

Growing Green CDC  
6435-Green Bay Road  
262-942-4769

**Owners**

Todd and Lynn Troha

**Director**

Annette Richter

**Office Manager**

Kris Kahl

**Administrative Assistant**

Mary Disney

**Cook**

Stephanie Gibbs

**Room 1**

Bryanna Burcham-Lead

**Room 2**

Renisha Light-Long term sub

**Room 3**

Shawna Pennock-Lead

Sherrill Sprague-Assistant

Liz Hansen-Closer

**Room 4**

Halya Boes-Lead

Joan Wren-Closer

**Room 5**

Laurie Ann Zimmerman-Lead

**Room 6**

Miranda Hill-4K teacher

Janet Kortright-Lead (GG)

Marilynn Schnuckel-Opener

**Room 7/School-Age**

Lauren Bloom-Lead

Andrew Thompson-Opener

**Floater**

Lauren Bell

Justine Bloxdorf

Sierra Cook

Amy Johnson

Ashlie Hurlbut

Ashley Moore

Emily Piasecki

Haley Stefani

# Growing Green Child Development Center Parent Newsletter for April 2016

*Voted the Best Childcare Center in Kenosha for 2012/2014/2015*  
*Voted Best preschool for 2014/2015*  
*NAC accredited/5 Star center*



Spring  
means  
worms!

## Note from the Director/Annette Richter

### What is the Week of the Young Child™?

The Week of the Young Child™ is an annual celebration sponsored by the National Association for the Education of Young Children (NAEYC), the world's largest early childhood education association. The purpose of the Week of the Young Child™ is to focus public attention on the needs of young children and their families and to recognize the early childhood programs and services that meet those needs. NAEYC first established the Week of the Young Child™ in 1971, recognizing that the early childhood years (birth through age 8) lay the foundation for children's success in school and later life. The Week of the Young Child™ is a time to plan how we—as citizens of a community, of a state, and of a nation—will better meet the needs of all young children and families. During this week, we will be sending letters to all our state representatives. The letters will concern the importance of early childhood education and appropriation of funds to make providing quality care feasible for providers and not cost-prohibitive for parents. The investment we make now in our children will yield great benefits in the future. All children deserve quality care provided by trained, skilled teachers making a living wage! Our children are worth it!

## Wisconsin Model Early Learning Standards

Individual programs will have different uses for Wisconsin Model Early Learning Standards

**Parents, Grandparents, Foster parents, Guardians, and other key people in a child's can use the WMELS as a:**

- Resource on child development and early learning
- A reminder that children's skills, abilities, and behaviors fluctuate along the developmental continuum because each person learns as an individual
- Guide for the language and expectations used in conversations with others involved in the lives of their children

**Family and Group Child Care Centers and Preschools can use the WMELS as a:**

- Source to understand performance standards for ALL children and the continuum of development for each performance standard birth to first grade
- Resource for enhancing quality educational programs and services through staff training and development
- Resource to understand child development in the five domains and how they interrelate
- Tool for making decisions regarding curriculum development and activity planning
- To assist in finding and identifying children who may benefit from early childhood services

## Tuition Express Withdrawals

### 2016

April 25th	May 9 <sup>th</sup>	September 12 <sup>th</sup>
	May 23 <sup>rd</sup>	September 26 <sup>th</sup>
	June 6 <sup>th</sup>	October 10 <sup>th</sup>
	June 20 <sup>th</sup>	October 24 <sup>th</sup>
	July 4 <sup>th</sup>	November 7 <sup>th</sup>
	July 18 <sup>th</sup>	November 21 <sup>st</sup>
	August 1 <sup>st</sup>	December 5 <sup>th</sup>
	August 15 <sup>th</sup>	December 19 <sup>th</sup>
	August 29 <sup>th</sup>	



## 2016 4 year old Kindergarten/KUSD

April 19<sup>th</sup>-4K online registration begins!

Please go to:

<http://www.kusd.edu/registration>

Make sure you select Growing Green as your school of choice.

**After you register online - your enrollment is not complete until you do the following:**

In order for your enrollment to be complete, you must now visit the school your student will be attending and provide the following:

- Proof of residency \*One or more items may be requested by your school to verify proof of residency
  - CURRENT WE Energies Bill
  - CURRENT Title/Mortgage Information
  - CURRENT Lease Agreement
- Birth Certificate or Passport
- Immunization Records.
- Health, Dental, and/or Kindergarten Screening Forms

## Spring Conferences at Growing Green Rooms 1-5

**Date:** May 11<sup>th</sup>/Wednesday

**Time:** Please select a time slot on the form posted by your child's classroom  
Timeframes are from 6:45 p.m. to 8:00 p.m.  
*If an evening conference is not convenient, please see your child's teacher to arrange a different timeframe.*

**Place:** Your child's classroom!

**Why are conferences important in early childhood:** This is an opportunity to meet your child's teacher and look at your child's portfolio which contains photos and cutting and handwriting samples. The teacher will discuss your child's skill development in multiple areas. You will receive information on how you can help with this development!

## Evacuation procedure at Growing Green

If for any reason we cannot keep the children in the Growing Green building (fire, etc.) we would take the students over to Parkside Manor to await being picked up by their parents.



## Growing Green Healthy Snacks

### Roasted Asparagus with Lemon Vinaigrette

*(A kid friendly veggie recipe!)*



#### Ingredients

3/4 pound fresh asparagus, woody stems removed/2 tablespoons extra-virgin olive oil/  
Kosher salt and freshly ground black pepper

For the Vinaigrette:

1/2 teaspoon Dijon mustard//1/2 lemon, juice/1  
tablespoon olive oil//Kosher salt and freshly ground  
black pepper

Preheat the oven to 400 degrees F.

In a large bowl toss the asparagus in the olive oil, and liberally season with salt and pepper.

Spread the stalks out on a baking sheet, in a single layer, and roast until tender but still firm and moist, about 10 minutes.

Meanwhile, make the vinaigrette: In a small bowl, vigorously whisk together the mustard and lemon juice. Slowly drizzle in the olive oil, whisking quickly to emulsify the olive oil into the juice mixture. Season with salt and pepper, to taste.

Transfer the asparagus to a serving platter, toss with the vinaigrette and serve. The dish may be eaten warm or cold.

## April Thematic Units

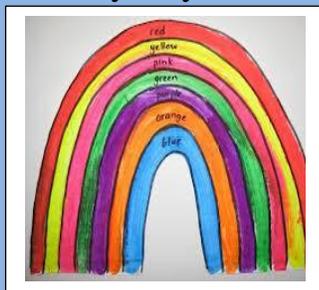
Week of April 4th: Weather/Rain

Week of April 11th: Rainbows/Colors

Week of April 18th: Earth

Week/Recycling

Week of April 25th: Nursery Rhymes



## Establishing Healthy Eating Habits

### What can parent do to instill healthy eating habits!

1. **Parents control the supply lines.** You decide which foods to buy and when to serve them. Though kids will pester their parents for less nutritious foods, adults should be in charge when deciding which foods are regularly stocked in the house. Kids won't go hungry. They'll eat what's available in the cupboard and fridge at home. If their favorite snack isn't all that nutritious, you can still buy it once in a while so they don't feel deprived.
2. **From the foods you offer, kids get to choose what they will eat or whether to eat at all.** Kids need to have some say in the matter. Schedule regular meal and **snack** times. From the selections you offer, let them choose what to eat and how much of it they want. This may seem like a little too much freedom. But if you follow step 1, your kids will be choosing only from the foods you buy and serve.
3. **Quit the "clean-plate club."** Let kids stop eating when they feel they've had enough. Lots of parents grew up under the clean-plate rule, but that approach doesn't help kids listen to their own bodies when they feel full. When kids notice and respond to feelings of fullness, they're less likely to overeat.
4. **Start them young.** Food preferences are developed early in life, so offer variety. Likes and dislikes begin forming even when kids are babies. You may need to serve a new food a few different times for a child to accept it. Don't force a child to eat, but offer a few bites. With older kids, ask them to try one bite.
5. **Rewrite the kids' menu.** Who says kids only want to eat hot dogs, pizza, burgers, and macaroni and cheese? When eating out, let your kids try new foods and they might surprise you with their willingness to experiment. You can start by letting them try a little of whatever you ordered or ordering an appetizer for them to try.
6. **Drink calories count.** Soda and other sweetened drinks add extra calories and get in the way of good nutrition. Water and milk are the best drinks for kids. Juice is fine when it's 100%, but kids don't need much of it — 4 to 6 ounces a day is enough for preschoolers.
7. **Put sweets in their place.** Occasional sweets are fine, but don't turn dessert into the main reason for eating dinner. When dessert is the prize for eating dinner, kids naturally place more value on the cupcake than the broccoli. Try to stay neutral about foods.

The cutest children in the world are at Growing Green!



Sticker fun in Room 3!



Room 7 does some spring cleaning in the play area!



Love Iliana and her chalk drawing!



Miss Shawna's class is working on a cooking project!



Giovanni found a bug friend on the playground!



The best part of cooking is breaking some eggs!