

THE CONNECTION

The latest news and updates from Child Care Connections



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CCCMONTANA.ORG



Congratulations STARS Programs!

48 STARS Programs in Child Care Connections' region were awarded levels on July 1! Of 48 programs, 13 were awarded STAR 5 Certification.

Learn more about becoming a STARS Provider at cccmontana.org/provider-resources



Staying Safe this Fall

Nighttime arrives more quickly during the fall, kids should avoid playing in the street when visibility is low. Wearing bright, reflective clothing can help alert drivers of playing kids.

Visit safekids.org for more child safety tips



Art Project: "Stained Glass" Leaves

Looking for a fun Fall art project to do with kids of all ages? Try making stained glass leaves!

All you need is glue, fall-colored tissue paper, wax paper, and scissors. Cut or tear pieces of tissue paper, glue to the wax paper, and cut in the shape of leaves. Hang them in the window for a fun, festive decoration!

Scan here for the full project description:



Upcoming Events

Sixth Annual



EARLY CHILDHOOD
LUNCHEON

Our Early Childhood Luncheons are back! Join us for the Helena Luncheon on October 12, 2021 from 11:45 AM-1 PM, or for the Bozeman Luncheon on October 14, 2021 from 11:45 AM-1 PM

RSVP Required, find out more here: cccmontana.org/2021luncheons or scan here:



Looking for Quality Care?



Choosing child care can be an overwhelming task. You want the best of care for your child and you want to know that you are making the right choice for your child.

Visit: cccmontana.org/child-care-finder/choosing-quality-care/ for more info or scan here



September's Harvest: Brassicas



The brassica family features a number of commonly used vegetables. Some popular ones include broccoli, cauliflower, cabbage, and more!

Oven-Roasted Cauliflower

8 Servings

Oven-roasted cauliflower is a simple and delicious side dish.

Ingredients:

- 1 cauliflower head
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup shredded Parmesan cheese

Directions:

1. Remove outer leaves of the cauliflower. Cut florets off the stem. Wash and drain.
2. Combine oil, salt, and pepper in a large bowl. Toss the cauliflower florets in the oil mixture.
3. Spread cauliflower on a large rimmed baking sheet.
4. Roast in the oven at 450 degrees 15-20 minutes until the cauliflower starts to soften and begins to brown.
5. Sprinkle with cheese. Continue to roast for 5-10 minutes.

Are you a child care provider? Learn more about the Child and Adult Care Food Program (CACFP) on our website. Or scan here:

