New Year Changes:
• Alicia Simmons is our new Preschool 3 Assistant Teacher
• Alyssa Paro is our new Floater
• SUNY Canton has assigned two Early Childhood Interns to the Center: Laura Berkeley for the Progressive Room and Mysti Murphy for the Toddler 2 Room.

The Lunar New Year begins on February 8, 2016. This year is the year of the Monkey in accordance with the Chinese zodiac. He is the ninth animal in the twelve-year-cycle. Happy "Spring Festival" to our friends who celebrate this special holiday!

Did you know... that plans are underway for a NEW Campus child care facility? Meetings have begun with the architectural firm and design team. The anticipated ground breaking is in 2017.

An Ounce of Prevention:
From Amanda Morin at understood.org
Kids with learning and attention issues might have trouble following directions. Here are ten tips that can help:
• Ask for your child’s attention.
• Minimize distractions.
• Speak quietly.
• Use “wait time”, a 3-7 second pause for comprehension.
• Check for understanding.
• Tell, don’t ask.
• Give instructions one at a time.
• Number your directions.
• Be precise in what you say.
• Use visual cues.

Dr. Alan Hersker has designed a Service Learning project for students enrolled in his ANTH 305: Applying Anthropology course. Pending Institutional Review Board approval, students could assist SPCCC in preparing for the annual NAECY Week of the Young Child celebration. This year, events will be scheduled on April 13, 14 and 15. During this time, we hope to strengthen our childcare community by sharing family cultures. The Anthropology students would be asking to informally interview family members in order to create activities that accurately and authentically reflect our current diversity. Please let us know if you would like to be contacted to contribute to our efforts. This is a great learning opportunity for all of us. 😊

Five Cheese “KALEzones”
From: Parents e-zine

Servings: 4
Ingredients:
3 cups kale, chopped
2 teaspoons olive oil
3/4 cup part-skim ricotta cheese
3/4 cup shredded Italian four-cheese blend
1 11 ounce tube thin-crust pizza dough
All-purpose flour
1/2 cup jarred marinara sauce

❤ 1) Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper. In a large skillet cook the kale in hot oil for 1 minute. Add 3 Tbs. water. Cover and steam until just tender, about 4 minutes. Let cool. 2) In a medium bowl combine the kale, ricotta, and shredded cheese. 3) Roll the pizza dough out onto a lightly floured surface. Using a bowl or plate, cut four 5 1/2-inch circles. Divide the filling over half of each circle, leaving a small border. Fold the unfilled halves over the filled halves; seal the edges. Place on the prepared baking sheet. Prick tops with a fork. Bake until golden, 16 to 18 minutes. Serve with marinara.