

TABLETALK

JANUARY, 2018 ❁ CHILD FOOD PROGRAM OF TEXAS ❁ P.O. BOX 5465 ❁ KATY, TX 77491 ❁ 281-395-7000

We've Moved!

As you're aware, our office was not in operation this past weekend as we moved into our new location. Our PO Box address hasn't changed, so please continue to send your mail there. We want you all to know that the transfer went smoothly, and we are back in operation! You're welcome to continue dropping off papers, but please keep it during business hours only. We don't have a drop box yet.


Our new office location is **Business Hours are**
1150 S. Mason Rd 9:00AM to 5:00PM
Suite 108
Katy, TX 77450

New Center Forms on the Website!

The Operating Labor Sheets can now be found on our website, along with the Monthly Check Sheet and Monthly Food Inventory. Just go to childfoodprogramoftexas.org, click on **Forms**, then **Click Here for Day Care Centers**, and you will see the new sections below. But remember, when sending in your Operating Labor Sheets, be sure to include a paystub with it.

Email Addresses

As we are now sending out electronic emails, we're discovering some problems with email addresses. If you have changed or are planning to change your email address, please let us know. It is vital that you give us new contact information as soon as possible. We don't want you to miss out on any important news. Also, while some of the email addresses are still in use, they are overfilled and unable to accept any more mail. Please check your inbox.

Don't forget to like us on Facebook!
[Facebook.com/childfoodprogramoftexas](https://www.facebook.com/childfoodprogramoftexas) 

Chef Bob's Cookbook

Slow Cooker Ham and White Bean Soup



Slow Cooker Ham & White Bean Soup

dinnerthendessert.com

**Slow Cooker Ham and
White Bean Soup**

Serving Size: 1 ½ cups
YIELDS: 10
HIGH: 3-4 hours
LOW: 6-8 hours

Main Ingredients

- 1 spiral sliced ham (the leftover bone and 3 cups of diced ham)
- 4 cloves garlic, minced
- 1 yellow onion, diced
- 1 1/2 cups carrots, diced
- 1 cup celery, diced
- 3 cans white cannellini beans, drained and rinsed (15 ounce cans)
- 1 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- 2 bay leaves
- 4 cups vegetable stock
- 1 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper
- chopped parsley, for garnish

Directions

1. In a pot or if your slow cooker like mine has an insert you can brown in, brown the ham bone on high until the sides are caramelized (3-4 minutes on each side).
2. Add the bone, chopped ham, garlic, onion, carrots, celery, cannellini beans, thyme, rosemary, bay leaves, vegetable stock, salt and pepper to the slow cooker.
3. Cook on low for 6-8 hours or on high for 3-4 hours.
4. Remove the ham bone and discard.
5. Serve with parsley, optional as a garnish