

Y-KIDS' Club Family Newsletter October 2008

Welcome to the first edition of the Y-KIDS' Club Family Newsletter!

In an effort to help keep parents informed of Y-KIDS' programs, special events in the community and dates to remember I am beginning this monthly newsletter. Please contact me with any feedback or ideas you might have for the newsletter and any events in the community that you know of.

NEW DIRECTOR

Many of you may have been wondering... Where's Raegan? And who is this lady that keeps returning my phone calls & emails? After many years here, Raegan Schurr's last day at the McPherson Family YMCA was in August. She is now part of our larger YMCA family, as she is working at a Y in the Kansas City area. I was hired to fill those very big shoes and am very excited about my new position at the McPherson Family YMCA as a program director. Many of you might remember me from the 2005-2006 and 2006-2007 school year where I worked as the Y-KIDS' site director at Eisenhower Elementary. I think that I have met most of you by now and am enjoying getting to know your children. It is great to be back at the YMCA and involved in Y-KIDS'.

Let's have a great October together!

Alana Murphy



Important Dates:

- September 26—RSVPs due for October 3 Early Dismissal
- September 27—MRC sponsored NFL Punt, Pass & Kick at Grant Sports Complex, 9am-12pm. Everyone 8-15 years of age is welcome to participate in this free event!
- October 3—12:30pm Dismissal
- October 24—RSVPs due for Oct. 30 Early Dismissal & Oct. 31 Full Day
Nov. 6 Full Day, Nov. 7 Full Day
- October 30—12:30pm Dismissal
- October 31—Full Day at the YMCA

Important Numbers:

EES Site: 620-245-1892

WES Site: 620-245-1894

Program Director, Alana Murphy

Office: 620-241-0363

Cell: 620-245-4142



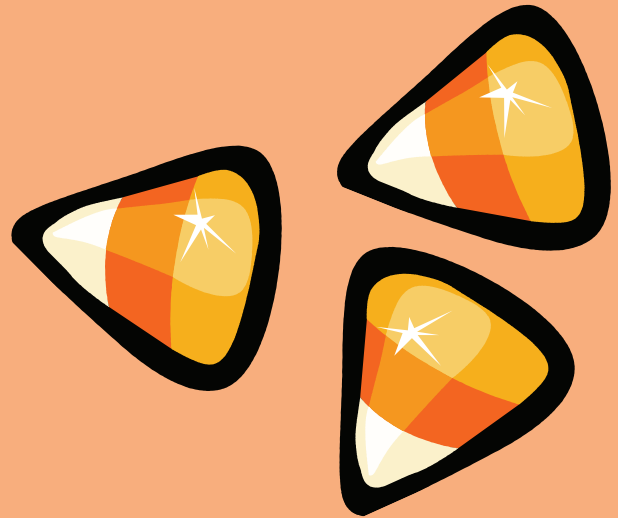
Cooking with Kids

Candy Corn Cookies

Get your whole family involved
and cook up some candy corn cookies!

Ingredients:

1 cup of sugar
1 cup of margarine, softened
2 1/4 cup of flour
1 egg
1 tsp vanilla
orange and yellow food coloring



Directions:

1. Cream sugar and margarine, add egg and vanilla blend. Add flour.
2. Roll into three balls. Add orange coloring to one of the balls. yellow to the other. The remaining ball has no color. Chill dough.
3. Then roll balls flat together so that the white ball is the bottom, the orange ball is in the middle and the yellow ball is the top.
4. With a knife cut the dough into 3 inch triangles. (If dough is still too sticky, add a little more flour)
5. Bake 15 min at 350F°.

Enjoy!