## THE FAMILY CONNECTION

**WINTER 2025** 



(607) 432-0061 FAX: (607) 431-9303 CHILDCARE@CHARITIESCCDO.ORG WWW.CHARITIESCCDOS.ORG

# FREE ONLINE CHILD CARE REFERRALS!

**Catholic Charities Child Care Support Services** has child care referrals available online. You now have the ability to search for child care any time of the day or night!

You also have access to our online referral packet which includes information to help you make an informed child care decision!

### VISIT OUR WEBSITE! **WWW.CHARITIESCCDOS.ORG**

### **DID YOU KNOW?**

It is required of your child's daycare program to provide daily supervised outdoor play, except during inclement or extreme weather. Make sure you are sending your child with the necessary clothing for this season like

hats, gloves, coats, etc. so they are prepared to play!





### TAKE AN ACTIVE ROLE IN CHILD CARE!

Early care and education policy needs your support in order to truly give all children a great start in life.

For more information go to:

winningbeginningny.org childcareworks.org/take-action



Dolly Parton's Imagination Library is a book gifting program that mails free books to children from birth to age five in participating communities within the United States, United Kingdom, Canada, Australia and Republic of Ireland.

Children living in Delaware and Otsego Counties are eligible to participate in this program!

For more information and to register, visit:

www.ImaginationLibrary.com

### LET IT SNOW!

Here a couple of ways to make fake snow with inexpensive household ingredients:

- 1. Flour and Oil. Mix 4 cups of flour and ½ cup of oil until it becomes light and fluffy
- 2. Baking soda and White Hair Conditioner. Mix 2 ½ cups baking soda and a ½ cup conditioner, mix until combined and cold.
- 3. Corn Starch and Shaving Cream. Mix equal parts cornstarch and shaving cream until combined.



## PARENT EDUCATION OPPORTUNITIES

### The Family Service Association

277 Chestnut Street, Oneonta, NY 13820 607-432-2870

### www.fsaoneontany.org

Parent education workshops offered to all area parents and caregivers. Topics include information about parenting skills and child and adult development.

#### **Family Resource Network**

46 Oneida St. Oneonta, NY 13820 607-432-0001

### www.familyrn.org

Serving individuals with disabilities and their families. Visit their website to find upcoming events, training opportunities, newsletter, support groups and additional resources.

### Cornell University Cooperative Extension of Schoharie and Otsego Counties

Cooperstown Office 123 Lake Street, Cooperstown, NY 13326 (607) 547-2536

### otsego@cornell.edu

Nutrition Education programs that assists income eligible families and youth to improve health.

#### **Southern Tier Independence Center**

135 East Frederick Street Binghamton, NY 13904 607-724-2111

- -Early Childhood Direction Center: ecdc@stic-cil.org http://www.stic-cil.org/ecdc.html
- -Parent Technical Assistance Center ptac@stic-cil.org http://www.stic-cil.org/ptac.html

### **ZERO TO THREE**

Little Kids, Big Questions podcast series addresses some of the most common issues facing parents of babies and toddlers. Series of 12 podcasts. No charge. Visit <u>www.zerotothree.org</u>

### START YOUR OWN BUSINESS!

Become a Family Child Care provider today!

We are seeking registered and licensed providers for traditional and weekend child care.

For more details contact Catholic Charities at: (607) 432-0061 or see our website: <u>CharitiesCCDOS.org</u>

### RECALL INFORMATION

For information on the latest safety recalls please visit
The OCFS website: <a href="https://ocfs.ny.gov/main/uct\_recalls.asp">https://ocfs.ny.gov/main/uct\_recalls.asp</a>

# Roasted Zesty Chickpeas

### Ingredients:

- 1 (15 oz) cans chickpeas, drained and rinsed
- 1 tbsp oil
- 1/2 tbsp lemon pepper seasoning
- Preheat the oven to 425° F. Line a medium baking sheet with parchment paper.
- Place the chickpeas on kitchen towels and lightly rub to remove excess moisture. Then remove loose skin.



- 3. Add the chickpeas to a medium bowl and drizzle the oil on top. Toss the chickpeas until all are coated with oil.
- 4. Spread out the chickpeas on the pan. You want enough space between them to crisp up!
- 5. Place in the oven and bake for 30-45 minutes or until golden brown.
- Remove from oven and transfer roasted chickpeas to a medium bowl where you will add the seasoning. Toss contents in bowl until seasoning covers each chickpea.
- For children under the age of 4, smash the chickpeas with a fork to reduce the risk of choking.

## ONLINE AND PHONE FAMILY SUPPORT GROUPS

Family Resource Network offers online and phone family support groups for families of individuals with special needs. Two groups are offered per week. Registration is required.

For more information, call:

(607) 432-0001

### Follow Us On Social Media

