

# Chit Chat

A Newsletter for Families  
of NDNCC



Mar. – Apr. 2017



## Newark Day Nursery & Children's Center

### Spring Is Here

at NDNCC

"She smelled of sun and daises, with a hint of river water."  
- description of Spring by Unknown

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# Upcoming Events



WALK FOR A  
HEALTHY  
COMMUNITY



HIGHMARK®

## Walk With Us!

Saturday, June 3, 2017

Bellevue State Park

Newark Day Nursery  
AND CHILDREN'S CENTER



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## Upcoming Events



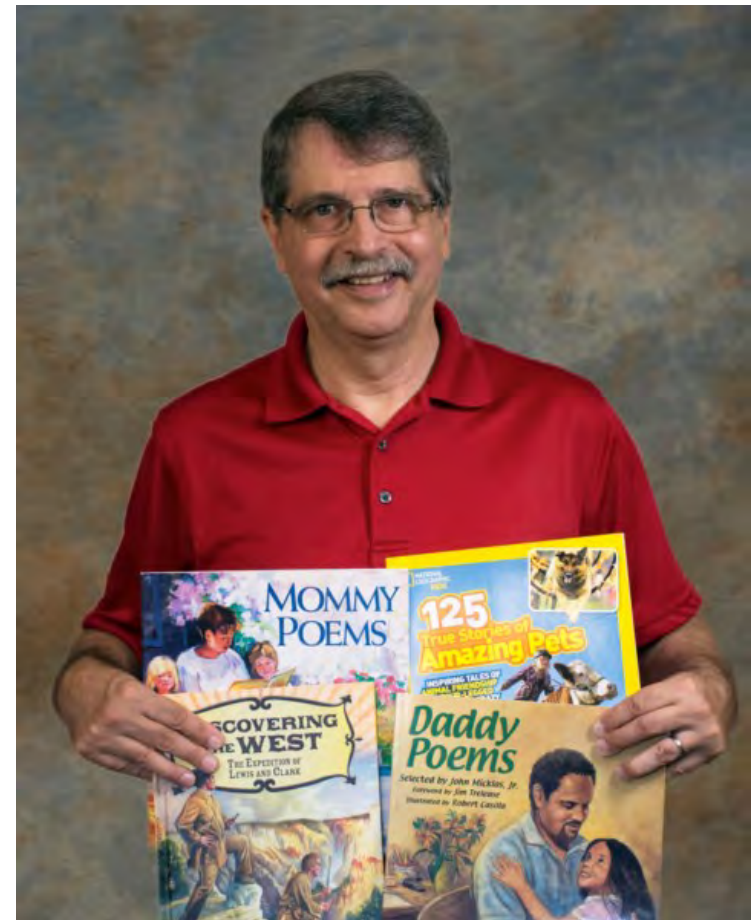
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### SAVE THE DATE

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NDNCC will be having a Family Literacy Night on Friday, March 31, 2017 from 6:00-7:30pm. **John Micklos**, a local children's author, will be our guest speaker for the evening. All NDNCC families are invited to attend with their children.

Learn more about John Micklos [HERE](#)





## Upcoming Events

### WEEK OF THE YOUNG CHILD

This year we will be celebrating Week of the Young Child (WOYC) April 24-28, 2017. Week of the Young Child is an annual celebration sponsored by the National Association for the Education of Young Children (NAEYC), the world's largest early childhood education association. The purpose of Week of the Young Child is to focus public attention on the needs of young children and their families and to recognize the early childhood programs and services that meet those needs. As the dates get closer, please keep an eye and an ear out for ways you can participate in the WOYC.

You can find more information [HERE](#)

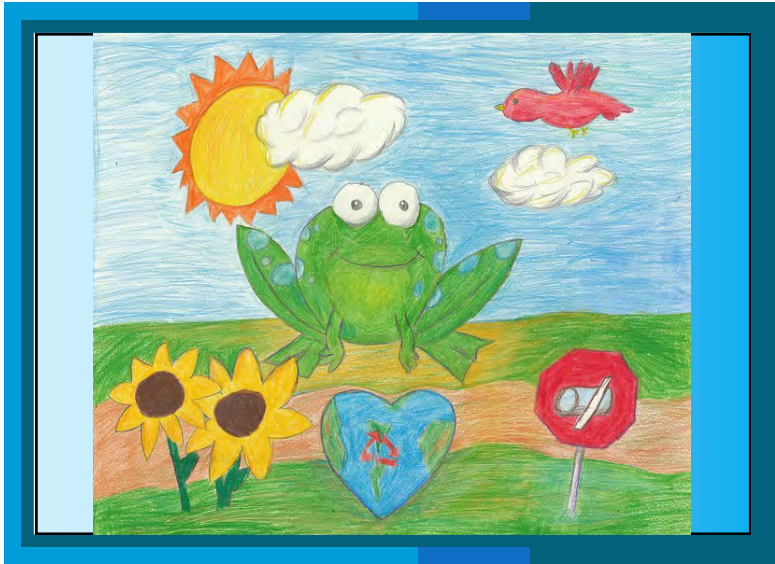


### THE BOOK FAIR IS BACK!

April 3-7, 2017 will be NDNCC's Annual Scholastic Book Fair! All proceeds benefit NDNCC and help to purchase new books for the classroom libraries. This year, every transaction April 3-6 will get you a chance to win a book raffle. We will be picking the winners on the morning of Friday, April 7. The fair will be opened from 3:30-5:30 M-F and possibly a couple of mornings too! We look forward to seeing you at the fair!



Thank You!



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## ANNUAL MEETING '17

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Thank you for joining us for our Annual Meeting. We loved all of the beautiful student artwork!



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## GREENE TURTLE FUNDS FOR FRIENDS

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Thanks to your support with our Greene Turtle Funds for Friends fundraiser!





## Parents in Action



### NEW STAFF BOARD

Check out our new  
NDNCC  
family tree!



What You Think Matters

## SUGGESTIONS WANTED!

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What would you like to see  
featured in Chit Chat?

(click to submit your feedback)

## New Activities



### MOTHER GOOSE

Mother Goose visited the ECE classrooms on Friday, February 10th and Monday, February 13th. She sang nursery rhymes and all of the children had an opportunity to pick a special prop from her dress to go with each rhyme.



### PANCAKE BREAKFAST

The Toddler and Preschool Moon students hosted a Pancake Breakfast for their parents for Valentine's Day.





## SPRING RECIPES

# Decadent Garlic Shrimp with Spinach and Pasta

### Ingredients

- 1/2 lb. organic angel hair pasta
- 1/4 tsp. organic cayenne pepper
- 4 cloves organic garlic, minced
- 1/4 cup organic butter, softened
- 1/4 cup organic heavy cream
- 2 Tbsp. chopped fresh organic basil
- 1 cup shredded organic mozzarella cheese
- 3/4 cup grated organic Parmesan cheese
- 1 Tbsp. chopped fresh organic oregano
- 5 oz. organic diced tomatoes (do not drain)
- 1 lb. peeled and thawed raw shrimp
- 1 medium-size onion diced
- 12 oz. organic baby spinach
- Crushed organic red pepper
- 2 Tbsp. organic olive oil
- Organic black pepper
- Salt

Compliments of



[Get More Organic Recipes Here](#)



## SPRING RECIPES

# *Decadent Garlic Shrimp with Spinach and Pasta*

### Directions

- Cook pasta according to package instructions. Drain, rinse under cool water and set aside
- Heat olive oil in large skillet on medium heat.
- Once hot, add garlic, basil, oregano, and onions. Fry for about 8 minutes, until onions begin to turn translucent. If garlic or onions begin to brown, lower heat.
- Add tomatoes and tomato juice to the skillet mixture. Bring to a simmer and cook for 10 minutes longer.
- Add spinach, shrimp, butter, cream, cayenne pepper, Parmesan, and mozzarella. Simmer for 8 more minutes until the spinach is wilted and the shrimp has turned pink.
- Add the pasta to the skillet and toss to coat.
- Season with salt, black pepper and crushed red pepper to taste and serve immediately.

## Reminders

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### CALENDAR OF CLOSINGS

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The NDNCC Calendar of Closings  
is now online!

View It [HERE](#)

Download It [HERE](#)



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### EMERGENCY CLOSINGS

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Are you prepared for an  
NDNCC Emergency Closing?

Get More Info [HERE](#)

Download It [HERE](#)





# Calendar

## March 2017

Sun	Mo	Tue	We	Th	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

### March:

6 NCS Closed  
17 CSD Closed



## April 2017

Sun	Mo	Tue	We	Th	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

### April:

14 CSD & NCS Closed  
17-21 CSD & NCS Closed  
28 NCS Early Dismissal  
(Grades 7-12)

# Helpful Links

- ◇ [NDNCC on the Web](#)
- ◇ [NDNCC on Facebook](#)
- ◇ [Delaware Office of Early Learning Newsletters](#)



### **Attention Shoppers!**

Do you shop at Amazon.com? By clicking [here](#) when you're ready to shop, a portion of your purchases will benefit NDNCC!

