



Macomb Association for the Education of Young Children

Check out our website at <http://www.macombaeyc.com/index.html>

Save the date... 2012

Saturday, January 29,
"10th Annual Macomb
Early Childhood Confer-
ence" South Campus 8:00
am-3:45 pm (586- 498-
4000)

**submit ballots for presi-
dent & treasurer nomina-
tions**

Saturday, March 25,
Provider's Breakfast
9:00am-11:00 at the
MISD

**vote for nominations-
president & treasurer**

March 29-31,
Early Childhood
Conference,
Grand Rapids, MI

Saturday, April 14,
Month of the Young Child
Lake Side Mall Event
(contact Celia Ciecko 586
-281-1732 for more infor-
mation)

Saturday, April 29,
Month of the Young Child
Kite Day Event at Wash-
ington Township Muni-
cipal Park (contact Celia
Ciecko 586-281-1732 for
more information)

Thursday, May 31, TBA

*"What a child can
do today with
assistance, she will
be able to do by
herself tomorrow".
Lev Vygotsky*

We've missed you!

We've noticed that your membership expired. We would like to invite you to come back and re-new your membership. We would not want you to miss any of the benefits that NAEYC provides our members. What could Ma-comb AEYC do to get you back in-volved?

We have planned many interesting meetings and activi-ties for this 2011-2012 year.

Our next meeting will feature a presenta-tion on *Autism* by Amber Fante__ at Baker College, 34950 Little Mack, Clinton Township in B 102 the Community Room inside student cen-ter on November 29th at 6:30- 8:00 PM.

*We
miss
you!
Please
Come
Back!*

Praline-Apple Bread

Ingredients

1 1/2 cups chopped pe-
cans, divided
1 (8-oz.) container sour
cream
1 cup granulated sugar
2 large eggs
1 tablespoon vanilla ex-
tract
2 cups all-purpose flour
2 teaspoons baking pow-
der
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups finely chopped,
peeled Granny Smith ap-
ples (about 3/4 lb.)
1/2 cup butter
1/2 cup firmly packed light
brown sugar

Preparation

1. Preheat oven to 350°.
Bake 1/2 cup pecans in a

single layer in a shallow
pan 6 to 8 minutes or until
toasted and fragrant, stir-
ring after 4 minutes.

2. Beat sour cream and
next 3 ingredients at low
speed with an electric mix-
er 2 minutes or until
blended.

3. Stir together flour and
next 3 ingredients. Add to
sour cream mixture, beat-
ing just until blended. Stir
in apples and 1/2 cup
toasted pecans. Spoon
batter into a greased and
floured 9- x 5-inch loaf
pan. Sprinkle with remain-
ing 1 cup chopped pecans;
lightly press pecans into
batter.

4. Bake at 350° for 1 hour
to 1 hour and 5 minutes or

until a wooden pick in-
serted into center comes
out clean, shielding with
aluminum foil after 50
minutes to prevent ex-
cessive browning. Cool in
pan on a wire rack 10
minutes; remove from
pan to wire rack.
5. Bring butter and brown
sugar to a boil in a 1-qt.
heavy saucepan over me-
dium heat, stirring con-
stantly; boil 1 minute.
Remove from heat, and
spoon over top of bread;
let cool completely (about
1 hour).

Note: To freeze, cool
bread completely; wrap
in plastic wrap, then in
aluminum foil. Freeze up
to 3 months. Thaw at
room temperature.

Observe How Light Affects Color Development

What you need:

a tree with leaves that turn red in autumn
aluminum foil or heavy paper and masking tape.

What you do:

Before the leaves turn colors in the fall, find a maple tree, flowering dogwood, sweet gum, or other tree or shrub that you know will turn bright red or purple.

Find several leaves that receive bright sunlight, and cover part of them with foil or heavy paper and tape.

After the leaves have changed color, remove the covering and observe the different colors underneath. These are the colors that were in the leaf all summer. The bright reds and purples are only made in the fall, with exposure to light.

Science Made Simple, Inc.

Squirrel Counting

Materials: Small Dixie cups, squirrel patterns and nuts (or patterns of nuts)

Description: Teachers take a squirrel patterns and staple it to Dixie cups. Write a number on each squirrel. Now, have the child count out how many nuts they need for that squirrel. Have a different number on each squirrel. You can also have the child take nuts away from the squirrel, to see how many he has left.

Comments: *Some three's are not quite ready for this. By the end of the year they will do better.*

Preschoolrainbow.org