

Things to do With Your Children

Fingerplays

Ears are hearers, (suit actions to words)
Eyes are blinkers,
Hands are holders,
Heads are thinkers.
Arms are carriers,
Feet are walkers,
Lips, teeth and tongue are talkers.

Flopsy Ragdoll

Let's flopsy our fingers
Let's flopsy our hands
Let's flopsy our arms
Like rubber bands.
Let's flopsy our knees
Let our head flopsy, too
Like a flopsy flop rag doll
I'll flop down with you.

What is a Shadow?



If I walk, my shadow walks.
If I run, my shadow runs.
And when I stand still, as
you can see
My shadow stands beside
me.
When I hop, my shadow
hops.

When I jump, my shadow jumps.
And when I sit still, as you can see,
My shadow sits beside of me.

Ducks

I think it is the best of luck
That I was born a little duck
With yellow socks and yellow shoes
That I may waddle where I choose.



We Step, Step, Step

We step, step, step and tap, tap, tap
And then we turn around.
We step, step, step and tap, tap, tap
And bow without a sound.
We clap down low, we clap up high,
We clap the ground, we clap the sky,
We step, step, step and tap, tap, tap
And then we sit right down.

Bean Bag Activities

Lying on back, toss the bean bag from hand to hand.
Sitting, toss bean bag overhead and catch or toss from
hand to hand.
Kneeling, toss bean bag and catch or place bean bag
on head and tilt head forward; try to catch.
Standing, toss bean and catch or place bean bag on
foot; lift and catch.
Balance bean bag on different parts of the body.
Put a target on the floor (box or hula hoop) and have
the child try to throw the bean bag on or into it.

Celebrate Family Day on February 15, 2010

Blueberry Buttermilk Muffins

Preparation time: 15 minutes
Baking time: 25 minutes
Makes: 12 muffins

Ingredients

1 egg 1 cup buttermilk 3/4 cup sugar
1/3 cup melted butter 1 tsp vanilla
2 cups Robin Hood Nutri Flour Blend
1 tsp baking powder 1/2 baking soda
1/2 tsp salt 1 cup fresh or frozen blueberries

Streusel topping

2 tbsps brown sugar 1/4 tsp cinnamon

Preparation

Preheat oven to 400F. Line 12 muffin cups with
paperliners.

Batter: In large bowl, combine first 5 ingredients. Add
remaining ingredients and stir just until combined.
Spoon batter into prepared muffin tins.

Streusel: Combine brown sugar and cinnamon in small
bowl. Sprinkle evenly over muffins. Bake in preheated
oven for 20 - 25 minutes or until toothpick inserted in
centre comes out clean.

**Baking together builds fond memories and creates
traditions that last a lifetime.**

Source: www.robinhood.ca

DAC Update

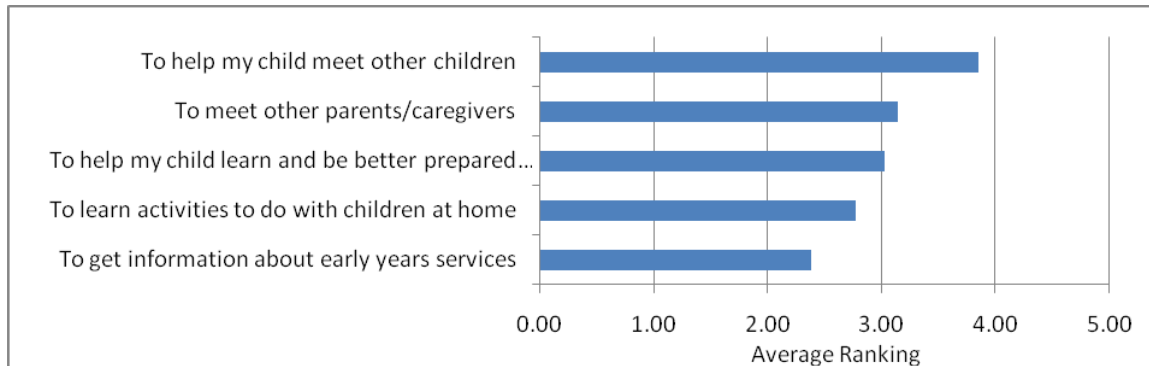
December 2009

The Ontario Early Years Centre for Kingston and the Islands has had another busy year. So far this year we've had a total of 13,141 child visits and 8,780 adults visit to our OEYC locations. We've had a total of 1,600 individual children and 1,458 individual adults walk through our doors.

Thank you to everyone who participated in the November/ December OEYC Participant Survey. We are thrilled to have over 150 responses, and still counting. I will be working on compiling results in the New Year.

We take all of your feedback very seriously and appreciate all of your comments.

When looking over the preliminary data from the November survey, we can see some of the reasons that participants are coming to our centre and what we can focus on moving forward.



From the feedback that we have received from past surveys, we have tried to measure and move forward to better meet the needs of our communities. Some of the steps that we have taken include:

Specialized targeted age group Early Learning Programs, such as Toddler Time, Babies on the Move, and Teens Loving Children

More access to community information and services, such as Resource Binders at all Early Learning Programs and streamlined access to community agencies.

Raising awareness of the play-based value of the early learning activities available at all programs for children 0-6

Stay tuned for all of the survey results in our next newsletter or at your local playgroup.

Hope you have a safe and happy holiday season with family and friends.

Your Data Analysis Coordinator,
Laurie Dixon