

GANSI

NEWSLETTER

SEPTEMBER 2026

Reminders!

Annual Documentation

Do you have annual renewal documents such as fire inspections, leases, licensing study, new contacts, or mealtime changes? Submit them to your consultant ASAP.

Receipts

Make sure to track receipts for EVERY purchase shown on your CACFP bank statement. Review your receipts with bank statement prior to claim submission to ensure there are not any missing. Missing receipts will require a claim re-upload.

Cheese Dip

As a friendly reminder, cheese dip is only creditable if the product has a CN (Child Nutrition) label. This label is used to identify creditable components and portion sizes. See more about this below!



ATTENTION!

October 2026 claim:
All claim documents must be submitted by October 3rd, as there is only one claim submission.

September claim must be received by the October deadline and be complete, organized, and accurate to receive your reimbursement.

There are no exceptions.

News!

Pay attention to recent recalls involving frozen blueberries, lettuce, and jalapeños. **Centers should regularly check recall notices and review products on hand when a recall is announced.**

Closures!

In observance of Labor Day, the GANSI office will be closed on Monday, September 7, 2026.



GANSI SPOTLIGHT

Cheese dip is a fun and familiar favorite that can add a little extra excitement to snack and mealtime. Shout out to Nicole Borne for locating commercially available cheese dips that can be used in CACFP! These creditable options can be a convenient addition to your menu and pair perfectly with whole grain-rich tortilla chips or another creditable grain option.

Use the links below to check out creditable cheese dip options:

- [Land O Lakes Ultimate Cheese Sauce Pouch and Dip Cups](#)
- [Gehls Supreme Yellow Cheddar Cheese Sauce](#)
- [J.T.M. Queso Blanco Sauce or Golden Hatch Chili Queso](#)



ElReco Gillison
9/5



Angelina Gillison
9/6



Jolene Cesenas
23 years



Brian Young
9 years

Small Hands Crafting

Cut the sides of a paper plates in an inward curve. Paint the pieces cut off green. Glue them to the top of the plate, sandwiching your green pieces to make leaves. Then have your kids paint their plates like an apple core. They can each choose how many seeds that they would like to paint. Encourage them to paint different numbers.

You can then use the seeds in the apples as a visual to count 1-10 and also compare greater than, less than, and equal.



Happy Autumn!

Did you know that the USDA has strengthened nutrition standards for food and beverages served to young children and others in day care settings?

Young children and adults in child care homes and centers who participate in the Child and Adult Care Food Program (CACFP) will now receive meals with more whole grains, a greater variety of vegetables and fruits, and less added sugars and solid fats. The science-based standards introduced in this final rule will elevate the nutritional quality of meals and snacks provided under the CACFP to better align with the Dietary Guidelines for Americans and to be consistent with the meals children receive as part of the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

When your child care provider is a participant of the CACFP, you can be assured that your child is receiving the best nutrition to help them grow.

Apple Relay & Circle Time

Fall is a great time to get outside and apples are the perfect fruit to inspire talks about nutrition while incorporating physical activity. Have an apple relay! Divide the children into teams and establish a finish line. The children will take turns holding an apple and individually running around the finish line and back to their team. The next child in line will be passed the apple and take their turn. Change each round by skipping, hopping, or balancing the apple on a head or hand. Can't get outside? Try this indoor activity. Everyone knows the chant "Who Took the Cookie from the Cookie Jar?" Change it to "Who Took the Apple from the Apple Tree?" As the children sing the chant, they can pass an apple around the circle. If you can take a field trip to the grocery store in the fall, your kids will be excited to see the many varieties of apples! Which one is the sweetest, most tart? Do they all look the same inside? How many seeds do they have and are they the same color? Investigate together to promote curiosity and interest in healthy foods.

Peanut Butter & Apple Wraps

- 1 whole wheat tortilla (8 inch)
- 1/4 cup peanut butter, reduced-fat
- 2 tablespoons granola cereal
- 1/2 apple, sliced (suggest Red Delicious apple, but could use any variety of apple)

Lay tortilla flat and spread peanut butter over 2/3 of the tortilla leaving edges at sides. Sprinkle 2 Tablespoons granola over peanut butter. Cut apple slices into small chunks and place them on top of the granola. Fold over the edges of the tortilla and roll up "burrito style."

Recipe from USDA Mixing Bowl





Harvest of the Month™

Did you know?

There are more than
7,500 varieties of
apples worldwide!



Apples

Harvest of the Month Recipe

TITLE: Baked Apple Bites

SERVES: 15

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

INGREDIENTS:

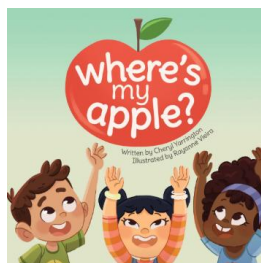
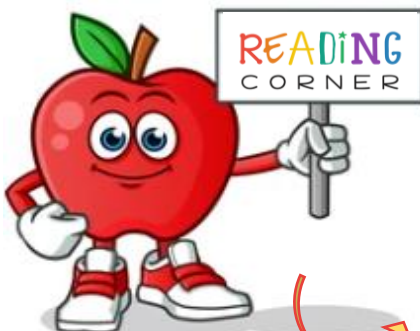
15-18 Medium Apples,
Peeled and Cut Into Chunks
6 Tbsp Butter
3 Tsp Cinnamon

DIRECTIONS:

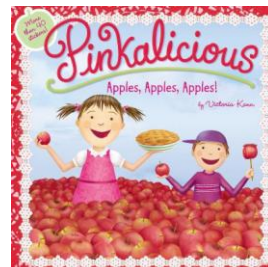
1. Preheat the oven to 350 degrees
2. Put the apples in a medium baking dish. Mix the melted butter and cinnamon together, then dump it on the apples
3. Toss well to coat all apples in the cinnamon mixture
4. rinds and insert your popsicle stick.
5. Bake for 10 minutes, then stir once. Bake an additional 10-20 minutes until soft.



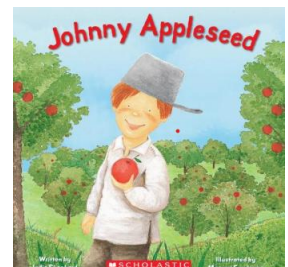
Check out these great books featuring our Harvest of the Month!



"Where's My Apple?"
by Cheryl Yerrington



"Pinkalicious Apples, Apples!"
by Victoria Kann



"Johnny Appleseed"
by Jodie Shepherd