



# Bright Ideas Sherwood

Director - Pam Montgomery

Health & Safety -

Becca Jenish

## August Newsletter

Welcome back to school! If you've been gone for the summer, we are happy to see you again. Most of your children will be moving up to a new classroom with a different teacher. We are ready and excited for all of the fun activities planned for the new school year!



We are planning an **Open House in September** so that you have the opportunity to spend time with your child's teacher and ask any questions you may have. We will let you know the date for Open House in the September newsletter.

Bailey White 8/31

Staff

Breanna 8/04

Deana 8/10

Yvonne 8/21

happy  
birthday



August Birthdays

Children

Shelby Jacobs 8/2

Blaine Miller 8/15

Laiken St. Clair 8/16

Kambria Fresh 8/17

Logan McHolan 8/20

Henry Yeager 8/28

### IMPORTANT REMINDERS FOR THE NEW SCHOOL YEAR

- **Tuition is due every Monday. Every day payment is late a \$10.00 PER DAY late fee will be applied. If you have any questions please see Pam.**
- Please make sure your child has extra clothes that are weather appropriate. It is a

licensing policy that ALL children go outside daily.

- Please make sure all of your child's belongings are labeled.
- Please clock your child in and out daily. This is a licensing requirement. If you are having issues clocking your child in or out please see someone at the front desk at your convenience.

Week 1: Wacky Olympics

Week 2: Sportsmania

Week 3: Hollywood Bound

Week 4: All-American Foods



Our teachers are so excited and have lots of fun crafts and activities planned for your little ones.

August Themes:



- $\frac{1}{2}$  cup butter
- 2 tablespoons sugar
- 1 teaspoon vanilla
- $\frac{3}{4}$  cup chopped pecans
- 1 cup flour
- $\frac{1}{4}$  teaspoon salt (or less)
- powdered sugar, reserved

#### Directions

1. Cream butter until light.
2. Add all other ingredients, except the powdered sugar.
3. Mix well.
4. Shape into 1" balls and place on a greased cookie sheet.
5. Bake at 350 degrees 15 minutes.
6. (These should be light in color. Do not brown!) Cool and roll in powdered sugar.

## Kids Cooking Corner:

### Snowball Cookies



#### Ingredients

Makes 36 cookies

### Oreo Pops:

#### Ingredients:

- White chocolate
- Double Stuffed Oreos
- Sprinkles
- Sucker sticks

#### Directions:

- Melt the white chocolate
- Separate the Oreo
- Place the sucker stick in between the Oreo
- Cover stick with other piece of Oreo
- Dip the Oreo in to the white chocolate
- Dip in to the sprinkle

- Let cool

