

TABLETALK

AUG, 2011 * CHILD FOOD PROGRAM OF TEXAS * P.O. BOX 5465 * KATY, TX 77491 * 281-395-7000, TOLL-FREE: 877-395-6560, Fax: 281-395-7002

Another Important Notice!!!

Thanks for doing such a good job in getting your claims to us last month. As we told you, claims had to get in early and by a state deadline due to FND's changing to a new software program. Now they tell us that implementing their new software will take a month, so here we go again.

During early October, not September as was their original plan, Texas Department of Agriculture, Food and Nutrition Division will be implementing their software program for Contracting Entities. This means sponsors such as us.

As a result of switching over to the new software, they have informed us that we cannot file claims after September 12, 2011 until sometime in early October, 2011. This means it is imperative that you file your August claims immediately after your last day of operation for the month of August, 2011 so that we have time to process your claim as per FND's timetable.

Please adhere to the following schedule:

If you file your claim electronically: You **MUST** submit your claim on Thursday, September 1, 2011.

If you are a Day Care Center: You **MUST** also send us your support documentation on Thursday, September 1, 2011. We highly recommend that you overnight it to us via the Post Office.

If you are a Day Care Home and Submitting Your Claim

Manually: You **MUST** mail your claim to us on Thursday, September 1, 2011. We can only hope that the Post Office cooperates and it gets to us in time. You may be better off overnighting it to us.

All enrollment forms do not have to be held until the end of the month. Please submit them as you receive them, either by mail or fax.

Your cooperation is very necessary to assure reimbursement for your August, 2011 claim during the month of September, 2011. If your claim is incomplete and we require additional documentation, you may not receive reimbursement for your August, 2011 claim until mid October, 2011.



Tips from Chef Bob

SIMPLY LASAGNA

Ingredients: 1 lb. ground beef; 2-1/2 cups Shredded Low-Moisture Part-Skim Mozzarella Cheese-divided, 1 container (15 oz.) Natural Part Skim Ricotta Cheese, 1/2 cup Grated Parmesan Cheese-divided, 1/4 cup chopped fresh parsley, 1 egg, beaten, 1 jar (24 oz.) spaghetti sauce, 1 cup water, 12 lasagna noodles, uncooked.

Directions: Heat oven to 350°F. BROWN meat in large skillet on medium-high heat. Meanwhile, mix 1-1/4 cups mozzarella, ricotta cheese, 1/4 cup Parmesan, parsley and egg until well blended; set aside. Drain meat; return to skillet. Stir in spaghetti sauce. Add to meat mixture; stir until well blended. Spread 1 cup meat sauce onto bottom of 13x9-inch baking dish; top with layers of 3 lasagna noodles, 1/3 of the ricotta cheese mixture and 1 cup meat sauce. Repeat layers twice. Top with remaining noodles, meat sauce and cheeses. Cover with foil sprayed with cooking spray. Bake 1 hour or until heated through, removing foil after 45 min. Let stand 15 min. before cutting to serve.