



Leila Day News & Notes

April 2017

Welcome to April from Ashley

Spring is here and everything feels new again! We are excited for longer days and more outdoor time. Planting has begun, forts are being built, and there is plenty of mud play all around. A lot is happening, and we have much to share.

*The sun was warm but the wind was chill.
You know how it is with an April day.
When the sun is out and the wind is still,
You're one month on in the middle of May.
But if you so much as dare to speak,
a cloud come over the sunlit arch,
And wind comes off a frozen peak,
And you're two months back in the middle of March.*
- Robert Frost

SPRING FAIR UPDATES:

Save the Date: Saturday, May 20th (rain date: May 21st)

Next Spring Fair Planning Meeting- All families are welcome!:

Saturday, April 29th at 2:00

Location:

David Goldstein's Place

110 Avon Street #2

New Haven

Children are welcome to come and play while parents chat and plan!

Fair Co-Chairs, Deadra Hart (South & After School Program) and David Goldstein (Kindergarten) are hard at work, leading the Spring Fair charge. Thank you to all parents who are donating time and energy to the planning efforts. Each classroom is responsible for one aspect of the Fair, and while a few parents in each room are serving on the Spring Fair

Committee and taking on the role of coordinators, it truly takes the involvement of every family to make the Fair a success!

North Class: Tag Sale

South Class: Crafts

East Class: Games & Scavenger Hunt

Kindergarten: Bake Sale

Morning Program: Snack Table

After School Program: Face Painting, Tattoos, Nails, Henna

REQUIREMENTS FOR ALL FAMILIES:

- **Each family** signs up for a **two-hour work shift** during the Fair.
- Each family participates in the Bake Sale by bringing in a baked good to sell at the Fair (no nuts, please).

Sign-up sheets for Fair shifts and baked goods will be posted in classrooms at the beginning of May.

ADDITIONAL WAYS TO CONTRIBUTE:

- Donate, recycle and reuse! Please consider donating snacks, drinks and other needed supplies for the Snack Stand, small prizes and favors for the Pick-a-Pocket Game, recyclables for Crafts, and items for the Tag Sale. Look for more info about the Tag Sale from North Class parents Alex Grennan and Cristiana Clark in the weeks to come.
 - Excited about planting spring flowers and vegetables or know someone who has a green thumb? We encourage you to pre-order plants from the Plant Sale. Forms will be distributed in April.
 - Help the Giving Tree grow! Consider giving \$1, \$5, \$20 or \$200 and add leaves to our Giving Tree, which will be displayed in the weeks leading up to the Fair. What you give today helps Leila Day give back tomorrow in extraordinary teaching and childcare.
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- **Thank You for Everything You Do!**

Thank you to the South Class parents led by Jackie Lanno for organizing the Original Works fundraiser. We had a great response and are excited to offer this opportunity to turn the children's amazing creations into personalized items and look forward to making this an annual Leila Day fundraising activity.

- **April Showers Bring Lots of Outdoor Fun!**

At Leila Day we subscribe to the Norwegian belief that there is no bad weather, only bad clothing. Please ensure that your child has the appropriate gear to enjoy all the outdoor

experiences that spring has to offer. Rain boots and rain jackets are necessary for puddle and mud play. We also recommend rain pants and lots of layers. Now is a good time to check in with your child's teacher to be sure s/he has a change of clothes stored in the classroom.

- **Nut-Free Zone**

Please be reminded that we are a **NUT FREE** facility. For the safety of all our children, please do not bring any nut products into the buildings or onto the grounds. Thank you in advance for complying with this policy.

- **Drop-Off & Pick-Up Reminder**

Leila Day opens at 7:30 AM and closes at 5:30 PM. Please consider these times in your planning. We ask that all children are picked up by 5:25 PM in order to ensure that our teachers and staff can leave on time. Thank you.

- **Leila Day Summer Program**

We are delighted to offer 8 weeks of child care programming this summer. Registration has begun! Please email Sheila (sheila@leiladay.org) to register or with any questions. You can also drop by the office and chat in person if that is easier. We're excited for another joyful summer at Leila Day!

- **In Bloom**

Leila Day is once again partnering with Antioch University to host an In Bloom conference in New Haven! This day-long conference for educators focuses on nature-based play and early childhood education, and will be held at Leila Day on Saturday, June 3rd. The workshops and presenters (featuring some of Leila Day's own talent!) are nearly finalized. If you have any questions or would like the Save the Date flyer let me know. We'll share more information with you as we have it.

- **Mabel's Labels for Summer**

Camp season is upon us! Mabel's Labels is offering bringing the very popular Sleepaway (for older sibs) and Day Camp Label Packs for 2017 now at early bird prices! Use campaigns.mabelslabels.com in order to ensure that Leila Day gets credit for your order.

- **Lou's Recipe Report**

Lou's Marinara Sauce

Ingredients:

- Olive Oil
- 2 - 26 oz can Whole Peeled Tomatoes w/basil
- 2 - 26 oz can Diced Tomatoes
- 2 - Onions
- 8 - Cloves Garlic
- 1 - Bunch Fresh Basil

- 1 - Bunch Fresh Italian Parsley
- Salt & Pepper to taste

Directions:

Use your Food Processor:

Pulverize garlic, set aside

Pulverize onions, set aside

Pulverize Basil, Parsley and Tomatoes together until smooth.

*** Lou does this so that the children do not see the ingredients. If they see chunks of items in the sauce, they are apt not to eat it. He pulverizes the ingredients, and the children eat it all up!*

In a large sauce pan:

Add Olive Oil.

Over medium high heat:

Add onions until lightly browned,

Add garlic until lightly browned (do not burn garlic or your sauce will be bitter)

Add Tomato – Basil – Parsley mix.

Bring to a boil – and immediately turn down to simmer.

Let simmer 20-30 minutes.

Let cool. Refrigerate or Freeze. Use for Pasta, Pizza, soups etc.

**We've had several requests for the [Leila Day Cookbook](#).
The cookbooks are in the office and can be purchased for 10 dollars- just stop in and ask, we are happy to share the love from the LD kitchen!**

SAVE THE DATE:

- **April 14th-21st: Spring Break, No School**
- **April 27th: Leila Day Spring Spruce Up, 4:30-7:00 PM**
- **May 20th: Spring Fair!! (rain date: May 21st)**
- **June 3rd: In Bloom with Antioch University**
- **June 15th: Half Day and Last Day of School**

Follow Our Adventures on Instagram

We are capturing the Leila Day experience each day and sharing our adventures on Instagram! Follow us: [@leiladay](#)