

February 2026 Newsletter

Any changes to menu must be notated on posted menu

All children should be enrolled in KidKare, so meals can be claimed.

National CACFP Week is Approaching: March 15-21, 2026!

GANSI does not provide 1099 tax documents. However, centers can retrieve tax reports in KidKare via Reports > Checkbook > Tax Summary > Select Year



GANSI Mandatory Annual Training is February 28, 2026
Have you RSVP'd?
We can't wait to see you there!



20 Open-ended Questions to Ask Young Children at Mealtime:

1. Why do we wash our hands before we eat?
2. Why do people sit down at a table to eat?
3. What do you notice about your food?
4. How does your food/drink look/smell/feel/sound/taste?
5. Why do you think broccoli is green and cauliflower is white?
6. How do you know which pieces are smaller/larger?
7. How can you make sure everyone gets a snack?
8. How do you think your food got here?
9. What shape is your napkin? How do you know?
10. What can you do to change the shape of your napkin?
11. How do you use a fork/a knife/a spoon/chopsticks/tongs/a napkin?
12. Does everyone eat the same way? How do you know?
13. Would you use a fork or a knife to eat soup? Why?
14. When is it okay to eat with your hands?
15. What if you only want half of a cup?
16. Tell me about the food you usually eat for breakfast/lunch/dinner/snacks.
17. What if you wanted to share your food with a friend? What would you do?
18. How do you know when to stop pouring?
19. Tell me about the food you like the most/least. Why?
20. What do you think happens to the food you don't eat?



♥ GANSI Spotlights ♥

CONGRATULATIONS!



5 YEARS WITH GANSI

CHRISTINE GILLISON

HAPPY BIRTHDAY



FEBRUARY 14

OLIVIA FUTCH

Superbowl
Groundhog Day
President's Day
Black History Month
National Cherry Month
Bubble Gum Day
Chinese New Year
Valentine's Day
National Golden Retriever Day
National Pizza Day
National Cabbage Day
National Fondue Month
National Make a Friend Day

February HOLIDAYS

MADEWITHHAPPY.COM

"I HAVE DECIDED TO STICK WITH LOVE. HATE IS TOO GREAT A BURDEN TO BEAR."
DR. MARTIN LUTHER KING JR.

BLACK HISTORY MONTH



Harvest of the Month™

Cruciferous Vegetables (cabbage, broccoli, cauliflower)

Harvest of the Month Recipe



TITLE: Parmesan Roasted Cauliflower

SERVES: 8

PREP TIME: 15 minutes

COOK TIME: 30 minutes

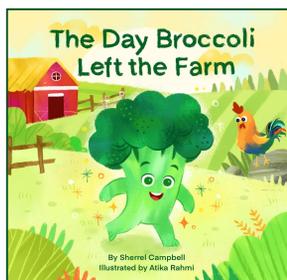
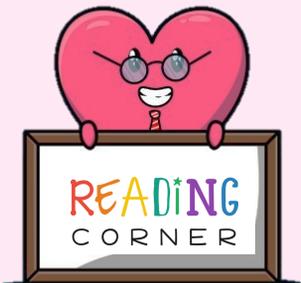
INGREDIENTS:

- 1 head cauliflower
- 6 tbsp parmesan cheese
- 6 tbsp olive oil
- 2 tsp onion powder
- 1 tsp garlic powder
- 1 tsp paprika
- Salt and pepper to taste

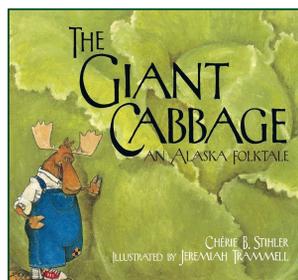
DIRECTIONS:

1. In a bowl, combine parmesan, paprika, onion powder, and garlic powder.
2. Slice the cauliflower into even-sized florets.
3. Toss the cauliflower in the oil and seasonings. Spread onto baking tray.
4. Bake at 325 degrees for 30 minutes.
5. Taste and season with salt and pepper.

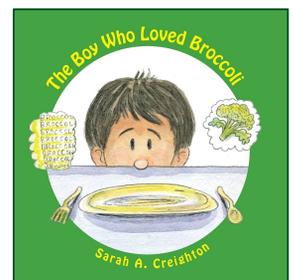
Check out these great books featuring our Harvest of the Month!



The Day Broccoli Left the Farm
by Sherrel Campbell



The Giant Cabbage
by Cherie Stihler



The Boy Who Loved Broccoli
by Sarah Creighton