



**Monthly  
Newsletter**

**MAY 2009**



## IN THE NEWS...

Kiyrrah, Kayla and Kyle are potty-training! Parents please make sure I have pull-ups and enough clothes to assist them in this endeavor. Please review my policy in the parent handbook so we are on the same page.

Please take the time to review your children's clothes in the cubbies this month. The season is changing and I'll need season-appropriate clothing that still fits.

**MONTHLY COPAY PARENTS:** There are five (5) weeks this month. Please adjust your payments accordingly. Thank you.

We have set the dates for all trips for May—August. Many people have requested that we go back to Clementon and Neshaminy. We're doing BOTH! Please keep your eyes open for the flyer detailing the information for our two summer trips. **ALL** children **must have** an adult chaperone for those trips. Remember, August is our Annual Family Day, so all family members are invited and expected to attend.

I realize that we have two trips to pay for in June. I'm willing to set up a payment plan of \$10 per week, per child for your convenience. For Clementon, the kids are free if they are two (2) or under, so you only have to pay for yourself. Please let me know immediately if you are interested. The first installment will be due **Friday, May 8th**.



### May Celebrations

National Egg Month  
National Mental Health Awareness Month  
Teacher Appreciation Month  
May 1st—May Day  
May 1st—Mother Goose Day  
May 5th—Cinco de Mayo  
May 10th—Mother's Day  
May 25th—Memorial Day

# Nutrition Nook

## Chicken and Stuffing Casserole (or Turkey and Stuffing Casserole)

- 1 8 ounce package Pepperidge Farm stuffing
- 1/2 stick melted butter or margarine, melted
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 can evaporated milk
- 1 cup chicken broth
- 2 cups diced chicken or turkey
- 1 1/2 cups frozen peas
- 2 stalks of celery, chopped
- 1/2 onion, minced
- salt and pepper to taste

■ Mix the stuffing and margarine together and divide in half. Line the bottom of a greased 9X13X2 inch casserole dish with half the stuffing mixture. Set aside the rest of the stuffing mixture. Combine the rest of the ingredients in a separate bowl, and spread over the stuffing. Then spread the rest of the stuffing on top and gently pat.

■ Bake in a 350F degree (175C degree) oven for 30 minutes.

■ Serves 5.

## DAYCARE CLOSINGS

**Sunday, May 10th — Closing at 3 PM for Mother's Day!**  
Late fees will be assessed.

**Monday, May 25th — Memorial Day**

**Saturday, June 20, 2009 — Kevon's High School Graduation**

**Saturday, July 4th—Independence Day**

**July 12—19th — CLOSED FOR VACATION**  
This is a paid vacation. All tuition must be paid by July 10th.  
Late fees will be assessed.

# Preschool Pointers

## MAY THEME

We will be reviewing the alphabet during May and June and focusing on letter recognition and sounds.

### UPCOMING TRIPS

**May 8th — Philadelphia Zoo**

**Cost: \$15.00**

**May 22nd — Smith Pllayground**

**Cost: \$15.00**

**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**

## 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:

**Phone: 215-432-0874**

**Email: [mom\\_momsplace@yahoo.com](mailto:mom_momsplace@yahoo.com)**

**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**