

GANSI Newsletter

June 2026

News!

Effective on **June 8, 2026**, centers have the option to serve **2% and whole milk to participants ages 2 and up**. More information on this to come! [Read about it here.](#)

Reminders!

- Policy is if any claim documents are missing, the entire claim must be re-uploaded. Centers should check documents for accuracy and completeness prior to claim submission.
- Children cannot be claimed for meals if they were absent, signed in late, or signed in early according to approved mealtime slots. Meals claimed for children not in attendance will be disallowed.
- Use a computer to scan and upload claim, not a mobile device

Happy Summer!

Keep in mind that with school out, attendance/enrollment may increase. Don't forget to increase milk purchasing to avoid disallowances or corrective actions



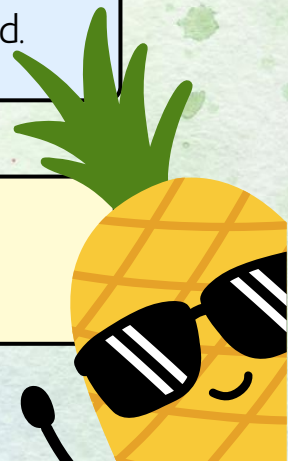
Communicate!

Beginning this month, confirm your claim submission with your consultant after uploading through the website. If files are too big, claim submission is not always successful. Contacting your consultant allows us to confirm that your claim upload was received on our end.

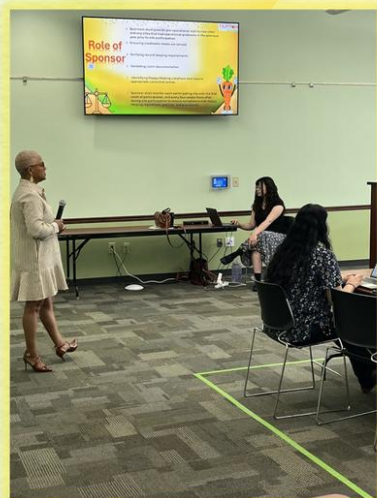
Closure Notice!

GANSI's office will be closed Friday, June 19, 2026 in observance of Juneteenth National Independence Day

Sorry we're
CLOSED



GANSI Spotlight



On May 19, 2026, our team conducted Happy Helpings training, Georgia's Summer Food Service Program (SFSP), to prepare for another successful summer of supporting child nutrition programs across the area. The training provided important updates, guidance, and best practices for operating summer meal programs and ensuring children have access to nutritious meals while school is out of session. We appreciate the opportunity to collaborate with others who are committed to serving children and families throughout GA.

Happy Birthday
Jolene! 6/29

Happy Anniversary
EIReco! 6/20



June



Learn It Flower Power

In a learning circle, discuss two types of flowers that can be found in a garden, beneficial flowers and edible flowers. Beneficial flowers deter bugs and invite bees and butterflies to help pollinate the plants in the garden. Print out pictures of beneficial flowers, found at cacfp.org, such as butter daisies, lavender, dianthus, coneflowers, marigolds, sunflowers and zinnias. Edible flowers that are considered vegetables are broccoli and cauliflower. Ask children if they have tried one of these vegetables before. Also, have children planted some of these already? Go to the garden to explore or plant beneficial or edible flowers in the garden.

Eat It Oodles of Zoodles

Zucchini, ends cut off
Pasta sauce, warmed
Shredded mozzarella cheese
Vegetable oil



Using a vegetable peeler, peel thin slices of zucchini along its length or use a spiralizer to make zucchini noodles. In a large skillet, heat oil over medium heat. Add zoodles and cook for 3-5 minutes until tender. Remove from heat, drain liquid from skillet and scoop 1/3 cup zoodles into each bowl. Add 1/4 cup pasta sauce and 2 tbs shredded cheese on top.



Grow It

Removing the head of dead flowers encourages the plant to redirect its energy into budding more flowers, which can help extend the blooming period.

Fun Fact

Because zucchini comes from a flower and has seeds, it is botanically classified as fruit. However, for culinary purposes it is considered a vegetable.



Create It Sunflower Suncatcher

Assist as needed for the children to cut out sunflower petals from thin yellow paper or tissue paper. If preferred, use the template from cacfp.org to trace petals. Place one sheet of clear contact paper sticky side up. The children can arrange their flower petals. Then, they can place black paper dots in the center. Cover the sticky side and flower with another sheet of clear contact paper to match the sticky sides together. Create a cardstock frame for each suncatcher and hang in window to catch the sunlight.



Play It Flowers of the Rainbow

Using the template at cacfp.org, allow the children to color in the color spot. Then go for a nature walk. The goal is to find a flower or plant for all the colors in the rainbow. Simply put a check in the spot when you find it and leave nature for others to enjoy.



Read It

Flower Garden by Eve Bunting

The Little Gardener by Jan Gerardi

El pequeño jardinero by Emily Hughes (Author), Susana Rodríguez Álvarez (Translator)



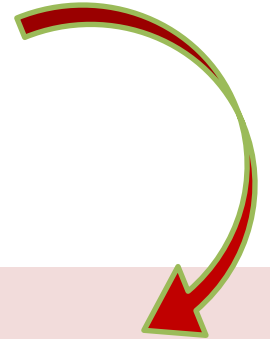
Laugh About It

What did the big flower say to the little one?
"What's up, bud?"



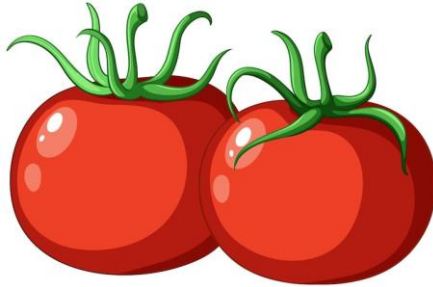


Harvest of the Month™



Did you know?

Tomatoes and humans share about 60% of the same genes!



Tomatoes

Harvest of the Month Recipe



TITLE: Tomato Bruschetta

SERVES: 8

PREP TIME: 15 minutes

COOK TIME: 5 minutes

INGREDIENTS:

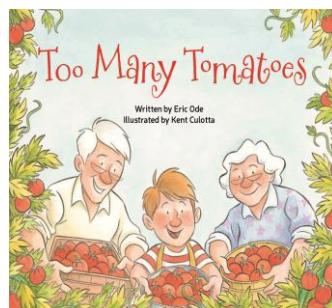
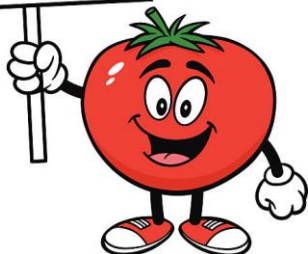
- 8 Tomatoes, fresh, diced
- ½ cup Basil, fresh, chopped
- 4 Garlic cloves, minced
- 2 tbsp Balsamic Vinegar
- 4 tbsp Olive Oil
- 1 Baguette, sliced
- Salt and pepper to taste

DIRECTIONS:

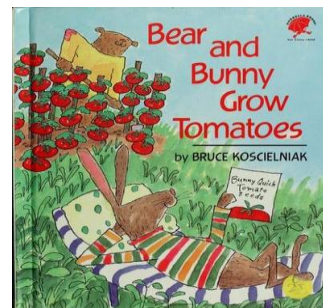
1. Wash and prepare fresh ingredients
2. In a bowl, combine tomatoes, garlic, basil, balsamic vinegar, olive oil, salt, and pepper.
3. Arrange baguette slices on baking sheet and brush with a little olive oil.
4. Toast baguette slices for about 5-7 minutes, then top with tomato mixture.

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

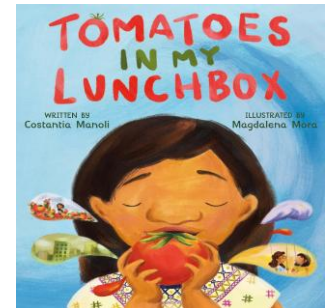
READING
CORNER



"Too Many Tomatoes"
by Eric Ode



"Bear and Bunny Grow
Tomatoes" by Bruce Koscielniak



"Tomatoes in my Lunchbox"
by Costantia Manoli