



Caughlin Club Kidz

August 2017

Newsletter



With school starting don't forget about the wonderful before and after School program with Crystal at LEAP. To find out more information about what schools that are bussed to and from, hours, and pricing please contact the Director Crystal Link @ 775-747-6299 or crystal@caughlinclub.com



Check out the news on classes and trainings for Caughlin Club at www.caughlinclub.com



Apple Core Art Project-

Supplies:

- empty toilet paper rolls
- red cupcake papers
- sticks
- green construction paper
- white and black paint
- glue
- paintbrushes

Grab the family, assembly as the above shown picture and have a great family night or afternoon. Eat some apples while you're making them!

Happy Birthday!

August Birthdays:

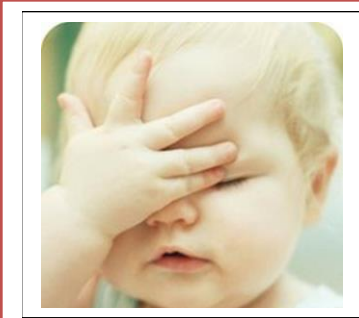
Sullivan Detwiler
8/2/15

Everly Miller
8/6/16

Emily Anderson
8/20/12



\$100 OFF Tuition
with refer a friend program. Ask Director for more details.



Don't forget School starts SOON! But don't fret; here is a great resource for school schedules', back to school information and a ton of other great stuff: NewToReno.com



Caughlin Club Kidz August 2017 Newsletter

CURRICULUM:

Monthly themes:

Week 1: All About Me

Week 2: Movement & Health

Week 3: Zoo Animals

Week 4 & 5: Summer Camping

Monthly Letters Color: Yoga Pose:

Q & R Gray/Gris Eagle

Monthly Shape: Monthly Number:

Rectangle/Rectangulo Eight 8 Ocho

Important Dates:

August 4th Disney Day

August 7th First Day of School

August 11th Backwards Day

August 14th First day for Kindergarten Students

August 18th Crazy Hat Day & Tie die Day

August 25th Crazy Hair Day & All Blue Day

Congratulations to Ms. Christine in our Sea turtles classroom for going above and beyond her job to earn Employee of the Month!

Turmeric Apple Chips- Ingredients

- 1 organic Red Delicious apple
- Ground turmeric, to taste
- Ground cinnamon, to taste
- Powdered ginger, to taste
- 1 tsp lemon juice

Instructions

1. For best results use a mandolin to get uniform thickness of slices.
2. Preheat the oven to 225 degrees Fahrenheit and line two-three baking sheets with parchment paper.
3. Wash the apple and then pat it dry.
4. Cut off the end of the apple, and then start slicing thin rings with the seeds in the center of each ring. (They will fall out, don't worry.) You may need to adjust the setting after a few test slices in order to get the right thickness. I prefer mine pretty thin.
5. In a bowl, coat the slices in lemon juice to preserve them before baking. This also adds a nice tartness.
6. Lay out the apple rings in a single, non-overlapping layer on the baking sheet. I was able to cover 3 baking sheets.
7. Lightly dash each apple with the ground turmeric, cinnamon, and ginger on one side only.
8. Bake for about an hour and a half, turning over once halfway through.



Notes: the apples may still feel slightly flimsy when you take them out but they will crisp up once they cool. Store in an airtight container for up to a week.