

# HUTCHINS NEWS

## New Year, New Beginnings!

It has been an amazing first year open full time and year round. We have employed six full time staff as well as accepted 32 children in the preschool. This year we also had 9 babies one year or under! I cannot believe the amount of cribs, bouncy chairs and high chairs we have in our center. Our first year was a success! Here are a few comments from our current parents.

*Goodmorning, I haven't had much time to thank you and thank all of the teachers and staff for the beautiful attention and more that you have given Nicole, she has learned so much with you all, I am eternally grateful, many blessings for everyone and to the amazing teachers!*

-Mamá de Nicole (Meylin)

*I wanted to thank you so much for the love and care for our children. God Bless all of the teachers and staff.*

-Mamá de Josito

*Please thank everyone at the childcare center Pescaditos for everything they do and the care they give to our children.*

-Mamá de Gael (Liseth)

*Thank you so much for the attention, care and all the beautiful things you do with our children.*

-Mamá de Samantha (Nubia)

## A New Recipe for a New Year!

One of the things our girls love the most is to come back to Costa Rica and eat their mom's food. I cook a fusion of Costa Rican, U.S. and Mexican dishes. One of their favorite sides is called "Pico de Gallo." You can eat it with tortilla chips, with rice, or with chili, there are many many options. So here is a new recipe for you to try with your family, friends or even make with your children.

**Ingredients:** Dice up into small pieces the following and add into a tupperware.

Tomatoes (4-5)  
Cilantro (¼ cup or less)  
Red bell pepper (1 large)  
Red Onion (1 large)  
Cucumber (1 medium)

Lime (1 large or 2 small) Cut in half and squeeze over your cut "Pico de Gallo."  
Salt (1 tsp.) add a little more if needed



**- John and Jill Hutchins**