



Valley Interfaith Child
Care Center
948 Heather Dr.
Blacksburg, VA
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VICCC Family Newsletter

Red Room

This week in the Red Room we will be reading "Ten, Nine, Eight" by: Molly Barig. We will also be counting blocks this week.

-Ms. Kimberly and Ms. Brynn

Blue Room

We will be continuing to learn about nursery rhymes this week in the Blue Room. If you would like to have a conference but have not signed up for one yet, please see my door.

Have a great week!

-Ms. Christina



Yellow Room & Green Room

For this week in the Green and Yellow rooms, the children will be learning about different nursery rhymes. We will work on many different art projects and will learn new songs. We decided to learn about nursery rhymes this week because that's what our friend in the Blue Room has been learning about! I think it is very important for children to know nursery rhymes, and they enjoy the music and rhyming. We hope both hope to teach the children something new.

We hope you feel better soon Ms. Jerin!

-Ms. Natalie and Ms. Jerin

Reminders to Families

- We will close early next Wednesday, November 25, at 12:00pm. We will be closed Thursday November 26 and Friday November 27.
- Please let your child's teacher know what days care are needed December 23 and between December 28 and 31.

Recipe of the Week

Sweet Potato Casserole

Ingredients

- 2 1/2 pounds sweet potatoes (about 3 large), scrubbed
- 2 large eggs, lightly beaten with a fork
- 3 tablespoons unsalted butter melted, plus more for preparing the pan
- 2 tablespoons packed dark brown sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- Pinch freshly grated nutmeg
- Freshly ground black pepper
- 1/4 cup coarsely chopped pecans

Directions

Preheat the oven to 400 degrees F. Put the sweet potatoes on a baking sheet and pierce each one 2 or 3 times with a fork. Bake for 45 to 60 minutes or until tender. Set aside to cool.

Turn the oven down to 350 degrees F. Scoop the sweet potato out of their skins and into a medium bowl. Discard the skins. Mash the potatoes until smooth. Add the eggs, butter, brown sugar, salt, cinnamon, ginger, nutmeg, and pepper to taste. Whisk the mixture until smooth.

Butter an 8 by 8-inch casserole. Pour the sweet potato mixture into the pan and sprinkle the top with the pecans. Bake for 30 to 40 minutes until a bit puffy. Serve immediately.

Enjoy!!



Thank You Donors

Thanks to Mary Holliman for donating baby wipes and construction paper, they were much needed.

Special thank you to Christ Episcopal Church for making the beautiful blankets. They will be well used in the infant room.

This Week's Menu

Monday

B: Fruit and grain bar, yogurt
L: chicken fajitas, corn, mixed fruit
S: wheat thins, string cheese

Tuesday

B: whole wheat toast, bananas
L: chicken salad sandwich, green beans, pineapples
S: biscuits, broccoli

Wednesday

B: waffles, apple slices
L: ham sub, sweet potato fries, applesauce
S: Texas toast, cucumbers w/ ranch dressing

Thursday

B: cereal, orange slices
L: turkey sub, broccoli, pears
S: whole wheat bread w/ apple butter, green beans

Friday

B: bagel pizzas, green beans
L: lasagna, salad, kiwi
S: mini pancakes, orange slices

Song of the Week:

Harvest Song

Sung to tune "Twinkle Twinkle Little Star"

Pick the corn and pick the beans;
Pick the squash and other greens.
It is harvest time you see;
Come and share a feast with me.
Bring your friends; come out to
play;
We will call this Harvest Day!

