

may

summer At Appietree

It's hard to believe summer is already upon us! While things slow down (only slightly!), we still pack the summer full of learning & fun. We will add water play days to the schedule as well as different in-house activities to help beat the heat. As we all know, Georgia experiences extreme heat in the summer. There will be many days we can't go outside for morning or afternoon recess because of the heat index. For the days we do make it outside, it is extremely important that your child has a water bottle each day and sunscreen. Please check with your child's teacher to make sure they have some. 9

THANK YOU!

Our Teacher Appreciation Week was TURTLE-LY amazing! Our families went above and beyond to make our teachers and staff feel special. We can't thank you enough for embracing our theme and participating in so many different ways. We consider ourselves lucky to serve your families!



save the date

May 16th-20th

Buy One, Get One Book Fair

May 30th

ATP Closed: Memorial Day Holiday

June 17th

"Donuts for Dad" Breakfast

July 4th

ATP Closed: 4th of July Holiday

July 29th

ATP Closed: Annual Teacher Planning Day

IMPORTANT!

Pre-K has been working hard all year and can't wait to show off their work!

On May 11th, May 12th, & May 13th ATP is hosting Pre-K Graduation for our Pre-K classes. The parking lot will be blocked off at 9:30am BOTH days.

For those not in Pre-K, please make sure your child is at school prior to 9:30 to ensure a smooth drop off!!



MOTHER'S DAY BRUNCH:

French Toast Muffins:



For the Muffins:

1 loaf French bread cut or torn into
1/2 inch cubes (12 cups)
2 1/2 cups of milk
6 large eggs
1/2 cup granulated sugar
1 tablespoon vanilla extract
1 teaspoon cinnamon

For the Cinnamon Streusel Topping:

1/4 cup cold butter
1/4 cup brown sugar
1/4 cup all purpose flour
1/8 teaspoon ground cinnamon
Pinch of salt
Butter & Maple syrup for serving (optional)

1. Preheat oven to 350. In a medium bowl, whisk together milk, eggs, sugar, vanilla, and cinnamon
2. Grease 12 cup muffin tin. Add bread cubes to large bowl and pour egg and milk mixture over bread. Mix evenly and fill each muffin cup. Refrigerate for 2 hours or as much as overnight
3. For Streusel Topping, combine butter, brown sugar, flour, cinnamon, and salt in a small bowl. Mix together with hands until mixture is crumbly
4. Remove muffins from refrigerator and sprinkle the muffins evening with streusel topping
5. Bake for 25 minutes or until tops are golden brown. Let muffins cool for 5 minutes. Remove from pan and serve with butter or maple syrup if desired

Teacher of the Month!

KELLY SMITH

Kelly joined AppleTree in 2015 and has been a wonderful part of our team ever since!

Not only is she an Assistant Teacher to our Pre-K Owls class, but she has stepped up to assist with Pre-K Breakfast and Afterschool.

We often catch her dancing with the kids and love seeing how many of her old students come back to visit her!

CONGRATULATIONS!

BOGO BOOK FAIR!

We are so excited to have this special Scholastic Book Fair before school gets out where you can buy more for less! Stock up for summer reading or on your family favorites at a fraction of the price!

The Book Fair will be located in our Teacher's Lounge!

