

## Glenbrook Community Preschool Newsletter

May 2010

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### School's Out Family Picnic

Please come and join us for the preschool year end picnic. This is a great opportunity to wrap up the preschool year, say good-bye and enjoy an entertaining magic show!

When: Friday, June 18, 2010

Time: 11:00 a.m. to 1:00 p.m.  
(drop-in anytime)

Who: All Glenbrook Preschool Students  
and their families



(Note: all children must be accompanied by an adult.)

Where: Field behind the **Glenbrook Community Centre**  
3524 - 45 Street S.W. (across the street from the school)

Bring: Lawn chairs/blankets, any food and drink for your family,  
sunscreen and bug spray

### Holidays and Important Dates

May 21 – May 24 -----Victoria Day Break (no classes)

Tuesday, May 25 -----Classes resume

\*Tuesday, June 1 ---- Parent's Advisory Committee Meeting (7pm)

Wednesday, June 16--Last Day of classes

Friday, June 18 -----Year End Picnic

\*Please note that this date has been changed

Parents are welcome to attend PAC meetings which are held at the school in Mrs. Fozzard's classroom. Due to space limitations, please RSVP to [derrickandshelley@shaw.ca](mailto:derrickandshelley@shaw.ca) at least 2 days in advance if you would like to attend.

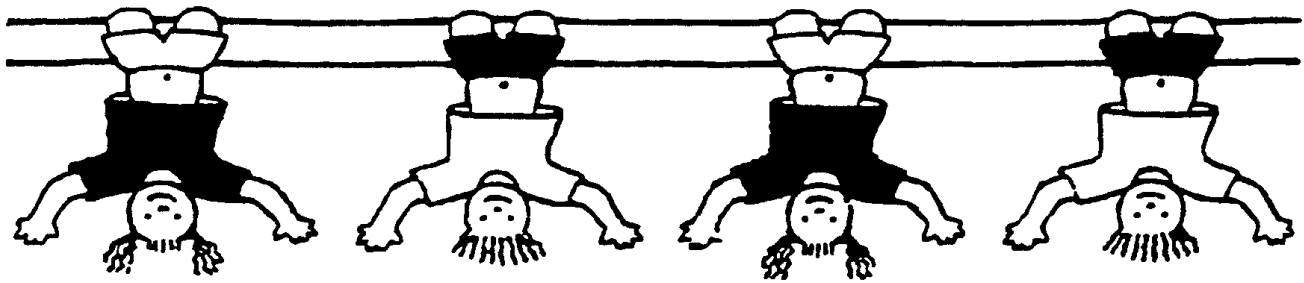
### FUNdraising Update

Thank you to all of our preschool families who participated in our fundraising campaigns this year. Your efforts have been very much appreciated. We have had a very successful year, raising over \$3500 thus far! This money will go towards upgrading toys and classroom supplies for your children, as well as continuing to provide healthy and delicious snacks throughout the year.

### We are a Peanut Free Zone

Thank you for continuing to refrain from sending any food to preschool with your child due to allergy concerns.





## Glenbrook Community Preschool Newsletter

### This and That

★ There are still some class photos available for any families who wish to purchase one as a keepsake of their child's preschool years.

The cost per photo is \$5. Please see your child's teacher if you wish to purchase a photo.



★ We are still looking for a few more parents to sign up to make playdough for the preschool before the end of this school year.

Your help would be greatly appreciated. If you are able, please sign up on the sheet posted in the cloakroom.



★ The parking bylaw officers have been at the school on more than one occasion in the past month. Please ensure that you are parking in the correct areas for everyone's safety and to avoid a costly ticket. You are welcome to park on the street or in the alleyway in designated areas (avoiding the no parking signs and neighborhood garages). Please do not park in the school's parking lot. Thank you for your cooperation. ☺



### Volunteer News

A big thank you to all of the parent volunteers who have graciously given of their time throughout this school year! Our preschool relies on the commitment of parents to volunteer for a variety of positions. This helps our school to run smoothly and reduces tuition costs. We are currently looking to fill the following volunteer positions for next school year:

Treasurer: Any experience in dealing with finance would be an asset in this position.

Fundraising coordinator: This position will require someone to plan and carry out fundraisers throughout the school year. There is already an experienced fundraising assistant in place who will be available to help with this position.

Social coordinator: This position requires someone to plan the school's year end picnic for next June.

If you are willing and able to help out with any of these positions or have any special skills please consider volunteering. It is a wonderful opportunity to get involved in your child's first school experience. Please contact **Shelley Hertz, Volunteer Coordinator at 264-7170**.

### Magic Brownies (From *Deceptively Delicious* by Jessica Seinfeld)

- Nonstick cooking spray
- 2 large egg whites
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/2 cup carrot puree (after peeling and trimming the ends, steam for 10-12 minutes and then puree for 2 minutes)
- 1/2 cup spinach puree (steam for 30 to 40 seconds, then puree for 2 minutes)
- 1/2 cup firmly packed light or dark brown sugar
- 2 tablespoons trans-fat-free soft tub margarine spread
- 3 ounces semisweet chocolate
- 1/4 cup unsweetened cocoa powder
- 3/4 cup oat flour, or all-purpose flour
- 2 tsp pure vanilla extract

1. Preheat oven to 350°F. Coat an 8x8 inch baking pan with cooking spray.
2. Melt the chocolate in a double boiler or in the microwawe.
3. In a large bowl, combine the melted chocolate, vegetable purees, sugar, cocoa powder, margarine, and vanilla, and whisk until smooth and creamy – 1 to 2 minutes.
4. Whisk in egg whites. Stir in the flour, baking powder and salt.
5. Pour the batter into a pan and bake 35 to 40 minutes. Cool completely in the pan before cutting into bars.