

2021-2022, Issue #44 - August 22, 2022- Editors: Angie Salazar & Ashley Clayton

Mission Statement

Over the walkie talkies:

Kiley: Eagle Jet, what's your location?

Silas: I don't know what a location is.

- Kiley; Silas, age 5



Weekly Memo Submission

Please send your PDF's, jpegs, and text to

Angie Salazar-

asalazar@socfc.org

By Thursday @ 12 p.m.

- 2) Fall Parenting Programs
- 3) Taking a break in PFCE
- 4) Peach Sunday
- 5) Peach Cooler
- 6) Pre-Service Information

Meetings and Trainings

August 122 — Monday

- 9:00-12:00 NEP, Library
- 9:00-10:30 Home Based Home Visitor Cohort, TEAMS

August 23 —Tuesday

- 10:00-12:00 1ST HT Cohort Meeting, M.O. Blue Conf. Rm.
- 10:30-12:00 Rest & Diapering/ Toileting Training, M.O. Blue Building Conf. Rm.
- 11:00-12:30 Blue Sky Meeting, Library
- 1:00-2:30 Leadership Meeting, Blue Conf. Rm.

August 24 —Wednesday

- 9:00-2:00 NEP, Library
- 9:00-10:30 Department Directors Meeting, Blue Building Conf. Rm.
- 9:00-11:30 Ed Training Housekeeping MANDATORY All Classroom Staff/SM, Location
- 1:00-2:00 Onboarding Updates, **TEAMS**

August 25 —Thursday

9:00-3:30 Pre-Service MANDATORY, Edgewater Church 101 Assembly Cir, Grants Pass, OR 97526

August 5 —Friday

- 9:00-11:00 Health RTW MANDATORY Training - SM, FASMS, FA, HT, T, TA, CA, SP, HBHV, Virtual
- 2:30-3:00 Shared Family Staffings DUE

August 29 — Monday

10:00-3:00 Center Orientations (RWD, MER, RR, GPHS, CP, PXT, SM, EP, OH)

August 30 —Tuesday

- 9:00-11:00 Directors' Meeting, Blue Building Conf. Rm.
- 10:00-3:00 Center Orientations (FTL, PRG-HS, WC, ABC-B, IV, PV, RVS, PAT)

August 31 —Wednesday

- Teacher/SP- In center-Fidelity Tool Due: Environment Section
- 10:00-3:00 Center Orientations EHS (EHS-WM, PRG-EHS, ABC-C, EHS-CJ, GPHS-EHS, EHS-GP)
- 1:00-2:00 Onboarding Updates, **TEAMS**

September 1—Thursday

- 8:30-9:30 Health Dept. Meeting, **Red Building Library**
- 9:00-3:00 Nutrition Meeting (Mandatory Cooks/Cooks Ast.), **Foothills**
- 2:00-4:00 Child Guidance Policy Updates- MANDATORY (all classroom staff/SM), TEAMS

September 2 —Friday

- **Education Classroom Start Up Postings Due**
- **IHV DUE**

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Fall 2022 Programs

for parents and people in parenting roles

✓ Cognitive Behavioral Therapy ✓ Brain Science ✓ Discipline is Teaching ✓ Communication & Routines

Virtual Parenting Workshops 6:30pm-8pm PT

September 19th – Stress and Coping
October 17th – Parenting Styles
November 21st – Sibling Rivalry & Family Conflict
RSVP: tinyurl.com/TFCworkshop

Active Parenting of Teens® Parenting Program (8 sessions)



For parents of children ages 11-18
Sept 20 - Nov 8, 2022
Every Tuesday 6:30-8:00pm PT on ZOOM
RSVP: tinyurl.com/TFCparentingyourteen



Conscious Discipline[®] Parenting Program (8 sessions)

For parents of children ages birth to 5
Sept 29 - Nov 17, 2022
Every Thursday 8:30am - 10:30am PT on ZOOM
RSVP: tinyurl.com/TFCparenting



Active Parenting: Cooperative Parenting and Divorce© (8 sessions)

For parents of children of all ages
Oct 12 - Nov 30, 2022

Every Wednesday 6pm-8pm PT on ZOOM

RSVP: tinyurl.com/mt883xkf

Parenting the Positive Discipline Way® Parenting Program (6 sessions)



For parents of children ages 5-13
Oct 12 - Nov 16, 2022
Every Wednesday 6pm-8pm PT on Zoom
RSVP: tinyurl.com/mjm2r3st

Active Parenting First 5 Years® Parenting Program (8 sessions)



For parents of children ages birth to 5 Oct 4 – Nov 22, 2022 Every Tuesday 7pm – 8pm PT on ZOOM

RSVP: tinyurl.com/3rtwjpmu



More info: thefamilyconnect.org/families-parents



The Family Connection - Free Parenting Classes for families in Jackson and Josephine counties thefamilyconnect.org - @wwwthefamilyconnectorg - Enewsletter Signup: tinyurl.com/TFClist

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Taking a break in the PFCE office!

Submitted by: Laurie Hester





Peach Sundae



Ingredients

- 1 Tablespoon margarine or butter
- 2 cups chopped or sliced **peaches** (frozen, canned and drained, or 3 to 4 medium fresh)
- 3 Tablespoons packed brown sugar
- 1/4 teaspoon cinnamon
- 3 cups (24 ounces) low-fat **yogurt** (try peach, vanilla or raspberry)

Makes: 5 cups Prep time: 10 Cooking time: 5

minutes

Directions

- 1. Wash hands with soap and water.
- Melt margarine in a medium skillet over medium heat (300 degrees F in an electric skillet).
- Add peaches, brown sugar and cinnamon. Stir occasionally until peaches are hot. Remove from heat.
- 4. Spoon yogurt into five individual bowls. Top with warm peaches.
- Refrigerate leftovers within 2 hours.

Notes

 For a little crunch, sprinkle with granola, graham cracker or gingersnap cookie crumbs.

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. 2017 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.



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Nutrition F	acts
5 servings per container	
Serving size 1	cup (207g)
Amount per Serving	
Calories	220
%	Daily Value
Total Fat 4g	5 %
Saturated Fat 1.5g	8 %
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 110mg	5 %
Total Carbohydrate 41g	15%
Dietary Fiber 1g	4 %
Total Sugars 40g	
Includes 17g Added Sugars	34 %
Protein 7g	
Vitamin D 2mcq	10%
Calcium 232mg	20%
Iron Omq	0%
Potassium 362mg	8%
Vitamin A 21mcg	2%
Vitamin C 45mg	50 %

calories a day is used for general nutrition advice.

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Peach Cooler



Ingredients

½ cup nonfat dry milk
 1 cup frozen peaches, chopped
 ½ cup cold water
 ½ cup orange juice (juice from 1

Makes: 2 cups

Prep time: 10 minutes

Directions

orange)

- 1. Put all ingredients into a blender.
- 2. Blend until smooth.
- 3. Refrigerate leftovers within 2 hours.

Notes

- 1 cup chopped or sliced peaches (about 1.5 to 2 medium fresh)
- Serve as a snack or dessert during the summer months.

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. 2017 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.



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Nutrition Facts Serving Size 1 cup (203g) Servings Per Container 2 Amount Per Serving Calories 100 Calories from Fat 0 % Daily Value* Total Fat 0g 0% Saturated Fat 0g 0% Trans Fat 0g 0% Cholesterol 0mg Sodium 70mg 3% Total Carbohydrate 20g 7% Dietary Fiber 1g 4% Sugars 17g Protein 5g Vitamin A 6% Vitamin C 160% Calcium 15% Iron 2% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 Total Fat Less than 65g 80g Saturated Fat Less than 20a 25a Cholesterol 300mg Less than 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

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Pre-Service Information

Where:

Edgewater Church IOI Assembly Cir, Grants Pass, OR 97526

What to bring:

Make sure to bring your badge!

Bring any snacks you Feel you may need.:)

Time:

Pre-Service starts at 9:00, so be please show up early (around 8:30) to have enough time to sign in and enjoy the art walk!

This will be a 6 hour day

Mileage:

Mileage will be available to those that qualify. Please connect with your supervisor if you have any questions.