

# Smart Bear Learning

Highlands Ranch, CO

August 1, 2018 Volume 4, Issue 10

# Smart Bear Learning News

Where Technology Meets Childcare

## From the Office: Corrected date for End of Summer Bash

Hello Smart Bear Families,

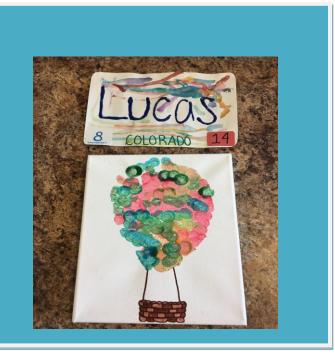
August has arrived! We will be having our **End of Summer Luau on Saturday, August 11<sup>th</sup>.** Be sure to save the date. Sweet Cow will be coming to the school on the 3<sup>rd</sup> as our final in house field trip. Be sure to check the front counter to see if you are missing something from your child's file. The teachers in your child's classroom have forms to sign regarding checking your children in and out each day. This is a state licensing requirement in addition to a Smart Bear requirement. Please be sure to sign and return to Whitney or Karen. We want to give a big thanks to Nathan Gabor for donating a mobile maker station to the school. We are so excited to put it to good use. Check it out in our science room. We also want to welcome Ms. Breann to our staff! You can find her in our Preschool classroom!

Good luck to our new Kindergarteners: Adison E., Gavin G., Cayden H., John K., Chase R. We know you will be rock stars and we will miss you!

Warm Wishes.

Colleen, Karen, Whitney & Smart Bear Learning Staff

#### Kids Corner



#### Pre-School

Preschool Parents!

"August is that last flicker of fun and heat before everything fades and dies. The final moments of fun before the freeze. In the winter, everything changes."

Rasmenia Massoud

In August we will be finishing up the summer. We will be learning about animals!

#### Things to remember:

Tuesday is Splash Day Wednesday is Show N Tell Thursday is Field Trip Day

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#### Smart Bear News | Page 2

### Early Learners

Hello Parents,

August is the best time of year! End of summer activities are endless and the new school is here! We're kicking off with animals, and learning more about how and why all animals are important! Our highlight this month will be learning our animal sounds.

Tessa and Anu

## August Birthdays

Zachary B. 8/1

Max K. 8/2

Diego C. 8/7

Chase R. 8/8

Willow S. 8/21

Adison 8/23

Zander L. 8/25

Logan S. 8/27

Lillian W. 8/29



# Word of the Month:



#### Toddlers

Welcome to August. Our theme is animals. We are looking forward to a great month. The children will be making all kinds of cute pictures with animals including cows and pigs. Please don't forget to check their folder. I want to welcome Bella to the Transition room. I hope everyone has a great summer so far. Jen and I are looking forward to a wonderful school year with the children.

Jen and Pennie

#### Transition Room

Transition parents,

As we head into fall, please stock your child with summer shorts, short sleeves and longer fall clothing. This month we will learn about animals through music, art, and new materials. Also, everyone please extend a big welcome to our new friend Bella (Isabella) and our friend Max who is transitioning.

Amanda

#### Smart Bear News | Page 3

#### Pre-K

Dear Families,

This month will bring many changes. Our Kindergarteners will be leaving us. We wish them well! We will also make new friends when the Preschoolers move up! Our theme this month is "Animals." We will spend a week on Colorado Animals, Farm Animals, Nocturnal Animals, and Jungle Animals. We have several classroom adventures planned.

This month we will have a student of the week. That student will find out on Friday, the student will make a poster about themselves, have sharing one day and other surprises.

Stay cool and we wish you well,

Ms Karen, Ms. Natalie, and Ms. Megan,

### **Infants**

Hello Infant parents!!

Summer is coming to an end and we are excited to bring in August with our theme of Animals! We are so excited to welcome back Ms. Sparklynn from Texas. We will be working on back to school and animals on the farm, exotic animals, house hold animals, and zoo animals. We look forward to this month's fun and games.

Ms. Sarah and Ms. Sparklynn

## **Upcoming Events:**

August 2nd
August 11th
August 16<sup>th</sup>
August 23<sup>rd</sup>
August 25<sup>th</sup>
Sept. 3<sup>rd</sup>
Sept. 9<sup>th</sup>
Sept. 20<sup>th</sup>

Sweet Cow in house field trip
End of Summer Bash
Missing paperwork due
Last day to turn in missing paperwork
Parent's Night Out
Closed (Labor Day)
Grandparent's Day
Teddy Bear picnic







### The Best Swedish Meatballs

#### **INGREDIENTS**

- 1 pound ground beef
- ¼ cup panko break crumbs
- 1 TBL parsley, chopped
- ¼ tsp ground allspice
- ¼ tsp ground nutmeg
- ¼ cup onion, finely chopped
- ½ tsp garlic powder
- Salt and pepper to taste
- 1 egg
- 1 TBL olive oil
- 5 TBL butter
- 3 TBL flour
- 2 cups beef broth
- 1 cup heavy cream
- 1 TBL Worcestershire sauce
- 1 tsp Dijon mustard

#### INSTRUCTIONS

- 1. In medium sized bowl combine ground beef, panko, parsley, allspice, nutmeg, onion, garlic powder, pepper, salt and egg. Mix until combined.
- 2. Roll into 12 large meatballs or 20 small meatballs. In a large skillet heat olive oil and 1 TBL butter. Add the meatballs and cook turning continuously until brown on each side and cooked throughout. Transfer to a plate and cover with foil.

- 3. Add 4 TBL butter and flour to skillet and whisk until brown. Slowly stir in beef broth and heavy cream. Add Worcestershire sauce and Dijon mustard and bring to a simmer until sauce starts to thicken. Salt and pepper to taste.
- 4. Add the meatballs back to the skillet and simmer for another 1-2 minutes. Serve over egg noodles and rice.