April Newsletter – Kids’ Club 

**MARCH RECAP**

Kids’ Club was a lonely place this past month with many of the kids away for different weeks on holidays. We were glad to have everyone back by the end of the month. The more the merrier for everyone.

**WHAT’S NEW**

We have started a baking and acrylic paint pour program for the children. Every child will have an opportunity to do both activities if they choose to.

We have attached the recipes for Vanilla Cupcakes and Banana Bread to the end of this newsletter. We baked both of these in March. Children who bake (usually four at a time) will get to divvy up the goodies them to take home and share with their families.

What we bake next? It’s a surprise!

The acrylic paint pour program is a more sophisticated craft than our regular crafts but it gives the kids the opportunity to mix the paints with pouring medium and silicone to get really cool and unique pieces that are then treated to a resin coat to make them glossy and professional looking enough to hang on your walls!

We also get two new bean bag toss games which the children can enjoy inside and outside.

**MONTHLY PRIZE**

Last month we chose a boy for the monthly prize for his good nature, unfailing good manners, his respectful behavior and her kindness to others. Congratulations to Chase who won the March prize.

**APRIL BIRTHDAYS**

Happy birthday wishes go out to Yuri, Ny Avo, Natalie, Emilie

**OUTDOOR FOOTWEAR**

The park is a muddy, wet mess at the moment but we still get the kids outside for some fresh air after being cooped up in school all day. Please make sure that your children have rubber boots (that don’t leak) and extra pants in case they get wet.

E**XTRA SOCKS AND MITTS PLEASE**

Please continue to send your child to Kids’ Club with a spare pair of socks every day.

**REGISTRATION FOR 2018-19**

We know that a few of our kids will be leaving the program as they gain more independence to stay home alone. Please confirm that your child will not be attending next year **by April 30**. We will be advising anxiously waiting parents that they have a spot for the fall.

**RECIPES**

**MOIST VANILLA CUPCAKES**

INGREDIENTS

1 1/2 sticks unsalted butter

1 1/2 cups sugar

2 eggs

2 teaspoons pure vanilla extract

2 1/2 teaspoons baking powder

1/4 teaspoon salt

2 1/2 cups flour

1 1/4 cups milk

ICING

Blend 3 cups of icing sugar, ¼ cup of half and half and teaspoon of vanilla extract (food colouring is optional)

PREPARATION

1. Turn oven on to 375 degrees F.
2. Put butter in mixer and beat at medium speed until somewhat smooth.
3. Pour in sugar and beat well.
4. Add 2 eggs.
5. Mix well.
6. Add: vanilla, baking powder, salt, flour, and milk.
7. Beat until it looks like it is supposed to and pour into individual baking cups, until they are about 2/3 full.
8. Bake for 20 minutes or until golden brown.

**BANANA BREAD**

3 ripe bananas mashed

2 eggs

1 ¾ cups of flour

2/3 cup of sugar

½ cup of vegetable oil or yogurt

¼ cup of milk

1 teaspoon baking soda

1 teaspoon vanilla

1. Combine the oil, eggs, sugar, milk, vanilla, and mashed bananas.
2. Add the baking soda and flour.
3. Combine well for 2-3 minutes.
4. Pour into a greased loaf pan and bake in a preheated 325 degree F oven for 1 hour and 20 minutes.

Happy baking,

**Sara, Lesli and Mandy**