

YOUNG SCHOLARS LEARNING ACADEMY

WE PROVIDE CARE AND LEARNING MONDAY THROUGH FRIDAY FROM 6 AM TO 6 PM FOR CHILDREN AGES 6 WEEKS TO 12 YEARS.

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CLASSROOM NEWS

Fireflies

Our infants are getting ready for the big transition in September.

As they are growing and developing, most are ready to take on the next classroom! Please watch for transition letters this month. Feel free to ask us any questions in order to make the change as smooth as possible.

Caterpillars

Our Caterpillars are getting so big! Just like the other areas of the building, most of them will be transitioning to new classrooms in September. Watch for transition letters!

Spiders

The busy Spiders are expanding their gross and fine motor skills.

It is so much fun to see their progress with writing and letter recognition.

Crickets

The Crickets have turned into quite avid learners. They are getting ready to make the big move over to Chameleons in the fall!

Chameleons

August will wrap up our Summer Fun Program at Young Scholars.

Please mark your calendars as the last day of the program is

Friday, August 31st. We have enjoyed a great summer together!



Kona Ice is Coming to Young Scholars!

Mark your calendars! On Friday, August 17th, Kona Ice is going to be at Young Scholars for an in-house field trip. For \$3, any child is able to order and enjoy a fun and

flavored "shaved ice." Please watch for permission slips to come home from your child's teacher. They will be collecting the money and permission slips.



Upcoming School Year!

We are quickly approaching the start of a new school year. As we look ahead, we want to remind all that this is a common time for transitions around the center. With the 4K class moving off to kindergarten, it will open more room throughout the center. It is common to see room and teacher changes at this time of year. Watch for transition letters!

There are some things that we can do as parents at home to help encourage our children to see learning as exciting, fun and important!

- Provide praise and encouragement
- Encourage children to express their feelings and fears
- Spend time talking and listening to your child
- Involve yourself in child's play at home

FAMILY OF THE MONTH



Alexis & Lillian's family is one of August's Family of the Month. Lillian is just finishing up her 4K year in Chameleons and Lexi returned for the summer (after attending PLE this past year). Stop at the front to learn more about their family on the bulletin board.

TEACHER OF THE MONTH



Ms. Krystina is one of our wonderful Spiders 1 teachers. She is great maintaining an orderly classroom full of rowdy and busy 2 year olds. Check out the bulletin board in the lobby for fun pictures and to learn more about her.

FAMILY OF THE MONTH



Our other August Family of the Month is Lucas K's family. Lucas is a busy student and spends his days in Spiders 2. Please take a moment to learn more about his family on the bulletin board in the lobby.

AROUND THE CENTER



- Read every day
- Teach by example
- Show interest and support in child's learning
- Make an effort to participate or volunteer in classroom activities
- Supply writing materials at home such as markers, crayons, pencils, pens and paper.



PARENT REMINDER

Join us for our annual **Picnic in the Park** on Friday, August 17th at 6pm at Wagner Park in Pewaukee!



Strawberry Ice Cream in a Bag

Ingredients:

- *1/2 cup heavy cream
- *1/2 cup half & half or milk
- *1/2 tsp vanilla
- *3 tbsp pureed strawberries (if you want plain vanilla - leave out strawberries)
- *3 tbsp sugar (less if you prefer ice cream less sweet)
- *ice
- *rock salt
- *gallon size Ziplock
- *quart size Ziplock
- *kitchen towel

Directions:

1. Mix together the milk, cream, vanilla, sugar and strawberries in the quart sized bag. Close the bag and be sure it is completely sealed.
2. Fill the gallon sized bag 3/4 the way full of ice and add about 1/4 cup of rock salt to the bag of ice.
3. Place the smaller bag of ice cream ingredients into the larger gallon bag and seal the bag.
4. Wrap the kitchen towel around the bag and get to shaking the bags like crazy for 5 - 10 minutes, or until the ice cream is ready.
5. Open the bags carefully, you don't want any ice water in your ice cream! Serve immediately and enjoy.

From: <http://www.scatteredthoughtsofacraftymom.com>

Food Safety

There are two main problems related to food safety this time of year:

- Not cooking food to a high enough temperature,
- Leaving food out at an unsafe temperature, according to food-safety officials.

Solutions:

- Use a food thermometer and make sure the meat on your grill reaches high enough temperatures.
- Put cooked meat onto a clean plate, not the same plate you used to carry raw meat out to the grill.
- And whether you're at a picnic or in your backyard, don't leave food sitting out unrefrigerated for more than 2 hours; keep a cooler full of ice handy in the event that you can't get food back in the fridge within that time.

From: rosdalesorganiclife.com



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