



Rhinelanders Children's Center
350 East 88 Street
New York, NY 10128
(212) 876-0500
www.rhinelanderscenter.org
Winter 2008-09

Rhinelanders Report

Holiday Book Fair Fun at Barnes & Noble

The Rhinelanders Book Fair at Barnes & Noble offered a cheery start to the holiday season. On Monday, December 1, there were sing-a-longs and stories with staff members Janice Dargahi and Evelyn Russell and the Early Childhood Enrichment Workshop. Later that day, Jason Anderson, Kris Nedelka and the entire Rhinelanders After School Program sang and performed. On Tuesday, December 2, the Pre-K classes performed two Snow Shows to the delight of families, teachers and the store's staff.

Rhinelanders parents and friends generously donated 54 books to the Center library, and Rhinelanders raised funds from book sales for scholarships. Thanks to all the parents, staff and Advisory Board members

who organized performances, helped with gift wrapping and supported this fun event. We hope it will become a new tradition.



Important Dates

Holiday Parties

Saturday Program: Dec. 13

Nursery School: Dec. 18, 19

After School: Dec. 18

Program Closings; Winter Holidays

Early Childhood, Nursery: Dec. 22-Jan. 2

After School: Dec. 24- Jan. 2

Administrative Offices: Dec. 25, 26, Jan. 1

Benefit Committee Kick-Off Meeting

Jan. 9 at 9 a.m.

Advisory Board Meeting

Jan. 13 at 6:30 p.m.

Saturday Program Dates

Jan. 10, Jan. 24

Parent Association Meeting

Jan. 16 at 9 a.m.

Rhinelanders Closed for MLK Day

Jan. 19

Rest Easy Tonight

Donate NEW Pajamas
for the Pajama Program
Deadline Dec. 19



Drop off box in the lobby.

The Pajama Program is a nonprofit that distributes pajamas to children and teens in homeless shelters.

Holiday Recipe: Latkes

As made by Teachers Gail and Janice and the Rhinelander Early Childhood Program



Ingredients:

- 4 large potatoes
- 1 medium carrot or zucchini squash (optional)
- 1 medium onion
- 1 large egg
- 1 tsp. salt
- $\frac{1}{2}$ tsp. white pepper
- 1 tbsp. all-purpose flour
- $\frac{1}{2}$ tsp. baking powder
- vegetable oil (for frying)

1. Grate potatoes, onion and carrots/zucchini. Put mixture in colander and press out liquid.
2. In large bowl, mix egg, salt, pepper, flour, baking powder and then add potato, onion mix.
3. Heat oil in a heavy skillet.
4. Drop about a tablespoon of mixture in the pan for each pancake and flatten with back of spoon or spatula.
5. Fry for 4-5 minutes per side or until golden brown and crisp. Turn carefully so oil does not splatter.
6. Drain on paper towels.
7. Stir potato mixture before each batch and make sure there is enough oil in the pan.
8. Serve with applesauce and enjoy!!

Facade Update

We are finally near the end of Rhinelander's recent renovation. Work on the front of the building is complete and work on the East Side is underway. Some construction can not proceed if the temperature drops below 32 degrees or if it rains. But, if Mother Nature cooperates, the East Playground will be open and ready for use in early January. We appreciate everyone's patience during this process.

Rhinelander Teachers Go Back to School

Four Rhinelander teachers have volunteered to go back to school to update their early childhood teaching skills and obtain new credentials. Tenderly Livingston, Kristina Rivera, Tanya Marrero and Kerry Crowe are all enrolled in Bank Street's Child Development Associate Program. The program is offered on Friday afternoons and Saturdays during the school year. Classes include Child Development and Infant and Toddler Growth & Development.

Save the Date
Celebrate Rhinelander 2009
Calle Ocho at 81st & Columbus
Tuesday, April 7
6:30-9:30 p.m.



Rhinelander Staff Contacts

Center Director: Laura Colin Klein
Early Childhood: Ellen Santoro, Kerry Crowe
Nursery School:
Stephanie Katzman, Vanessa Adcock
After School: Alicen Harrad
Saturday Program: Karen Solomon
Development: Suling Miller
Facilities: Fernelly Sanchez
Operations: Carol Rivera
Front Desk:
Elizabeth Boulware, Florecita Cruz,
Marxia Brea-Jarvis