



## Bristol Preschool Child Care Center Parent Newsletter Summer 2017

July & August are very busy months with lots of activities planned! Please make sure you are applying sunscreen to your child before they arrive in the morning and if proper forms and sunscreen have been provided, staff will reapply.

We realize that it is summer but we would like to remind you that it is Bristol Preschool's policy that children ages 2 and up arrive by 9:00am. If you are going to arrive late due to an appointment or unforeseen circumstance please call the office and let them know. This will assure your child is counted in for lunch counts (860)314-0597. We do not want to be placed in a position of refusing care for the day so please be considerate and follow our policy. We appreciate your cooperation!

If your child's classroom is scheduled for a fieldtrip and you arrive late and they have left - you are NOT allowed to drop off at the fieldtrip, you will be asked to take your child home.

Each year we are required to re-determine your weekly fee. Please turn in 4 weeks of paystubs by the first week of August. For those children leaving in August -redeterminations will NOT occur.

To all the families leaving we wish you lots of fun and happiness as your child begins their next journey onto Kindergarten!

**Shirley Anderson**  
Executive Director

**Renee Dailey**  
Program Manager

### Highlights this summer:

**Sprinkler Days:**

Wednesdays – Room 1 West St  
Thursdays – Room 2 West St

Wednesdays- Room 2 – Burlington Avenue  
Wednesdays- Room 3 – Burlington Avenue  
Tuesday/Thursday - Room 4 – Burlington Avenue  
Wednesday/Friday - Room 5– Burlington Avenue  
Wednesday/Friday - Room 6– Burlington Avenue  
Wednesday/Friday - Room 7 – Burlington Avenue

**July 10<sup>th</sup>:**

Rockwell Park Fieldtrip – Room 6 West St.

**July 12<sup>th</sup>:**

Rockwell Park Fieldtrip – Rooms 2 & 4 West St.

**July 17<sup>th</sup>:**

Rockwell Park Fieldtrip – Room 5 West St.

**July 24<sup>th</sup>:**

Rockwell Park Fieldtrip – Rooms 5& 6 West St.

**July 26<sup>th</sup>:**

Rockwell Park Fieldtrip – Rooms 1 & 4 West St.

**July 24<sup>th</sup>:**

Rockwell Park Fieldtrip – Rooms 5& 6 West St.

**August 7<sup>th</sup>:**

Rockwell Park Fieldtrip – Rooms 5& 6 West St.

**August 9<sup>th</sup>:**

Rockwell Park Fieldtrip – Rooms 2 & 4 West St.

**August 11<sup>th</sup>:**

Burlington Avenue – Rooms 5, 6 & 7 Library Fieldtrip

**August 18<sup>th</sup> - LAST DAY for 4's**  
**August 25<sup>th</sup> though September 4<sup>th</sup> – CLOSED**  
**for Professional Development**

# Parent Updates

## ***Fall Enrollment:***

Now is the time to start thinking about the fall! If you have a child that is 3-4 years of age or will be turning 3 by December 31<sup>st</sup> it is not too late to register for the fall. We have limited openings so please register today! Our best advertisement is through word of mouth... if you have a friend or family member looking for a preschool experience for their children then please send them our way.

## **Just a few reminders ...**

### Late Arrival Policy:

In order to get the most out of their preschool experience, children must arrive no later than 9:00am. Please notify the center if there is a special reason why your child will be arriving after 9:00am. (Doctor's appointment, car trouble, etc.) **Children will not be allowed to attend for the day if they arrive after 9:00am.** Exceptions will be made if a phone call is made prior to 8:45am and for acceptable reasons. The policy is not meant to be punitive, it has been put in place to assure that all children are taking part in the most important parts of the day and meeting funding requirements.

### Sunscreen:

During the warmer months we will ask you to provide bottled sunscreen / sun block. The American Academy of Dermatology recommends a "Broad Spectrum sunscreen with SPF 30 or higher" product. The sunscreen must be labeled with your child's name. Sunscreen / sun block will be applied to the areas of exposed skin with parental permission only. We monitor the UV index by checking [www.epa.gov/sunwise/uvindex.html](http://www.epa.gov/sunwise/uvindex.html). We will avoid outdoor play when there is increased risk of harmful exposure.

### Fee Payments

- Fees are payable on a weekly basis. The centers will not make any adjustments to fees for situations of illness, irregular attendance, holidays, professional development days, emergency days or vacations.
- Fees are payable by check or money order payable to Bristol Preschool Child Care Center, Inc. (BPCCC). The check amount should be received by the center **no later than Friday** at 12:00 noon. Payments are to be paid in advance. On Friday your payment is due for the following week of care. **If a check is returned because of insufficient funds, you will be responsible for paying a \$20.00 returned check fee.** If you have multiple checks returned, you may be asked to pay by money order only.
- When payment is not received, a notice will be sent to you stating the amount owed and the date that payment is expected. **If weekly fee payment has not been made, your child will be withdrawn from the program until the balance is paid in full.** Bristol Preschool is willing to work out any payment problems a parent may have or answer questions regarding your child care bill (changes or payments). Please address your questions to the Bookkeeper and not with the child care staff.

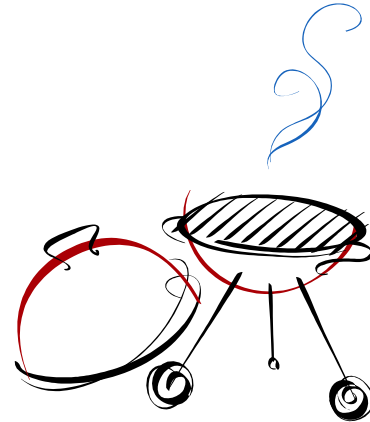
### Sweet and Sour Barbecued Chicken

from FamilyFun Magazine

Tasty sweet and sour barbecue chicken that will be a party pleaser.

#### RECIPE INGREDIENTS:

- 2 garlic cloves, crushed through a garlic press
- 2 tablespoons balsamic vinegar
- juice of 1/2 lime
- juice of 1/2 lemon
- 1/3 cup light brown sugar
- 2 tablespoons Dijon mustard
- 1/3 cup honey
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 4 tablespoons olive oil
- 2 whole boneless, skinless chicken breasts, cut in half



1. In a shallow bowl, whisk together the garlic, vinegar, lime and lemon juices, brown sugar, mustard, honey, and salt and pepper. Whisk in the olive oil (a fun job for kids).
2. Reserve two portions of the mixture for basting and for dipping sauce, then add the chicken to the dish and turn it to coat.
3. Grill the chicken for about 4 minutes per side or until the juices run clear. During the last minutes of cooking, baste the chicken with one portion of the reserved sauce to glaze it.
4. Garnish with chopped Italian parsley, if desired.

# Strawberry-Blueberry Shortcake

from **FamilyFun Magazine**

Summer is berry-picking season, and this recipe mixes up the best of the red and the blue -- fresh strawberries and blueberries spooned over tasty shortcake biscuits and topped with a dollop of whipped cream.

## RECIPE INGREDIENTS:

### ■ SHORTCAKES

- 5 cups flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. nutmeg
- 1/4 cup sugar
- 1/2 cup margarine or shortening
- 2 cups milk

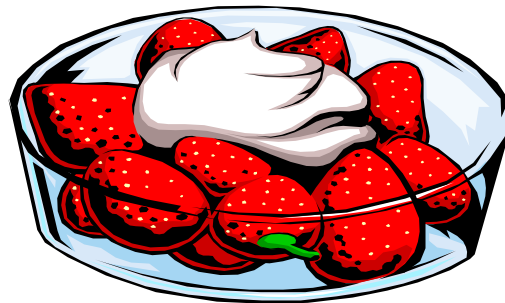
### ■ STRAWBERRIES IN SYRUP

- 2 qt. fresh strawberries, sliced
- 1/2 cup sugar

### ■ WHIPPED CREAM

- 1 pt. whipping cream
- 2 tbsp. maple syrup

### ■ Fresh blueberries for garnish



1. Preheat the oven to 425°. Sift the flour, baking powder, salt, nutmeg and sugar together in a large bowl.
2. Slice the margarine sticks into pats and add to the dry mixture. Using a handheld pastry cutter or your fingertips, mix the margarine and dry ingredients until they resemble a coarse meal. Avoid over mixing.
3. Make a small well in the center and pour the milk into it. Stir just until the mixture holds together. If the dough appears too sticky, sprinkle in a little more flour.
4. Turn the shortcake dough onto a lightly floured countertop or pastry cloth and pat into a 1-inch-thick circle, handling it as little as possible. Do not knead the dough; doing so will make the shortcake biscuits heavy.
5. Use a biscuit cutter or inverted cup to cut out the shortcakes, and arrange about 1 1/2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes. Let cool before serving. Makes 10 to 12 shortcake biscuits.
6. To make the strawberries in syrup, wash and hull the strawberries and slice them into a glass bowl. Sprinkle with the sugar. Stir a few times, cover and refrigerate until ready to serve. The strawberries will release some juice and make a light syrup. Stir once again before spooning the berries on top of the shortcakes.
7. Before whipping the cream, place a stainless steel bowl in the freezer for a little while to chill. Pour the whipping cream into the chilled mixing bowl. Add the maple syrup (you can substitute a teaspoon of vanilla extract or a couple of tablespoons of sugar) and whip with an electric mixer or a whisk until stiff. Keep refrigerated until you're ready to serve the dessert.
8. To serve the shortcake, split the biscuits into halves. Spoon some of the strawberries and syrup onto the bottom halves. Cover with the remaining shortcake halves and spoon more of the strawberries on top. Top with the whipped cream and garnish with fresh blueberries.