

Monthly Family Newsletter

APRIL 2023



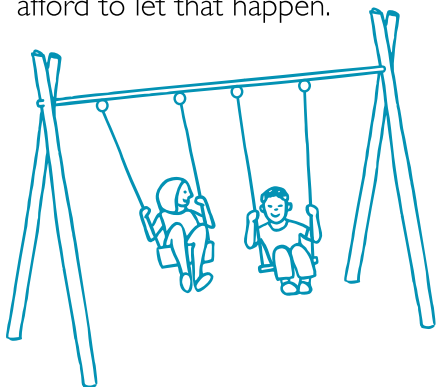
Month of the Young Child

THE FAMILY ENGAGEMENT TEAM

In Michigan, the month of April has been designated as the Month of the Young Child. The purpose behind doing this is to draw public attention to the needs of young children today, and pay attention to what we can all do together as parents, neighbors, communities, early childhood programs, legislators and all people, to advocate for children and ensure that our youngest citizens are healthy, happy and given every opportunity needed to thrive.

It can also be a time to learn from our young children. Adults can most certainly learn from young children. Children share qualities that make them lovable, fun to be with and unique in their own way. They have endless energy, they are honest, curious and creative. Their enthusiasm can light up a room! Our young children are also compassionate and tenderhearted. As adults, we would do well to value the special traits that our young children possess, and demonstrate those qualities in our own lives.

Our children are the hope for our future. If we want a bright and promising future, then we must invest in our children, so that they will reach their greatest potential. If we fail our children, then we all lose. And we cannot afford to let that happen.



Meet the Cummings Staff!

DEE GLYNN

Dee Glynn is an Early Head Start Lead Teacher at Cummings since August 2016. She loves all shades of green and her favorite thing to eat is Mexican food. Her hobbies are walking, running, and spending time with her family. She loves all seasons as each one brings its own unique flair. She loves working at Cummings because it is an exceptional early childhood program.

I am inspired by my coworkers & our leadership. I feel immersed with creative, talented, mindful, & supportive teachers daily. I love working with young children because their minds are so impressionable. They are highly inquisitive, fearless, & full of excitement. I feel compelled to nurture the "joy" within each one of them.

DEE GLYNN



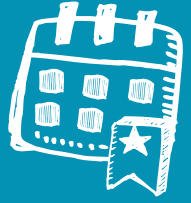
CUMMINGS GREAT EXPECTATIONS

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Mark Your Calendars:

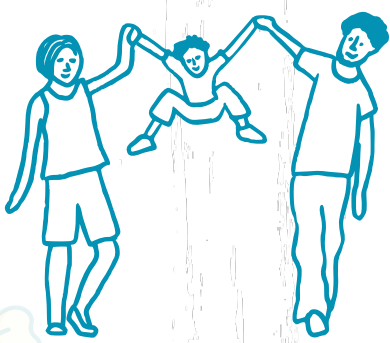


Important Dates

- **April 13:** W.O.W. Meeting in Resource Room | 9am
- **April 13:** F.A.M.E. Meeting in Auditorium | 9am
- **April 11:** Great Expectations Market Orders Due
- **April 14:** Parent Meeting in Auditorium | 8:30am
- **April 18:** Great Expectations Market Pick Up
- **April 27:** W.O.W. Meeting in Resource Room | 9am
- **April 27:** F.A.M.E. Meeting in Auditorium | 9am

FAMILIES!! HEADS UP!

Your FEA Staff will reach out to you to set up a time to complete the 2022-23 Cummings Great Expectations Family Survey. Families will receive a unique email from bhardin@highscope.org with the subject line Parent Survey. There are paper copies available upon request. Please contact your FEA for more information. Don't miss it, each family has the opportunity to receive a gift card. Your support and participation are greatly appreciated - American Institutes for Research (A.I.R).



LET'S GET COOKING!



As we slowly ease into warmer weather this spring, it is still a little bit chilly. Here's a recipe Chicken Pot Pie Soup - a great comfort meal that the whole family will enjoy on those chilly spring days!

Ingredients:

- 1/3 cup chopped onion
- 1/4 cup butter, cubed
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 can (10-1/2 ounces) condensed chicken broth, undiluted
- 3/4 cup milk
- 2 cups cubed cooked chicken
- 1 cup cooked peas
- 1 cup cooked, sliced carrots
- 1 tube (10 ounces) refrigerated buttermilk biscuits, not flaky

Instructions:

- In a 10-inch ovenproof skillet (like cast iron), add butter and sauté onion until tender over medium heat. Stir in flour, salt and pepper until well blended. Add broth and milk and bring to a boil. Stir for 2 minutes or until thickened and bubbling. Add the turkey, peas and carrots and heat through. Open refrigerated biscuits and separate. Gently place and arrange biscuits over the stew.
- Bake at 375° for 20-25 minutes or until biscuits are golden brown and puffy.

**Food Tastes Better
When You Eat With Family**

THANK YOU FOR ALLOWING US TO BE A PART OF YOUR FAMILY

