

Parent  
Page  
October  
2018



JCCCA  
303-969-8772  
www.jeffcochildcare.org

Nominate Your  
Child Care Provider  
For JCCCA  
Provider of The Month!!!  
E-Mail Sheryl  
sortizkids@msn.com

## Baby Brain Facts



“Every second a baby’s brain is making between 700 and 1,000 new connections among brain cells. *Every second!* . . . Don’t underestimate how much is going on in the lives of young babies. Don’t underestimate how much the brain is responding to everything that’s going on around it.”

Jack P. Shonkoff, MD  
Director, Center on the Developing Child, Harvard University

“A three-year-old’s brain is twice as active as your and my adult brain. We don’t see behind their sweet lovely faces just how much activity is going on.”

Pia Rebello Britto  
Global Director, Early Childhood Development, UNICEF

“We often say that young toddlers have trouble paying attention. What we really mean is that they have trouble *not* paying attention. So what they’re doing is being very, very sensitive to all of the patterns of information around them. Then they’re taking that information and putting it to use in trying to solve problems and figure everything out.”

Alison Gopnik Ph.D.  
Psychologist and Researcher, University of California

“Brain development is influenced as much by the environment as it is by genetic factors . . . This whole debate about ‘Nature vs. Nurture’ or ‘Genetics vs. Environment’ is over. It’s not one or the other, it’s both. . . The experiences a young child has *literally* get under the skin and into the brain, and they affect how brain circuits are made.”

Jack P. Shonkoff, MD  
Director, Center on the Developing Child, Harvard University

Quotes collected from the documentary “The Beginning of Life: The Series”



## English muffin Face Pizzas

- 1 package English muffins
  - 1 jar pizza sauce
  - 1 bag shredded mozzarella cheese
- Toppings to make FUN faces, such as:

- black olives, pepperoni, or sliced cherry tomatoes for eyes or noses
- sliced bell peppers for mouths, ears, or whiskers
- shredded spinach or basil for hair

1. Preheat oven to 375 F. Lightly toast English muffins before assembling pizzas to make a crispier crust.
2. Get your child’s help to spread about 1 Tbsp pizza sauce on each English muffin. Then sprinkle about ¼ c. mozzarella cheese upon each English muffin.
3. Work together to create faces on each English muffin pizza using the different topping. *Is it a boy? Is it a bunny? Is it a spider with 8 eyes?*
4. Bake on a cookie sheet for 10 min., until the cheese is bubbly and melted



Parent Page Edited by Vera Ananda,  
LittleBugFun@gmail.com