Professional Family Care Services Early Head Start





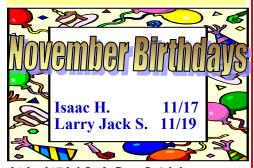
November, 2017

### **Important Dates**

November 10: Socialization, 10:00-12:00: Moxham Lutheran Church; Parent Committee Meeting

November 17: Socialization, 10:00-12:00; Moxham Lutheran Church

Office Closed: November 23 and 24, Happy Thanksgiving!



## WAKING DRAGONS

By Jane Yolen

Imagine a morning checklist that includes eating breakfast, getting dressed, and brushing fangs! Can this little knight get the dragons ready for school? A charming,

exuberant twist on morning readiness. Find it on Amazon.com from \$3.98.





Daylight Savings Time ends on Sunday, November 5th at 2:00AM. Remember to turn your clock back.

**School Readiness-**Three times each year, the Early Head Start Program completes an assessment using the Ounce Scale to show the progress our children are making in their development. Sixty-six children were assessed and of those children 15 of them were receiving early intervention services.

There were 8 children between the ages of 0-1 (4m, 8m, 12m)

Social/Emotional- 100% Developing as Expected

Communication- 100%

Cognitive- 100% Physical- 75%

Approaches To Learning- 75%

There were 16 children 1-2 years old (18m, 24m) Social/Emotional- 100%

Communication- 75%

Cognitive- 94%

Physical- 81%

Approaches To Learning- 100%

There were 42 children 2-3+ years (30m, 36m, 42m)

Social/Emotional- 90%

Communication- 76%

Cognitive- 88%

Physical- 100%

Approaches To Learning- 88%

\*This information is used to identify the strengths of the services being provided used by the program and areas that need additional emphasis placed on them to improve the school readiness of our children. 



\*completed July 2017

# Pinecone Photo Holder

### **Supplies:**

1 large pinecone Photo

Cardboard Base

Glue

Twigs, Acorn, any natural Treasures

#### **Assemble:**

- 1. Insert photo into pinecone so it stands up straight.
- 2. Set it on the cardboard base and arrange the twigs, acorns, or other treasures around the pine-
- 3. Fix everything in place with
- 4. Trim the base as desired.

### Socialization







Hunter C





Konnor Home Visits











November Parent Event: Nutrition at our Harvest Lunch Friday, November 3rd Present any questions you have about nutrition.

# Fun with Food! Pumpkin Pie Bites

### Ingredients:

2 pie crusts, 8 oz. soft cream cheese, 1/2 cup sugar, 1 cup pumpkin, 3 eggs, 1 tsp. vanilla,

1 tsp. pumpkin pie spice

#### **Directions:**

- 1. Preheat oven to 350 degrees.
- 2. Use cookie cutter to cut 12 pumpkin shapes from each pie crust. You will need to roll the dough thinner than it comes out of the box.
- 3. Press dough shapes into a 24 cup mini muffin tray.
- 4. Apply egg white from one egg to the top edges of each pie.
- 5. Mix cream cheese, sugar, canned pumpkin, remaining 2 eggs, vanilla and pumpkin pie spice together until thoroughly combined. Spoon mixture into each pumpkin-shaped pie crust.
- 6. Bake for 12-15 minutes. Remove pies to cool and repeat with second pie crust. Place the muffin tray in the freezer to cool it quickly for re-use. Decorate as desired.





Makes 24 pies. Keep refrigerated.