Discovery Gardens Bonanza

MISSION STATEMENT

As a community-based education program, Discovery Gardens pledges to provide a safe, diverse, enthusiastic and inclusive learning environment, where the number one focus is meeting the individual needs of each child, while providing support for our families.

Our Family Garden: Discover the News! iscovery **August 2020** ardens



Dear DISCOVERY GARDENS families

Just a friendly reminder that we are following CDC GUIDELINES to the pandemic. If you or a family member have been exposed to COVID-19 or showing symptoms, let us know so that we can take the proper precautions in keeping everyone safe. The information you share with us will not be shared with other families without your authorization. Thank you for your understanding and cooperation. If you would like more information on the guidelines see the link below.

https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/guidancefor-childcare.html

Quick Reminders

- All families **MUST** use the 6 feet apart stickers when dropping off and picking up.
- Make sure you and your child/ren are wearing your mask.
- Any child under <u>36 months</u> may NOT wear a mask on the premises.
- Please remember that warmer weather is upon us and your child(ren) will need sunblock you will need to fill out a medical form.
- Friend us on Facebook so that we can get you added to the "Parents of Discovery Gardens" page where you can see daily pictures and updates on what your child is doing!
- Never leave children in a parked or running car.

WASH YOUR HANDS.

Save the Date!

Closures:

August 21st - CLOSED (cleaning day)

Celebrate the Date!

August

Happy Birthday: Maria- Aug 20th Kip - Aug 25th

Happy Anniversary: Carla - Aug 6th (2 years) Dominique- Aug 9 (2 years) Ämy- Aug 15 (2 years)

September Happy Birthday Shary-Sept 10th Wendy - Sept 23rd Amy - Sept 28th Happy Anniversary: Shary- Sept 5th (2 years) Sandra- sept 18 (1 year) Wendy- Sept 29 (1 year) Maria - Sept 30th (1 year)

At Home Activity



Go on a nature walk or to the backyard find some twigs, leaves, flowers, etc Have your child/ren glue their findings on to a piece of paper with their name on it.

Wobbler Class

Teachers Carla and Bertha will be swimming into SHARK WEEK with a series of sensory activities, music and movement and art. They will paint animals, from the sea. Water play will be in full effect! We will also be digging up some DINOSAUR BONES! And tracking their every move.

Preschool A

Teacher Nia will be working on welcoming all the new friends in her room. They will be learning the classroom rules and how to share. New friendships will be formed, and memories made.

COVID 19 PARENT TIP

As public conversations around COVID-19 increase, children may worry about themselves, their family, and friends getting ill with COVID-19. Parents play an important role in helping children make sense of what they hear in a way that is honest, accurate, and minimizes anxiety or fear. CDC has created guidance to help adults have conversations with children about COVID-19 and ways they can avoid getting and spreading the disease.



<u>Management Staff</u> Sheila Kilpatrick (Executive Director/Owner)

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<u>From Bonanza</u>

Rolling into Fall

A reflection for all the families that are making beautiful strides in their journey of life. We really appreciate you all, and we enjoy the time we spend with your children. A big welcome to the new families, that have joined the DG family.

To the ladies at Bonanza:

Thanks for the love you show the children, our families, your resilience you have as a team, and the commitment you have to a job well done! You are appreciated!

Kitchens bring FAMILY Together

Cheesy Taco Sticks

- 1 lb. ground beef
- 1 packet taco seasoning mix,
- 1 tube Pillsbury Pizza Dough
- 5 Colby jack and cheddar cheese sticks
- 4 tbsp butter, melted
- 1 tsp garlic powder

Instructions Preheat oven to 425 degrees .Lightly coat a large baking sheet with non-stick spray and set aside. Cook the ground beef in a skillet, breaking up with a wooden spoon until fully browned and crumbled. Drain and return skillet to stove top. Mix in the taco seasoning packet (but no water) and stir until fully coated. Remove from heat and let cool to room temperature. *Spread the pizza dough out until it is flat and cut in half lengthwise and then 4 cuts up and down, creating a total of 10 small rectangles. Place about a tablespoon or more of the taco meat in the center of each pizza dough, top with a halved cheese stick and then carefully roll up the pizza stick, making sure to pinch all seams closed. Combine the melted butter, garlic powder and parsley in a small bowl and brush it on the tops of the cheesv taco sticks. Bake for 10 to 12 minutes