



## Making Your Home A Good Place to Learn

By the time you get this newsletter, the young people in your home will all be back in school. How can we help them have a good experience with school this year? Michael Levin, M.D., believes there are five main reasons that children do not do well in school:

1. Learning disabilities
2. ADHD
3. Physical or mental problems
4. Child abuse or neglect
5. Lack of proper teaching

Any one of these is enough to cause school

failure, but our kids may experience three or more of these. We need to give them all the support and encouragement we can.

KidSource Online ([www.kidsource.com](http://www.kidsource.com)) has seven suggestions for making your home a good place for a child to learn.

1. Have **high expectations** for your child's learning and behavior, both at home and at school.
2. **Praise and encourage** your child. Mother Teresa said, "Kind words can be short and easy to speak, but their echoes are truly endless.

3. Emphasize **effort and achievement** and be a model for getting work done before play.

4. Establish **rules and routines** in the home.

5. **Monitor TV** viewing.

6. Encourage your child to **share information** about school and respond with empathy.

7. **Read** to children or have them **read** to you every night. Encourage older children to **read** by having interesting material available.

And don't forget to have fun!

### Notes from the Director

The beginning of fall ushers in my favorite time of year. The beginning of college football season. Nothing quite ramps my spirit like a Saturday afternoon in the fall. The "Block O" flag goes up on the pole, friends gather for the big game, and everyone celebrates yet another win for the Buckeyes. I'd argue that if someone

were to miraculously arrive into this era, you'd (mistakenly) believe it was the divine right of Ohio State to play for the national championship every year (and to experience the devastation at the end...). This joyous (and heartbreaking) experience highlights our fallacy of Presentism. Just the same as we've forgotten the feeling of

the John Cooper days, we can often forget the successes and triumphs our young people provide, especially when we're in the middle of a challenging crisis. Battling against Presentism forces us to remember the victories amidst defeats, and to remember the smiles and laughs amidst the turmoil and frustration.

*Steve*

#### Thanks for Coming!

Thanks to those of you who came to the Foster Family Picnic on August 23. And, congratulations to those who won our valuable and exciting door prizes!



#### Foster Care Calendar

- *Food bank*, Monday, September 15, 11 to 3:30
- *Foster Parent Training*: Monday, September 8, 9-noon, at the library in McArthur; AND Wednesday, September 17, 5:30-8:30 p.m. in the Sojourners classroom at 605 W. Main Street. TOPIC: Twelve-Step Principles.
- *Educator Ruby Payne*, Thursday, September 18, 7:00 p.m., at Shawnee State—call Joy for info
- *Great Outdoor Show*, Hocking College, Sept. 26-28.
- *Regional Art Festival*, Saturday, September 27, Athens. Call Shelly for more info.



## Who's Who at Sojourners Foster Care\*

### Caring for Kids in Care

Shelia 464-1411 General questions  
 Steve 418-1072 Director, foster care  
 Lisa 357-0143 Placement/respice  
 Barb 418-0259 Licensing/training  
 Joy 591-6279 Recruitment  
 Liz 596-1117 Operations  
 Sojourners Fax Number: 739-4357  
 All number are in area code 740.

Please call Joy with questions about the newsletter—or to submit new recipes.



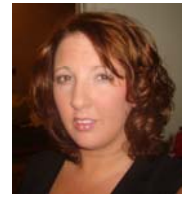
**Shayla Caudill-McNally**, Youth Intervention Specialist



**Steve Clever, LISW**, Director, Foster Care



**Joy Dickerson**, Foster Care Recruitment and Outreach



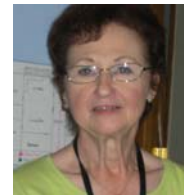
**Jessica Fisher**, Youth Intervention Specialist



**Lisa Hollanbaugh**, Placement Manager Youth Intervention Specialist



**Barb Tilley**, Licensing and Training Coordinator



**Shelia Turn**, Office Manager, Van Driver



**BJ Zdenek**, Youth Intervention Specialist

\*Now you can't call us "hey you" anymore.



### \$50 Gift Card Awarded from Thank You Plan

The Thank You Plan awarded its first \$50 gift card to Walmart to a foster family during the last week in August. We thank them for continuing to give us valuable referrals. If you know of people who are interested in being foster parents, please let me know and you, too, can qualify for prizes.—Joy (591-6279)

## Licensing and Training News

**Administrative Rules Changes:** As of August 14, 2008, ODJFS is requiring that all prospective foster caregivers submit both BCII and FBI background checks. Beginning in January, 2009, all on-going caregivers will have to have a BCII check every four years.

**September Trainings:** We've scheduled morning and evening sessions for the September training, at which Frank Woodgeard from the Hocking Valley Community Residential Center will discuss principles of 12-Step programs. First session: Monday, September 8, 2008, from 9 a.m. to noon, at the McArthur Library. Second session: Wednesday, September 17, 2008, 5:30—8:30 p.m. at the Sojourners classroom, 605 W. Main, McArthur. We hope to see you there!

### Flexible Scheduling

In response to your requests, Sojourners will be offering training twice a month starting in September. And, there will be a mix of times—morning, evening, and Saturdays, depending on the availability of the trainers and the length of the presentations.

Unfortunately, with the Mentor-Corps no longer available, we will not be able to offer child care during most trainings. We apologize for any inconvenience.

## Shelia's Corner

### Pizza-in-a-Pan

Grandkids Finn and Blaise love this.

#### Ingredients:

- 1 box of rigatoni (corkscrew) pasta, cooked and drained
- 1 diced onion, cooked with meat
- 1 pound of hamburger (or ground turkey), cooked and drained

- 1 package of pepperoni
- 1 large jar of pizza sauce
- 1 large bag of mozzarella cheese

Put the pasta in a 9 x 13 pan. Add hamburger, pepperoni, and sauce. Salt and pepper to taste.

Bake for 30 minutes at 350 degrees. Serve with a salad and breadsticks.

Feel free to add in anything your family likes on a pizza—mushrooms, onions. You might even sneak in some shredded zucchini—we have to use them up somehow!

