

The lighted candle in the Church Steeple will shine perpetually as a beacon of God's strength. This light reflects our prayers for peace, here and abroad. To help defray the cost of keeping the lights lit, donations are greatly appreciated.



**First Congregational Church of East Haven**  
**United Church of Christ**  
**Old Stone Church**  
**251 Main Street**  
**East Haven, Ct 06512**



**Old Stone Church**

Church Office 203-467-2907 (fax ext. 111)

Office Hours: M-Th 9 am—3 pm

**Pastor**

Rev. Mark Pilletere, M. Div. Ext 102

**Office Manager**

Heidi Manley Ext 101

**Minister of Music**

Jonathan S. Budd, Ph.D.

**Early Learning Center 203-467-0661**

Jennifer Calonico, Director / Kim Oca, Assistant Director

ELC Hours: M-F 7:30 am—5:15 pm Office hours 8:30 am—1:30 pm

**Old Stone Village 203-467-0661 ext 2**

OSCV Hours: 6:30am—6:30 pm

Nicole Ferrigno, Director / Kristen Sartor, Assistant Director

**Thrift Shop 203-467-2907 Ext 107**

Saturdays from 10 am—3 pm



E-mail: [oldstonechurch97@gmail.com](mailto:oldstonechurch97@gmail.com)

Website: [www..oldstonechurchuceasthaven.org](http://www.oldstonechurchuceasthaven.org)

# The Herald

September 2022

**Upcoming Dates**

OUR Sanctuary and Parlor, are open for In-Person Worship service or can be viewed on Facebook Live 10 am Sundays

**Pancakes with Pastor and September 10th Sanctuary Clean-up 9am**

**Rally Day**

**September 18th with games, lunch and activities. Begin with worship in the Parlor at 10, end in the Sanctuary at 11.**

**Fun and games 'til 1pm**

**Touch-a-Truck**

**September 24th with Troop 401 11am-4pm**



Don't forget to pick up your latest copy of "The Upper Room"



*From the desk of Rev. Mark Pilletere...*

Warm Greetings in Christ!

God is good ALL the time!

As we continue to maneuver through challenging times in our nation and the world, I thought it would be of value to send a note to encourage you.

With each passing day, we are confronted with higher prices on every hand. Gas and fuel prices have impacted every one of us in ways we could not have predicted unless we experienced it first-hand. We seem to be "turning the corner" as far as the pandemic is concerned, but now we are dealing with unprecedented inflation.

First of all, I still believe the statement I started this letter with, and that is, that God is good ALL the time! The Prophet Isaiah shared some thoughts on a testing time they were going through in Isaiah 54:10 (NIV) 10 Though the mountains be shaken and the hills be removed, yet my unfailing love for you will not be shaken nor my covenant of peace be removed," says the LORD, who has compassion on you.

I want to encourage you to stay "laser-focused" on the Lord as the one who meets and supplies our needs. But, I also believe that we must keep Him first in our giving, serving, and loving! If there's ever a time the enemy would love to divide the church, it's now, but we don't have to succumb to his schemes.

Jesus never promised that we wouldn't have any hard times or difficult situations to go through, but He DID promise that He would walk with us! John 16:33 (NIV) 33 "I have told you these things, so that in me you may have peace. In this world you will have trouble. But take heart! I have overcome the world."

Another scripture that helps me stay focused during these times is Matthew 6:33 (NIV) 33 But seek first his kingdom and his righteousness, and all these things will be given to you as well.

Remember that during the darkest and challenging times this world may see is precisely the time the light of the Gospel is the brightest! It might seem like a "little light," but what a difference YOU and JESUS make!

Blessings in Christ!

*Pr. Mark*

# September 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<b>COMMUNICATION:</b> Do you have a new address, e-mail or phone number? Have you gotten married, had a baby or need support? Do you have an event coming up and want to rent the Hall or Parlor? Let a Deacon, the Pastor or the office know of any inquiries and changes. 				<b>1</b> Childbirth (P)6 Mahjong (P)12 EHU Meeting 7pm (FH)	<b>2</b>	<b>3</b> Thrift Shop Open 10-3 Reserved Party (FH) 5p
<b>4</b> Worship Service 10 am	<b>5</b> Labor Day Office closed	<b>6</b> Girl Scouts 7pm	<b>7</b> COVID-19 Clinic (FH)10-3 Childbirth Teachers Meeting (P) 11:30	<b>8</b> Mahjong (P)12 Boy Scouts 7pm Cub Scouts 6pm Choir (S) 7pm	<b>9</b> WISP Rehearsal (FH) 6pm	<b>10</b> Thrift Shop Open 10-3 Pancakes with Pr. Mark 9am (FH) Clean-up (S) 10
<b>11</b> Worship Service 10 am Confirmation Class 11:15 (P)	<b>12</b>	<b>13</b> Girl Scouts 7pm	<b>14</b> COVID-19 Clinic (FH)10-3	<b>15</b> Childbirth (P)6 Mahjong (P)12 Boy Scouts 7pm Cub Scouts 6pm Choir (S) 7pm	<b>16</b>	<b>17</b> Thrift Shop Open 10-3 Childbirth Class (P) 9a Reserved Party (FH) 6p
<b>18</b> Worship Service 10 am RALLY DAY	<b>19</b> Bible Study (P) 12pm	<b>20</b> Girl Scouts 7pm	<b>21</b> COVID-19 Clinic (FH)10-3	<b>22</b> Childbirth (P)6 Mahjong (P)12 Boy Scouts 7pm Cub Scouts 6pm Choir (S) 7pm	<b>23</b>	<b>24</b> Thrift Shop Open 10-3 Touch-A-Truck Event Church Lawn 11 –4 pm Troop 401
<b>25</b> Worship Service 10 am Childbirth Class Reunion 1:30 (P)	<b>26</b> Bible Study (P) 12pm	<b>27</b> Girl Scouts 7pm	<b>28</b>	<b>29</b> Childbirth (P)6 Mahjong (P)12 Boy Scouts 7pm Cub Scouts 6pm Choir (S) 7pm	<b>30</b>	



## September Birthdays

- 9/02 Brayden Coon
- 9/06 Liz Luther
- 9/06 Emma Oyanedel
- 9/11 Bonnie Caccace
- 9/12 Roberta Bruno
- 9/15 Kimberly Standish
- 9/15 Natasha Kosowsky
- 9/16 Linda Collopy
- 9/17 Helen Pertesis
- 9/19 Tanner Izzo
- 9/19 Lisa LaPia
- 9/19 Bryan Standish
- 9/20 Marion Burkard
- 9/21 Nicholas Moreira
- 9/21 Zachary Moreira
- 9/22 Susan Anderson
- 9/23 Chris Cole
- 9/24 Grace Bast
- 9/24 Michael Provencal
- 9/25 Amy Provencal
- 9/25 Gen Stevens
- 9/25 Jessie Kilburn
- 9/25 Lynn Bouffard
- 9/27 Lance Kilburn
- 9/30 Rebecca Cesario



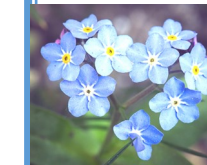
## Happy Anniversary

- 9/5/1998 Anthony & Amy Trufan
- 9/11/1954 Robert & Gen Stevens
- 9/11/1982 Leo & Jennifer Calonico
- 9/24/1978 Barry & Andrea Kosowsky
- 9/29/2017 Branden & Laura LaPia

## Congratulations!!!

Kimberly Standish and Matthew Owensby married Aug. 15, 2022  
 Old Stone Villagers class of 2019-2022 Graduated 8/26/2022  
 Old Stone Early Learning Center Welcome Back Day 8/29/2022

## Thank-you!!



A big THANK YOU to all of the volunteers that helped to make Barbara (Babs) Roberts' memorial service a wonderful send off to an amazing woman. The service was greatly attended and the reception was exceptional.

*"Babs would have loved it!"*

From Carol, Pauline, Bill, Don, Greg and families

**Childcare** for our youth during worship is available with volunteers. To sign up for this awesome position, please see Louise Ward or let the Deacon of the month know that you are interested.



**Prayer requests** can be sent or called in to the church office at any time. Please send to the church's confidential email: [oldstonechurch97@gmail.com](mailto:oldstonechurch97@gmail.com) or direct to Pastor Mark's confidential email: [oldstonepastor@yahoo.com](mailto:oldstonepastor@yahoo.com). Pastor Mark will read them aloud on Sunday during service. Should you need a call, please note that in the message.

## Pastoral Visits in Hospital

Pastoral Visits in the hospital are becoming possible slowly and gradually, with particular guidelines that are changing to reflect the particular hospital's guidelines. If an in-person visit is not possible, telephone visits for prayer and comfort are an alternative, although certainly less than ideal. Please contact Heidi or Pr. Mark, in the office at 203-467-2907, if you anticipate a trip to the hospital or unexpectedly find yourself hospitalized, so Pr. Mark can respond.



## What's Cookin'?

### 6 Week Muffins *Submitted by Louise Ward for publication in the OSC Cookbook*

1/2 cup Soft Shortening or Vegetable Oil	2 cups Buttermilk
1 1/2 cups Sugar	1/2 tsp. Salt
2 Eggs	2 1/2 tsp Baking Soda
2 1/2 cups AP Flour	3 cups Kellogg's All-Bran cereal



Mix shortening, sugar, eggs, flour, salt, soda & buttermilk. Add All-Bran. Will make 1/2 gallon. Portion out as many or as little, in to a muffin tin. Bake 15 minutes at 375 degrees. The batter improves with age. Keep unused batter in the refrigerator for up to 6 weeks. Bake as needed.

Optional additions: Coconut, Chocolate Chips, Craisins, your favorite nut, peanut butter, etc.

\*\*\*\*\*

### Stuffed Peppers *Submitted by Barbara Gelo for publication in the OSC Cookbook*



6 large Green Peppers	1/2 cup Water
1 lb. Ground Beef	1 tsp Salt
1/2 cup Chopped Onion	1 Tbsp Worcestershire Sauce
1—16 oz can Diced Tomatoes	4 oz. Shredded Mozzarella Cheese
1/2 cup Rice	

Clean peppers and cook uncovered for 5 minutes, invert to drain and salt the insides. In skillet, cook beef and onion until brown, add tomatoes, uncooked rice, water, salt, Worcestershire sauce and dash pepper. Bring to a boil, reduce heat, cover, simmer 15-18 minutes until rice is tender. Stir in shredded cheese. Stuff peppers with mixture. Place in baking dish (approx. 10"x6"x2") covered for 30-35 minutes in a 350 degree oven. Serves 6.

\*\*\*\*\*

### Date Nut Bars *Submitted by Mae Ennever for publication in the OSC Cookbook*

1 pkg. Yellow Cake Mix	2 Eggs
3/4 cup Brown Sugar	2 cups Chopped Dates
3/4 cup Melted Butter	2 cups Chopped Walnuts



Mix cake mix, sugar, butter and eggs. Beat 2 minutes on medium speed. Mix dates and nuts with a little flour and stir in to batter. Put into 9"x13" pan. Bake at 350 degrees for 35-45 minutes, just until golden brown. Cool 10 minutes. Take knife around edge to loosen, cool & cut. Approx. 12 bars.

\*\*\*\*\*

### Homemade Pesto *Submitted by Dale Burkard Izzo for publication in the OSC Cookbook*



3/4 cup Extra Virgin Olive Oil	1/2 cup grated Pecorino Romano Cheese
4 cups fresh Basil Leaves	1/2 cup Pignoli Nuts
4 cloves fresh Garlic	

In a food processor, pulse oil and garlic together. Then add the nuts and cheese, pulse again. Add basil leaves and coarse pulse until well blended. Serve at room temperature for dipping, pouring on hot pasta (ravioli are great with this) topping for chicken, steak or use for "garlic bread" spread before baking/broiling, or use on sandwiches instead of mayonnaise or mustard.

## Global Outreach...

The East Haven Food Pantry continues to feed close to 100 families every week. They are so grateful for all the support they receive from Old Stone Church. Suggested items continue to be cereal, peanut butter, jam and jelly, soup, pasta and sauce.



Volunteers are needed on Monday and Friday mornings 8-10AM to help sort food that is delivered from area stores.

Please call Christ & the Epiphany Church for details: 203-467-2310

## Sunday Morning Fellowship has returned to

### Old Stone Church

Please join us after Sunday morning services for a time of fellowship in Fellowship Hall or in the Parlor.

If you are interested in hosting a Sunday morning fellowship, please sign up at church or contact the office via email at [oldstonchurch97@gmail.com](mailto:oldstonchurch97@gmail.com) or call 203-467-2907



### Old Stone Church Steeple Project

The Steeple Repair and Restoration Fund is growing with the much appreciated help of our many donors. Due to unforeseen circumstances, the contractor chosen to accomplish this project, is on a slight delay.

We will keep you all up to date on the progress, and appreciate your patience.

**Azariah 1:19**

<sup>19</sup> Do not put us to shame, but deal with us in your patience and in your abundant mercy.

## Faith Formation

**Rally Day** September 18th. Plan to stay for food, fun and a sneak peak at the Sunday School curriculum.

Come meet your teachers and join in the fun and games from Bible Bingo to Corn Hole.

**Bible Study** "Mothers and Daughters of the Bible Speak" by Shannon Bream Mondays at noon in the Parlor at OSC. Beginning Sept. 19. Bring a lunch and enjoy study and conversation.



## Board of Deacons

The annual cleaning of the Sanctuary is scheduled for Saturday September 10th. You are invited to join the Deacons for "Pancakes with Pastor Mark" in Fellowship Hall from 9:00—10:00, then move into the Sanctuary for our annual cleaning, between 10 and noon. The more help we get, will make it easier and quicker.

As part of our Rally Day celebration on Sunday September 18th, we will begin our service in the Parlor then process in to the Sanctuary for the completion of the Rally Day service. Sunday services will remain in the Sanctuary after that date.

Tom Collopy, Chairperson

[1 Chronicles 23:28](#)

<sup>28</sup>but their duty shall be to assist the descendants of Aaron for the service of the house of the **LORD**, having the care of the courts and the chambers, the cleansing of all that is holy, and any work for the service of the house of God;



## Flower Committee News

Would you like to remember, honor, celebrate or dedicate flowers on Sunday morning in church? You can always make a donation to the Steeple Fund or bring flowers for the pulpit.

Let any one of the Flower committee folks know that you are interested., or call the office at 203-467-2907.





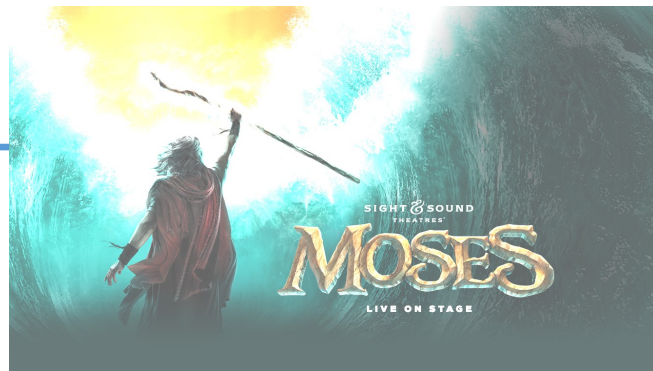


Join us as we journey to Lancaster Pa.

Set adrift as a baby, Moses is an unlikely hero –God calls him to lead his people out of Egypt and into the promised land. Experience one of the Bible's most epic stories as MOSES comes to life with massive sets, special effects and live animals in this original stage production from Sight and Sound Theaters.

We will be departing the Old Stone Church on Tuesday Aug.8, 2023 and return the evening of Aug. 9,2023. Price includes round trip bus ride, overnight at Double Tree Resort by Hilton. One evening meal at Hersey Farm Restaurant Farm Restaurant Before departure we will visit Kitchen Kettle Village a place for sharing laughter, carving out family time, and relishing a Lancaster, PA hospitality experience all rolled into one quaint, walkable village of local cooks, quilters, and shopkeepers, looking forward to your visit.

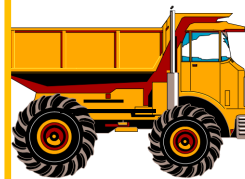
Register now, first payment due Oct 1, 2022. Final payment due on or before May 1, 2023 For more information and registration forms, please contact Heidi at the church office 203-467-2907



Is there a special event that has or is happening in your life? Send a note or call the church office to share it with your church family. Prayer requests can be submitted on-line or in person.

Email to: oldstonechurch97@gmail.com or send to Old Stone Church 251 Main Street East Haven, CT 06512

**Deacons in charge for the month of September:**  
**Dave Thomas and Linda Collopy**



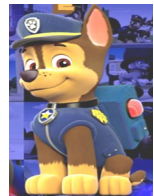
**Touch-A-Truck**

Boy Scout Troop 401 presents this Touch-a-truck event on **September 24th, 2022** on the Old Stone Church grounds. Come see and touch all these fabulous trucks. **Admission is FREE**

**11—4pm Stop by the Church Bakery Table**



**SAVE THE DATE**



**Pasta-4-Police Pups**

**Saturday, October 8 , 2022 4pm—7pm**



**Flu Clinic with ESDHD Wednesday**  
**October 19th 3:30-5:30pm**



**FIGHT - THE - FLU**



**WISP Spooktacular Cabaret.**

**Saturday October 29th at 7pm**



**Heritage Sunday, celebrating 50**  
**year members. Sunday October 30th**



**Soup Sunday**

**October 30th for Stewardship**

**What's Cookin'?**

**Special Edition in memoriam**



**Spinach Balls** Submitted by Barbara T. Roberts for publication in the OSC Cookbook

- |   |                                  |
|---|----------------------------------|
| 2—10 oz pkg, Spinach (cooked and drained) | 3 Eggs, beaten                   |
| 1 1/2 cups Stuffing Mix                   | 3/4 cup Sweet Butter (room temp) |
| 1 cup Grated Cheese                       |                                  |

Mix all ingredients well. Roll into bite size pieces (ball). Freeze. Heat on a cookie sheet for 15 minutes at 350 degrees. Yields 60 –70 balls.

**Cranberry Jello Mold** Submitted by Barbara T. Roberts for publication in the OSC Cookbook

- |                        |                          |                                   |
|------------------------|--------------------------|-----------------------------------|
| 2 plg Lemon Jello      | 1/2 cup Celery (chopped) | 1 envelope Knox Gelatin           |
| 1/2 cup Nuts (chopped) | 1 1/2 cup Orange Juice   | 1—16 oz can Whole Cranberry sauce |



Heat Orange juice and dissolve, lemon jello and gelatin into it. Add whole cranberry sauce and stir until blended. Soft set in refrigerator and add celery and nuts, pour into jello mold until set.

**Dill—Marinated Cucumbers** Submitted by Barbara T. Roberts for publication in the OSC Cookbook



- |                            |                              |
|----------------------------|------------------------------|
| 4 medium Cucumbers (2 lbs) | 1 tsp. Dill seeds, crushed   |
| 3/4 cup White Vinegar      | 1/4 tsp. Red Pepper, crushed |
| 1/4 cup Sugar              | 3 to 4 Fresh Dill sprigs     |
| 2 tsp. Salt                |                              |

About 5 hours before serving, or up to 3 days ahead. With vegetable peeler, remove lengthwise strips from cucumbers, leaving some peel for color. Cut cucumbers lengthwise in half and remove seeds. Cut in bite size pieces. In medium bowl combine cucumber, vinegar, sugar, salt, crushed dill, red pepper, dill sprigs and 1 1/2 c water. Stir, cover, refrigerate for 4 hours. Drain before serving. Makes 6 cups.

**Spinach Casserole** Submitted by Bruce Walker for publication in the OSC Cookbook

- |                       |                        |                       |
|-----------------------|------------------------|-----------------------|
| 2 pkgs frozen Spinach | 2 oz. Allouette Cheese | 1 stick Butter        |
| 4 oz. Cream Cheese    | Bread Crumbs           | Salt, Chives, Parsley |



Cook spinach 5 minutes in microwave. Drain. Stir in 1/2 stick softened butter, cream cheese and allouette cheese. Sprinkle with parsley, chives and salt. Stir 1/2 stick butter into bread crumbs. Top spinach with butter breadcrumb mix. Bake at 400 degrees for about 30 minutes until brown and bubbling.

**Bruce Walkers Often Imitated, Never Duplicated Irish Cream**

- |                                      |                                      |
|--------------------------------------|--------------------------------------|
| 1 14oz. can Sweetened Condensed Milk | 1 cup Whipping or Light Cream        |
| 4 Eggs                               | 2 Tbsp. Hershey's Special Dark Syrup |
| 1 tsp. Vanilla Extract               | 1/2 tsp. Almond Extract              |
|                                      | 2 cups Irish Whiskey                 |



Blend—Refrigerate—Drink—Enjoy!



**IN LOCAL NEWS**



The JoeAbate Charitable Foundation was created in loving memory of Joe Abate who passed away in December 2020 at 37 years old. The charity has two programs. The family resource fund that supports babies and families at Yale

New Haven Hospital with Pediatric Congenital Heart Disease. The Igniting Talent program that connects with local businesses to support high school seniors transition into their future careers.

We invite you to join us for a night of dinner, cocktails, dancing, silent auction and more with all proceeds benefiting the two foundation programs. It's a beautiful night for a beautiful cause! Purchase tickets at our website [www.joeabatefoundatin.org/light-up-the-night](http://www.joeabatefoundatin.org/light-up-the-night)



\*\*\*\*\*  
Join us for a night of great food and big laughs outdoors on the beautiful rooftop at Elm City Social in New Haven, CT!  
Your \$35 ticket includes a signature entree and an evening of standup comedy from nationally-touring

acts. Dinner begins at 6:30pm and the show begins 7:30pm.

**Meet Your Headliner: John McClellan**

John McClellan is a unique and funny voice in the world of comedy, possessing a rare ability to bring laughs to situations with insight and energy. John is a popular on the comedy club circuit as well as being an "in demand"

performer for corporate and country club functions. A winner of The Seattle International Comedy Competition, as well as a prizewinning finalist in both the San Francisco Comedy Competition and the World Series Of Comedy. He was also a featured performer at The Pensacola Comedy festival and Connecticut Comedy festival. John has been seen on Bravo TV's "Millionaire Matchmaker" and can be heard on Sirius/XM radio.

Questions? Email [DinnersReadyLive@gmail.com](mailto:DinnersReadyLive@gmail.com) OR call 201-787-9708.\*\*\*\*\*

**PLEASE JOIN CLEAN UP EAST HAVEN & SAVE**

CLEAN UP EAST HAVEN



PLEASE JOIN CLEAN UP EAST HAVEN & SAVE THE SOUND



FOR OUR COMMUNITY BEACH CLEAN UP!!!  
HAPPENING: 9:00 to 11:00am Saturday September 17th  
Where: East Haven Town Beach House

ONE PERSON CAN MAKE A DIFFERENCE!!!  
WE CARE ABOUT OUR TOWN, OUR COMMUNITY AND  
Our Beach!!!

**THE SOUND**

**FOR OUR COMMUNITY BEACH CLEAN UP!!!**

**HAPPENING: 9:00 to 11:00am Saturday**

**September 17th**

**Where: East Haven Town Beach House**

**ONE PERSON**

**CAN MAKE A DIFFERENCE!!!**

**WE CARE**

**ABOUT OUR TOWN, OUR COMMUNITY**

**AND OUR BEACH!!!**

\*\*\*\*\*

**Mother Goose on the Loose at Haganan Memorial**

**Library**

Miss Sascha and Daisy will be back for Mother Goose songs and rhymes plus stories on Tuesday, September 13. Recommended for children from birth through age 3. Indoors in the DeMayo Room - registration not required. Need more info? Call 203-468-3890



**Old Stone Church Early Learning Center  
September 2022**

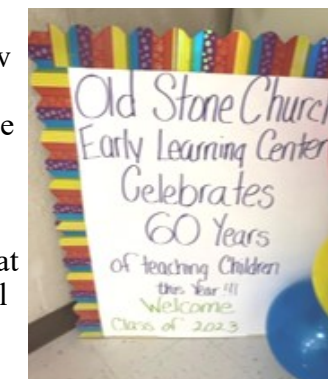


The summer sessions went well, as always, the teachers were very creative and engaged the children all summer long. We had curriculum units centered around the following themes – Fairy Tales, Hawaii Week, Pirate Week, which ended with a treasure hunt, Multi-culture Week, and **Theater Works** presented their version of the play, "The Three Little Pigs".

We took part in the Haganan Library's summer activities that included a magic show, Cool Tunes with Mr. Rob, and Oompal Passum Puppets. The programs were enjoyed by all.

Room 3 and both bathrooms got a much needed make over thanks to two of our very own teachers, Mrs. Griffin and Mrs Licata, who volunteered to paint them. Mrs. Griffin added her personal touch by painting bubbles in the bathrooms and a tree in room 3.

The teachers are looking forward to starting the new year and meet all of our new students and returning students to our program with fresh new ideas. Opening day was August 29<sup>th</sup>. The Early Learning Center is celebrating its 60<sup>th</sup> anniversary. The entrance to the education wing was decorated with a balloon archway and a sign thanks to Mrs. Parlato. The teachers were welcomed back for teacher's orientation and professional development workshops. All of the teachers have been very devoted to the Early Learning Center and want to see this program continue to succeed and "Be The Best That It Can Be". The teachers will be following the State Department of Education Preschool Assessment Framework for the lesson plans and for parent teacher conferences.



Samantha Parlato one of our devoted teachers has been chosen to receive the East Haven Merit Award for Community Service. Congratulations Sam!!

The Early Learning Center has placed in the top three for Best On The Shoreline in two categories, preschool and private school. On September 13<sup>th</sup> Mrs. Oca and Mrs. Calonico will attend a dinner at Woodwinds in Branford for recognition and to see where we placed in the top three.

Jennifer Calonico, Director





## Old Stone Village Daycare

August went out with a bang. We spent the month celebrating 15 of our 18 graduates with a special day for each of them. Every year when the children get ready to graduate from our program, we let them pick their favorite themes and dedicate an entire day to just them. We spent days with Minnie Mouse, Spiderman, Sonic the Hedgehog, and Dumbo. We explored unicorns and rainbows, tie-dye, soccer, sharks and mermaids. We played football, danced with Encanto and Frozen characters, worked in our own Lawncare company, excavated dinosaur eggs and learned to play recorders on music day. These days are something all our Villagers look forward to, watching them share the things they love most at this point of their lives with all their friends is hopefully a memory that they won't soon forget.

On Friday August 26th we opened the doors of Old Stone Church Fellowship Hall to gather our families for a graduation ceremony in true Old Stone Village style. Under the lights of the stage, with a rainbow balloon arch and a giant storybook backdrop behind them we handed diplomas to 16 of our 18 graduates. Our graduates practiced so hard to put on a great show for their families and watching them sing their songs, dance along, recite their friends' names and share their favorite things was a memory that will not be forgotten. With almost 90 people in attendance some of our Villagers were a little hesitant, but nonetheless we put on a show for the record books. We cannot thank our families enough for taking time out of their days to come support all of us, and for all the support they've given us over the years. Some of these children have been with us since they were infants so although it was a great day, it was bittersweet. We cannot express enough how proud we are of each of these children and cannot wait to hear how they wow their new teachers these upcoming years in preschool.



September will bring us 4 new infant Villagers, 5 new Waddlers, and 1 new toddler. We will also watch many of our current Villagers graduate from their age bracket and move onto the next room. Although it is always sad to let our graduates go, we cannot wait to start building new relationships with these new Villagers and watch our current Villagers flourish in their new environments. With these changes come some new and exciting times to all of us at Old Stone Village. The first week of the month we will spend on the Farm celebrating our THIRD birthday with a week of "Oink, Baa, Moo! We can't wait to turn 3 with you!". We will break out the party games, decorate cupcakes, and celebrate on the Farm. Three years of families, art projects, math lessons, fine motor practice, gross motor skills and science experiments. Three years of hugs, post nap snuggles, celebrating successes, and kissing booboos. Three years have gone so quickly but we truly have loved growing into the Village we dreamed of.

The second week of the month will continue our adventures on the farm exploring the farm animals more specifically. We will explore cows, horses, pigs, sheep and chickens. We learn how each animal brings unique attributes to the farm itself. We will learn about how cows make milk, practice "milking" a cow, and then taste different flavors of milk! We will ride "horses", explore muddy pigs through sensory play, create sticky sheep projects with contact paper and cotton. We'll end the week collecting and sorting chicken eggs, strutting like chickens and rounding up "chickens" back into their pens. We love incorporating creative dramatic play with science and sensory experiences in order to learn on many different levels simultaneously.

The third week of the month will be focusing on welcoming a new season with a full week of exploring the signs of fall. We will explore leaves by collecting leaves throughout the church property, raking artificial leaves in our classrooms, and painting our own paper leaves with watercolors. We will explore squirrels and acorns through matching and gross motor games. We will climb hay bales and collect pinecones while enjoying the beautiful changes of the season outdoors.

The final week of September will be spent in the Annual Old Stone Village Apple Orchard. On this week every year we set up our own apple trees in our hallways then let our villagers observe and interact with them throughout the week. We love this week as it is our yearly transition from summer to fall. We stack, wash, and sort apples. We taste test various apple treats including apple muffins, cider, juice, pie and of course different kinds of apples fresh from the trees. One of our favorite activities is our apple pie sensory bins where we use all the different ingredients to create apple pies, watching our Villagers stir the apples, add the cinnamon and put the pie together in the baking dishes is so much fun (especially when they usually end up covered in flour!)

We cannot express enough our gratitude enough for everyone who has supported us throughout the years. Being part of the Old Stone Church family and getting support from all of the OSC members during our 3 years sharing your building has truly been special. Working so closely with the staff of the church and The Early Learning Center has made a huge impact on what we are becoming as a center. Being in the top three for the Best on the Shoreline Awards for the second year in a row truly shows how much our dreams are coming true here at OSV!

Best,

***Nicole Ferrigno & Kristen Sartor***

