



Monthly Newsletter

APRIL 2009



IN THE NEWS...

Welcome to Payton (1), I'jee (2), and Dai'jah (7 mo). Payton joined our happy family last month during the day, I'jee will be here on the weekends, and Dai'jah will be joining us as a dropoff in the evening.

Anthony as moved back to Full-Time! He will now be on our dayshift roster.

ATTENTION ALL PARENTS: While I applaud and welcome your plans to spend time with your little ones, if they are scheduled to be with me, I really need you to call and say you're NOT coming! I plan my day and meals (also determine if I have space for drop-offs) based on who is scheduled for the day. You can call me **anytime** - if I don't answer, leave a message or send me a text. I check my phone constantly.



Nutrition Nook

Butterfly Sandwiches

- 1 pound boneless skinless chicken breasts
- 3 green onions, chopped
- 1/4 cup shredded carrot
- 1/4 cup shredded cheddar cheese
- 1 envelope (1 ounce) ranch salad dressing mix
- 3/4 cup mayonnaise
- 18 slices white bread
- 18 fresh baby carrots
- 36 fresh chive pieces (about 1-1/2 inch long)
- 36 carrot strips (about 1-1/2 inches long)
- Sliced pimiento-stuffed olives



DIRECTIONS

Place chicken in a large skillet; add enough water to cover. Bring to a boil. Reduce heat; cover and simmer for 12-14 minutes or until chicken is tender and juices run clear. Drain and cool.

Shred chicken; place in a bowl. Add onions, carrot and cheese. combine the salad dressing mix and mayonnaise; add to the chicken mixture. Spread over half of the bread slices; top with remaining bread. Diagonally cut each sandwich in half, creating four triangles.

To form wings, arrange two triangles with points toward each other and crust facing out. For each butterfly body, place one baby carrot between triangles; insert two chives into filling for antennae. Place one carrot strip in the center of each triangle. Place olive slices on wings. **Yield:** 9 servings.

April Celebrations

Month of the Young Child

National Poetry Month

Jazz Appreciation Month

1st—April Fool's Day

9th—Passover

10th—Good Friday

12th—Resurrection Sunday

22nd—Earth Day



Preschool Pointers

Please make sure you go over the weekly verse daily.

APRIL THEMES

Week 1: W - Weather

Week 2: X - 'Xcuse me! (Learning Manners)

Week 3: Y - You're Welcome (Manners Continued)

Week 4: Z - Zoo Animals

UPCOMING TRIP

April 17th — Garden State Discovery Museum

Cost: \$25.00

ABOUT MOM-MOM'S PLACE FLC

Mom-Mom's Place FLC is a 24-hour Christian-based childcare located in SW Phila. We provide childcare in a home-like setting for children between the ages of 6 weeks and 5 years of age. We are licensed by the City of Philadelphia and registered with the Department of Public Welfare. We participate in Keystone Starts and currently have a Star 1 designation. Mom-Mom also has her CDA certification.

Mom-Mom's Place FLC philosophy is to nurture children physically, emotionally, intellectually and spiritually in a stimulating environment.

The child-development goals of **Mom-Mom's Place FLC** are three-fold: physical, emotional/social, and intellectual. These goals will be met through individual and group play, positive reinforcement of accepted social interaction skills and a structured age-specific curriculum.

We provide nutritious meals daily in accordance with the USDA food program.

CONTACT US:

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Day Care Staff:

Jeanette Lewis: Owner/Operator
Oliver Lewis: Assistant Caregiver
Katrina Lewis: Assistant Caregiver
Kevon Lewis: Play Assistant
Kyle Lewis: Maintenance