Parent Page September 2019



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



## Dialogic Reading

When most adults share a book with a young child, the adult reads and the child listens. But in dialogic reading, an adult and child have a dialogue about the book as they read. Through dialogue, the adult becomes the listener, the questioner, and the audience for the child. Here's how:

- Instead of just reading the words on a page, ask your child questions as you go. For example: "Oh wow, what is that?" or "Uh oh- What might happen next?"
- Repeat and expand on what your child says. For example, if a toddler correctly labels a dog in the picture, respond with something like, "You're right. That is a big, brown dog. Doesn't he look like the dog we saw at the park yesterday?"
- Give feedback. Make sure when your child gives you an answer, you praise and correct as appropriate.

Research shows that *dialogic reading* boosts children's vocabulary and comprehension of the story. It helps children make connections between stories, and relate stories to their own experiences too.

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## The Leaves Are All Changing

**JCCCA** 

Tune: "There's a Hole in the Bucket, Dear Liza"

The leaves are all changing, Their colors, so pretty, Oh the leaves are all changing, Because it is Fall

Now the air's getting chilly, And cool winds are blowing, Oh the air's getting chilly, Because it is Fall



## Spaghetti Carbonara

20 min prep, 20 min cooking, serves 4

8 oz. pkg. spaghetti 1 tsp garlic powder 2 Tbsp. olive oil 2 eggs, beaten 8 slices bacon, diced 1 onion, chopped 1/2 c. Parmesan cheese Parsley (garnish)

- 1. Cook and drain spaghetti. Toss with 1 tablespoon of olive oil, set aside.
- 2. Cook chopped bacon until slightly crisp, remove and drain.
- 3. Cook chopped onion over medium heat in a large pan until translucent. Add garlic powder and cook 1 minute more.
- 4. Return cooked bacon to pan with onion, and add cooked/drained spaghetti. Add beaten eggs and cook, tossing constantly with tongs or large fork until eggs are set.
- 5. Add 1/2 cup Parmesan cheese and toss, Garnish with chopped parsley. (Serve with broccoli, English peas, or green beans)