



Provider's Network Inc.

www.pnicacfp.org

"This institution is an equal opportunity provider."



145 N. 46th Street | Suite 5  
Lincoln, NE 68503  
(402) 464-4335  
www.facebook.com/pnicacfp

Carrie Sullivan | Executive Director  
csullivan@pnicacfp.com

Lara Brown | Administrative Assistant  
lbrown@pnicacfp.com

Lisa Benson | Program Advisor  
lbenson@pnicacfp.com

Maricela Meza | Program Advisor  
mmeza@pnicacfp.com

## 2025 Tax Statement

Your CACFP tax information is easily accessible to you! You are able to view and print your 2025 tax information for your December 2024 to November 2025 claims paid in 2025. This report will give you all the information needed for your food program income for the year. Please call the office if you have any questions regarding your 2025 tax information.

To run your tax report from KidKare go to:

**REPORTS ~ CLAIM STATEMENTS ~ TAX REPORT ~ 2025 ~ RUN**

### REMINDERS!!

Submit your claim on the last day you are providing care for the month.

Call or email the SAME DAY you are having KidKare issues.

Check KidKare messaging for the direct deposit date and important ongoing updates.

Contact your advisor or the office if you will be closed.

Submit pending CRF's by the 25th of each month

Read emails daily.

### Infant Reminder:

Once infants are developmentally ready for solids, please make sure to record every component served at every meal/snack. This documentation is to show that every infant's nutritional needs are being met each day, for each meal/snack. You must also keep the Infant Solid Forms up-to-date at all times and serve/claim components consistent with that form and the parent's wishes. While there is flexibility with the infant meal pattern, failure to serve/record all components consistent with the form could result in deductions.

The following holidays are NOT reimbursable:  
New Year's Day • Memorial Day • Independence Day  
Labor Day • Thanksgiving Day • Christmas Day

# NEW YEAR AFFIRMATIONS

*For a new you*

- I am at peace with my past and excited for my future.
- Each day is a fresh start, a new beginning.
- I am capable of achieving my goals and turning my dreams into reality.
- My life is a reflection of the energy I put out into the world.
- I let go of old habits and welcome new, positive changes into my life.
- Every challenge I face is an opportunity to learn and grow.
- I am deserving of all the good things life has to offer.
- I trust in the process of life and I am safe.
- My mind is filled with positive and nourishing thoughts.
- I am grateful for the lessons of the past and hopeful about the future.
- I welcome the new year with an open heart and a positive mind.

@stunningnewlifeblog

## CACFP Best Practice:

**Serve at least one dark green vegetable such as spinach or broccoli, at least once per week.**



### Broccoli Cheese and Cracker Casserole

- 3 sleeves round butter crackers, such as Ritz
- 3 lb. broccoli, cut into florets
- 2 lb. Velveeta cheese
- ½ C. milk
- ¼ C. heavy cream
- salt and pepper to taste
- ¼ tsp. cayenne pepper
- 1 T. Dijon mustard (optional)



Preheat oven to 350°F. Place the crackers in a large plastic, zip-top bag and crush slightly, leaving some large chunks; set aside. Plunge the broccoli into boiling water and allow to boil for 1 minute. Strain and set aside. Cut the Velveeta into chunks. Throw it into a large pot with the milk, cream, salt, pepper and cayenne. Melt, stirring occasionally, until totally smooth. Stir in the Dijon mustard, if using. Add the broccoli to the cheese sauce, then add half the cracker crumbs. Stir to combine, then pour the mixture into a buttered 13x9-inch baking dish. Top with remaining crackers crumbs, then sprinkle the top generously with black pepper. Bake until the top is golden brown and the casserole is bubbly, about 15 to 20 minutes.

### Lunch/Supper Menu Suggestion:

Baked Ham, Whole Grain Brown Rice, Broccoli Cheese and Cracker Casserole, Clementines, 1% or Skim Milk

We would like to **WELCOME**  
**Cortney Wittstruck of Ashland**  
to the Provider's Network Family!  
We are excited to be working with you and your child care!

**THANK YOU** to **Lucy Schuster of Ashland**  
for her provider referral. Lucy will receive a  
\$50.00 Visa Gift Card for her referral.

*You can receive a \$50.00 Visa Gift Card for any new eligible providers you refer to PNI. Please contact us with any questions and make sure your referral provider gives us your name when they call to sign up.*

**LEAVE A MESSAGE - If you call the office and no one is available to take your call, please be sure to leave a voice mail. All voice mails are forwarded to our Directors email. We will return your call as soon as we are able.**