



Delaware Parents Association, Inc.

## CHILD AND ADULT CARE FOOD PROGRAM (CACFP)

# NEWSLETTER

*August 2011*

### **THANK YOU!**

The DPA staff would like to thank everyone who was visited by The Department of Education for this year's Administration Review. We appreciate the outstanding service you provide daily to ensure each child receives a well balanced, nutritious meal at your day care home/ center.

### **LAST TRIMESTER VISIT**

The DPA staff will be conducting the last visit of the program year to your day care home/center. It is very important that you are home so this visit is completed. As always, if you are planning a field trip, or will be away from your day care home/center due to an appointment, etc. please provide notice to the office via a telephone call or email.

### **CAPACITY**

School is slowing approaching. Please be sure you DO NOT exceed your capacity and keep meals times at the times indicated on your application.

### **APPLICATIONS**

Applications SHOULD NOT change without approval. If you need to change any information to your current application on file, please contact the DPA office.

### **ATTENTION ALL CENTERS**

Each day care center will be receiving new income eligibility forms. These forms need to be filled out completely and returned to the DPA office by 9/15/2011. Please be sure to date all forms 10/1/2011. If you have any questions, please call the office.

# Recipe of the Month

## *Mango Chicken*



### **Ingredients:**

- |                                  |                           |
|----------------------------------|---------------------------|
| 1- 3lb chicken                   | 2- teaspoons corn flour   |
| 1- tablespoon oil                | 1 ½ cups chicken stock    |
| 2- onions                        | 1- tablespoon lemon juice |
| 13 ½ -can mango, drained, pureed | ½- cup natural yogurt     |
| 3- strips lemon rind             | (pinch of nutmeg)         |

### **Instructions:**

1. Cut chicken into 8 pieces, Remove skin and visible fat.
2. Heat oil in pan, cook onions 5-minutes, stirring occasionally. Add chicken, brown lightly all over.
3. Add mango, nutmeg, lemon rind, combined corn flour and stock and lemon juice. Cook, stirring until mixture boils and thickens.
4. Pour into casserole dish, cover, bake in moderate oven for 1 hour.
5. Stir in yogurt. Reheat in oven 5-minutes. Serve with brown rice and salad.

## Staff Email Addresses / Phone Extensions

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If you would like to leave a message please ask for the person's extension.

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To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992 (Voice). TDD users

**Important Websites:**

USDA : [usda.gov](http://usda.gov)

Nemours: [nemours.org](http://nemours.org)

OCCL: [kids.delaware.gov/occl](http://kids.delaware.gov/occl)