



GANSI

NEWSLETTER

August 2026



REMINDERS!

- It's Back To School time! As children transition back to school, keep enrollment roster updated. Remember to withdraw children who are no longer participating and submit IES forms for any new or pending enrollments.
- As we prepare for a new fiscal year, consultants may request updated fire inspections or leases. Please ensure you are scheduling appointments with your local fire marshal and sending us proof of inspection.
- Take a moment to review your center's meal count procedures with staff to ensure meals are being recorded correctly. Remember that meal counts must be taken at the time of service and reflect the actual number of participants served.

NEWS!

Effective July 1, 2026– June 30, 2027, the Income Eligibility Guidelines were revised.
Update your enrollment packets with the updated rates. 2026–2027 Forms can be found attached to email



RESOURCES!

See the link below to read more about the updated free and reduced-priced meal tiers:
<https://www.cacfp.org/2026/07/27/2026-2027-cacfp-reimbursement-rates/>

CLOSURES!

No closures this month. GANSI wishes all students returning to school a Happy School Year!



GANSI Spotlight



From the end of May through July, our team was proud to support the Happy Helpings Summer Food Service Program. This program helps ensure that children have access to nutritious meals while school is out. A special thank you to Legacy Rise Academy for allowing us to share these wonderful photos and for your commitment to serving your community. We appreciate all of our partners for making a difference!

This summer, GANSI served 18,137 breakfasts, 32,812 lunches, and 12,448 snacks.
That is a total of 63,397 meals served to children in need!



HAPPY BIRTHDAY

Christine Gillison
August 12



August



Learn It Harvest Time

Once fruits and vegetable are ripe, it means it's time to harvest! Encourage children to pick the produce in the garden and let them help you make a salad, smoothie, or try as is. Not ready to harvest? Discuss how farmers harvest seeds from the plants they grow. Show a few fruits and vegetables where children can explore and identify the seeds that will be dried and stored to plant later.

Eat It Fruity Bruschetta

French baguette

Cottage cheese

Stone fruit, diced (i.e. peach, plums, apricots, cherries)



Cut baguette into 1/4" slices and toast. Serve 2 bread slices, 1/8 cup cottage cheese and 1/2 cup fruit on each plate. Instruct children to create their fruity bruschetta by spreading cottage cheese onto each bread slice and then add the fruit on top.



Laugh About It

How did the cabbage win the race?
It got a head!

Grow It

Choose to plant and harvest produce like cherry tomatoes, peas, strawberries and carrots, these are easy for small hands to pick or pull.



Create It Seed Art

Give each child a seed of any kind. Ask them to glue onto construction paper. Then with craft supplies, paint or colors, they will finish their plant. Draw roots coming from the seed, the stem coming from the ground. The kids can determine what kind of plant it will become- maybe a flower, vegetable, or something from their own imagination!



Play It Harvesting Obstacle Course

Using pool noodles, hula hoops, cones and various other equipment you have on hand, set up an obstacle course in a safe area. For an extra challenge, place play vegetables around the course. As they work through or finish the obstacle, they will gather the vegetables and put them in a basket, then run to the next obstacle.

Fun Fact

Blackberries, mulberries and raspberries are included in the stone fruit botanical family.



Read It

Butterflies in the Garden by Carol Lerner

We Are the Gardeners by Joanna Gaines

¡Tenemos un huerto! by Joanna Gaines

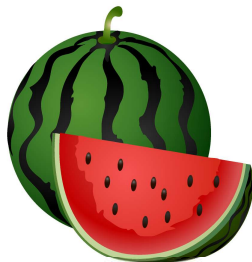




Harvest of the Month™

Did you know?

Watermelon is made up of 92% water, which helps keep you cool and hydrated



Melons

Harvest of the Month Recipe



TITLE: Watermelon Popsicles

SERVES: 40

PREP TIME: 20 minutes

COOK TIME: 2 hours in freezer

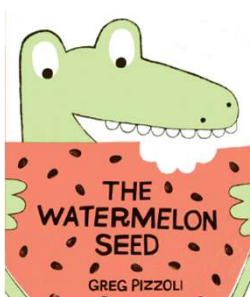
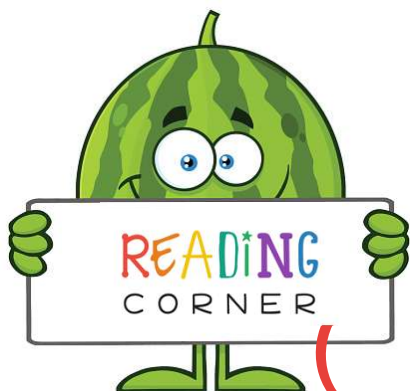
INGREDIENTS:

1 Fresh Watermelon
40 Craft Sticks
Pan lined with parchment
paper

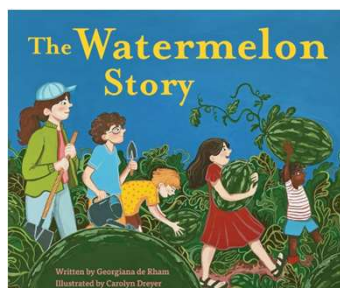
DIRECTIONS:

1. Wash the watermelon.
2. Slice the watermelon into wedge-shaped pieces.
3. Cut a small opening in the middle of each of the
4. rinds and insert your popsicle stick.
5. Arrange the watermelon wedges on a pan lined with parchment paper.
6. Freeze for at least 2 hours and enjoy.

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



"The Watermelon Seed"
by Greg Pizzoli



"The Watermelon Story" by
Georgiana de Rham



"The Watermelon" by
Orsolya Varga