (ASPHN) Fruit and Vegetable Council recently developed a [CACFP Vegetable and Fruit Snack Menu](#) recipe tool to help CACFP operators with planning and preparing healthy meals and snacks for Program participants. Their overall vision when creating this resource was, "to make snack time the perfect time to increase children's daily consumption of vegetables and fruits." The *CACFP Vegetable and Fruit Snack Menu* recipe tool consists of two downloadable parts; an interactive four-week menu, and a collection of 25 recipes. Although this resource provides a lot of great new ideas, ASPHN recommends providers try incorporating the recipes gradually, instead of doing a complete overhaul of their snack menus all at once. Trying one or two new fruit or vegetable-based snacks from this recipe tool each week is a great way increase Program participants' exposure to fruits and vegetables. Recipes include Peanut Butter Rice Cake Faces, Veggie Rollups, Strawberry Banana Pops with Fruity Dip, and more! The ASPHN recognizes that snack time is a great opportunity to get more fruits and vegetables into the diets of CACFP participants, and so they have created this recipe tool to make it easier for providers to serve more and different varieties each day.



DPI's [Snack Inspiration](#) resource and ASPHN's [CACFP Vegetable and Fruit Snack Menu](#) recipe tool are making it simpler than ever for CACFP Providers to shake up their snack menus and serve new and creative recipes! Which recipe will be a new favorite at your center?



Autumn Activities Checklist

Below is a list of seasonal activities to try this Fall with the children and adults at your center or with your family and friends. How many activities will you be able to “check off” this Fall?

- Visit an apple orchard and pick your own apples.
- Incorporate seasonal foods into your menus/meals.
 - Some examples of Fall seasonal foods are apples, pumpkin, brussels sprouts, cranberries, butternut squash, acorn squash, sweet potatoes and cabbage.
- Go on a nature walk and collect Fall leaves, acorns, and pinecones.
- Try making one of our ‘Fall Favorites Featured Recipes’ from the Institute of Child Nutrition’s (ICN) Recipe Box (see pages [6](#) and [7](#)).
- Visit a pumpkin patch and pick your own pumpkins.
- Help rake leaves into a pile - then jump in!
- Decorate pumpkins - carve, paint, or use stickers and markers.
- Make homemade applesauce.
 - *Note: Homemade applesauce is creditable in the CACFP, however home canned fruits and vegetables are not creditable. Therefore, if making homemade applesauce to serve with a CACFP reimbursable meal, do not can the applesauce and save it to be served at a later date. Instead, serve the applesauce fresh after it has been made.*
- Have a Fall picnic.
- Clean out a pumpkin and do sensory play using the pumpkin guts.
Don’t forget to save the seeds for roasting!
 - *Note: Pumpkin seeds may be a choking hazard for young children.*
- Sample different types of apples and talk about what you like and dislike about each kind.



Product Clarification: Honey Cheerios Vs. Honey Nut Cheerios

It was recently announced that food manufacturing company, General Mills, Inc. will be coming out with a new cereal product called Honey Cheerios. This cereal will contain six grams of sugar in every 28 grams serving. Therefore, Honey Cheerios will be creditable in the CACFP because it is within CACFP cereal sugar limits of having no more than six grams of sugar per dry ounce of cereal (one dry ounce equals 28.35 grams). However, DPI would like to clarify that Honey Cheerios should not be mistaken for the similar product, Honey Nut Cheerios. Honey Nut Cheerios are non-creditable in the CACFP because they exceed CACFP cereal sugar limits. Additionally, Honey Cheerios may only be available to purchase from a food distribution company and not be commonly available in stores. Contact your [assigned consultant](#) with any questions.

Refer to the [CACFP Reference Guide](#) on the CNT's [Guidance Memorandum \(GM\) webpage](#) under GM 12: Meal Requirements 1-18 Years (GM L: Meal Requirements 1-12 Years for FDCH) for additional information on determining if cereals are within CACFP sugar limits.

New General Mills cereal Honey Cheerios meets CACFP sugar limits but should not be mistaken with the similar cereal, Honey Nut Cheerios, as it is non-creditable in the CACFP for exceeding sugar limits.



**Honey Cheerios –
CACFP Creditable**



**Honey Nut Cheerios –
CACFP Non-Creditable**

Image Source: General Mills, Inc.

NCA's Meal Pattern Minute

The National CACFP Sponsor's Association is providing quick informational videos on CACFP topics in the form of their 'Meal Pattern Minute'. NCA's nutrition education specialist, Isabel Ramos-Lebron, MS, LD, RDN, is featured in the videos as she provides a one-minute crash course on some of the most frequently asked questions and popular topics regarding the CACFP. Providing clear, concise, straight forward guidance is the goal of these videos. To view all the available 'Meal Pattern Minute' videos, visit the [NCA's Meal Pattern Minute webpage](#).



Fall Favorites Featured Recipes from ICN's Child Nutrition Recipe Box

Cozy up this Fall with some tasty foods fit for the season. Try out these awesome autumnal recipes to welcome the Fall season to your center!

[Turkey and Dressing Supreme](#)

Recipe makes 25 Servings (one serving is one two inch by two and three-eighths inch slice)

Crediting Information:

One slice provides 1.5-ounce equivalent meat, 1/8 cup vegetable, and 1.25-ounce equivalent grains.

Ingredients:

- 2 pounds Crumbled cornbread (try [USDA's Cornbread Recipe for CACFP](#))
- 1/2 cup Margarine
- 1 1/2 cup and 1 Tablespoon Fresh celery, chopped
- 1 cup and 3 Tablespoons Fresh onions, chopped
- 3/4 cup Fresh green bell peppers, diced
- 4 ounces Whole wheat flour
- 1 cup Nonfat milk
- 1 quart Chicken broth, low-sodium
- 1 teaspoon Poultry seasoning
- 3/4 teaspoon Ground white or black pepper
- 2 teaspoons Fresh garlic, minced
- 1 teaspoon Ground sage
- 2 pounds and 3 ounces Frozen cooked diced turkey, thawed and shredded

Instructions:

1. Crumble cornbread. Set aside for step 6.
2. In a medium pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2–3 minutes over high heat, stirring constantly.
3. Turn heat down to medium. Add flour, stirring constantly. Onion mixture will have a pasty consistency.
4. Add milk and chicken broth. Continue stirring to avoid lumps.
5. Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2–3 minutes. Set aside for step 6.
6. Combine crumbled cornbread, chicken broth mixture, and turkey in a large bowl. Stir well.
7. Spread cornbread stuffing evenly into a pan lightly coated with pan-release spray.
8. Bake in a conventional oven at 350° F for 30–40 minutes. Or for a convection oven bake at 300° F for 20–30 minutes.
9. Portion: Cut each pan 5 x 5 (25 pieces per pan).
10. Serve 1 piece.



Visit the ICN's [Child Nutrition Recipe Box – Turkey and Dressing Supreme](#) webpage for nutrition information and recipe instructions for 50 serving quantities of this recipe.



Fall Favorites Featured Recipes from ICN's Child Nutrition Recipe Box (Cont.)

[Baked Sweet Potatoes and Apples](#)

Recipe makes 25 Servings (One serving is 1/3 cup or No. 12 scoop)

Crediting Information:

1/3 cup (No. 12 scoop) provides 1/8 cup vegetable and 1/8 cup fruit.

Ingredients:

- 2 pounds Fresh sweet potatoes, diced in ½ inch pieces
- ½ cup Margarine
- ¼ cup Ginger, chopped
- 1 ½ cups Brown sugar
- 2 teaspoons Ground cinnamon
- 2 teaspoons Ground nutmeg
- 1 teaspoon Salt
- 2 teaspoons Vanilla extract
- 1 quart and 1 2/3 cups Frozen green apples, thawed and unsweetened
- 1 cup Water
- 1 cup Frozen concentrated orange juice, thawed
- 1 cup Dried Cranberries
- 2 Tablespoons Cornstarch
- 1/8 cup Water

Instructions:

1. Place diced sweet potatoes in a pan
2. Bake in a conventional oven at 375° F for 20-25 minutes. For a convection oven bake at 350° F for 15-20 minutes.
3. While sweet potatoes are baking, add margarine, ginger, brown sugar, cinnamon, nutmeg, salt, and vanilla to a large stock pot. Simmer uncovered over medium-high heat for 1-2 minutes.
4. Add apples. Simmer uncovered over medium-high heat for 3-5 minutes. Stir well until apples are coated with sugar mixture.
5. Add water and orange juice concentrate. Bring to a boil.
6. Add cranberries, cornstarch, and water. Stir well. Bring to a boil. Allow cornstarch mixture to thicken and adhere to apples.
7. After removing sweet potatoes from oven, pour apple mixture over the pan.
8. Portion with No. 12 scoop (1/3 cup).

Visit the ICN'S [Child Nutrition Recipe Box](#) website for additional recipes to try this Fall such as: [Pumpkin Muffin Squares](#), [Creamy Wild Rice](#), [Turkey Pot Pie](#), and more.



Visit the ICN's [Child Nutrition Recipe Box - Baked Sweet Potatoes and Apples](#) webpage for nutrition information and recipe instructions for 50 serving quantities of this recipe.

Food For Thought Riddle For Kids:

Find me in a patch
or baked in a pie.
I am orange but I'm not
an orange.
What am I?

Answer on [page 10](#)

USDA: New Guidance

Listed below are recent policy memos issued by the United States Department of Agriculture (USDA) and a brief summary of each one.

[CACFP 08-2022: Area Eligibility for Summer 2022 and School Year 2022-23](#)

This memorandum provides guidance to state agencies as they transition from COVID-19 nationwide waivers related to establishment of area eligibility in the child nutrition programs for summer 2022 and SY 2022-23.

[CACFP 09-2022 Questions and Answers Related to Collection of Race and Ethnicity Data by Visual Observation and Identification in CACFP and SFSP – Policy Rescission](#)

This memorandum provides clarification on questions related to the collection of race or ethnicity data now that visual identification of race and ethnicity is no longer an allowable practice in the Summer Food Service Program and Child and Adult Care Food Program.

[CACFP 10-2022: Questions and Answers Regarding the 2022 Infant Formula Shortage in the CACFP](#)

The ongoing infant formula shortage due to supply chain issues, which worsened due to a major formula recall in February 2022, has left many CACFP operators concerned about access to formula and their options for safely feeding infants in their care.

[Resource Notice: Food Distribution Program: Value of Donated Foods \(July 1, 2022 - June 30, 2023\)](#)

This notice announces the national average value of donated foods or, where applicable, cash in lieu of donated foods, to be provided in school year 2023 for each lunch served by schools participating in the National School Lunch Program, and for each lunch and supper served by institutions participating in the Child and Adult Care Food Program.

[Resource Notice: CACFP: National Average Payment Rates, Day Care Home Food Service Payment Rates, and Administrative Reimbursement Rates for Sponsoring Organizations of Day Care Homes \(July 1, 2022 - June 30, 2023\)](#)

This notice announces the annual adjustments to the national average payment rates for meals and snacks served in child care centers, outside-school-hours care centers, at-risk afterschool care centers, and adult day care centers; the food service payment rates for meals and snacks served in day care homes; and the administrative reimbursement rates for sponsoring organizations of day care homes, to reflect changes in the Consumer Price Index.



Visit the [FNS Documents & Resources](#) website for a complete list of USDA policy memos and to download copies.



**Important Reminder:
FFY 2023 CACFP
Contract Renewal Due
Date is Friday, October
14, 2022.**

USDA: New Guidance (Cont.)



[Resource Notice: Comment Request - Family Day Care Home Participation Study](#)

The Family Day Care Home Participation Study aims to understand FDCH provider experiences with the CACFP by asking a nationally representative sample of both current and former providers about their experiences with the program.

COVID-19: Child Nutrition Responses – For the list of USDA issued responses check out our [Child and Adult Care Food Program COVID-19 Information](#) webpage.

CNT Personnel Directory

DPI Toll-Free Helpline.....1-800-441-4563

Amanda Cullen, RDN, CD, Director.....(608) 267-9123

Jennifer Heidenreich,
Public Instruction Supervisor.....(608) 266-5283

Amy Kolano, RD, CD, Coordinator,
Summer Food Service Program.....(608) 266-7124

Cari Ann Muggenburg, Auditor-Senior.....(608) 264-9551

Nutrition Program Consultants

Tami Biordi.....(608) 267-2373

Lisa Calderone.....(608) 266-5763

Jessica Hansen, RDN.....(608) 224-5383

Lisa Kellner.....(608) 224-5341

Moryah Kemper, RD.....(608) 266-9982

Kim Musiedlak.....(608) 264-9542

Dana Reedy, MS, RD, CD.....(608) 266-3874

Bridget Resse.....(608) 267-9122

Emily Rox.....(608) 266-9614

Mika Vuckovich, DTR.....(608) 266-3584

Federal Aids and Audit Fiscal Unit.....(608) 266-3509 ext.4

Federal and State Grants Program Fax.....(608) 267-9207

Jacque Jordee, Accountant.....(608) 267-9134

Najat Shorette, Accountant.....(608) 266-6856



To find your agency's consultant, refer to the [Nutrition Program Consultant Assignments document](#) located on the [CACFP Consultant Assignments webpage](#).



About Us

CACFP Today is published three times per year by the Department of Public Instruction.



Questions or comments should be directed to:

Community Nutrition Team
Wisconsin Department of Public Instruction
PO Box 7841
Madison, WI 53707-7841
608-266-3874 or 1-800-441-4563
Dana.Reedy@dpi.wi.gov

**Food For Thought Riddle
For Kids Answer**

A Pumpkin



This publication is available from:
Division for Finance and Management
Community Nutrition Program
(608) 267-0363
dpi.wi.gov/nutrition

October 2022 Wisconsin Department of Public Instruction

The Wisconsin Department of Public Instruction does not discriminate on the basis of sex, race, color, religion, creed, age, national origin, ancestry, pregnancy, marital status or parental status, sexual orientation, or ability and provides equal access to the Boy Scouts of America and other designated youth groups.

In accordance with federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), age, disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible State or local Agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail:
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
fax:
(833) 256-1665 or (202) 690-7442; or
email:
program.intake@usda.gov

