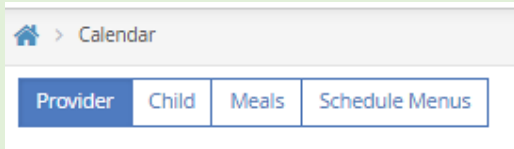


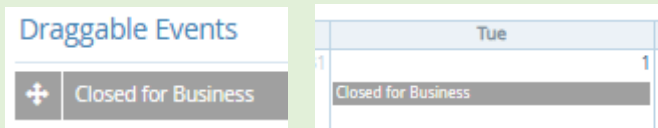


### The KidKare Provider Calendar

The KidKare Provider Calendar is a great way to let ACA know when your childcare business is closed. To access the calendar, go to Kidkare > Calendar, and select Provider.



Drag the "Closed for Business" tag to the day on the calendar when you will be closed.



Your Program Advisor can now see you are closed on the day indicated and they will not attempt to conduct a visit with you. To assist with visit scheduling, please enter your days closed into the calendar as far in advance as possible.

### Think Small Community Seed Library

The Think Small Community Seed Library is launching this spring! Visit their office in Saint Paul to pick up seed packets for everything from beans to zucchini. All seeds are free! Growing your own garden, whether in a pot on the patio or in your own backyard, can be a great way to harvest your own food and offers many learning opportunities for the children in your program.

Think Small is also accepting donations of seeds. If you harvest your own or have leftovers from planting, they would love to add them to their community library to share with others.



Happy planting!



If you have any questions, please contact Jennie at [librarian@thinksmall.org](mailto:librarian@thinksmall.org).

### It's Spring Break Time

It's spring break time. During spring break school age children will likely be in care for a.m. snack and lunch. Some school districts have spring break in March. Others have spring break in April.



**ACA does not know when spring break is scheduled for your school district.**

To be reimbursed for school age children's a.m. snacks and lunches, you need to **mark school out in KidKare**. Not sure how to do that? Click on the link below for directions. Look at section 10.

<https://knowledge.kidkare.com/homes/enter-meal>

### Caprese Bruschetta

3 cups tomatoes, fresh, ¼ diced  
 ½ tsp. garlic, fresh, minced  
 2 Tbsp. basil, fresh, chopped  
 1 Tbsp. Balsamic vinegar  
 1 tsp. olive oil, extra virgin  
 ¼ tsp. salt



¼ cup Mozzarella, finely shredded, low-moisture, part-skim, reduced-fat

3 whole wheat sandwich rounds  
 (at least 56 g or 2 oz each)

Wash hands with soap and water for at least 20 seconds. Gently wash tomatoes and basil. Preheat oven to 350 °F. In a medium bowl, stir together tomatoes, garlic, basil, balsamic vinegar, olive oil, salt, and mozzarella cheese. Set aside. Keep cold at 40 °F or lower. Separate sandwich thins and place both halves on a baking sheet. Bake for about 6–8 minutes or until toasted. Place ½ cup tomato mixture on each toasted half. Serve 1 piece. Serve immediately or keep tomato mixture cold at 40 °F or lower.

**Yield:** 6 servings

**Crediting Information:** Each serving provides a vegetable (½ cup) and whole grain (1 oz eq) at snack for children 3-5 years.

Credit: <https://theicn.org/cnrb/ages-3-5/age-3-5-6-servings/caprese-bruschetta-cacfp-snack-menu-planner-family-recipes-ages-3-5/>