



Kidzone Korner

February 2010

Kidzone Preschool &
Childcare Center
125 Veterans Blvd.
South Haven, MI 49090
269.637.7501
www.kidzoneonline.com

From the Directors Desk...

•It is hard to believe that we have made it to Groundhog Day already! It seems like we just had our Christmas break. With the thoughts of warmer weather we all tend to begin trying out less winter gear. We do, however, still have cold and wet weather ahead. Please send those snow pants, hats, and boots. We do have extra for those "oops!" days, but licensing frowns on the sharing of clothing. With every wearing of Kidzone extras, comes washing and drying of Kidzone extras. This is very taxing when the extras are all the heavy winter gear. •Thank you to those of

you that have been joining us and contributing to our special days each month. These days are a treat for our children, and you as guests have been very gracious to all of our children. Please check the door each month on your way out for future dates!•Parking has become a bit of an issue now that the winter semester has begun and that cold wind is blowing. We are working to keep a handle on students using Kidzone parking. Please only park in Kidzone spots when dropping off or picking up your child, and not while you are attending class. This is the only way that

we can serve all of our families fairly. •Please continue to check Channel 3 WWMT for weather closings. The LMC building will not announce a closing before 7 a.m. This is not early enough for our 6 a.m. opening staff and families. Therefore, I will be making that decision independently before 6 a.m. I hope to be open for the rest of the winter days, but you never know in Michigan!

Let's all think Spring!

Kelli Ford, Director

FEBRUARY BIRTHDAYS



Owen

February 2

Audriya

February 12

FEBRUARY THEMES

Animal Homes

Hearts & Flowers

My Country

Going for a Ride

Color: Pink

Letters: H V X

FEBRUARY EVENTS

February 12

Valentine's Party

11:00 a.m.

Hearty soup for a cold winter day!



This recipe is a copycat of the famous Zuppa Toscana soup from Olive Garden. If

you were here for our soup luncheon in January you may have already enjoyed a bowl. Some of our Kidzone kids really loved it so you may want to try this out for dinner soon!

Ingredients:

- 1 lb. spicy Italian sausage – crumbled
- 1 qt. water
- (2) 14.5 oz. cans (about 3 2/3 cups) chicken broth
- 2 lg. russet potatoes – scrubbed clean, cubed
- 2 cups chopped kale OR Swiss chard
- 1 cup heavy whipping cream

Directions:

Brown sausage in a pan over medium to medium-high heat, breaking up into small pieces as it cooks. Drain sausage and set to the side. Place broth, water, potatoes, in a pot. Simmer over medium heat until potatoes are tender. Add sausage to the soup. Simmer for 10 minutes. Add kale and cream to pot. Season with salt and pepper. Heat thoroughly and enjoy!