

CENTENNIAL DAY CARE **NEWSLETTER**

APRIL 2010



Fundraiser's

We want to thank everyone for their ongoing support of our fundraiser.

Now with the warmer weather just around the corner it's time to think about our gardens. This year's Spring Flower orders from Marigold Nursery will be due back on April 14. If you haven't gotten your order form yet, please check with our staff.

Good-Bye's & Hello's

We are sad to be saying good-bye to Caitlin Wynne from our Upstairs program and Shannon Vickers from our Downstair program. We wish them both all the best in their future careers.

We are excited to be welcoming Ashley Dame later this month as a full-time staff member upstairs.

Easter Closure

The daycare will be closed
Friday, April 2 and
Monday, April 5.



Important Reminder

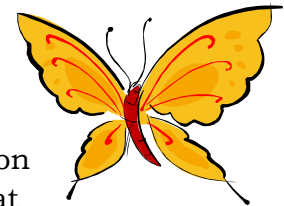
Please keep your child's registration form information up-to-date. This info is required by Childcare Licensing Regulations and is inspected by our licensing officer. It also helps our staff respond quickly to any emergencies that may arise.

Check to see that the following is up-to-date:

- ✓ Address
- ✓ Phone numbers
- ✓ Email address
- ✓ Emergency contacts
- ✓ Pick-up list

Butterflies

Once again this year we will be raising butterflies in our classrooms. The caterpillars will arrive on April 28. This is a great chance for families to talk about lifecycles and changes in nature.



Potato Fun!

GAME:

Try playing a childhood classic “Hot Potato” This classic game promotes hand-eye coordination, counting, and vocabulary development.

What you need:

1 bean bag/small pillow/balloon/etc to be your “potato”

The rhyme:

“One potato, two potato, three potato, four
Five potatoes, six potatoes, seven potatoes,
more!”

Keep it challenging:

-Use both hands, then only one, then alternate

-hit soft, hit hard, hit high, and hit low

Expanding the idea:

ART:

Create potato monsters.

Have children draw a monster on a small paper bag (lunch bag size). Now place one potato inside the bag and seal the top closed. Place the bag in a warm, dark area and wait to see the monster grow. The potatoes “eyes” will break through the bag creating crazy legs/arms/hair/antenna/etc.

SCIENCE:

Cut a potato in half and place cut side down in a shallow dish of water. Don’t let it dry out! Now get out the magnifying glasses

and watch it grow. Ask questions: “How long will it take?” “What do you think will happen?” Record children’s ideas and then compare them with what actually happens. You can also try other root vegetables ex. Carrot tops

COOKING:

Taken from hop-Healthy Opportunities for Preschoolers, produced by LeapBC

Oven-Roasted Potato Wedges

You will need (makes 6-8 child-size servings)

4 large potatoes*

15ml (1 tbsp) vegetable oil

10ml (2 tsp) mixed herbs or

30 ml (2 tbsp) fresh herbs

finely chopped

Sealable plastic container

*Russet, Yukon Gold or sweet potatoes work well.

How to:

1. Preheat oven to 400F (200C)
2. Cut potatoes into wedges
3. Put oil into plastic container with the herbs.
4. Add the potato wedges
5. Close tightly and shake
6. Put potatoes onto baking tray
7. Bake for 15 minutes, turn over and bake another 15 minutes until brown and crisp on the outside.

