

# The Kid Lowdown



A Monthly Newsletter of Hillcrest Kids

February 2010

Visit our Website  
[www.hillcrestkids.com](http://www.hillcrestkids.com)

*From the lips of children you have ordained praise! Matthew 21:16: (part)*

Volume 15, Issue 2

## Tuition Receipts

Thank you so much for assisting us with bringing in your December 09 statements so that we can recover our records as best we can. We also want to thank you for your patience in this time. In regards to receipt for payments, please note that your receipt for tuition payments is your cancelled check. If you have any questions, feel free to stop by the office.

## Breakfast Time

We know breakfast is essential to your child's health and well-being and want to help you meet that need. We serve breakfast from 7:30 - 8:10 with the last plate going out at 8:10. Our breakfast staff are also teachers and our "preschool day" begins at 8:30 and we want to make sure we don't rush children with their breakfast. Thank you so much for being sensitive to this schedule.

## Illness and Medicine

With our recent stomach bug and other colds popping up, we want to thank you for keeping your sick children home. We know it is hard and you need to be at work but it is also helpful in keeping these yucky bugs from spreading. Keep washing hands and we will continue to sanitize, sanitize, and sanitize some more!

We also want to remind you that all medication needs to come to the office. According to state licensing we must have a medication form filled out and have the medicine stored in the office.

## Fundraising Update

Wow!!! You helped us sell 105 pizzas!!! Thank you so much for helping us raise funds for the new playground. It means the world to have such a wonderful and supportive family system here at Hillcrest Kids. Continue to watch our thermometer on the wall in the foyer as our dollars continue to grow! We will be announcing the classroom winners as far as amount of pizza sales go!

## Campbell's Labels

Have you seen our goal poster on the wall next to the office? Wow! Thank you so much for all the labels coming in this year. We are so excited to see the balance grow which will enable us to choose some awesome items to help enhance our program. Here is a list of other items eligible for points:

- Pepperidge Farms Goldfish Crackers
- V8 products
- Spaghetti's
- Swanson broth products
- Prego Spaghetti sauce
- Franco American gravies

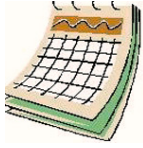
You can also purchase cookbooks at [www.lfecookbooks.com](http://www.lfecookbooks.com) and we receive 125 points for each sale. Wow!

## Cubby Clean Up

As teachers and other staff have gone through each child's cubby, we would really like to have your help in making sure they stay cleaned and organized. You can help by checking your child's cubby for projects, dirty clothes and toys to take home.

Also, please make sure to label your child's items. We have lots of duplicates and sometimes it makes it hard to distinguish what belongs to who. We try our best to ensure items are not lost and having names on items helps immensely!

## Calendar of Events



**February 1** - No school Bellingham Schools - Hillcrest Kids Open

**February 12th** - No school Bellingham schools - Hillcrest Kids Open

**February 15th** - Presidents Day - No Bellingham Schools - Hillcrest Kids OPEN

**February 22nd** - Early Release for Bellingham schools - Hillcrest Kids Open



## Staff Birthdays and Anniversaries

**February 2** - Happy 1 year anniversary **T. Gabe** (AM Preschool 2 Teacher)

**February 17** - Happy Birthday **T. Ben** (School Age Site Director) and **T. Jennifer P.** (AM Toddler Town 1 Teacher)

**February 27** - Happy Birthday **T. Jen R.** (PM Pre-K)

## Fun in the Mud!

All this Spring like weather has brought up a good opportunity to remind everyone that children will continue to play outside even if it's a little muddy. Our teachers do their best to make sure your child is cleaned up! It is helpful to have rubber boots or an extra pair of shoes in addition to the extra change of clothes for your child so we can have them nice and clean at pick up time!

## Chef Lori's Corner

### *Apple Raisin Muffins*

#### *ingredients*

1 1/2 cups all-purpose flour

1 teaspoon cinnamon

1 teaspoon baking soda

1 large egg

1 cup firmly packed dark brown sugar

1 cup sour cream

1 teaspoon vanilla

1 cup (about 6 ounces) dried apples, chopped coarse

1/2 cup raisins

2/3 cup coarsely chopped walnuts, toasted lightly and chopped (optional)

#### *preparation*

Into a bowl sift the flour, the cinnamon, the baking soda, and a pinch of salt. In a large bowl with an electric mixer beat together the egg and the brown sugar until the mixture is thick and pale, add the sour cream and the vanilla, and beat the mixture until it is combined well. Beat in the flour mixture, a little at a time, and beat the batter until it just combined. Stir in the apples, the raisins, and the walnuts and divide the batter among 16 paper-lined 1/2 cup muffin tins. Bake the muffins in the middle of a 350 F degree oven for 20 - 25 minutes, or until a tester comes out clean, turn them onto a rack, and let them cool.

Makes 16.

Enjoy!