# Michigan State University - Child Development Lab

# Parent Council NEWSLETTER

October, 2020

# Welcome Autumn!



### A continued happy Hispanic Heritage Month!

Hispanic Heritage Month runs from September 15th to October 15th every year, and celebrates the contributions and influences that Hispanic Americans have made to history, culture, and achievements in the United States. In celebration of our diverse community, CDL has recently purchased two new books for their library by author Duncan Tonatiuh whose books offer themes related to the Latinx experience. His books include: *Dear Primo: A Letter to My Cousin, Diego Rivera: His World and Ours , Pancho Rabbit and Coyote, Separate Is Never Equal: Sylvia Mendez and Her Family's Fight, Funny Bones: Posada and His Day of the Dead Calaveras , Salsa, The Princess and the Warrior: A Tale of Two Volcanoes*. In this month's newsletter the MDHHS recommendation for Halloween and kid-friendly recipes to help celebrate our community's diversity!

# MDHHS makes COVID-19 recommendations about Halloween trick-or-treating, celebrations

#### September 24<sup>th</sup>, 2020; Contact: Lynn Sutfin, 517-241-2112

To help ensure the only thing scary about Halloween is the costumes, the Michigan Department of Health and Human Services (MDHHS) has issued guidance on how to safely celebrate the holiday during the COVID-19 pandemic.



"The way we celebrate
Halloween in Michigan will be
different this year due to
COVID-19," said Dr. Joneigh
Khaldun, chief medical
executive and chief deputy for
health. "However, there are
still many ways to celebrate
safely. The guidance MDHHS
issued today provides tips for
trick-or-treaters and their
parents along with
homeowners who wish to
hand out treats."

Tips for all groups include staying home if you are sick; maintaining social distancing of at least six feet; wearing a cloth mask that covers both the mouth and nose; and washing hands often or frequently using hand sanitizer containing at least 60 percent alcohol.

In addition to the MDHHS guidance, the Centers for Disease Control and Prevention also issued recommendations this week. CDC considers trick-or-treating a high-risk activity and offers alternative activities to consider as well as safety tips if parents and children choose to trick-or-treat.

#### Tips for trick-or-treaters and parents:

- Share with your children that this year may be different than last but let them know some of the new ways you plan to celebrate and still have lots of fun.
- Talk with children about safety and social distancing guidelines and expectations. Keep a six-foot distance from others not in your group.
- Participate in one-way trick-or-treating and guide children to stay to the right to ensure social distancing.
- Trick or treat with people you live with.
- Avoid congregating in groups around houses.
- Wear a face mask covering both mouth and nose.
  - A costume mask (such as for Halloween) is not a substitute for a cloth mask.
  - Do not wear a costume mask over a protective cloth mask if wearing both causes difficulty breathing. Instead, consider using a Halloween-themed cloth mask.
- Only go to houses with safety measures in place.
- Check out halloween 2020.org to find exciting activities and ways to celebrate Halloween this year based on levels of COVID risks in your area.

#### Tips for homeowners:

- Use duct tape to mark six-foot lines in front of home and leading to driveway/front door.
- Position a distribution table between yourself and trick-or-treaters.
- Distribute candy on a disinfected table to eliminate direct contact.
- Consider handing out candy in an open space where distancing is possible, rather than from the front door.
- Consider a neighborhood costume parade; it is an easy way to keep safe space between children.

The guidance also urges Michiganders to consider hosting virtual parties instead of



in-person Halloween gatherings. If a gathering is hosted, it should be limited to 10 people or less per Executive Order 2020-176, social distancing should be maintained, cloth masks should be worn and food and party favors should be set out individually to prevent cross contamination.

Information around this outbreak is changing rapidly. The latest information is available at Michigan.gov/Coronavirus and CDC.gov/Coronavirus.



**Laurie Linscott** 

Title: Director Campus: Both Haslett & East Lansing

What brought you to the East Lansing/Lansing area and what has made you stay: I came to the East Lansing area 22 years ago after completing graduate school. During grad school at MSU I was a TA for the Early Childhood Curriculum course, the Student Teaching seminar and taught at the East Lansing site during summers. I then took a job with MSU as a Head Teacher in a Head Start/ MSU collaboration off campus and then.... I love the vibrancy of a college town. There is so

much diversity, so much to do.

**Who was your childhood hero and why:** I don't recall having a childhood hero. Not to give away my age but maybe Lassie. It was a series I watched as a kid and she always came through in the end.

What was your favorite age growing up and why: Middle childhood, ages 6-12. I was an outdoors kid and had some independence in exploring the fields and nature by my house.

**Any COVID skills, hobbies, routines, etc you picked up:** Patience! Also my Amazon shopping skills were honed.

Last TV show you binge-watched: Bloodline

**Is a hot dog a sandwich, why or why not:** Yes! While the bun is not supposed to be totally split, I usually end up breaking mine while stuffing on the condiments. This officially makes it a sandwich.



### **Rachel Stark-Turcotte**

Title: Young Toddler Head Teacher

Room: 18+ month
Campus: East Lansing

What brought you to the East Lansing/Lansing area and what has made you stay: I did both my undergrad and grad school at Michigan State. I also met my husband here in East Lansing. We are both HUGE Michigan State Sports fans and love the atmosphere surrounding us here. We both love our careers and feel like this is a great area to raise a family!

Who was your childhood hero and why: This is a tough one. I consider both my parents as my heroes. Both as a child and now. They have been through so much and have

showed me how to stay strong through the toughest of times. I love them both and thank them everyday for the life they gave me.

What was your favorite age growing up and why: This is also a tough question. I loved my childhood and have so many great memories throughout the years. If I had to choose one age, I believe I would choose when I was 9 or 10. Both my sisters were at home with me and we got to learn so much about each other and spend so much time with our family. We had many game nights, went on family road trips, and spent the weekends watching football and eating popcorn!

**Any COVID skills, hobbies, routines, etc you picked up:** DIY skills. My husband and I bought a house a little over a year ago and we have been spending a lot of time making it our own. We have been removing wallpaper, painting, decorating and building furniture in every spare moment we have. We also just adopted a puppy which is our pride and joy. She takes a lot of our attention but has our heart.

**Last TV show you binge-watched:** My husband and I have shows that we like to watch together and shows that we binge watch on our own. Recently, we have been watching The Sopranos and The West Wing together, but I have been watching Sweet Magnolias. We are BIG sports fans, so we spend a lot of time watching football, both NFL and College. We look forward to cheering on MSU!! Go Green!

**Is a hot dog a sandwich, why or why not:** I do not consider a hot dog as a sandwich. I consider a sandwich something that you place in between 2 pieces of bread and the bread and insides are stacked on top of each other. I do LOVE hotdogs though!!

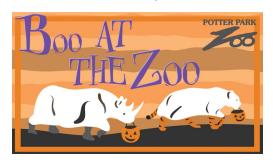
### **Local Events**

Although most of our favorite fall activities are on hiatus this year due to COVID-19, there are still a number of safe, socially-distanced events being offered in our community.

Potter Park Zoo - Zootacular

October 10th - 11th October 17th - 18th October 24th - 25th

#### Open from 9a - 5p each day



This year Potter Park Zoo is celebrating fall in a whole new way! Put on your best Halloween costumes and celebrate with the whole family at Potter Park Zoo!

- Join family and friends for a socially distanced stroll through the zoo and enjoy the beautiful autumn colors and fall décor. See your favorite animals while in costume.
- Boo in a bag! All of our candy stations have been combined into one treat bag, which will be handed out as guests exit the zoo.
- Participate in unique no contact activities as you stroll through the one way path through the zoo (you may adventure around the zoo as many times as you'd like!)

Please note: "Fall Zootacular" does not include the activities that the zoo offered at Boo at the Zoo. No activity tickets will be available for purchase inside the zoo.

Virtual Planetarium Show

### Sundays at 3-3:45p until Dec. 20th; admission \$5/person

Starting August 16 you can enjoy the wonders of the cosmos through our virtualized planetariums shows from your own home via Zoom. Every Sunday the show begins at 3:00 p.m. and includes a live night sky tour followed by one of our unique planetarium shows created at the Hurst Planetarium, all updated with new scientific discoveries and imagery!

Each week brings something different with live programs that include Jupiter Up Close, Solar System Tour, Robots on Mars, Planet Nine, and more!

Tickets: <a href="https://ellasharpmuseum.org/.../virtual-planetarium-shows/">https://ellasharpmuseum.org/.../virtual-planetarium-shows/</a>

Learn more about museum membership:

https://ellasharpmuseum.org/support/membership/

### **For Fun**



# Pumpkin Hummus - Not just for kids! Ingredients

2 cans chickpeas · 1½ tablespoon lemon juice 15oz pumpkin · 1 teaspoon cumin, ground

2 tablespoon tahini · ¼ cup olive oil, more for desired consistency

2 cloves garlic · ¼ teaspoon paprika

1 teaspoon salt

#### Instructions

Drain chickpeas and combine all ingredients in a blender or food processor and blend until smooth. Add more olive oil for desired consistency.

#### **Variations**

Replace garlic, cumin, and paprika with pumpkin pie spice (~2 teaspoon) and brown sugar (to taste) for a sweet treat!

# Arroz Tapado (Peruvian Meat-Filled Rice) Ingredients

· ¼ cup vegetable oil · 1 pound ground beef

1 cup finely chopped white onion ½ cup raisins

2 cloves garlic, crushed . ½ cup pitted black olives, chopped

1 teaspoon paprika
 ½ teaspoon ground cumin
 4 tablespoon tomato paste
 1 tablespoon aji panca paste (ancho paste
 3 hard-boiled eggs, sliced
 ½ cup parsley chopped
 6 cups cooked rice
 salt and pepper to taste

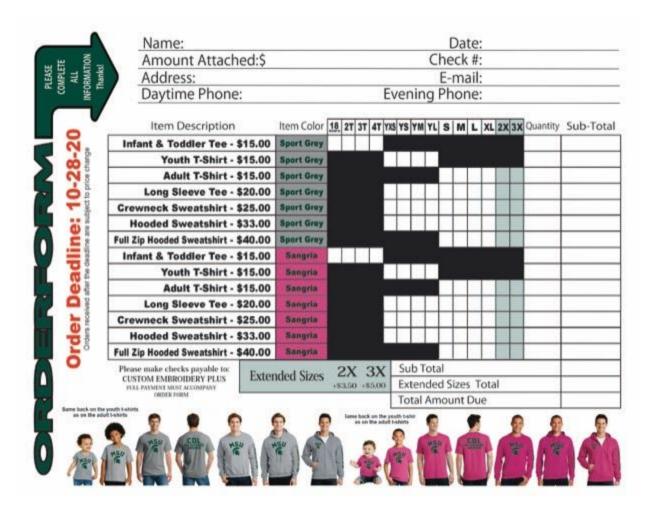
can be used as a substitute)

#### Instructions

- **1.** Cook rice the usual way. Set aside and keep warm.
- 2. Heat the oil to sauté the onion and garlic. Once soft and translucent, add paprika, cumin, tomato paste and aji panca; stir and then add ground beef. Stir for a minute until incorporated and then add the ground beef. Add beef broth if mixture looks dry. Cook until there is no liquid left, but mixture should be moist.
- **3.** When the ground beef is cooked, season to taste with salt and pepper and add raisins, black olives, hard-boiled eggs, and parsley. Mix well. Turn off the heat.
- 4. In the bottom of an oiled ramekin or bowl, make a layer of the cooked rice (about ½ cup), pressing with a spoon. Over this make a layer of the ground beef mixture and lastly cover with another layer of rice. Place a plate over the ramekin or bowl and turn upside down. Unmold the ramekin/bowl.
- **5.** Garnish with chopped parsley and hard-boiled egg slices.



# **Get your MSU T-Shirts!**



# **CDL - Parent Council**

The Parent Council meets 2nd Wednesday of every month at 6p on Zoom. Please join us!

# 2019-2020 Parent Council

#### Contact Information

| First Name | Last Name  | Phone        | Email                      | Child(ren)           | Campus/Teachers               | Focus/Role                         |
|------------|------------|--------------|----------------------------|----------------------|-------------------------------|------------------------------------|
| Laurie     | Linscott   | 517-355-1900 | linscott@msu.edu           |                      |                               | Director                           |
| Phillip    | Baumgarner | 517-355-1900 | baumgarn@hdfs.msu.ed<br>u  |                      |                               | Assistant Director East<br>Lansing |
| Sarah      | Barth      | 517-339-6045 | barthsar@msu.edu           |                      |                               | Assistant Director Haslett         |
| Cherlyn    | Tay        | 517-355-1900 | taycher1@msu.edu           | Makoa, Kailee        | East Lansing/Mowers and Huges | Office Manager East<br>Lansing     |
| Courtney   | Coscarelli | 517-339-6045 | passmor9@msu.edu           |                      |                               | Office Manager Haslett             |
| Jordan     | Sutton     | 517-862-1352 | jordansutton@mac.com       | Genevieve,<br>Cecily | East Lansing/Graham and Huges | President                          |
| Terrah     | Hanks      | 517-719-2198 | thankssundance@gmail.      |                      | Haslett/                      | Vice President                     |
| Erin       | Cazal      | 517-230-1635 | erincazal@gmail.com        | Lauren               | East Lansing/Huges            | Treasurer                          |
| Fernanda   | Jeffers    | 517-275-6946 | jeffersf@msu.edu           | Edward               | East Lansing/Stark            | Secretary                          |
| Terrah     | Hanks      | 517-719-2198 | thankssundance@gmail.      |                      | Haslett/                      | Family Fun Night Chair             |
|            |            |              |                            |                      |                               | Teacher Appreciation               |
| Allison    | Shaw       | 570-878-9300 | allisonzshaw@gmail.co<br>m | Cameron              | East Lansing/Stark            | Communications                     |
| Ashley     | Gilmour    | 563-340-1083 | nursse91135@yahoo.co<br>m  | Addiyn               | Haslett/Ms. Colon             |                                    |