A new bulletin board for Community Events is located close to the Office. Our staff photos will be updated for the fall term and on display just past the security door.

**REMINDER:**

SPCCC will be closed for operation from Monday, July 2nd through Friday, August 17th. The Center will reopen on Monday, August 20th (7:30-4:30) and begin our fall contract hours (7:30-5:30) on Monday, August 27th.

During the summer, the Office is open on Tuesday, Wednesday and Thursday from 8:30-2:30 with the exception of July 31st, August 1st and 2nd. Please contact us if you need assistance.

**Cheesecake Dainties**

Recipe copyright © 2009 by the American Heart Association

**Ingredients**
- Cooking spray
- 2 tablespoons crushed low-fat graham cracker
- 1/4 teaspoon ground cinnamon
- 8 wonton wrappers
- 2 ounces low-fat tub cream cheese, softened
- 1/4 cup fat-free sour cream
- 1 tablespoon frozen orange juice concentrate
- 1 1/2 teaspoons packed light brown sugar
- 1/2 teaspoon lemon juice
- 1/2 teaspoon vanilla extract
- 1/4 cup sliced strawberries
- 2 teaspoons honey*

**Cooking Instructions**

Preheat the oven to 400°F. Lightly spray 8 cups of a 12-cup mini-muffin pan with cooking spray.

In a small bowl, stir together the graham cracker and cinnamon.

Place the wonton wrappers in a single layer on a flat surface. Lightly spray both sides of the wrappers with cooking spray. Sprinkle with the graham cracker mixture. Place a wrapper in each of the sprayed muffin cups. Press down gently in the middle of each wrapper so it molds to the shape of the cup and the tips point out attractively. Fill the remaining 4 muffin cups with water (to keep the pan from warping).

Bake for 6 to 7 minutes, or until golden brown. Transfer the pan to a cooling rack. Let cool for at least 15 minutes before removing baskets from the pan.

Meanwhile, in a medium bowl, using an electric mixer on medium speed, beat the cream cheese, sour cream, orange juice concentrate, brown sugar, lemon juice, and vanilla for 1 to 2 minutes, or until fluffy, scraping the bowl once halfway through. Spoon about 1 tablespoon mixture into each cooled basket.

In a small bowl, stir together the strawberries and honey. Arrange the strawberries on top of each basket. *Note: Honey should never be given to a child under the age of 12 months old.

**REMINDER:**

Happy Father's Day!

Sunday, June 17th

**It's not easy being three:**

A little boy was in a relative's wedding. As he was coming down the aisle he would take two steps, stop, and turn to the crowd, put his hands up like claws, and roar. Step, step, ROAR, step, step, ROAR, all the way down the aisle.

The guests were near tears from laughing so hard by the time he reached the pulpit. The little boy, however, was getting more and more distressed from all the laughing.

When asked what he was doing, the child sniffed and said, "I was being the Ring Bear."