



SARAH CORSON CHILD CARE & LEARNING CENTER

August 2022 Newsletter

2022 staff In-service

A reminder — we will be **CLOSED Thursday, August 4 and Friday, August 5** for our annual staff in-service training. We will be cleaning, rearranging classrooms, developing our annual curriculum, deep cleaning the Center, and taking a training on ACES (Adverse Childhood Experiences).

Fall Move-Up and New Family Enrollment

Several children from each classroom will be moving up to the next classroom in late Summer. Once Fall enrollment is set, families of children affected will be notified. The exact date is to be determined, but it will likely be late August or early September. We will have several new children and families joining our Sarah Corson Center family.

Welcome Alyssa and Kayla

We would like to welcome two new Aides. Alyssa comes to us with an Applied Science degree in Family Support Services from Rogue Community College. Kayla comes to us with a bachelor's degree in Psychology from Southern Oregon University, and experience working at the Schneider Children's Center on the campus of SOU. Kayla's son is also joining our program. Please help us welcome them.



Outside time is the best time

SCC Part of Local Infant/Toddler Cohort

I have applied and been accepted to the Jackson and Josephine County Infant and Toddler Focused Child Care Cohort. This is a group of 10 to 15 Early Childhood Educators who are committing to a two-year program of trainings, meetings, mentoring and networking. We will be looking at and using the Zero-to-Three Curriculum, based on brain science and development. I am thankful to be a part of this, and I can't wait to share what I learn with our staff and families.

CLOSED September 5

A reminder we will be **CLOSED Monday, September 5**, in observance of Labor Day.

—Jaime Snider, director

Faith in Action: Feeding the hungry

A cook with a bicycle and a mission

By PAULETTE AVERY

Since February, our church kitchen has been in use six mornings a week as Joseph Gibson prepares meals for hungry people at Hawthorne Park. It's a ministry of First Presbyterian with lots of collaborators. His bicycle, with a trailer for carrying the food, is often parked in the Narthex.

Joseph decided to take on this work last October when Southern Oregon Equity, a group that had been providing the service, dissolved. He saw the need and decided to use his culinary training to fill it. Our church donates \$40 a week in cash to help cover the cost of plates, utensils, etc. Food comes from a number of different sources. Tuesdays and Thursdays Little Caesars donates pizzas, Franz Bakery provides bread, a group called Judy's Midnight Diner donates six boxes of produce each week. Additional food comes from people who receive food boxes and give him things they can't use. And a woman named Ann provides baked goods.

Joseph's goal is to provide a pound of food each day per person and for many that may be the only food they have for the day. He provides from 48 to 72 pounds of food a day. He also prepares food that anyone is able to eat with consideration for health issues. Most days he makes soup,

but sometimes salads, sandwiches or casseroles.

Most of the food is

vegetarian or vegan with no salt (for those with hypertension), no allium items such as onions and garlic (for those with allergies to them). He avoids using too much rice which can raise blood sugar for diabetics. If Joseph makes a pasta salad he will make a similar version with rice for gluten-sensitive people.

Joseph lives what he calls a home-free lifestyle rather than being homeless. He says the difference is that he chooses to live without a home because it allows him more freedom to do the things he wants to do. His attempts at living a "normal" life have never worked out.

All of his belongings are carried on a little trailer behind his bike and he carries all the food and equipment he needs on that trailer as well. In addition to providing food for hungry people, he is also an activist and protester, primarily focused on issues of the unhoused population.



Almost every day, soup's on the burner



Ready to roll

Food of the month? ketchup, mayonnaise and mustard!

Our Food Bank receives a lot of the basic foods such as bread, meat, fruit, veggies and dairy from Access and partner stores. Manager Jim Foucault says what they can't get through the distribution system are things to help make a meal taste a little bit better.

Things like ketchup, mustard and mayonnaise.

Things they can use to make the lunch meat and bread they received taste a little better. In addition, these are basic cooking items that can be used in all kinds of recipes to build a meal from dry beans, macaroni, and various vegetables.

