Volume 44 Issue 5 December 2023





General Meeting

Date: January 11th

Time: 6:30pm



December's Meetings

Training

Topic: hello

Date: December 7th

Time:6:30pm

This will be a vertual

meeting.

Board Meeting

Date: December 14th

Time: 6:30pm

All are welcome to attend.

Please contact Angela

Lamberti if you are

interested

Resource Links for Providers

2023-2024 Board and Chair Positions

Resource Doucuments for Childcare Providers

Tuesday Tidbits November 28, 2023

Tuesday Tidbits November 14, 2023

Tuesday Tidbits October 31, 2023



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From Angela



I cannot believe it is already December! This year has flown by. I am very excited about 2024 and the wonderful things HCFCCA will be a part of. I enjoyed seeing everyone in person for our November class. Georgia shared some great information about the needs of toddlers in the dramatic play areas. If you were unable to join us for the November training be prepared for our next in-person class coming in February. I would like to thank Anita for stepping into the Treasurer's position. Everyone should think about running for a Board or Chairperson position. The Board could use help. If you are interested, please contact me or any of the Board members.

Happy Holidays and a Merry New Year to All



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2023-2024 Trainings

December

Forced Separation: The Effects of
Incarceration and
Deportation on Young Children
(1 CD, 1 HS)

January

Community Partners

February

Understanding Linguistic and Cultural Diversity and Language Acquisition (2 CD)

March

Parent Handbook
(2 Professionalism)

April

May

All Children are Gifted (2SN)

June FCCAMD class



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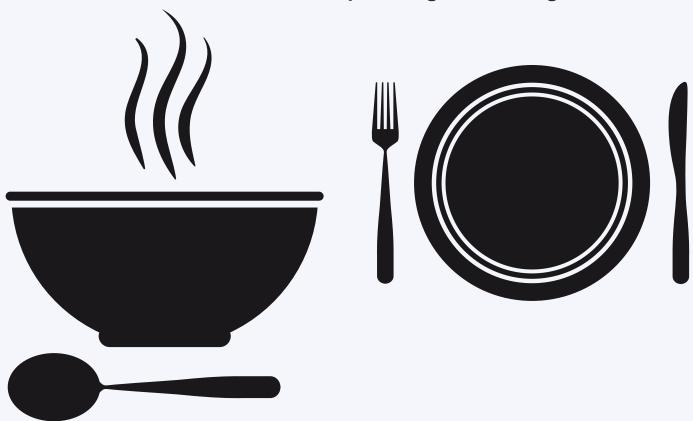
Newsletter Deadlines

Due Date	Newsletter Month
October 15, 2023	November '23
November 12, 2023	December '23
December 17, 2023	January '24
January 14, 2024	February '24
February 11, 2024	March '24
March 17. 2024	April '24
April 14, 2024	May '24
May 12, 2024	June '24
July 15, 2024	Summer Newsletter August '24
August 18. 2024	September '24





if you are interested in participating with the food program or have questions contact Fernada Brito by phone at (757)657-0711 or by email at fabrito@theplanning council.org







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2023/2024 Board Meetings

HCFCCA Board Meetings are open for all members to attend. If you would like to come to a board meeting please speak with Angela Lambertti for the time and a link to the meeting. Please mark your calendar with the following dates



December 14th

January 11th

February 9th

March 14th

April 11th

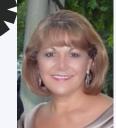
May 9th

June 13th





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From Anita

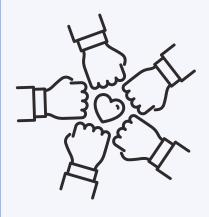
Form the Treasurer Office

Thank you for voting me in for the position of Treasurer. I have worn many hats over the last 30+ years with the organization and am happy to help in any way that I can.

RENEWALS: When it is time to renew your membership, you will receive an email from the VP of Education. Check your spam folder as it may have gone there. PLEASE go to our website, HCFCCA.ORG and click the link for HCFCCA Membership application. Fill out the application and either pay by Zelle or via check. At this time, we are no longer accepting Cash App as the checking account linked to it has been closed. Zelle and check only. If you have any questions, please reach out to Angela, Teresa or myself.

Form the Volunteer Office

As we enter the season of giving thanks and gifts, I would like to say THANK YOU to all who have volunteered to help the association. I am not just referring to the Board and Chairpeople, but to the people who give of their time at marketing events and in other ways. Without the support of the members, our organization cannot thrive. Wishing you all a Happy Holiday season and all the best in the new year.







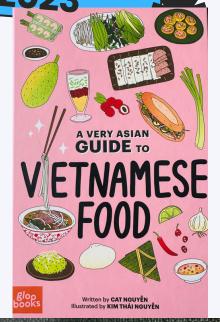
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From Uyen









Gói Cuốn (Summer Roll) Recipe

- lettuce leaves, soft leafy parts
- thin rice vermicelli noodles (bánh hỏi) or regular rice vermicelli noodles (bún), cooked
- cucumbers or carrots, sliced lengthwise
- herbs like mint, cilantro, green onion, and chive
- boiled pork belly or cooked shrimp, sliced thinly (or substitute with chicken or tofu)

- With clean hands, moisten a rice paper round for a few seconds in warm water by dipping it into a wide bowl of water large enough so you can soak the rice paper without bending it.
- Place a piece of lettuce horizontally on the lower part of the rice paper closest to you.
- Add your toppings in a compact pile atop the lettuce. Keep in mind that too many toppings may rip the softened rice paper
- corral the ingredients and tuck them under the rice paper as you roll. After about 1 ½ turns, fold the sides of the rice paper in to encase the ingredients and finish rolling up, just like a burrito.

Dip into peanut dipping sauce and enjoy.

peanut dipping sauce ingredients:

- smooth peanut butter (or sunflower seed butter or tahini
- . garlic, minced , chili paste such as sambal oelek or Sriracha
- . crushed peanuts

Peanut dipping sauce directions:

- Taste it. Add garlic or chili to your liking, then heat through
- Transfer into individual sauce bowls and serve warm or at roo temperature with crushed peanuts.





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Wishing you a Happy Holiday Season, Joan



Are you interested in advancing your educational career by pursuing a college degree in the Early Childhood field? Howard Community College is pleased to announce that the application period for the Child Care Career and Professional Development Fund (CCCPDF) will be open from January 1 to March 1, 2024. The CCCPDF pays for the tuition, fees and books for those students pursuing either an AAS in Early Childhood Education (2-year degree) or an AAT in Early Childhood Education/Special Education or Elementary Education/Special Education (which allows you to transfer to a 4-year program). To be eligible, the applicant must have a least one-year licensed childcare experience, work 10 hours per week minimum, hold a level 2 or higher Maryland Child Care Credential Certificate, and be willing to complete a service payback after their degree is completed.

To learn more about the grant and its application process, HCC will hold a ZOOM virtual information session in early January 2024. Attached is a flyer about the grant. For more information or to RSVP to attend the information session, please contact Joan Johnson at jjohnson6@howardcc.edu.

Joan Johnson CCCPDF Grant Coordinator Senior Adjunct Faculty 443-518-3249 AC122

ATTENTION EARLY CHILDHOOD PROFESSIONALS

You could be eligible for free tuition, fees, and books at Howard Community College through the Child Care Career and Development Fund (CCCPDF)!



APPLY TODAY IF YOU...

- have worked in a licensed child care setting for at least one year
- hold a MSDE Level 2 or greater Credential Certificate
- want to work toward an AAS in Early Childhood Development (career program) or an AAT in Early Childhood/Special Education or Elementary Education/Special Education (transfer program)

TO QUALIFY FOR THE SCHOLARSHIP, THE STUDENT MUST...

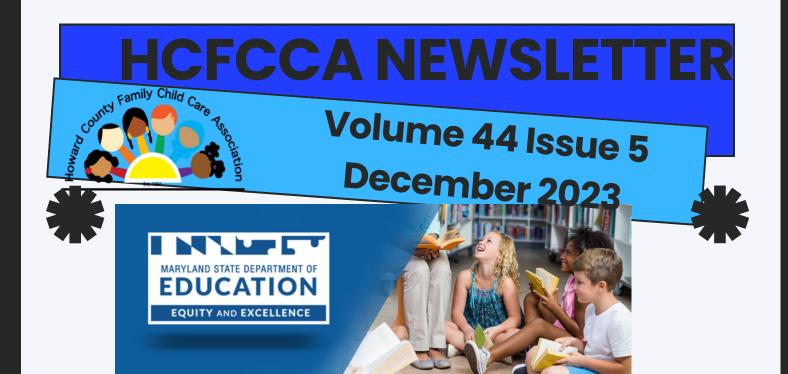
- work at least 10 hours/week in a licensed child care setting while completing the program
- maintain a 2.5 minimum GPA while enrolled
- continue to work in child care at least 10 hours/week in Maryland for a period of time (2 years for a 2 year degree, 4 years for a 4 year degree) after your degree is completed

TO LEARN MORE OR APPLY NOW...

Contact HCC's CCCPDF Coordinator: Joan Johnson, jjohnson6@howardcc.edu



You Can Get There From Here.



Office of Child Care

CDC advises to not serve pre-cut cantaloupes if the brand of whole cantaloupes is unknown. CDC advises to not serve pre-cut cantaloupes if brand of whole cantaloupes is unknown A CDC food safety alert regarding an outbreak of Salmonella infections linked to cantaloupes has been updated. Seven children attended childcare centers before they got sick. Children under 5 can get very sick from Salmonella.

What Child Care Centers Should Do

- Do not use any recalled whole or pre-cut cantaloupes.
- Do not serve any cantaloupe that was supplied pre-cut if you don't know whether recalled whole cantaloupes were used.

Key Points

- As of November 28, this outbreak has a total of 117 sick people from 34 states. 61 people are hospitalized, and sadly, 2 have died.
- Interviews with sick people and laboratory findings show that cantaloupes are making people in this outbreak sick.
 - o Malichita and Rudy brand whole cantaloupes have been recalled. Many pre-cut cantaloupe products have also been recalled.
 - o CDC is advising people not to eat pre-cut cantaloupes if they don't know whether Malichita or Rudy brand whole cantaloupes were used.
- The CDC is concerned about this outbreak because illnesses are severe with more than half hospitalized, and people in childcare centers have gotten sick.
 - o A third of sick people are children 5 years and younger, and 7 children attended childcare centers before they got sick.
 - CDC advises facilities that care for people who are at higher risk for severe illness to not serve cantaloupes that may be contaminated. This
 includes recalled cantaloupes and cantaloupe that was supplied pre-cut if the brand of whole cantaloupes used are not known.

What Everyone Should Do

- Do not eat pre-cut cantaloupes if you don't know whether Malichita or Rudy brand cantaloupes were used.
 - This includes cantaloupe chunks and fruit mixes with cantaloupes at restaurants and grocery stores.
- Do not eat any recalled whole or pre-cut cantaloupe products.
 - o If you have any, throw them away or return them to the store.
 - o If the whole cantaloupe does not have a sticker, check with the store to make sure it is not a Malichita or Rudy brand cantaloupe.
- · Wash items and surfaces that may have touched the cantaloupe using hot soapy water or a dishwasher.
- Call your healthcare provider if you have any of these severe Salmonella symptoms:
 - o Diarrhea and a fever higher than 102°F
 - o Diarrhea for more than 3 days that is not improving
 - Bloody diarrhea
 - o So much vomiting that you cannot keep liquids down
 - o Signs of dehydration, such as:
 - Not peeing much
 - Dry mouth and throat
 - Feeling dizzy when standing up

Salmonella Symptoms

- Most people infected with Salmonella experience diarrhea, fever, and stomach cramps.
- Symptoms usually start 6 hours to 6 days after swallowing the bacteria.
- Most people recover without treatment after 4 to 7 days.
- Some people—especially children younger than 5 years, adults 65 years and older, and people with weakened immune systems—may experience more severe illnesses that require medical treatment or hospitalization.
- For more information about Salmonella, see the Salmonella Questions and Answers page.

If you have questions about cases in a particular state, please call the Maryland Department of Health.



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Melted Snowman Cookies

From Claudia

Ingredients

- 6 marshmallows, halved at an angle
- White cookie icing, for decorating
- Black cookie icing or melted chocolate, for decorating
- 12 orange jimmies, for noses
- 24 mini M&M's, for buttons
- Chocolate jimmies, for arms



Step 1 Spread white cookie icing on sugar cookies to create melted blobs.

Step 2 Decorate marshmallows with black cookie icing to make dots for eyes and a smile (or smirk).

Step 3 Insert an orange jimmy into the marshmallow for a nose. Step 4 Place marshmallow on cookie icing and add more cookie icing around the neck to secure it.

Step 5 Decorate buttons and arms: Place mini M&M's on cookie icing for buttons and add chocolate jimmies for arms.





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From Nancy

Start now for a spectacular spring show

Springtime in your yard can be a spectacularly colorful event, but your work right now makes it happen.

Cleverly bunched tulips and crocuses will be so welcome in early spring.

Whether you buy bulbs locally or from a catalog, examine them closely. They should be firm and free from deep blemishes, cuts, or soft spots. They should feel heavy. It is more economical in the long run to buy fewer high-quality bulbs than bargains.

Plant them as soon as they reach your home. If this isn't possible, store the bulbs in the refrigerator. They shouldn't be allowed to dry out, but they need to breathe, so open the bag or put them in a paper bag.

Bulbs prefer well-drained soil in sun or light shade. Those planted in shady areas may grow taller and last longer. Before planting, work the soil to a depth of 11/2 feet. Add compost and peat or sand if the soil is very hard and compacted.

Bulbs look best clustered. Keep smaller bulbs separated by two to three inches, and larger ones by four to six inches. Plant them twice as deep as their diameter in average or heavy soil, deeper in sandy soil.

Fertilize with a bulb-booster product after planting. An all-purpose 10-10-10 fertilizer can also be used.

Water the planting area thoroughly after putting out bulbs. Winter or spring rains will then provide all the moisture needed until the bulbs sprout. In spring, when plants are a few inches high, begin watering regularly throughout the growing and blooming period.