

HNP Newsletter



June 2019



National Dairy Month!

This June, celebrate National Dairy Month with your favorite dairy treat!

In celebration Midwest Dairy Council has developed a comprehensive online [toolkit](#) to help promote *June Dairy Month*. In the toolkit you will find nutrition fact sheets, farmer features/videos, recipes and much more. As you join us in celebrating dairy's nutrition, affordability and sustainable impact take the Dairy 3 for Me pledge and encourage others to get the recommended three servings of dairy every day.

Garden Vegetable Ranch Wraps

Yield: 25 Portions

Portion size: 2.5 oz (1 wrap)

| Ingredients | Measure | Directions |
|---|-------------------|---|
| Ranch dressing | 3 cups | Combine ranch dressing, lettuce, bell peppers, onions, carrots, cucumbers, and cheese (optional) in a large bowl. Stir well. |
| Romaine, chopped | 1 qt 3 cups | |
| Green bell peppers, chopped | 2 1/3 cups 2 Tbsp | |
| Onions, chopped | 3/4 cup, 3 Tbsp | |
| Carrots, sliced | 2 1/3 cup, 2 Tbsp | |
| Cucumbers, diced | 3 1/4 cup, 1 Tbsp | |
| Low-fat cheddar cheese, shredded (optional) | 3 1/4 cups | Using a No. 10 scoop, portion 1/2 cup 1 Tbsp (about 4 oz) vegetable mixture onto the center of each tortilla. Roll in the form of a burrito and seal. |
| Whole grain tortillas, 8" | 25 | |

CACFP Crediting Information: 1 wrap provides 1/2 cup vegetable and 1 serving grains/bread. Credit: [USDA Website](#)



Enjoy on a Hot Summer Day

Who likes to cook in the Summer? Make mealtimes easy and beat the heat with these Garden Ranch Wraps. For a more delicious wrap, use fresh veggies from your garden or local farmer!

Upcoming Events

June 11th

Course: CACFP At-Risk Training
5401 S. University Ave Little Rock, AR 72209 9a-4p

June 18th

Webinar: 2-3 PM EST Kick off the Summer with Farm to Head Start and Early Care and Education!

To Register:

<https://cc.readytalk.com/registration/#/?meeting=e32pyec3uod&campaign=vauwik4pgmb6>

June 20th

Course: CACFP ADULT ONLY Training
5401 S. University Ave Little Rock, AR 72209 1p-4p

June 21st

Webinar: Adding Whole Grains to Your CACFP Menu. To View Pre-recorded Webinar Link: [\[English\]](#) [\[Spanish\]](#)

June 26th

Course: CACFP New Participant Training
5401 S. University Ave. Little Rock, AR 72209 9a-4p

Important Info / Updates

[USDA COMMENT REQUEST- SFSP](#)

FNS invites you to comment on the proposed information collection for the Summer Food Service Program (SFSP), known as the "SFSP ICR."

Comment Period End Date- June 18th, 2019

Technical Assistant Tip of the Month

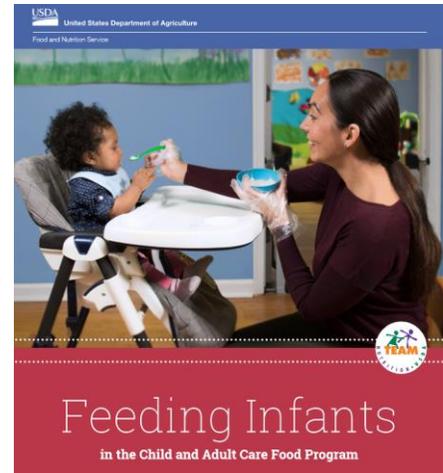
“Communication and collaboration is one of the keys to success. Reach out to community leaders and organizations.”



-Perry Hunter

Get your Free CACFP Feeding Infants Guide!

CLICK [Here!](#)



Getting to Know your Staff



Stephinesse Davis

Hometown: Pine bluff, AR

Position: Fraud investigator coordinator

Favorite school lunch memory: Being a clown in the cafeteria and meeting her first love and husband of 32 years

Favorite food: Pizza

Hobbies: Playing sports (basketball) and shooting pool

Advice you to live by: “Do unto others as you would have them do unto you.”

Important Info / Updates

USDA COMMENT REQUEST- CACFP National Disqualified List

This notice invites the general public and public agencies to comment on a proposed information collection.

Comment Period End Date – July 2 2019

USDA REQUEST FOR INFORMATION-

This is a request for information to gather detailed comments from stakeholders about the serious deficiency process in the Child and Adult Care Food Program (CACFP)

Comment Period End Date- August 15 2019