



December Newsletter 2018



Director's Corner

Parents the holidays are in full swing. We have many exciting activities going on at the center. We are looking forward to seeing everyone at the Holiday Family Night on Tuesday December 4, 2018. If you need Christmas ideas for our wonderful teachers and office staff we have provided a notebook "ATP Staff Favorite Things" at the front desk.

PARENT REFERRAL PROGRAM

You will receive \$50 tuition credit for every family you refer to Apple Tree Prep. *This credit is added after the family has been enrolled for one month.

Updates/Reminders

Quality Rated: We have been working very hard on meeting the QR Hand Washing guidelines in all classrooms. We would like to encourage you to practice these hand washing guidelines at home with your child so they get good at washing those germs away!

To find proper hand washing procedures check your child's classroom or go to this website:

<http://dec.al.ga.gov/documents/attachments/HandwashingChart.pdf>

Change of Clothes: Please make sure your child has pants, a long sleeved shirt, underwear, socks, and shoes in their cubby for accidents.

Important Upcoming Dates

December 24th -25th **Christmas –ATP Closed**

December 31st **ATP will close at 3:00 pm**

January 1st –*ATP closed in observance of New Years*

January 21st -21th

Pre-K Registration for children currently enrolled at ATP.

February 8th **Open Registration for Pre-K**

Camp Days are offered for Pre-K through 5th Grade on days that Ogeechee Schools are

Extended Can Food

Drive!!

Last day to donate will

be December 14th

Please help us help

those who are less

fortunate have a happy

Healthy Snack Idea

Snowman Party Dip

From: chickenofthesea.com



Ingredients

- 1 envelope unflavored gelatin
- 1/4 cup water
- 2 (8-oz.) packages chive and onion cream cheese, softened
- 3 Tablespoons prepared horseradish
- 1 teaspoon fresh minced garlic
- 1 red bell pepper
- 2 (5-oz.) pouches Chicken of the Sea® Premium Skinless & Boneless Pink Salmon Pouch
- 1 cup finely shredded Mozzarella cheese
- Garnishes: sliced black olives and small carrots
- Crackers, bread rounds or sliced vegetables
- Fresh ground pepper

Directions

In large bowl, soften and dissolve gelatin in water. Add cream cheese, horseradish, garlic and pepper. Cream together until well blended and smooth; set aside. Cut top from red pepper; remove seeds and discard. Cut 3/8-inch slice from pepper for hat brim then cut pepper in half lengthwise. Reserve 1/2 of red pepper for hat and finely chop remaining half.

Stir chopped red pepper and Chicken of the Sea® Salmon into cream cheese mixture. Spray snowman mold* with nonstick cooking spray. Press salmon mixture into mold; cover and refrigerate at least three hours or until firm. Unmold snowman on serving tray and coat with shredded cheese. Decorate eyes and buttons with olives, his nose with carrot and red pepper half for hat. Serve with crackers, bread rounds or sliced vegetables. Makes 24 servings.

*NOTE: Don't have a snowman mold? Simply substitute it with three graduated size bowls.

Serving Suggestions

Perfect as a kosher dish, but make sure all of your ingredients are kosher.

Preparation Time

Preparation Time: 20 minutes, Refrigeration time 3 hours

Nutritional Information

Serving Size 1/4 cup; Calories 100; Calories from Fat 67; Saturated Fat 5; Carbohydrates 1.5; Sugars 0.5; Protein 6; Cholesterol 27; Sodium 174; Vitamin A 9%; Vitamin C 10%; Calcium 5%; Iron 1%;

Holiday Family Night

December 4th

Please join us for a festive evening of fun and fellowship!

6:30pm-8:00pm

Santa Pictures will begin at 6:30pm

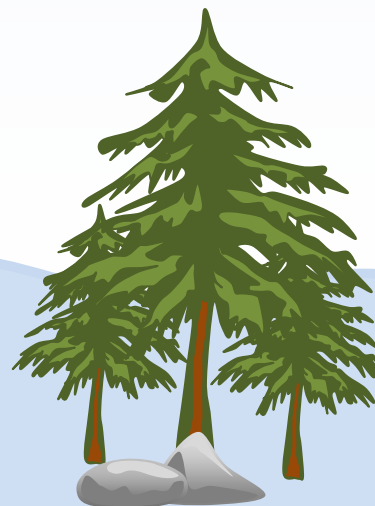


* Like ATP on Facebook!

www.facebook.com/appletreeprep

* Check out our Updated Website!

www.appletreeprep.com



Merry Christmas!! & Happy Holidays!!