

Spin North Newsletter...A program proudly brought to you by Starpoint

April 2018

Spring has sprung.....

As the weather is getting warmer and the trees and flowers start to grow. The school year for us is almost at a close.

April 5 will be Fairy Tale night at Spin Elm. We would like to invite all families to join us for a night of reading and fun activities.

Please see the flyers in the classroom for details.

"Spring adds new life and new beauty to all that is.

Nícole Francis, Center Director

Infants:

Hello Spring!

April showers bring May flowers!

The children have been going outside and enjoying the spring weather. We have talked about the flowers and trees blowing. We have been watching the pigeons and their babies. (We have a nest on our playground).

We still would like books about spring for our borrow basket.

Thank you to those who have brought books. We have really enjoyed them.

Mrs. Kathy, Ms. Ashley, & Ms. Kristin

Toddlers:

Its Spring time!!

With the warmer weather coming we be changing our schedule a little to allow for more time outside to run, play and explore nature.

We will continue to work on clean up. As well as foster those independent skills.

We will be creating a wish list of thing we would like to have in the classroom.

Be on the lookout for that wish list.

Mrs. Danetta & Ms. Kaitlyn

Preschool Room #2

Ms. Karen, Ms. Sam and the children are adjusting really well to the classroom. Getting to know each other and bonding.

Creative curriculum is going well in the classroom. We are moving into a new study about insects. Any families who have insects or insects' items that we could borrow during this study would be helpful.

You probably noticed the classroom has been re-arranged to accommodate some new areas creative curriculum offers.

As the weather gets warmer please dress your children for the weather. Layers are great for our Colorado weather.

Please if possible provide your child with a water bottle to have during the day. (optional)

Ms. Karen, Ms. Sam & Ms. Brittany

Preschool Room #3

We have many things going on. Beginning Creative curriculum has brought changes to the classroom. The children are excited about the changes and have adapted well to the new arrangement of the classroom and expectations.

We will be starting another exciting project; the story of Flat Stanley and his adventures.

More information will be sent home soon.

Reminder: Please send your child with a water bottle.

Ms. Christine, Ms. Kristin & Ms. Mary

Preschool Room #6

Happy Spring!!

We are focusing on how to join friends in their play. Asking them nicely if you can play and managing our feelings if a friend says no.

Monday, Wednesday, Friday class will be moving into the clothing study.

We are in need of some spring materials. Please look at the wish list on the clipboard and see if you can donate.

Thank you Ms. Brittany

MENU

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2) B- WG cereal, peaches, milk L- Beef and broccoli, brown rice, pears, milk S- cottage cheese, pineapple, water	3)B- oatmeal, applesauce, milk L- tuna sandwiches, carrot sticks, cucumber slices, milk S- goldfish and milk	4)B- cinnamon WW tortilla, bananas, milk L- Chili mac w/ beans, green beans, mandarin oranges, milk S- saltines, cheese slice, water	5) B- scrambled eggs WW toast, orange slices, milk L- Johnson's temp, hash browns, bread, peas, milk S- yogurt, apples, water	6) B- WW Pancakes, pineapple, milk L- baked turkey, ww bread slice, beets, apple slices, milk S- trail mix, milk
9)B- WW French toast, applesauce, milk L- bean and cheese burritos, carrot sticks, orange slice, milk S- hard boiled eggs, peaches, milk	10) B - WG cereal, pears, milk L - beef Spanish rice, mixed veggies, peaches, milk S -tortilla w/cheese slice, water	11) B- WW bagels w/ cream cheese, apricots, milk L- WW Chicken Nuggets, tator tots, cucumber slices, milk S- trail mix, milk	12) B -WW Biscuits and gravy, apple slices, milk L - Turkey Sandwiches, carrots, pears, milk S - cucumber sandwiches, water	13) B - WW waffles, applesauce, milk L - tuna noodle casserole, mixed veggies, orange slices, milk S -carrot sticks, cauliflower w/ranch, water
16) B- cream of wheat, peaches, milk L- Hawaiian chicken w/ brown rice, pineapple, cooked carrots, milk S- ww toast w/ jelly, milk	17) B - WW English muffins w/cheese, pears, milk L - Indian Corn w/ beef, corn chips, mixed veggies, milk S - apple slices w/ cheese slices, water	milk	19) B - WW Pancakes, applesauce, milk L - tuna pasta salad, cucumbers, bananas, milk S - cheese stick, orange slices, water	20)B- WW bagels w/ cream cheese, bananas, milk L- turkey wraps, lettuce, tomatoes, cheese slice, orange slice, carrot sticks, milk S- pretzel rods w/ cheese, milk
23) B - WG cereal, mixed fruit, milk L- Mac 'n cheese w/ ham, green beans, apple slices, milk S- trail mix, milk	24) B- scrambled eggs WW toast, apricots, milk L- chicken bacon ranch penne, beets, apricots, milk S- graham crackers, milk	25) B - cinnamon WW tortilla, bananas, milk L - turkey gravy, mashed potatoes, peaches, ww bread slice, milk S - goldfish and milk	26) B- WG cereal, peaches, milk L- ham and beans, saltines, peas, mixed fruit, milk S- celery w/ cream cheese, milk	27) B- WW French toast, applesauce, milk L- chili w/ beef, saltines, green beans, orange slices, milk S- saltines, carrot sticks, water
30) B - oatmeal , pears, milk L - Chicken nachos, lettuce, tomato, chili beans, corn, milk S - cottage cheese, pineapple, water				

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This institution is an equal opportunity provider.

**All milk served to participants is unflavored, all participants 2 years and older are served low-fat (1%) milk and children under 1 year old are served whole milk

Howdy families!!! April showers bring May flowers...I just hope they're not snow showers. Here is another tried and loved recipe from my family.

Mexican Manicotti Recipe

TOTAL TIME: Prep: 15 min. + chilling Bake: 65 min. + standingYIELD:8 servings

Ingredients

1 pound lean ground beef

1 can (16 ounces) refried beans

2-1/2 teaspoons chili powder

1-1/2 teaspoons dried oregano

1 package (8 ounces) uncooked manicotti shells

2-1/2 cups water

1 jar (16 ounces) picante sauce

2 cups sour cream

1 cup shredded Monterey Jack or Mexican cheese blend

1/4 cup sliced green onions

Sliced ripe olives, optional

Directions

- 1. In a large bowl, combine the uncooked beef, beans, chili powder and oregano. Spoon into uncooked manicotti shells; arrange in a greased 13x9-in. baking dish. Combine water and picante sauce; pour over shells. Cover and refrigerate overnight.
- 2. Remove from the refrigerator 30 minutes before baking. Cover and bake at 350° for 1 hour. Uncover; spoon sour cream over the top. Sprinkle with cheese, onions and olives if desired. Bake 5-10 minutes longer or until the cheese is melted. Yield: 8 servings.

Until next month.

Your Northside Cook