



FOOD PROGRAM JUNE NEWSLETTER



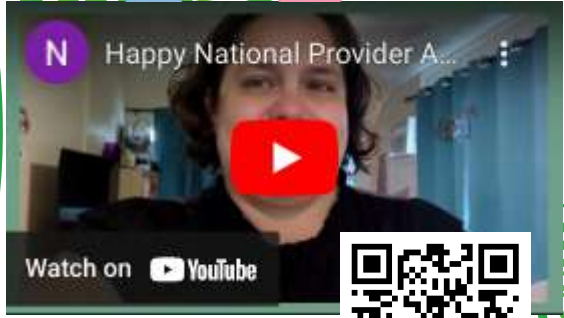
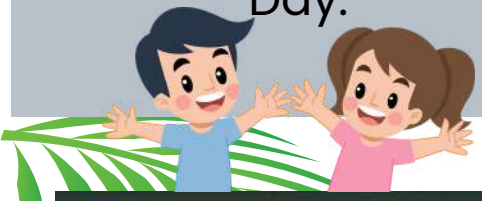
Ted Burke, the Early Childhood Resource Coordinator from the City and County of Honolulu, presented the Family Child Care Providers with the Proclamation for Provider Appreciation Day.



Oahu Family Child Care Providers were celebrated at the Provider Appreciation Day event on Saturday May 6.



They were treated to a Cooking Demo at Roys Waikiki by Executive Chef Jason Ichiki.



On May 12, PATCH celebrated **National Provider Appreciation Day**
Thank you so much for the things that you do!
There's no one alive who can do what you do.
You care for our children and fluff up their wings.
You teach them good lessons and wonderful things.
Thank you so much for all that you've done,
To make each day oh so much fun!

Please enjoy the appreciation video put together for National Provider Appreciation Day!!

scan QR to view video



HURRICANE SEASON

(NEXSTAR) – National forecasters recently upped the chances that a “potentially significant” El Niño will form soon. Also scheduled to start soon, on June 1, is hurricane season. The strength and location of storms we see could be influenced by the return of El Niño for the first time in years.

El Niño is likely to take over between now and July, the Climate Prediction Center said last week. The effects of El Niño tend to strengthen as the year goes on, and typically peak in winter.

Mexico’s National Meteorological Service is predicting a much busier storm season in the Pacific: between 26 and 38 storms, with as many as nine of them turning into Category 3 hurricanes or stronger.



JUNE 1 - NOVEMBER 30

EMERGENCY PREPAREDNESS

Emergency preparedness kits should contain at least one gallon of water per person, per day, for at least seven days. Board of Water Supply (BWS) Water Microbiologist Karl demonstrates how to properly disinfect containers, sanitize tap water, and store your drinking water for an emergency in this youtube video.

For more information, visit the BWS website at www.boardofwatersupply.com.



Scan QR to watch video

'UALA PANCAKES

Ingredients

- 1 1/2 C 'Uala, **Sweet Potato**, steamed, peeled, mashed
- 1 1/2 C **Mai'a, Banana**, mashed
- 1 large **Egg**
- 3/4 C **Milk**
- 3/4 C **Enriched All-Purpose Flour**

Directions

1. Wash 'uala. Cut in half and stem for 15-20 minutes, or until soft enough to pierce through w/fork.
2. Allow 'uala to cool. Remove skin. add to large bowl and mash well.
3. Peel and mash banana. Add to bowl with 'uala.
4. Add egg and milk to bowl with 'uala and banana. Stir until well combined.
5. Add flour and stir until well incorporated. Do not over mix.
6. Pour 1/4 C of batter to make 3" diameter pancakes on to hot pan, medium heat.
7. Cook for 3-5 minutes. Flip and cook for another 2 minutes. Serve warm. 3 per keiki



a rain-BOW

Name a bow that can't be tied