

Mothering Matters

MOPS of Community Covenant Church ~ Growing Moms for Growing Children ~ Vol. 1 Issue 3 ~ November 2004

Two-by-Two Party Fun *for two-year-olds*

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Shelly Radic is the author of "The Birthday Book: Creative Ways to Celebrate Your Child's Special Day."

Party Fun ideas below are an excerpt from the MOPS International Website.

Two to an invitation. Invite each guest to bring along a parent or adult friend to help with crafts, guide through party activities, and provide a safe lap to settle in when needed.

Too many guests can overwhelm the birthday child. Invite only a handful of guests to participate. Most party planners recommend no more than three or four young guests.

Two hours or less is plenty of time for the celebration. Any longer, and children become too fatigued to enjoy the festivities. Plan the party to follow naptime for smoother sailing throughout the party.

Too much fun. Costumed entertainers may frighten twos. If you choose to use an entertainer, check references carefully to ensure entertainer has experience with very young children.

Twos love variety. Keep activities

short, fifteen minutes or less. Vary the pace by alternating between active tasks (hunts, interactive puppet shoes, sponge toss) and more sedentary tasks (crafts, finger plays, story). Be as flexible as possible with guests who prefer to watch activities rather than participate, or want to continue with an activity when the time comes to do something new.

Two-on-a-team activities. Plan activities that allow parent-child pairs an opportunity to work together, such as creating a plate puppet, lap time finger plays, or an easy hunt.

Twos safety tips. Whether inside or out, clear a large space for children to play. Remove breakable objects, objects with sharp corners, pets, and any hazardous materials or plants. Be sure the party area is secure so little guests can't wander off alone. Check toys and party supplies for small parts that could be choking hazards. Ask parents about any known allergies before serving food.

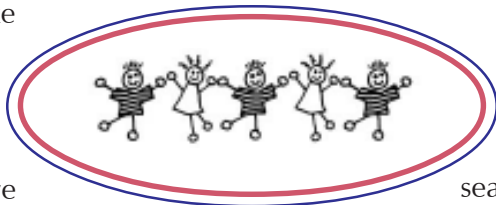
Twos appreciate small amounts of simple, familiar foods. Serve twos at a table or on a blanket on the floor. Finger foods and juice boxes make both eating and clean up easier.

Are you interested in joining the MOPS Steering Team? Perhaps Moppets is for you!

Would you like to be part of a high-energy team of moms who like to work together and have some fun at the same time?

If so, a seat on the MOPS Steering Team may be just the area where you'd like to serve.

Your MOPS Steering Team is the



leadership that works together to make every MOPS day successful. We are searching for a Moppets Team Leader, who is ready to volunteer for this rewarding position.

Please call Melissa Hayes if you are interested.

MOPS Directory

We are distributing a MOPS of Community Covenant Church Directory this month.

Please note that this directory is intended to be used by MOPS moms only.



HELP WANTED

We need people who would like to help mothers of preschoolers take a much-needed break. It's only once a month for three-and-a-half hours.

Volunteers will be teaching and playing with children, ages birth to five-years-old. Call Melissa!

MOTHERS OF MOPS PRESCHOOLERS	
Please contact your steering team leaders if you have any questions, concerns, or would like to volunteer to be on a committee.	
Coordinator Melissa Hayes	694-8358
Speaker Coordinator Marcie Bistodeau	622-8875
Hospitality Team Leader Christina Perry	696-2219
Discussion Group Team Leader Becky Lambert	622-4505
Publicity Team Leader Candis Olmstead	622-3322
Creative Activities Team Leader Stacy Nyikos	696-2625
Moppets Team Leader Your name here?	
Prayer Team Leader Terri Otto	622-0982
Care/Community Team Leader Kristie Moser	622-9332
Finance Team Leader Glenda Young	622-0382
MOPS Mentor Team Leader Patty Meredith	696-0780

Bible Verse *God's Word*

Be kind and compassionate to one another.
Ephesians 4:32

"A little girl was overheard praying, "God make all the bad people good and all the good people nice." God wants people to be good. But goodness isn't enough.

Goodness recognizes a need. Kindness meets it. Goodness stands against hunger. Kindness sends money to the poor to buy food. Goodness knows that we are to care for the needy. Kindness goes to the hospital with an unwed mother and coaches her through labor and delivery. Goodness realizes there's a job to be done. Kindness does the job." *Moms Devotional Bible*

Prayer

Dear Lord, please teach my child to demonstrate goodness by being kind. Move him past the sidelines of concern and into the arena of action. As you work in his life to make him good-more like you-please make my child nice as well. Amen.

Kindness Wanted

You can help Mothers of Pre-schoolers by donating supplies to our MOPPETS program!

- ♥ Packages or refills of wipes for nurseries – non-scented (Equate brand: Wal-Mart) Any art or craft supply that is used often and runs out quickly like glue sticks, crayons, etc.
- ♥ Ritz crackers
- ♥ Nilla wafers
- ♥ Animal crackers

Check it out!

This month's featured web site is found at www.christianitytoday.com/parenting and we think you may enjoy the information about building faith-filled families that can be found on its pages.

Giving Thanks *Yummy!*

A big thanks to the moms who brought the delicious dishes for us to enjoy today. The discussion groups of the **Pears, Pineapples and Cherries** provided all of the great food. Thank you!

New Babies *God's Precious Gifts*

Colin Dean Huhta
October 16
9 lbs. 2 oz.
Mom: Tasha Huhta

Samson Charles Wolcuff
October 31
9lbs. 11oz.
Mom: Sarah Wolcuff



Happy Birthday, Mom!



November Birthdays

Candis Olmstead	1st
Corie DeVries	7th
Terrill Browne	11th
Sherry Carlson	30th



clip and save

Caramel Apple Bars

Crust and topping:

- 1 cup brown sugar
 - 1/2 cup margarine
 - 1/4 cup shortening
 - 1 3/4 cups flour
 - 1 1/2 cups oatmeal
 - 1 tsp salt
 - 1/2 tsp soda
- Mix brown sugar, margarine, and shortening. Stir in flour, oatmeal, salt and soda. Remove 2 cups of mix; reserve. Press remaining mix into ungreased 9 x 13 pan.

Filling:

- 4 1/2 cup chopped apples
- 3 T. flour
- 1 pkg caramels

Toss apples and flour, spread over crust in pan. Heat caramels over low heat, stirring until melted. Pour evenly over apples. Top with reserved crumbs. Bake at 400° 25-30 minutes

Thanks to Cindy Sjostedt for the recipe from razzledazzlerecipes.com

