



**Monthly  
Newsletter**

**FEBRUARY 2009**



## IN THE NEWS...

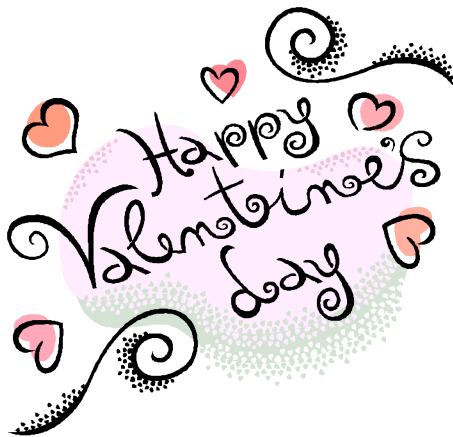
Welcome to Shymeir (6)! He is joining us full-time after school.

This month's newsletter includes materials celebrating Dental Care. Please continue to work with your children in promoting dental health.

We will again offer the opportunity to exchange Valentines with our daycare friends on Friday, February 13th. We will have a little party in the afternoon. Please buy enough for eight children.

## DAYCARE CLOSING

I am open on President's Day (2/16) and using it as a floating holiday. Therefore, we will be **CLOSED Friday, 2/20—Sunday 2/22/09** for our Annual Couple's Retreat.



**Kevon — 9th**  
**Amir — 15th**

# Nutrition Nook

## Potato Pizza Wedges

Makes 24 snack-size servings or 4 to 6 main dish servings

4 Washington russet potatoes, about 8 to 10 ounces each  
¼ cup oil or olive oil  
1 teaspoon dried oregano leaves  
½ teaspoon garlic powder

### Pizza Topping:

1 ½ cups shredded mozzarella cheese  
¼ cup chopped green or red pepper  
2 tablespoons chopped green onions  
2 tablespoons sliced ripe olives

1. Preheat the oven to 400°F.
2. Scrub the potatoes with a vegetable brush in the sink under cold running water.
3. Poke each potato several times with a fork.
4. Put each potato on the rack in the oven. Set the timer for 50 minutes.
5. Using potholders, gently squeeze a potato to see if it's tender. If not, bake for another 10 minutes.
6. Using potholders, carefully take the potatoes out and set aside until cool enough for you to handle.
7. On a cutting board, with a big sharp knife (get help if needed) cut each potato in half the long way. Then cut each half into 3 even wedges. You'll get 6 wedges from each potato.
8. Using a spoon, scoop out just the very center of the cooked white portion of the potato and save it to mash for tomorrow's dinner.
9. In a small bowl, stir together the oil, oregano and garlic powder.
10. Arrange the 24 skins in rows cut-side up, peel-side down on a baking sheet.
11. Using a paper towel, brush the tops of the wedges with the oil/oregano mixture.
12. Carefully put the baking sheet of wedges into the oven and set the timer for 10 minutes.
13. While the wedges are baking, make the pizza topping. In a medium bowl, stir together the cheese, green pepper, green onions and olives.
14. Using potholders, carefully take the baking sheet of wedges out of the oven and set on the top of the stove. Sprinkle the pizza topping over the wedges.
15. Using potholders, put the baking sheet back in the oven and set the timer for 5 minutes.
16. Using potholders, carefully take the baking sheet out of the oven. Then use a pancake turner to move the wedges to a serving plate. Enjoy.

### February Celebrations

Black History Month  
Heart Month  
Children's Dental Month  
Grapefruit, Chocolate & Potato Month  
Feb. 2nd—Groundhog Day  
Feb. 14th—Valentine's Day  
Feb. 16th—President's Day



# Preschool Pointers

Please make sure you go over the weekly verse daily.

## FEBRUARY THEMES

Week 1: O—Outer Space

Week 2: P—Potatoes

Week 3: Q—Quilts

Week 4: R—Rhyme Time



## **DORA IS COMING TO CAMDEN!!**

Dora is coming to the Susquehanna Bank Center 2/13—2/15/09. I would love for you and/or your child to accompany me on Saturday morning for the 11:00 AM show. I'm trying to get tickets ASAP before they sell out. The website is offering 4 tickets for \$25 each (not sure if this includes fees). If you are interested in going, please let me know. **ALL MONEY IS DUE ON FRIDAY MORNING, FEBRUARY 6th by 10 AM.** I am unable to accommodate any late payments since I'm ordering online.

## **UPCOMING TRIP**

**Feb. 13th — Please Touch Museum**

**Cost \$15.00**

**March 6th — Sesame Street Live**

**Cost \$15.00**

**MONEY DUE 2/13/09**

## **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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**Website: <http://www.mommomsplace.com>**

### **Day Care Staff:**

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