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Upcoming Statutory Holidays:

Good Friday/Easter
March 29 & April 1

Providers receive these days
off and the office will be
closed.

Office Hours:

Monday ~ Friday
8:00am ~ 4:30pm
Most days we are closed
for Lunch
12:00pm-1:00pm



Dear Parents,

I sure hope you have had a wonderful February, due to my surgery, I was unable to design our newsletter last month. But this month there is a one full of Easter ideas for you.

Please remember to make your payments on the date you have arranged with the office, if for some reason you need to change that date, please call our office to make arrangements.

Remember, even as the weather is warming up, please send layers to day home as in Southern Alberta the weather can change abruptly and jackets may be needed.

Have a wonderful month and a Joyous Easter!

~ Angel

"Spring is the time of plans
and projects."
~ Leo Tolstoy



Side Dishes Recipes

Au Gratin Potatoes

- 8 Red Potatoes
- 1 1/2 Cups Cracker Crumbs
- 2 Tbsp Melted Butter
- 2 Tbsp Butter
- 2 Tbsp Flour
- 1 Cup Milk
- 1/4 Tsp Dry Mustard
- 1/4 Tsp Salt
- 1/8 Tsp Pepper
- 1 1/2 Cups Grated Cheese



Peel and boil potatoes until tender. Drain and cut when cool. Slice in to even pieces, place into baking dish and set aside. Pre-heat oven to 350 degrees F. Stir together crumbs and melted butter, set aside.

Melt remaining butter in saucepan and whisk in flour, stir until mixture becomes paste like and light golden brown. Gradually whisk in milk and bring to simmer. Cook and stir until mixture is thick and smooth. Stir in remaining ingredients and continue to stir until cheese is melted. Pour over potatoes and sprinkle crumb mixture on top. Bake for 30-45mins.



Asparagus Cashew Rice Pilaf

- 1/4 cup butter
- 2 ounces uncooked spaghetti, broken
- 1/4 cup minced onion
- 1/2 teaspoon minced garlic
- 1 1/4 cups uncooked jasmine rice
- 2 1/4 cups vegetable broth
- salt and pepper to taste
- 1/2 pound fresh asparagus, trimmed and cut into 2 inch pieces
- 1/2 cup cashew halves

Melt butter in a medium saucepan over medium-low heat. Increase heat to medium, and stir in spaghetti, cooking until coated with the melted butter and lightly browned.

Stir onion and garlic into the saucepan, and cook about 2 minutes, until tender. Stir in jasmine rice, and cook about 5 minutes. Pour in vegetable broth. Season mixture with salt and pepper. Bring the mixture to a boil, cover, and cook 20 minutes, until rice is tender and liquid has been absorbed.

Place asparagus in a separate medium sauce-

Art Activity

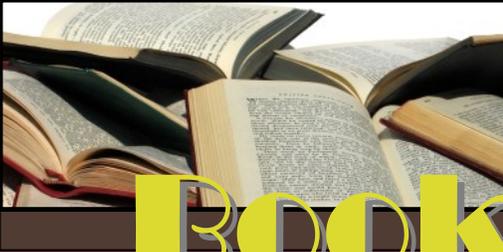
Easter Cards

What you Need

- Paper
- Yarn
- Scraps
- Glue
- Crayons
- Magazines



Allow the children to make their cards for whoever they chose in anyway they would like. Allow them to use any and all of the materials above and even some not listed here.



BOOKS

The Books listed in this section can be found at the Lethbridge Public Library and can also normally be borrowed at any Library Branch in Southern Alberta. Check them out!
Early Readers are lifelong Succeeders.

Spring

By Annalise Bekkering

Have you ever wondered why so many animals are born in spring or why the weather becomes warmer? Spring weather, celebrations, and stories are only a few of the engaging topics young readers can explore in Spring. The WOW Seasons series provides an exciting look at what makes each season unique. Filled with fascinating facts and incredible visuals, this series will captivate and stimulate young readers.



Events in Lethbridge and Southern Alberta for families.

Local Happenings

Saturday's at the Galt Museum

All classes are between 1-2pm
 please contact Leslie Hall 403-320-4700

Babies in the Library

Wednesdays
 9:45am-10:15am

Time for Mommy/Daddy and baby to sing songs, rhymes and other in the Library.



02 Magic, Mud, Slime & More

09 Pizza Bread

16 Swedish Easter Tree

23 Cartooning Basics

30 Eggstravaganza