



## Child Management Associates

Phone: 801-566-1007

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## REMINDERS

### • Closing out for Holidays:

- \* There are a lot of holidays coming up! Please remember to close out if you are going to be gone from your home during a meal time.
- \* If you are going to be closed for an entire day, please make sure you are letting us know you are closing out! You can call the office, text the office text number, call or text your monitor or email the office to let us know.
- \* If you **DO NOT** let us know you are closing out and your monitor comes to your home to do a review, you will receive a **NOT HOME CORRECTIVE ACTION!**

- **CMA Annual Training** : CMA annual training will be **ALL IN PERSON** this year. All providers will be required to attend one of the training classes. These in person training classes will be held in February 2024 and March 2024. Be on the look out for dates and locations.

- **School Age Children School Out Days or Sick Days:** As schools are getting out for the holidays, please make sure you are marking kids as No School in KidKare. When you go to Enter Meals and you are clicking on the children present for the meal, on the right hand side of the boxes with each child's name there are 3 lines. Click on those lines and there will be 3 options Sick, No School and Present on Holiday. If a child is sick and out of school mark them as Sick. If that child had no school that day, click No School. You will have to do this with each school age child that is not in school. This will help eliminate errors when you have school age kids home for lunch.

### TEXT CMA AT

**801-891-2960**

### Claim Due Dates

Please remember you have until the 5th business day at 9:00 AM turn your claim in on time.

Dec	Mon. Jan 8	Feb 20
Jan	Wed. Feb 7	March 20
Feb	Thurs. Mar 7	April 20

### RENEWALS

Remember to be on the look out for your renewals that come in the mail. Turning these in on time will keep your claim from being put on hold.

- **Enrollment Renewal Last Names Starting With: A, J, K, Z**
- **Income Eligibility Form**
- **License/Relative Cert**
- **CPR and 1st Aid**

### Holiday Hours

The office will be closed on Dec. 25 and Dec. 26.

This institution is an equal opportunity provider



Merry  
Christmas

Happy  
Holidays!



### Materials:

- Green Tissue Paper
- Red, Yellow & Blue Tissue Paper
- Liquid Glue
- Scissors
- Cardboard
- Brown Paper



### Directions

1. Start by cutting your cardboard into a Christmas tree shape (triangle) and glue a small square piece of brown paper on the bottom for the trunk.
2. Next, you need to cut the green tissue paper into medium sized squares about 3 inches across.
3. Cut the other colors of tissue paper into small squares about 2 inches across.
4. Take the tissue squares and one by one scrunch them into rough balls. Don't make them too small as you won't get the lovely texture and it will take ages to cover the tree's surface.
5. Glue the green tissue paper balls onto the cardboard to make the green tree.
6. Next glue the other colors of tissue paper balls to make the lights and ornaments.
7. Enjoy this cute and tactile Christmas craft!



## Wonderful Winter Food Ideas

### Christmas Tree Pizza



**Materials:** Christmas Tree Cookie Cutter, Pizza Dough (Homemade or Store Bought), Pizza Sauce, Cheese, Other Toppings

Preheat the oven to 350 degrees. Cut the pizza dough with the tree cookie cutter. Place the trees on a parchment lined baking sheet. Spread the pizza sauce on the dough trees. Top with cheese and any other toppings you would like to add. Bake for 10 minutes. Enjoy this simple and festive holiday meal.

### Turkey & Rice Soup



**Materials:** 2 cups (8 oz) frozen, cooked diced turkey, thawed 1/2" pieces, 1/2 cup (4 oz) brown rice, long-grain, regular, dry, parboiled, 1/2 tsp Old Bay seasoning, 1/8 tsp onion powder, 1/8 tsp garlic powder, 1/3 tsp poultry seasoning, 1 qt + 3 cups water, 1 tbsp low-sodium chicken base, 2/3 cup fresh celery, chopped, 1 cup frozen carrots, sliced, thawed, 3/4 cup fresh onions, chopped, 1 1/2 cup fresh mushrooms, sliced, 1 1/3 tsp dried parsley, 1/3 tsp ground black or white pepper, 1/3 tsp dried basil

Preheat oven to 350° F. In a medium saucepan, add Old Bay seasoning, onion powder, garlic powder, poultry seasoning, brown rice, water and chicken base. Stir to combine. Cook uncovered over medium-high heat. Bring to a boil. Simmer uncovered over medium heat for 10-15 minutes, or until rice is completely cooked. Using a strainer, remove about 1/3 cup of the cooked rice. Set aside. Add celery, carrots, onions, mushrooms, parsley, pepper and basil to rice. Cook uncovered for 10-15 minutes, or until soft. Puree rice and vegetable mixture for 3-5 minute until smooth. Fold in the reserved rice. Place frozen turkey on a small baking sheet, lightly coated with pan release spray. Bake for five minutes, until internal temperature reaches 165° F.

Place 1/4 cup (1 1/2 oz) cooked turkey into each bowl, and portion 1 cup of soup over the turkey.

*One serving provides 3/8 cup vegetable, 1 oz eq. meat and 1/2 oz eq. grains.*