

Monthly Newsletter

JUNE 2009

June

IN THE NEWS...

We're sadly saying farewell to Kyle and Kayla. They're moving to another daycare closer to their mom's workplace.

It's CONVOCAATION TIME! If your child is here on Sunday, 6/7 and/or 6/14, they must be in Church Attire (girls in dresses, boys in pants—NO JEANS OF ANY TYPE!!). We will be in Cherry Hill, NJ this year. Tuesday (6/9) we will be leaving at 6:30 PM. All dayshift children should be picked up before 6 PM.

Please make sure you have checked/changed your child's clothes in their cubbies. If there aren't any, please provide them ASAP!

NOTE: All children must be accompanied by an adult (18+) for the Clementon and Neshaminy Park trips. In the event that you are unable to attend, please have backup coverage available. The daycare will be closed that day for the trip.

In addition to our monthly trips, we have planned a packed, fun program again this summer. I would appreciate it if each parent donates at least \$20 (you are more than welcome to give more!) to cover our activities for July and August. This is just to defray some of the costs. It will by NO MEANS pay for all that we are doing. Thanks in advance for your assistance.

Looking for diaper/pullup coupons? When I get them in the mail, I will put them by the sign-in sheet. Please feel free to take what you need.

HAPPY
FATHER'S
DAY!



June Celebrations

Zoo & Aquarium Month
National Rose Month
Dairy Month
Fresh Fruit & Vegetable
14th - Flag Day
21st - Father's Day

Nutrition Nook

Breakfast in a Muffin

A complete breakfast--eggs, cheese, bacon, hashbrowns, in a crescent roll muffin cup. Great to make ahead and refrigerate.

Ingredients:

- 1 can crescent rolls
- 5 tablespoons milk
- 3 eggs
- 1/2 cup shredded Colby Jack cheese
- 1 tbsp chopped onion
- 5 strips bacon, cooked and coarsely chopped
- 1 cup shredded hashbrown potatoes
- Salt and pepper to taste

Directions:

Beat eggs and milk together, add hashbrowns, cheese, onion, salt and pepper. Spray muffin tins with nonstick spray and line each with a crescent roll triangle. Press together to form a cup. Layer bacon, then egg mixture, and more bacon on top, filling cups 2/3 full. Bake at 375 degrees for 20-25 minutes or until a knife comes out clean.

Number of Servings: 8

***DAYCARE CLOSINGS**

Saturday, June 20th — Kevon's High School Graduation

Sunday, June 21st — Father's Day

July 4th & 5th —Independence Weekend

August 9th & 10 — Mental Health Weekend

September 4th—7th - Labor Day Weekend

***Since I'm not closing for a vacation week this summer, I am closing one weekend per month, beginning in June through September. Thanks for helping me spend some quality time with my family and some down-time so I can continue to be the best provider for our children.**

Preschool Pointers

JUNE THEME

We will be continuing our nature theme this month. We will be looking at the different types of trees. We'll also be continuing our review of the alphabet.

UPCOMING TRIPS

June 25th—Storybook Land **\$35**

July 31st—Clementon Park & Splash World **\$35**
Money due by 6/26/09

August 21st—Neshaminy Shore Picnic Park **\$25**

MOM-MOM'S PLACE FLC CONGRATULATES

Lusayu Lloyd

on receiving her Associates Degree from
Community College of Philadelphia
on May 9, 2009



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