





coverage. As a reminder, please apply sunscreen to your child at home in the morning before school and we will reapply before afternoon playtime.

REMINDER: Please do not bring in “spray” sunscreens. THANK YOU!



### **SAVE THE DATES... FOR THE ANTI-CANCER CHALLENGE!**

Montessori Schools of Irvine are sponsoring a team to walk, run, bike or even just donate at the June 10-11 UCI **Anti-Cancer Challenge at Angel Stadium.**

**100% of all proceeds go to cancer research!**

Teams will form in May and additional information is available at the front desk in a small pamphlet outlining some information. Watch our May newsletter and the front office for team sign up information!

### **PARKING LOT REMINDER**

Please help us keep our school safe for everyone! Please drive slowly through the parking lot, enter and exit the lot in the appropriate manner, and be sure not to park on red curbs or in handicapped spaces. ALSO – please do not block exits. Please do not leave older children in the car unattended.

### **MY CHILD NEEDS TO NAP – DON'T LET MY CHILD NAP!**

It is the time of year for this common parent quandary to surface once again. Our teachers begin to hear either “Don’t let my child nap” or “Make my child nap.” While most children gradually stop napping in the year before kindergarten, it is important to recognize that this is a biologically individual progression for each child. When children are ready to “give up” their nap, it typically comes gradually; with a move into a still much needed down time even if they do not sleep. Children may start giving up naps at home on the weekends, but may still need a nap during a busy day at school. Often, the transition involves laying down for nap and sometimes sleeping and other times just resting.

While all our preschoolers have a rest period, it is impossible to force children to stay awake or fall asleep. The best way to determine if a child is ready to “give up” their nap is to watch their behavior. Tired children are unable to cope with every day activities and challenges. They become more negative and have social altercations with their friends and have decreased cognitive engagement. Some children who have been changed to a “rester” to avoid naps will also simply follow the biological calling and fall asleep in a chair or on a rug where they are doing a job!

Spring time often brings with it requests from parents for their child not to take a nap but become a “rester” instead. It also often accompanies the time change when it stays light longer making it even more difficult for children to give up the excitement of the day and go to bed. If the quest is to make bedtime easier, it is important to know that it is much more difficult to put an overtired child to sleep than one who is generally finished with the day. The key is to have quiet time before bed and perhaps a relaxing warm bath and story at a routine time. The routine nature of bedtime will start the process and the necessary sleep should follow easily.

If you think your child is maturing and “giving up” their nap, please consult with their teacher to determine if it is beneficial on the days that they are at school before making a decision that may make their afternoons with their friends more difficult. Your child’s teacher will help you know when your child is beginning to transition into the mature pattern of resting instead of sleep.

### **UPDATE REMINDER . . .**

Please remember to **update** your child’s ID EMERGENCY information at the front desk. Updated information includes if you have moved, changed jobs, or changed **any** phone numbers or people with permission to pick up your child. Please remember to also update your child’s immunization record if they have received any new vaccinations or health information. Thank you!



## **TEACHER APPRECIATION WEEK**

The week of May 1-5, 2017 is National Teacher Appreciation Week! An extra smile and “thank you” for your child’s teacher are greatly appreciated gifts.

## **KINDERGARTEN NEWS**



### **TANAKA FARMS – STRAWBERRY FIELDS**

On Friday, April 21 in the afternoon (our Kindergarten-Primary Grade classes will be traveling to Tanaka Farms to experience a real working farm. Their tour will include a guided wagon ride around the farm, learning about vegetables and fruits, seeing BIG farm equipment and ending in the strawberry fields picking delicious strawberries! Registration forms were distributed in Friday Folders and should have already been returned.



### **GRADUATION PICTURES**

Images for Kids will be at the school on Wednesday, May 9 to take pictures of our kindergarten children in their Caps and Gowns. Both individual and group pictures will be taken. Proofs will be available in a few weeks and you will place your order at that time. Mark your calendars!

\*\*\*\*\* **INFANT/TODDLER TIDBITS** \*\*\*\*\*

### **APRIL “TEACHING THEMES”**

April’s teaching theme for the ONE’S AND TWO’S is: Fruits and Vegetables.

### **TWOS’ TRANSITION TO PRESCHOOL**

Preschool is an exciting milestone for children. It marks the beginning of the transfer from the “unconscious absorbent mind” to the “conscious” one. Preschool is a time where children begin to participate in a larger group, use more refined motor skills, make self-directed choices about their activity and take responsibility for their moment-to-moment actions. The Montessori preschool class is designed for children from ages 3 to 6 years old. As your two year old begins to show signs of being able to cope with this milestone of their lives, their teachers will be monitoring their progress and preparing them for this important transition. While we know parents are also anxious to see their child transition, we ask that you allow them the important gift of the last few months of development. The transition to preschool takes place much closer to the third birthday than it does to 2 ½ years old and toilet taught. These final months provide your child with the skills and confidence that solid developmental readiness brings to a true preschool child.

### **DATES TO REMEMBER**

- |             |                                                        |
|-------------|--------------------------------------------------------|
| April 4     | Spring Photos                                          |
| April 14    | Book orders due                                        |
| April 21    | Kindergarten Field Trip to Tanaka Farms                |
| April 22    | Earth Day                                              |
| April 24-28 | WEEK OF THE YOUNG CHILD (See schedule of activities)   |
| May 1-5     | National Teacher Appreciation Week                     |
| May 9       | Cap and Gown Photos for our Graduating Kindergarteners |

May 15-19  
May 17 & 19  
**May 29**

National Police Week: A Visit with Officer Ayala, Officer Eric & Officer Tom  
Parent Teacher Conference Days (Daycare activities)  
**Memorial Day – SCHOOL CLOSED!**

June 21

Kindergarten Graduation & Preschool Musical

**July 3-7**

**SCHOOL CLOSED for Summer Recess**

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**APRIL STAFF BIRTHDAYS**

April 23

Miss Ina

April 27

Miss Ahn



**APRIL Chef's Table by Chef Cyndi**  
***April Fool's Day "Cupcakes" – (Really Meatloaf and Mashed Potatoes!)***

*Preheat oven to 350 degrees F (175 degrees C).*

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 1 pound ground beef               | 4 cups mashed potatoes        |
| 1 cup crushed saltine crackers    | 1 cup shredded Cheddar cheese |
| 1/2 cup chopped onion             |                               |
| 1/2 cup chopped green bell pepper |                               |
| 1/3 cup milk                      |                               |
| 1 egg                             |                               |
| 1 tablespoon Worcestershire sauce |                               |
| 2 cloves garlic, chopped          |                               |
| 1 teaspoon ground black pepper    |                               |
| 1 teaspoon seasoned salt          |                               |
| 1/2 cup ketchup                   |                               |
| 1/2 cup brown sugar               |                               |



1. Mix ground beef, saltine crackers, onion, green bell pepper, milk, egg, Worcestershire sauce, garlic, black pepper, and seasoned salt together in a bowl.
2. Stir ketchup and brown sugar together in a bowl.
3. Spoon ketchup mixture into the bottom of each muffin cup of a 6-cup muffin tin.
4. Fill muffin cups with beef mixture, leaving 1/2-inch space on the top.
5. Bake in the preheated oven (350 degrees F) until no longer pink in the center, about 30 minutes.
6. Drain fat from muffin cups.
7. Top each 'cupcake' with mashed potatoes and Cheddar cheese.
8. Continue baking until cheese is melted, about 10 minutes.