

## Back to School!

### Welcome Friends!

Oh boy, do we have an exciting school year planned for you!

### Prayer Corner:

Sensei and Miss April are super excited to finally open the doors to Moosey's Adventures in Learning! God rocks and we love rocking for him!

### More Exciting News:

Please check out our new website!

[www.mooseyspreschool.com](http://www.mooseyspreschool.com)

The website will soon be used as an additional resource to easily check new and upcoming **weekly** information. We are still working on the site and will keep you posted☺.

### Curriculum:

August is a period we use to allow for a smooth transition from summer to the school year and for the children to get acclimated to their classroom, rules and procedures, new friends and teachers. Beginning in September our curriculum will begin along with our extra curricular programs.

\*\*\* We will also start our evaluations! Please note: The evaluations are Child friendly!

### School Supplies:

Thank you for turning in your supplies! It's like Christmas for teachers' this time of year!



### Our Star Teachers:

- \*Miss Jodie \*Miss Cristin
- \*Miss Rachel \*Miss Millika
- \*Miss April



### Our Best Advertisement:

Our family referral program: For the month of September. For each family recommended by you (after one month of enrollment) you will receive a school credit of \$25.00.





## Lending Library:

We have a lending library available to our families located in the front office made up of a variety of family time activities!



## Reminders to Parents

Attendance Procedures:

1. Please be sure to visit the office to sign your child/children in each morning.
2. Please be sure to visit the office to sign your child/children out every afternoon.

Thank- You! ☺



## Family Fun Dinner Suggestion

### Hard-Boiled Egg Mice



With chive tails, radish ears, and olive eyes, hard-boiled eggs get transformed into whimsical critters (that like to be served wedges of cheese, please).

### What you'll need

- 1 Egg
- 1 Black olive
- 1 Radish
- 2 Fresh chives
- 1 Tiny Swiss cheese wedge

**How to make it:** Place the egg in a small saucepan and cover with cold water. Bring to a boil over high heat. Boil for 1 minute, and then turn off the heat. Cover the saucepan and let the egg sit in the hot water for 12 minutes.

1. Once the time is up, run the egg under cold water to cool. Then ask your child to roll the egg on all sides to crack the shell. Peel under running water.
2. Slice the egg in half lengthwise. Place the halves yolk side down on a plate. (Alternatively, you can slice off a bit of the bottom of a peeled, hard-boiled egg so it can sit flat on a plate.) Slice tiny black olive "eyes" and radish "ears." Then make small slits in the egg halves for the eyes and ears and push in the olives and radishes. Add chive tails.
3. Serve the pair of egg mice with a wedge of Swiss cheese for a playful lunch. Makes 2 mice.

Family Fun Time!