



April 2023

# Newsletter

Infant, Toddler, Preschool & School Age Programs

## In This Newsletter...

- ❖ Open House Days
- ❖ Honeybee Presentation
- ❖ How to Have a Healthy Spring
- ❖ Welcome New Children
- ❖ Month of the Young Child



## Open House Days

Please tell a friend, neighbor, or co-worker to come visit us to find out more about our programs. We have a few openings for Summer & Fall enrollment.

**Tuesday, April 18th**

9:30 A.M. – 11:30 A.M.

6:00 P.M. – 7:00 P.M.

**Wednesday, April 19th**

9:30 am - 11:30 A.M.

## Family Participation Event

Wednesday, April 6th

## How to Have a Healthy Spring!



Stop by our Lobby and pick up a packet of wonderful information on how to start your Spring out on the right foot!

## Tips on the following:

- Exercise
- Healthy Food Choices
- Drinking water
- Bike Safety
- Mental Health
- Ticks
- Zika Virus





## Honeybee Presentation For Preschool Classroom

Tuesday, April 4<sup>th</sup>,  
beginning at 9:30 A.M. Cynthia Winslow  
from Macculloch Hall Historical Museum will  
be doing the presentations. This will be a  
great opportunity to explore science fun!

Attached are "Songs About Honeybees and  
Gardens" and Macculloch Family Recipes!!

HAPPY  
BIRTHDAY

♪ Happy Birthday to you. . . ♪

- 4/2 Lenora G. – Purple Birds
- 4/3 Stephen C. – Yellow Birds
- 4/4 Ms. Kelsey
- 4/5 Ej H. – Green Birds
- 4/9 Brody M. – Blue Birds
- 4/17 Fernando Q. – Red Birds
- 4/19 Mila R. – Red Birds



We are SO happy you are here!!

- Jonathan R. - Infants
- Elanor S. - Infants
- Emma N. - Infants
- Brooke P. – Red Birds
- Mason Y. – Red Birds
- Mackenzie Y. – Yellow Birds
- Azariah T. – Blue Birds

### April: The Month of the Young Child

Each year, one week in April is designated to be the “week of the young child” by NAEYC, the organization whose requirement we needed to meet in order to become and remain accredited. At Mt. Olive Child Care & Learning Center, we acknowledge that the entire month should be a focus of the importance of the first 6 years of a child’s life. We know that research has shown that children who attend quality early childhood education programs are more prepared for formal schooling. Below are some of the long-term positive effects:

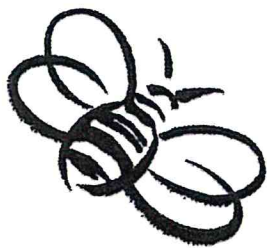
Preschool	
<b>A</b>	<b>AGE 5:</b> Is considered kindergarten ready; can identify colors, make friends, and follow multi-step directions
<b>B</b>	<b>AGE 11:</b> Sees significant improvement in language arts, science, and math achievement
<b>C</b>	<b>AGE 18:</b> Graduates high school; has a higher likelihood of attending college
<b>D</b>	<b>AGE 25:</b> With a bachelor’s degree, earns a median annual salary of \$59,550 in New Jersey



# Songs About Honeybees and Gardens

## **Honeybee on My Nose** (Tune: Jingle Bells)

Honeybee, honeybee landing on my toes.  
Honeybee, honeybee now he's on my nose.  
On my arms, on my legs, on my elbows.  
Honeybee, oh, honeybee  
He lands and then he goes.  
(Author Unknown)



## **Do You Like to Buzz** (Tune: Do Your Ears Hang Low)

Do you like to buzz?  
Are you covered all in fuzz?  
Do you call a hive a home  
in the garden where you roam?  
Do you know how to make honey?  
Are your stripes a little funny?  
Do you like to buzz?  
(Author Unknown)

## **The Honey Bee Song** (Tune: Mary Had a Little Lamb)

The honeybee goes buzz, buzz, buzz  
Buzz, Buzz, Buzz  
Buzz, Buzz, Buzz  
The honeybee goes buzz, buzz, buzz  
On a summer day...

It's taking pollen to the hive, to the hive, to the hive  
It's taking pollen to the hive,  
Not so far away...

The bee makes honey that is sweet, that is sweet, that is sweet,  
The bee makes honey that is sweet,  
As sweet as sweet can be...

The bee keeps honey in the hive, in the hive, in the hive  
The bee keeps honey in the hive,  
And shares a bit with me!  
(Gayle Howard)



# Macculloch Family Recipes

George Macculloch (1775-1858) owned a 25-acre farm in Morristown, New Jersey where he grew over forty varieties of fruits, vegetables, and grains, many of which depended upon honeybees for pollination, for his family to eat and to sell in the community. Louisa Macculloch (1785-1863) kept a handwritten book of recipes that were once cooked and baked at Macculloch Hall in the 1800s.

Here are three historic recipes, adapted for the modern kitchen, to enjoy making in the classroom:

## Apple Charlotte

6-8 apples (approximately 3 lbs. of apples), peeled, cored, and cut  
½ cup sugar  
1 ¼ sticks of butter (10 tablespoons)  
1 loaf of bread, crust removed  
1 teaspoon of cinnamon (optional)

Preheat oven to 400 degrees. Peel, core, and cut apples into large chunks. Melt three tablespoons of butter in a saucepan over medium-low heat. Add apples, stir then add sugar and cinnamon (optional). Cover and cook for 20 minutes until apples soften. Remove from heat and let cool.



Prepare a 2 ½ quart round casserole dish with butter by greasing the sides and bottom. Remove crusts from bread slices. In a skillet, warm 2 tablespoons of butter on medium-low heat. Place two or three slices of bread into the skillet at a time and after 1 minute flip bread slices. Warm bread slices for another minute then remove bread from skillet and arrange to fit in the bottom of the casserole dish. Bread slices should be well-saturated. Repeat this step, warming butter in the skillet and preparing bread slices to line the sides and bottom of casserole dish. Press down bread slices. Some overlapping is fine.

Pour apple mixture into the bread-lined casserole dish. Warm 4 or 5 bread slices in the skillet with butter and use these to cover the apples. Cover the casserole dish with aluminum foil and bake for 30 minutes. Let cool. Serve with powdered sugar or whipped cream.



# Carrot Pudding

1 cup grated carrots, approximately 2-3 carrots  
1  $\frac{3}{4}$  cups grated bread  
4 tablespoons of sugar  
4 eggs  
1/3 cup of butter, melted  
2 cups of milk



Preheat oven to 350 degrees. Mix together eggs and milk. Add grated carrots, breadcrumbs, and sugar. Stir in melted butter and pour into greased quiche dish or baking pan. Bake for 45-50 minutes. Let cool for 10 minutes.

# Orange Cake

## For Cake:

2 cups of flour  
2 cups of sugar  
 $\frac{1}{2}$  cup of cold water  
 $\frac{1}{8}$  teaspoon of salt  
Yolks of 4 eggs  
Whites of 4 eggs, well beaten  
1 tsp. of cream of tartar  
 $\frac{1}{2}$  tsp. of baking soda  
1 tablespoon of orange rind (1 large or 2 small oranges)



Preheat oven to 350 degrees. Grease two 9-inch round cake pans. Sift flour, salt, cream of tartar and baking soda in bowl. In a stand mixer or with hand mixer, mix egg yolks, water, and sugar. Slowly add dry ingredients and orange rind and mix until combined. In separate bowl beat egg whites until they form peaks. Gently add egg whites to cake batter, combine but do not overmix. Pour equal amounts of batter into prepared cake pans. Bake for 25 to 27 minutes or until an inserted toothpick comes out clean. Cool cakes on baking racks then remove from pans. Use icing between the two layers of orange cake and to icing the top of the cake.

## For icing:

Combine 1  $\frac{3}{4}$  cup of powdered sugar,  $\frac{3}{4}$  tsp. of orange rind, and 2 tablespoons of fresh orange juice. Add more powdered sugar for desired thickness. \*Does not include the egg white from the original recipe. Meringue powder can be used in place of the egg white, if available.