

UPDATES FROM THE CENTER'S SUMMER PROGRAM

"Dear Mom and Dad"



July **SUMMER'S OFFICIAL LAUNCH: CAMP STARTS IN BROOKLYN**

Brooklyn-based parents were pleased to learn that the Center is taking the safety precautions necessary to run its Center Day Camp into its third decade.

One parent wrote, *"What a relief to get the kids away from their screens and into organized activity."*

We agree! Harry Chazanoff, Camp Director, has a wonderful ongoing schedule of events planned for the children - to take full advantage of our empty building - and we know the kids are excited. Bring it on, summer! We cover those fun activities in this first issue!



BROOKLYN PARENTS

ARRIVAL & DISMISSAL

There are no parents allowed in the building at any time, so we have streamlined the arrival and dismissal process:

Arrival by Car

9:15 AM - Early Childhood, including older siblings of EC campers

- **Please travel down the Ocean Parkway service road and then warp around (safely) and arrive by the side entrance of Avenue S**
- Do not get out of your car. A Center staff member will approach your car to take your child's temperature and record it. Once they are cleared, they can exit the car and will be escorted to their classroom by a teacher.

9:30 AM - First Grade and Up

- **Please travel down the Ocean Parkway service road and then warp around (safely) and arrive by the side entrance of Avenue S**
- Do not get out of your car. A Center staff member will approach your car to take your child's temperature and record it. Once they are cleared, they can exit the car and will be escorted to their classroom by a teacher.

Dismissal by Car

All dismissals will take place from the Avenue S doorway.

All cars should arrive from the service road on Ocean Parkway. You will be approached by a staff member asking for your child's name. Cars will continue down the service road to the Avenue S doorway where you will meet your child.

Walking?

Arrival on Foot

If you are walking your child to camp, please arrive at the appropriate time for your child's age group (as stated above).

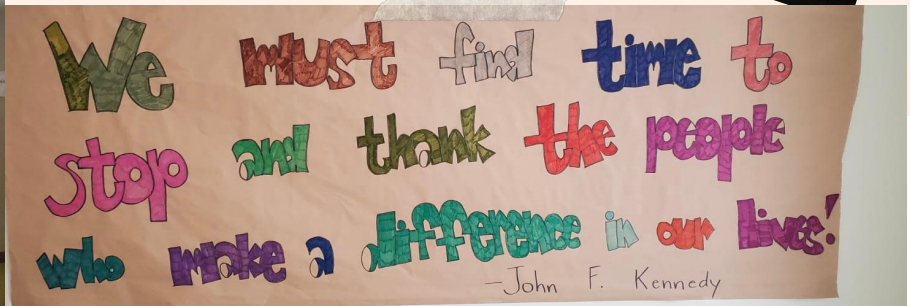
Dismissal on Foot

If you are picking up your child on foot, please do so at the Avenue S doorway by waiting patiently for your child's name to be called.

HELPING THE KIDS CELEBRATE A CULTURE OF

Thanks and Appreciation

The kids and their groups spent time this week putting their personal arts and crafts kits to good use, thanking not only camp and maintenance staff, but dedicated civil servants as well: members of the FDNY and the NYPD.



A Message from the Camp Staff

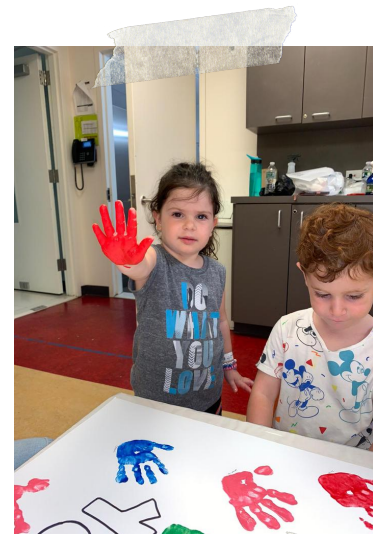


“Throughout the past few months we have had to look at some of the positive things in our lives and say thank you for them. We definitely have to be thankful that the Sephardic Community Center Day Camp is open for us for the summer. Our home away from home.

At camp we need to recognize all the people that help put it together to make sure each camper is safe. The message throughout this whole experience is to always be appreciative and say thank you for what you have.”

EXPLORING A HANDS-ON UNDERSTANDING OF

Thanks and Appreciation



thank you ; ;

A QUICK GLANCE AT

What's Happening

- 3-D Printing**
- Art**
- Baking**
- Dance**
- Drones**
- Fitness for Kids**
- Gymnastics**
- Krav Maga**
- Robotics**
- Torah**
- Special Events**
- ... and More!**



SO MUCH HAPPENING

This Week



WE MADE THESE IN CAMP,
NOW YOU CAN TRY 'EM!

Make it Yourself!

BAKED, "GALAXY" VANILLA DONUTS

Ingredients

1 ½ cup all-purpose white flour
1/2 cup white sugar
3/4 teaspoon baking powder
1/4 teaspoon salt
2 eggs at room temperature
1/2 cup milk
1/3 cup sour cream
2 teaspoons vanilla
3 tablespoons vegetable oil (or melted coconut oil)

Directions

Preheat oven to 375 degrees.
Grease donut pan very well.

Combine flour, sugar, baking powder and salt in a bowl.

In a separate bowl, whisk eggs, then add milk, sour cream, vanilla, and oil and combine. Add wet ingredients to the dry ingredients and stir until combined. Batter will be on the thick side.

Consider putting the batter in a large resealable plastic bag and cutting a hole in the corner so you can pipe it into the donut pan.

Fill donut pan 2/3 full and bake for 8-9 minutes.

Cool for several minutes, then remove donuts from pan and cool on rack.

See the next page for the special galaxy frosting!



ANNND, FOR THE GALAXY ICING...



Marbleized Galaxy Icing

Ingredients

1/2 cup powdered sugar

1/2 teaspoon vanilla

1 Tablespoon milk

Gel food coloring (blue,
purple, pink and black)

Galaxy star sprinkles

Directions

Combine all the ingredients in a bowl and stir until smooth. If you like the icing thicker, add more powdered sugar a bit at a time.

To thin the mixture, just add a bit more milk.

Using a toothpick (a new one for each color), dip it into the food coloring bottle and then into the icing. You want a small pool of food coloring, like the size of a mini chocolate chip. Repeat this for all the colors of the galaxy.

Once all the colors are in, drag a toothpick through the food coloring and icing until it is swirled around and marbleized like a galaxy.

Dip the tops of the donuts in your icing and then top with sprinkles immediately so they stick to the icing.

Let them dry and enjoy!

Be sure to share this with a friend.
No, not the donuts! The recipe.



Special Announcement

The Center is excited to be able to offer our community an online summer camp experience: A collaborative New York area JCC experience powered by Camp Settoqa, New Country Day Camp, and Camp Twelve Trails.

Summer in the Cloud is a unique virtual summer experience bringing together the best of our camp staffs, values, and programming for Summer 2020!

Offered weekly, Monday-Friday, from 9:30 AM to Noon, with optional activities Monday through Thursday from 4 to 5 PM.

Open to campers entering kindergarten through 6th grade. See below for more info.



YOUR VIRTUAL SUMMER OF ADVENTURE AWAITS!

Open to campers entering kindergarten through 6th grade.

Weekly sessions will run from July 6-August 21, 2020

AM + PM

9:30 am-12 pm + 4-5 pm

\$189 per week

AM only

9:30 am - 12 pm

\$149 per week

PM only

4-5 pm

**\$60 per week
(no Friday PM)**

FOR MORE INFORMATION AND TO REGISTER, VISIT
WWW.SUMMERINTHECLOUD.ORG