

Little Learners Links



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The Rainbow Room



We have been doing some very exciting activities in the Rainbow Room this past month. We have focused on creative expression and messy sensory activities. In the rainbow room we like to cook, create and of course get messy! In January, we learned about the climate of winter and created a winter tree. We also put our smocks on and became "master" painters and created a cold winter's night using black paper with blue and white paint. Friends said that their paintings made them feel chilly like they were playing in the snow. We also learned about polar bears and created a fun polar bear craft with Ms. Alex! We filled up our sensory tables and went to the car wash. Playing in water is one of our most favorite things to do! We put lots of soap, sponges, paint brushes and tooth brushes in the tables to help us get those cars sparkly clean! I look forward to continuing our sensory sensations in March!

Mrs. Tracy

2011 Planned Activities

Month	Activity	Date
February	<i>Valentine Party</i>	Monday, February 13th at 3:15pm
February	<i>Valentine Exchange</i>	Tuesday, February 14th in the morning
February	<i>President's Day Little Learners CLOSED for Staff Development</i>	Monday, February 20th
March	<i>Dr. Seuss Birthday Celebration Green Eggs and Ham Breakfast</i>	Friday, March 2nd 7:00am – 8:30am Families Invited
April	<i>Easter Egg Hunt</i>	Wednesday, April 4th, in the morning
April	<i>Easter Party</i>	Thursday, April 5th at 9:30am
May	<i>Pre-K Graduation</i>	Friday, May 18th, in the evening
May	<i>CLOSED for Memorial Day</i>	Monday, May 28th
May	<i>End of Academic Year</i>	Friday, June 1st
June	<i>Beginning of Summer Session</i>	Monday, June 4th

Breakfast Reminder



Please remember that breakfast is served between 7:00 – 8:15am. If here by 8:15, children may choose to have cereal, juice and milk when you drop them off at school!

DID YOU KNOW...

Did you know... Children need play, but they also need positive interactions with the natural world. These two needs are easily combined and offer special benefits for young children. While children can find ways to play anywhere with almost anything, some environments and materials are more favorable for engaging in creative play than others. Children participate in more creative forms of play (including fantasy and pretend play) in “green” or “natural” areas than in more traditional playgrounds or indoor play spaces (Louv, 2006; Moore & Cosco, 2006).

Mrs. Tracy, Directors Assistant

Summer Swimming Lessons

With the colder temperatures outside, you may not be thinking about swimming...but we wanted to let parents know that we will be offering swimming lessons again this year through McCracken's Swim School. They will provide transportation to and from Little Learners. Children will need to be at least three years old to participate. The swimming lessons are thirty minutes Monday – Thursday for two week sessions. We will have additional information for enrollment in the spring, but wanted to give a little information now to help parents plan ahead for summer swimming lessons.



Sock Request

Do you have a bunch of old, white mis-matched socks with holes in them? We would love to find a good use for them. We are requesting socks for a special activity in the Rainbow Room. If you have any white socks that you no longer need, we would be grateful to have them donated to Little Learners. Thank you and be watching for more information on how we use these this winter ☺!

Health Department Guidelines for Outside Play:

Temperature

Guideline

When the Heat Index is...

Over 95 degrees
90 – 95 degrees

We stay inside
We go outside 30 mins. or less

When the wind chill is:

20 – 32 degrees
Below 20 degrees

We go outside 30 minutes or less
We stay inside

Temperature includes heat index and wind chill. Please be sure on cooler days that you are bringing a hat and mittens as well as a heavy winter coat for your child to wear during outside recess. You may leave an extra set of mittens and an extra hat in your child's cubby to insure that they are always available.

Meet Our Staff:

Keep a look out for our latest edition of our “Meet Our Staff” bulletin. We look forward to providing you with updates and info about our wonderful team of teachers and staff here at Little Learners!

FUN FOR FAMILIES!

Activities that bring families together!

Cupcakes for Cupid

from FamilyFun Magazine



Cupid's arrow hits the mark with these heart-shaped treats. To create the heart shape, place a small marble or a 1/2-inch ball of aluminum foil between each liner and one side of the tin (a great job for kids). This will push the paper into the batter to form the notch in the heart.

Ingredients

- **FOR YELLOW CAKE**

- 3/4 cup unsalted butter, softened to room temperature
- 1 1/2 cups sugar
- 3 large eggs (for a white cake, use 6 egg whites)
- 3 cups all-purpose flour
- 2 tsp. baking powder
- 1 tsp. cream of tartar
- 1 1/3 cups buttermilk (or 1 cup buttermilk and 1/3 cup plain yogurt)
- 2 1/2 tsp. vanilla extract

- **FOR BUTTERCREAM FROSTING**

- 1 cup unsalted butter, softened to room temperature
- 3 cups sifted confectioners' sugar
- 2 tsp. vanilla extract
- 2 tbsp. light corn syrup
- 1 tbsp. milk

Instructions

1. FOR CAKE: Preheat the oven to 350°. Butter and lightly flour your cake pans (see our list of pan sizes below). Cream the butter and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition.
2. Sift together the dry ingredients. Mix the buttermilk, vanilla extract and butter mixture into the dry ingredients, 1/3 at a time, scraping the bowl frequently. To create the heart shape, place a small marble or a 1/2-inch ball of aluminum foil between each liner and one side of the tin (a great job for kids). This will push the paper into the batter to form the notch in the heart. Pour into the prepared pans and bake according to the times listed below, but check for doneness a few minutes early or until a toothpick inserted in the center comes out clean. Let the cupcakes cool, then remove the marbles or foil balls. Serves 10 to 12.
3. FOR BAKING: Two 8- or 9-inch rounds or squares; bake for 20 to 35 minutes. One 13-by-9-by-2-inch pan; bake for 35 to 40 minutes. Two Bundt or ring pans; bake for 20 to 30 minutes. Two 12-cup cupcake tins; bake for 10 to 12 minutes. Two 6-inch half spheres (available at cake supply stores) or two 1 1/2-quart ovenproof bowls (stainless steel or Pyrex); bake for 30 minutes. Two rimmed 12- or 14-inch pizza pans; bake for 20 to 30 minutes. Five mini loaf pans; bake for 20 to 30 minutes.
4. FOR FROSTING: In the bowl of an electric mixer, cream the butter until fluffy. Add the remaining ingredients and beat until smooth. Makes 4 cups.
5. For Chocolate Frosting, substitute 1/2 to 3/4 cup of cocoa powder for an equal amount of confectioners' sugar. For Lemon Frosting, substitute 1 teaspoon lemon extract for the vanilla extract and add the finely grated zest of 1 lemon. For Cream Cheese Frosting, substitute 4 ounces of cream cheese for 1/2 cup of butter and use lemon juice instead of milk. Beat in an additional 1 1/2 to 2 cups confectioners' sugar and omit the light corn syrup. For Strawberry Or Raspberry Frosting, add 1/4 cup seedless strawberry or raspberry jam to the basic frosting recipe. Add an additional 1/2 cup of confectioners' sugar and omit the light corn syrup.