HCFCCA NEWSLETTER



OCTOBER NEWSLETTER VOL 44



Howard County Family Child Care Association, Inc.

HCFCCA.ORG

301-776-4841



2023-2024 Board and Chair **Positions**

Resource Doucuments for Childcare Providers

> Next Training is on November 2nd

Training Topic I Can Pretend Too, Dramatic Play **Experiences for Toodlers and Twos**

> **Next General Meeting November 2nd**

Next Board Meeting November 9th

FROM ANGELA (PRESIDENT)

We are thrilled to announce the upcoming in person workshop that has been in the works for some time now. This workshop will be an enriching and informative experience for all of our members of HCFCCA. We will be meeting at the Kiawanis Club in Ellicott City. Please look for emails with all the specific details.





Contact Uyen if you would like to attend the Board Meeting

WE NEED A TREASURER

HCFCCA cannot operate without a Treasurer.

Are you interested in helping out HCFCCA?

We need a Treasurer immediately.

A vote will be held at our next meeting on November 2.

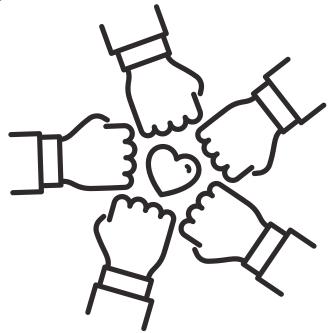
If you are interested in the position please contact Angela.



Please come to the meeting on November 2nd prepared to vote on the budget and a new Treasurer!







FROM UYEN (VP OF MARKETING / PUBLIC RELATIONS)



Fall Festival at North Laurel Community Center.









ALSO FROM UYEN

On 10/15/2023, our association participated in a Trunk and Treat event organized by the University of Maryland-Faculty Physicians Inc. There were hundreds of kids & their families enjoying this event. The friendly dancing witch drew so many children to our Trunk and many families took pictures in front of our logo background as well.

















Tuesday Tidbits

<u>Tuesday Tidbits: Earn 1 PAU for</u> Completing a Survey and \$100 Gift Card November 17 2023

<u>Deadline Approaching: Apply to receive a</u> bonus up to \$3,000 <u>October 3 2023</u>



Tuesday Tidbits: Up to \$3,000 Retention Bonus & New Scholarship Open Office Hours September 19 2023



Child Care Career and Professional Development Fund (CCCPDF)

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 November. 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.





Newsletter Deadlines

Due Date

October 15, 2023

November 12, 2023

December 17, 2023

January 14, 2024

February 11, 2024

March 17, 2024

April 14, 2024

May 12, 2024

July 15, 2024

August 18. 2024

Newsletter Month

November '23

December '23

January '24

February '24

March '24

April '24

May '24

June '24

Summer Newsletter-August '24

September '24

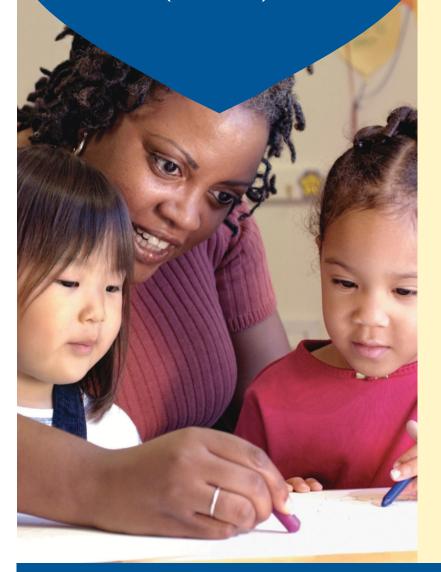






ATTENTION EARLYCHILDHOOD PROFESSIONALS

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, ijohnson6@howardcc.edu



You Can Get There From Here.

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 calendars with the following Board Meeting Dates



November 9th
December 14th
January 11th
February 9th
March 14th
April 11th
May 9th
June 13th



From Claudia (Hospitality)



STUFFED SQUASH TURKEYS

INGREDIENTS

- 4 Honeynut squashes, sliced lengthwise, deseeded and hollowed out
- 2 Tbsp. dairy free butter
- 1/2 yellow onion, thinly chopped
- 3 celery ribs, thinly sliced
- 2 cloves garlic, minced
- 1 tsp. dried basil
- 1 tsp. dried thyme
- 1 tsp. dried rosemary
- ½ tsp. sea salt
- 6 pieces of gluten free vegan bread (or 5 cups), cut into small cubes
- 1 c. vegetable broth
- 2 Tbsp. fresh parsley, minced



FOR THE TURKEY

- 1 red bell pepper
- 1 yellow bell pepper, sliced
- 1 green bell pepper, sliced
- 1 orange bell pepper, sliced
- 1 small Persian cucumber, sliced (for the eyes)
- black olive pieces or black beans (for the eyes)
- baby carrots, cut in half (for the feet)
- baby carrot, cut into a triangle (for the beak)
- red bell pepper (for the waddle)



INSTRUCTIONS

- 1. Preheat your oven to 350 degrees.
- 2. Place the honeynut squash halves on a baking sheet lined with parchment paper, flesh facing up. Lightly brush with olive oil and a pinch of sea salt.
- 3. In a large skillet, heat up the dairy free butter until melted over medium-high heat and add the onions and celery. Allow to soften for a few minutes. Add the garlic, herbs and salt and saute another minute.
- 4. Place the cubed bread inside the skillet and mix around to season. Cook for 5 minutes, stirring often. Add the vegetable broth to coat fully. Taste to make sure it has enough flavor to your liking. Add more salt if needed. Distribute the stuffing mix evenly into each squash half.
- 5. Bakes for 20 minutes* or until the top of the squash becomes caramelized and the stuffing has browned nicely on top. Garnish with fresh parsley.
- 6. While the stuffed squash are baking, have your veggies cut and ready to go to assemble the turkey immediately.
- 7. Depending on what squash you use, your baking time will vary.



Contacting the Division Branches

