Downtown Ithaca Children's Center

506 First St
Ithaca, NY
607-272-7117
Visit our Website at www.dicc.org
And like us on Facebook at
Downtown Ithaca Children's Center

November 2014 - Newsletter

CLASSROOM NEWS

Firefly Room – *We are continuing to work on our ABC's.*

Green Room – *We have been working on learning about the holidays and what they mean. We are really working hard on learning how to write our names and reading.*

Purple Room – *We have been working on shapes and making fall crafts. We are learning about Fire Safety.*

Rainbow Room – *We have been playing in and collecting leaves. We have also been walking through the neighborhood and counting the pumpkins.*

Dragonfly Room – *In October, we had a lot of fun working with the colors Orange and Black. We made many Halloween decorations for the room. We also made many faces on our classroom pumpkin! We had a great time picking a pumpkin, and riding on the hayride at the Iron Kettle Pumpkin Farm!*

Butterfly Room – *We have enjoyed working on all of our Fall activities and projects. We liked painting pumpkins and the hand-print leaves.*

Blue Room – *We had fun with Fall and Halloween projects. We enjoyed painting.*

Yellow Room (School Age Program) – *We will be working on Thanksgiving crafts and fall activities for the month of November.*

IMPORTANT INFORMATION

- **Cold Weather Is Coming** – *Please make sure your child has the appropriate outside clothing as we are still going to be going outside unless it is raining or extremely cold. They will need a jacket, hat, mittens, snow pants and boots. They will also need there extra clothes changed in their classroom and sneakers everyday.*

-**Just a Reminder about Our New Policy** - *Snow Closings: In order to better serve you, we will try to be open whenever possible and will be making our own decisions about whether or not to close. You can assume we will be open unless you receive a text message or email notifying you that we will be closed. We will also send messages if we decide to open late or close early. To avoid problems please be sure your "Spam" folder in your email program will accept mail from downtownithaca607@gmail.com.*

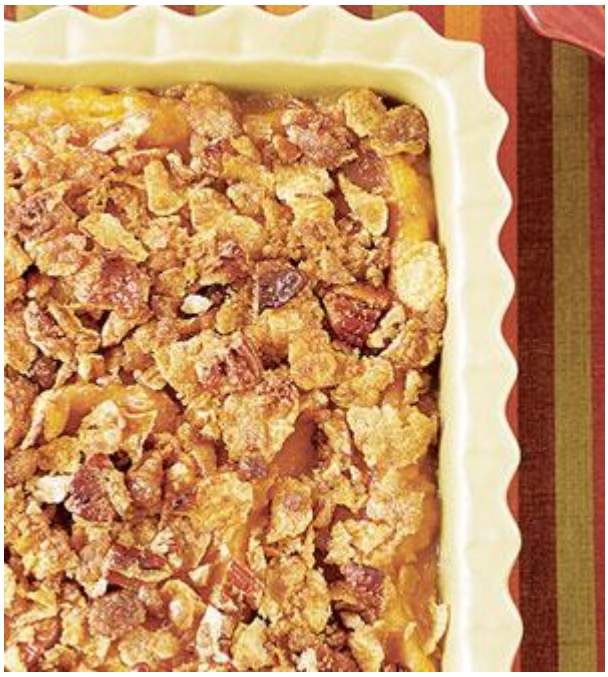
-Meals – *Breakfast is served at 9:00 am; Lunch is at 11:30 am; and Snack is at 3:00 pm. If you arrive after the start of meal time, please make sure that your child has been fed.*

-**Attendance –** *Please call the center before 9:00 am if your child will be later than 9:00 am or will be absent.*

-**Internet –** *On the registration paperwork, when we ask for permission to put pictures on the internet, it is to post pictures on our website and our face book page only.*

Upcoming Events – November	
13	Harvest Dinner – 5:30 pm at DICC
17	Board Meeting from 5:30-730 pm at DICC
18	Picture Day at DICC
27-28	DICC Closed for Thanksgiving

Sweet – Potato Crunch



Servings: 12
Chill 3 days
Bake 375°F 20 mins
Microwave 20 mins at 50% power

3 1/2 pounds sweet potatoes, peeled and cut into chunks
1 stick butter, softened, divided
1 tablespoon granulated sugar
1/2 teaspoon grated orange peel
1/2 teaspoon pumpkin-pie spice
1/4 teaspoon salt
1 cup corn flakes
1/2 cup firmly packed brown sugar
1/2 cup chopped pecans

1. Place sweet potatoes in a large saucepan; add enough salted water to cover them, and bring to a boil. Cook until tender, about 20 minutes. Drain, reserving 1/2 cup cooking liquid. Transfer to a large bowl. Using a hand mixer, beat in 1/2 stick butter, the granulated sugar, orange peel, pumpkin-pie spice, and salt. Transfer to a baking dish. Cover and refrigerate up to 3 days.

2. In a small bowl, mix together corn flakes, brown sugar, and pecans. Melt remaining 1/2 stick butter, and stir into corn-flake topping. Cover and refrigerate up to 3 days.

3. On Thanksgiving Day, remove potatoes and topping from refrigerator and bring to room temperature. Heat oven to 375 degrees F. Heat sweet potatoes in microwave for 20 minutes at 50 percent power to warm. Stir. Sprinkle topping over potatoes and bake in oven for 20 minutes.