



Providers' Playground

What's for Lunch?:

Inside-Out Cheeseburgers!

Why put the cheese on top of the burger when half of it just melts off? Instead, form the burger around the cheese so you can char the meat and safeguard the more delicate flavors. Use any mixture of cheeses.

What you need:

- 1/4 cup shredded Cheddar cheese
- 1/4 cup shredded Gruyere cheese
- 1 pound 90%-lean ground beef or chicken
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons paprika 1/4 tea-

spoon freshly ground pepper

What you do:

- Preheat grill to medium-high or pre-heat the broiler.
- Combine Cheddar and Gruyere in a small bowl.
- Gently mix beef, Worcestershire, paprika and pepper in a large bowl, preferably with your hands, without overworking. Shape into 8 thin, 4-inch-wide patties. Mound 2 tablespoons of the cheese mixture on each of 4 patties, leaving a 1/2-inch border. Cover each with one of the remaining patties.

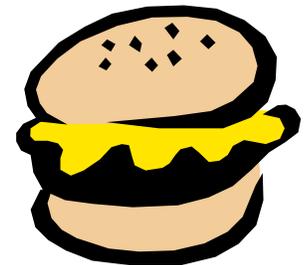
Crimp and seal the edges closed.

To grill: Lightly oil the grill rack. Grill the stuffed patties over medium-high heat, about 6 minutes per side for well-done. (Be sure not to press the burgers as they cook or they'll split open and the cheese will ooze out.) **To broil:** Cover a broiler pan with foil and coat with cooking spray. Broil the stuffed patties in the upper third of the oven, about 5 minutes per side for well-done. In either case, let the burgers stand for 5 minutes before serving. Serve with a salad and a glass of milk!

Recipe from www.delish.com

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Read the Newsletter... Win a Prize!

Answer the question about information contained in this newsletter. Cut off the bottom and send it to CMA to be entered in a drawing to win a \$15.00 gift card!

**All entries due by April 20th*



Name: _____

Question:

Every provider (state-licensed AND relative care) must have a current tag on their fire extinguisher.

Circle One:

TRUE FALSE



Congratulations!

To March's drawing winner:

Marilyn Fonua

CMA

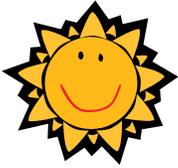
8831 S Redwood Rd. Suite D1

West Jordan, UT 84088

P: 801-566-1007

F: 801-566-1158

Claim Due Dates:



Claims are due on the **4th business day** of every month!

March Claims Due:

Tuesday, April 6th

Last day for February Claims:

Thursday, April 29th

Last day for January Claims:

Wednesday, March 31



Business Corner

Renew your child enrollments!

Each year, parents must sign a "Child Enrollment Renewal Form" that reviews their child's day care schedule, school times, and other important information. When you receive a renewal in the mail, please:

1. Have parents verify their child's information and make any necessary changes.
2. Have parents sign the form next to their child's name.
3. Send it back to CMA as soon as possible.



Renewals are distributed by the provider's last name.

Below is a chart showing when enrollment renewals are due:

PROVIDER Last name starts with:	Renewal due by:
J	Jan 1st
L, H, U	February 1st
B, D	March 1st
E, F, T, Y	April 1st
C, I, M, O	May 1st
N, P	June 1st
A, S, W, Q, U	July 1st
G, K, R, V, Z	August 1st

Fire Extinguisher Requirements:

CACFP guidelines mandate that all day care providers participating in the food program (*relative care AND state licensed*)

must have a current tag on their fire extinguishers.

Food program rules require tagged fire extinguishers even though state licensing no longer does. Please be aware that CMA monitors will be checking fire extinguishers for a current inspection tag.

Look for CMA Mail!

CMA send lots of important information to providers through the mail. Please look for renewal paperwork and requests for information. With so much paperwork each month, **CMA will not send more than ONE reminder to providers when paperwork is overdue.** If you see a letter from CMA it's *always* important!



Upcoming Training:

April: 4/22/10: West Jordan Library 6-8 pm 1970 W 7800 S, West Jordan, UT

Call or e-mail CMA to register:

801-566-1007 or melinda1@qwestoffice.net

Register quickly! This training is almost full!



This institution is an equal opportunity provider.