AUGUST 2010

New Summer Schedules

Please be aware that our Summer schedules change for the Late Summer (Aug 16-27), and Early Fall (9/7-24) sessions. During these dates our programs are combined by age group. Drop-in care will be limited, as these combined programs are typically filled to capacity.

Moss Street Closure
Aug 30th - Sep 6th Closed

We will be closed all week; please make other arrangements for child care. A list of student staff willing to babysit during this time is available to view in your child’s classroom, at the front desk, or by email upon request.

Schedule Changes

Written schedule changes for September are due in the office by the 15th of August. In addition, Fall Term written schedule changes are due by August 15th. Be sure to get these requests in early.

Fundraising

Escrip earned $128.91 for Moss Street through the month of June. Thank you everyone who signed up. If you have not signed up, please go to http://Escrip.com and use Moss Street’s ID number: 9259684.

Fall Re-Enrollment Forms being emailed!

Families have been emailed the few forms needed to continue care for Fall Term. They are: the parent class/work schedule, two USDA food program forms, and for school-aged children, two transportation forms. Please return these forms quickly, so we can review them. New families will need to complete the entire packet, which will also be emailed. If you have not received an email by the end of this week, please contact us.

Completed forms to be returned by Friday, August 13th.

Fall Spaces are Full

Good News! We are filled to the brim in most programs for almost all time periods, making staffing and budget goals easier to accomplish. Not so good news: Spaces are very limited and some of you are still on the waiting list for more hours. This is a good reason for getting any schedule changes into the office as soon as possible!

ASUO Subsidy Renewal and Open Enrollment

ASUO Subsidy is a student fee-funded program available to all UO students enrolled at least half time. This program reimburses parents for child care costs incurred while attending school. Reimbursements range from 20%-50% of expenses, and are good for any provider registered, listed or licensed with the State of Oregon, Child Care Division.

In order to receive subsidy for this summer and the coming school year, you can pick up an application at the ASUO office located on the ground floor of the EMU, 346-0632 or at the Moss Street lobby, or online at http://www.uoregon.edu/~ccsub/

You can also contact our office and we can put the forms in your parent mail box, located at your child’s classroom. For information, contact subsidy staff at subsidy@uoregon.edu.
Small Changes….

As we begin to wind down from a busy Summer Term of field trips, walks, water play, and gardening and look forward to a busy Fall Term coming up fast, some classrooms will experience some changes in configuration and staffing. Typically, during term breaks, we will combine classrooms in the same age groups to allow for more efficient use of staff time while we have lower numbers of families enrolled. In addition to lower enrollment, late summer and early fall are the best times for staff to take a much needed vacation so they can return refreshed and ready for Fall term to begin. To this end you may see more of our substitute teachers working in the classrooms to allow teachers their time off.

The administrative staff also need to take occasional breaks, and Peggy will be taking an extended leave to attend to some personal and medical issues. In the interim, I will be acting as the Substitute Director, with the help of the other Mentor Teachers: Amber Herring, Infant Mentor; Jan Inouye, Toddler Mentor; and Mary McAllister, School Age Mentor. You are likely to see one of us at the front desk as you come and go from the center. Please don’t hesitate to ask if you need help with anything, or if you have feedback about your experience at Moss Street.

There have been some staff changes in the Infants/Toddlers programs as well. Lori Bond, formerly the Chickadee Lead Teacher, will move to the Robin room in the Fall. Kim Donahay, formerly a Moss St. Substitute Teacher, will be the Lead Teacher in the Chickadees, and Yumiko Nakagome, a newcomer to Moss Street, will be the afternoon Lead Teacher in the Finch room. We welcome her to the Moss Street family!

You may have noticed new groups of school age children in the Robin room and Conference room. We are pleased to host the Lane ESD Indian Education program for the next few weeks. They needed more space for their morning classes as their program has outgrown the Many Nations Longhouse.

Finally, a reminder that Moss Street will be closed the week of August 30-Sept. 3. We will be moving everything out of classrooms on Friday, Aug. 27 so the floors can be stripped and waxed, carpets and rugs shampooed, and the building deep cleaned. While the floors are being done, the staff will have the opportunity to attend some exciting trainings in conjunction with the Vivian Olum Center and Spencer View Cooperative. Then at the end of the week, we’ll move everything back into a clean space and be ready to resume classrooms on Sept. 7, after Labor Day.

We recognize that even these small changes in programming can be of concern to families, and we will do our best to provide the continuity of care you rely on from Moss Street. Have a great rest of the summer!

Jen Ditmar, Lead Mentor Teacher/Acting Director
Moss Street is involved in an Early Sprouts grant program, funded by Trust Management Services, LLC. Here is one recent recipe the children learned and enjoyed eating in the classroom.

**Green Bean Wontons**

1. Place the beans on the wrapper (Annalena Hongo),
2. Paint the edges with water (Addison Wynn),
3. Seal the edges (Peter Xu), then fry in oil.

We also made a dipping sauce (Rafe Westlund).

Kids were masters by the end!

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For this recipe, you will need...
- 3 cups shredded green beans
- 2 tablespoon low-sodium tamari
- 40 won ton wrappers
- 2 tablespoon canola oil
- 4 tablespoons rice vinegar
- 2 teaspoon honey

**Basic method**
- Clean and de-stem green beans. Shred green beans by using a food processor. Set shredded green beans aside.
- Heat oil in a non-stick skillet over medium to high heat. Sauté the shredded green beans until tender. *Alternate method*: Wontons can be made with raw shredded beans.
- To create a green bean wonton, take one wonton wrapper, place a ½ tablespoon of shredded green beans in the center of the wrapper, wet all sides of the wonton with your finger then fold over into a triangle. Press edges together. Repeat until desired number of wontons is achieved.
- Heat small amount of oil in the non-stick skillet.
- Sauté wontons 2-3 minutes per side or until slightly golden. While wontons are cooking, prepare the dipping sauce by mixing tamari, rice vinegar and honey in a small bowl.
- Remove wontons from pan and serve with dipping sauce as soon as wontons reach a safe temperature.

**Variations**
- Wontons can be made with other vegetable fillings, such as grated carrots.
- A few drops of sesame oil can be added to the dipping sauce.
- Finely diced onion and garlic can be sautéed with the green beans.

**Nutrition information:**
Per wonton (plus ½ Tbsp. sauce): 45 calories, total fat 2 grams, saturated fat 0 grams, carbohydrates 6 grams, fiber<1 gram, sugars 1 gram, cholesterol 0 mg, and sodium 170 mg.

Note: Wonton wrappers can be found in the produce section of most grocery stores.
New teacher in the Finch Room….

**Yumiko Nakagome** is from Japan and graduated from the university in Yokohama, where she studied American English Literature and Education. She worked as an intern teacher in an elementary school in Blocksburg, (northern) California as an intern teacher. That experience inspired her to pursue the field of Early Childhood Education at Lane Community College. She worked ten years for EWEB in their child development center and chose to step forward into a new adventure at Moss Street. She enjoys the young children, who are so innocent and willing to grow. She is married to Shugo and has two daughters, Yulia, nine years old, and Lina, five years old. They enjoy camping in the summer and going for walks with their golden retriever puppy, Huppi.

New teacher in the Chickadee Room….

**Kim Donahey** is from Los Angeles, California and did her Early Childhood training at Cal State/LA while working at Head Start and an Infant Care Center. She completed an internship at Stanford’s Bing Nursery School, learning about the importance of community, family and play. She finished her BS degree in Cognitive/Developmental Psychology at the UO while pregnant with her first son, Nathan, then had two more children. When her youngest son, Daniel, was three, she entered the UO Art Administration Masters program: Cultural Services with a Therapeutic Emphasis. As a UO student, she and her children lived in student housing and took advantage of the campus co-op daycare center at Spencer View. Her children are now grown up and all are involved in education: Meagan works on campus in the Family & Child Center; Daniel is in the UO Department of Education; and Nathan teaches martial arts and computer in the Japanese language and lives with his wife, Maho, in Honolulu. She and her family have spent time living and working in many different countries. She has been a Child and Family Therapist, school counselor and a parent educator with Birth to Three and in the classroom at Saturday Circus (LCC/UO’s Principles of Child Guidance). She describes her work with teen parents and their babies as inspirational and long lasting.

While her life revolves around her work with children and families, she manages to spend time working in the theater, hiking, biking, and playing with her extremely cute dogs and fun friends. She takes her 87 year old mom most every place she goes (except hiking Mt. Pisgah, of course!).

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**Staff Bios ... focus on classrooms**
## August 2010 Lunch Menu

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| Aug. 2-6 | 2  *Fish Sticks  
Mozzarella Sticks  
Brown Rice  
Mixed Veggies  
Oranges  | 3  Swiss, Cheddar  
And Jack Cheese  
Hoagie Rolls  
Broccoli  
Strawberries  | 4  *Chicken Chunks  
Pesto Pasta  
Corn  
Watermelon  | 5  Hummus  
Cheddar  
W.W Crackers  
Cucumbers  
Tomato  
Cantaloupe  | 6  *Tuna Salad  
Dinner Rolls  
Carrots  
Pineapple  |
| Aug. 9-13 | 9  Refried Beans  
Cheese  
Brown Rice  
Corn/Olives  
Peaches  | 10  *Turkey Slices  
Cheddar Cheese  
Pita Bread  
Carrots (0-3)  
Lettuce/Pickles (3-12)  | 11  *Tuna Chunks  
Alfredo Noodles  
Peas  
Cantaloupe  | 12  *Chicken Salad  
Flour Tortillas  
Broccoli  
Bananas  
Strawberries  | 13  *Turkey Hotdogs  
Buns  
Baked Beans  
Fruit Salad  |
| Aug. 16-20 | 16  *Fish Sticks  
Mozzarella Sticks  
Brown Rice  
Mixed Veggies  
Oranges  | 17  Swiss, Cheddar  
And Jack Cheese  
Hoagie Rolls  
Broccoli  
Strawberries  | 18  *Chicken Chunks  
Pesto Pasta  
Corn  
Watermelon  | 19  Hummus  
Cheddar  
W.W Crackers  
Cucumbers  
Tomato  
Cantaloupe  | 20  *Tuna Salad  
Dinner Rolls  
Carrots  
Pineapple  |
| Aug. 23-27 | 23  Refried Beans  
Cheese  
Brown Rice  
Corn/Olives  
Peaches  | 24  *Turkey Slices  
Cheddar Cheese  
Pita Bread  
Carrots (0-3)  
Lettuce/Pickles (3-12)  | 25  *Tuna Chunks  
Alfredo Noodles  
Peas  
Cantaloupe  | 26  *Chicken Salad  
Flour Tortillas  
Broccoli  
Bananas  
Strawberries  | 27  *Turkey Hotdogs  
Buns  
Baked Beans  
Fruit Salad  |
| Aug. 30 thru Sept. 3 | **MSCC CLOSED**  
Staff Training  | **MSCC CLOSED**  
Staff Training  | **MSCC CLOSED**  
Staff Training  | **MSCC CLOSED**  
Staff Training  | **MSCC CLOSED**  
Staff Training  |

*Vegetarian Option Available  
*Milk Served With Every Meal