

March Newsletter

Nobel Learning Communities, Inc

Come to our Open

House on Sat. March

12th! We will have a

preview of our Spring

Gap Camp as well as our

Summer Camp! Please feel

free to send an email or stop

by the office with any ques-

tions.

Spring Gap Camp

Spring Break is quickly approaching! We have a great week planned for our Spring Gap Camp! Reserve your spot

Mon: Science Activity **Tues:** Game Challenge Wed: Cooking Activity **Thurs:** Art Activity Fri: Field Day

today!



Parent Reminders

- Sick Policy: a child must be free of all symptoms without medication for at least 24 hours before they can return to school. Following an illness, a child may return to school once they have either been seen by a doctor or it has been determined that the illness is not contagious. (A doctor's clearance may be requested).
- All medications MUST be age appropriate and accompanied with a medication administration form. (A doctor's signature may be required.)
- All outside food must be store bought.
- Please make sure you are signing your child in and out each day.
- Please inform the office if your contact information changes.
- Label all of your child's belongings.
- Make sure that you have an extra change of clothes here for your child. Please replace them as needed.



Special points of interest:

- Early Bird Registration ends March 11th!
- Spring Camp and Summer Camp Open House March 12th 10 am-1 pm
- · Check out our new menu!

Upcoming Events:

Dr. Seuss Day	4th
End of Early Bird!	11th
Open House	12th
St. Patrick's Day	14th
Pajama Day	25th

Nobel Learning Communities, Inc

Chesterbrook Academy 10951 Samuel Trexler Dr Manassas, VA 20110

Phone: 703-365-8200 Fax: 703-365-0200 Regina.Miller@nlcinc.com.com Jenn. Kume@nlcinc.com

Early Bird Registration

We are currently accepting applications for our upcoming 2016-2017 school year! This is your chance to save \$50! In order to secure your space, you must fill out an application that is located in the front lobby and return it before March 11th. On March 12th, registration is being opened to the public and will return to full price. This is an annual fee that needs to be paid for everyone from Infants to Schoolagers in order to secure your spot.

We're on the Web! manassas.chesterbrookacademy.com



Mint Chocolate Chip Pancakes

Ingredients:

2 cups Original Bisquick®
1 cup milk
2 eggs
1 tablespoon sugar
1 tablespoon lemon juice
1 teaspoon baking powder
1 teaspoon vanilla extract
1 teaspoon mint extract
1/4 teaspoon green food coloring
1/2 cup chocolate chips

Directions:

1. Stir together all ingredients (except chocolate chips) until well blended.

2. Add chocolate chips.

3. Grease a griddle with butter and pour batter (about 1/4 cup) in circles on it.

4. Flip pancakes when they are bubbly on top and edges are dry.

5. Garnish with whipped cream and chocolate chips.

