

AUGUST EVENTS



Great Beginnings Learning Center, LLC

August News

July 31 - August 4: Pond

- **Friday, August 4 — Exploring Pond Water**

August 7 - 11: Dinosaur

- **Friday, August 11 — Dinosaur Stomp**

August 14 - 18: Baking

- **Friday, August 18 — Baking Cookies**



August 21 - 25: Transportation

- **Friday, August 25 — School Bus Visit**



August 28 - September 1: Shapes/Numbers

- **Friday September 1 — Pajama Day**
- **Monday, September 4 — Labor Day** Center is Closed.

Welcome

To our new teacher, Ashley! She will be taking over our 2 weeks to 6 month baby room (blue room)!

GBLC will be 7 years old on August 23rd! Thank you to all the families and staff that have come through our doors!



Please make sure to let Katie know if your schedule is changing for the 2017-2018 school year!!!

When we play in science center we are learning:

- * Learning new concepts
- * Testing ideas
- * Planning
- * Observing
- * Predicting
- * Comparing
- * Drawing conclusions
- * Discovering how things work



Ooodles of Noodles

Ingredients:

- 2 3/4 cups whole wheat penne pasta
- 1 1/2 tbsp. Extra Virgin Olive Oil
- 2 1/4 cups fresh grape tomatoes; halved
- 1 1/2 tsp dried basil
- 3/4 tsp ground black pepper
- 1 tbsp. fresh garlic; minced
- 3 tbsp. whole wheat flour
- 2 1/3 cups low sodium veg broth
- 4 cups fresh swiss chard; stems removed chopped

Directions:

1. In a large pot, bring 2 quarts of water to a boil. Stir in pasta and return to a boil. Cook uncovered for 8-10 minutes until tender. Drain well.
2. Heat olive oil in a large skillet over medium heat. Add half of tomatoes and cook 2-3 minutes until skins soften. Add basil, salt, pepper, and garlic.
3. Sprinkle flour over tomatoes and cook for 30 seconds until mixture becomes thick. Add vegetable broth. Bring to a boil and reduce to low heat.
4. Add Swiss chard and remaining tomatoes. Simmer uncovered over low heat for 1-2 minutes. Pour over pasta

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