

# The Kid Lowdown



A Monthly Newsletter of Hillcrest Kids

January 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 1

## Happy New Year!

It's that time again to write a new year on your checks and letters! We want to let you know we are praying for you and are asking that God would continue to bless Hillcrest Kids this coming year. Thank you families for your support and allowing us the privilege of caring for your children while you work so hard to provide for your families. We are honored that you have chosen us!



## Adverse Weather

We still have a couple more months left of winter and will continue to use the Hillcrest Kids website to provide updates of any closures or late openings. We will also let you know if we are open regular hours. If you do not have internet access, you may also call the school in the morning. We will make every effort to be available to answer calls before 7:00 a.m. on those days.

## End of Year Balance and Tax ID#

For your convenience, the grand total for tuition in 2009 is located at the **bottom of your January statement**. Our Tax ID# is 91-6050229.

## Fundraising Update

Our new playground is slowly coming together. You will notice already that the fence has been moved and now we are looking towards the next phase of remodeling in the coming months. So exciting! We want to thank you for your participation in helping us sell PartyLite candles!! We sold \$1200 worth of candles and were able to keep 50% of that profit (\$600!!!). **Mason from T3** had the most dollar sales, **PK1** had the most quantity sales and **T. Nicolle (TP2)** was the staff member with the most sales! All these groups will have an ice cream party to reward their awesome selling skills!

We have a pizza fundraiser beginning in January! Pre-paid orders for either veggie, pepperoni or hawaiian pizza's will be taken through Friday, January 22nd. Your take and bake pizzas can be picked up either February 5th or 6th - Just in time for the Super Bowl!! Order forms will be available on the sign-in table and in the office! Class with the highest sales gets to have a pizza party!!!

## 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

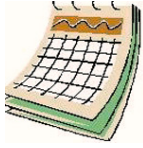
You can also purchase cookbooks at [www.lfecookbooks.com](http://www.lfecookbooks.com) and we receive 125 points for each sale. Wow!

## 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



**January 1** - New Years Day - Hillcrest Kids CLOSED

**January 11th** - Early Release Bellingham Schools - Hillcrest Kids Open

**January 18th** - Martin Luther King Jr. Day - No Bellingham Schools - Hillcrest Kids OPEN

## Staff Birthdays and Anniversaries



**January 1** - Happy 3 year anniversary **T. Sarah** (PM Program Coordinator)

**January 6** - Happy Birthday **T. Corey** (School Age Teacher) and **T. Melissa** (AM Program Coordinator)

**January 14** - Happy Birthday **T. Bethany V.** (Office Assistant)

**January 16** - Happy Birthday **T. Jolanta** (AM Support Staff)

**January 17** - Happy 2 year anniversary **T. Aimee** (PM Preschool 2)

**January 30** - Happy 2 year anniversary **T. Brian** (AM PreK 3 and PM School Age)

**January 31** - Happy Birthday **T. Anna!**

## Goodbye Teacher Sarah!

It is with deep mixed emotion that we announce that T. Sarah, our wonderful Afternoon Program Coordinator, will be leaving us on January 15th. She and her husband have an amazing opportunity to lead the Ugandan Orphan's Choir on a tour around the south and east coasts of the country for 10 months. The tour will consist of 10 orphans and 2 teachers who come over from Uganda. They will prepare to share their life, culture and love of Christ through song with each church they visit. Sarah and David's purpose as leaders is to accommodate their choir's mission and to hopefully raise sponsorships for other children like them in the world.

Sarah has been a huge blessing to Hillcrest Kids over the past several years and we will definitely miss her! But we also are excited for this awesome journey that God is taking her and her husband! We will keep you informed as we figure out how to best fill this integral position that Sarah is leaving.

Sarah and David will have a blog and other ways to communicate about their trip. You can ask her or watch the Kid Lowdown to get that information in the future.

## Chef Lori's Corner

### *Banana - Chocolate Chip Muffins*

#### *ingredients*

1 1/2 cups all purpose flour

2/3 cup sugar

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1 cup mashed ripe bananas (about 2 large)

1 large egg

1/2 cup (1 stick) unsalted butter, melted

1/4 cup milk

3/4 cup semisweet chocolate chips

#### *preparation*

Preheat oven to 350 degrees. Line twelve 1/3-cup muffin cups with foil muffin liners. Mix flour, sugar, baking powder and salt in large bowl. Mix mashed bananas, egg, melted butter and milk in medium bowl. Stir banana mixture into dry ingredients just until blended (do not overmix). Stir in chocolate chips. Divide batter among prepared muffin cups, filling each about 3/4 full. Bake muffins until tops are pale golden and tester inserted into center comes out with some melted chocolate attached but no crumbs, about 32 minutes. Transfer muffins to rack; cool.

Makes 12.

Bon Appetit!

