

# Happy New Year

\*\*\*2026\*\*\*

## GANSI Holiday Closure:

- \*January 1<sup>st</sup> (New Years Day)
- \*January 2<sup>nd</sup> - Day after New Year
- \*January 19<sup>th</sup> (Martin Luther King Jr. Day)

Will you be closed in January? Please email closure forms to [nutritionrocks@gansi.org](mailto:nutritionrocks@gansi.org)

## 2026 DECAL Licenses were due 12/31/25:

**No claims can be reimbursed until license is obtained. Please send to [nutritionrocks@gansi.org](mailto:nutritionrocks@gansi.org)**

**Failure to supply all documents could possibly cause a disallowance in meals or a delay in reimbursement.**

GANSI does not provide a 1099 form, however, you may retrieve your Tax Summary Report from KidKare. To retrieve your Tax Summary Report for 2025, please see below.

Tax Summary - 01/01/2025 - 12/31/2025

Regular    Checkbook    Tax Summary    Year    2025

Select Center    Run

## It's Annual Training Time! Have you RSVP'd?

**What:** GANSI FY2026 Daycare Centers Annual CACFP and Civil Rights Training

**When:** Saturday, February 28, 2026

**Time:** 09:30 a.m. to 04:30 p.m.

**Where:** Rockdale Academy Career Center

**Address:** 1064 Culpepper Dr SW, Conyers, GA 30094



## Did you know?

Kraft Singles (shown) are not creditable in CACFP. This cheese brand states it's a "cheese product." Cheese labeled as a cheese "product" or "imitation" is **not creditable.**



Field observations will resume in January. \*\*Per Record Keeping Policy 18, all CACFP documents must be available upon request. To be in compliance, confirm your CACFP documents are up to date.



From our GANSI family to yours,  
***HAPPY NEW YEARS!***  
 "What the new year brings to you depends a great deal on  
 what you bring to the new year"

GANSI Spirit Week & Holiday Luncheon



*Congratulations*  
**Angelina  
 Cesenas  
 Gillison**



# Harvest of the Month™

## Did you know?

Collard greens can be purchased year-round, but they are tastier and more nutritious in the cold months!



# Greens

(collard, mustard, turnip)

## Harvest of the Month Recipe



TITLE: Collard Greens

SERVES: 8 PREP TIME: 10 minutes COOK TIME: 10-15 minutes

### INGREDIENTS:

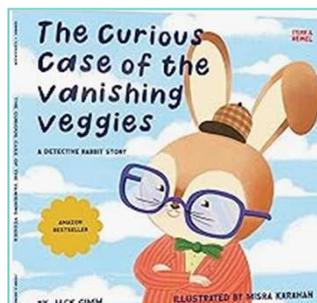
2 bunches collard greens  
4 tbsp olive oil  
6 cloves minced garlic  
2 tbsp apple cider vinegar  
Salt and pepper to taste

### DIRECTIONS:

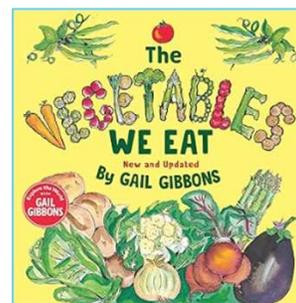
1. Wash the collard greens thoroughly and remove the thick stems. Chop the leaves into bite-sized pieces.
2. Heat the olive oil in a large skillet over medium heat.
3. Add the minced garlic and sauté for 1-2 minutes until fragrant.
4. Add the collard greens to the skillet and cook, stirring occasionally, until wilted and tender, about 10-15 minutes.
5. Season with salt, pepper, and apple cider vinegar to taste.
6. Serve warm.



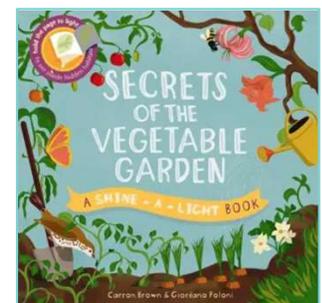
Check out these great books featuring our Harvest of the Month!



"The Curious Case of the Vanishing Veggies" by Jack Ginn



"The Vegetables We Eat" by Gail Gibbons



"Secrets of the Vegetable Garden" by Carron Brown

## Small Hands Crafting

On construction paper, have your children trace and cut out the outline of their hand print. You'll need to do this step for your youngest.

Tell your kids about the custom of making New Year's Resolutions and then ask each

child to write, or have you help them write, their

New Year's Resolution on their paper hand.

Attach a magnet to the back. Place their magnet on the fridge to help them remember their resolution all year.



# New Year's Day

## Did you know your child is learning healthy eating habits through the CACFP?

One of the most important lessons a child will learn is healthy eating habits. The Child and Adult Care Food Program provides resources to help children grow and develop to their fullest potential. Together, with caregivers and parents, we can work to establish and encourage healthy eating habits. Receiving nutritious meals early in life, as well as being physically active, is critical to the establishment of positive lifelong habits.

**As we enter this new year, we renew our commitment to provide your child with nutritious foods and nutrition education that will last a lifetime!**



## Balloon FUN!

### Movement on New Year's Day

What is a celebration without balloons? There are several ways to incorporate balloons into indoor or outdoor physical activities. Have a balloon relay race where each child runs down to the end of the line with their balloon where they need to pick up a balloon in the next color of the rainbow. When they get back to the start, the next child will run to the end and do the same. Learn colors, talk about rainbows, and get some physical activity in your day! Another alternative? Teach the kids how to play balloon ping pong using paper plates for paddles. Caution: playtime with balloons must be carefully supervised because of choking hazards.



## Black-Eyed Peas

- 3/4 cup water
- 1 onion (chopped)
- 2 celery stalks
- 2 cloves garlic (chopped)
- 1/4 teaspoon black pepper
- 3 cups black-eyed peas, dry
- 4 cups rice (cooked)
- 1 bell pepper (chopped)
- 1/2 teaspoon hot pepper sauce

Bring the water, onion, celery, garlic, and pepper to a boil, stirring often. Add the black-eyed peas and return to a boil, stirring often. Reduce heat to low, cover, and continue cooking until most of the water is gone, about 20 minutes. Add rice, pepper, and pepper sauce. Stirring often, cook until heated through, about 5 minutes.

*Recipe from USDA Mixing Bowl*