



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3 Josue is 4 years old today 	4	5  SHROVE TUESDAY	6 Maeve is 2 years old today Library visit Room 126  ASH WEDNESDAY	7 Creative Movement Rm.123 – 10:00 am Rm. 126 – 10:30 am 	8 Library Visit Room 123  	8
10 Daylight Savings Time begins 	11			14	15 <i>Please refer to the March Break Program for details.</i> 	16
17 	18	19 Library tomorrow Rm. 126 	20 Welcome Maeve to Rm. 123 	21 Creative Movement  William is 4 years old today 	22 Library Visit Rm. 123 	23
24	25	26	27  Every Wednesday for both groups	28 	29	30 
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Thank you to everyone that contributed to our Valentine's Day Celebration, we really appreciated it.

On March 08, Harmony will be offering coffee and cookies in the morning to parents to celebrate International Women's Day.

And we're happy to be welcoming Spring in March!!



International Women's Day Recipes

LEMON CHICKEN



INGREDIENTS

- ¼ cup good olive oil
- 3 tbsp. garlic, minced (9 cloves)
- ½ cup dry white wine
- 1 tbsp. lemon zest, grated (2 lemons)
- 2 tbsp. freshly squeezed lemon juice
- 1 ½ tsp. dried oregano
- 1 ts.p fresh thyme leaves, minced
- Kosher salt and freshly ground black pepper
- 4 (6 to 8 oz. each) skin-on boneless chicken breasts
- 1 lemon

DIRECTIONS

1. Preheat the oven to 400°F.
2. Warm the olive oil in a small saucepan over medium-low heat, add the garlic, and cook for just 1 minute but don't allow the garlic to turn brown. Off the heat, add the white wine, lemon zest, lemon juice, oregano, thyme, and 1 teaspoon salt and pour into a 9 by 12-inch baking dish.
3. Pat the chicken breasts dry and place them skin side up over the sauce. Brush the chicken breasts with olive oil and sprinkle them liberally with salt and pepper. Cut the lemon in 8 wedges and tuck it among the pieces of chicken.
4. Bake for 30 to 40 minutes, depending on the size of the chicken breasts, until the chicken is done and the skin is lightly browned. If the chicken isn't browned enough, put it under the broiler for 2 minutes. Cover the pan tightly with aluminum foil and allow to rest for 10 minutes. Sprinkle with salt and serve hot with the pan juices.

Enjoy!