

January News



**Chesterbrook
Academy**[®]

A Nobel Learning Community

January 1st, 2018

Read Across America!

January 8th - February 23rd

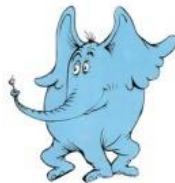
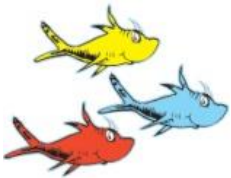
*The more that you read,
the more things you will know.
The more that you learn,
the more places you'll go.*
-- Dr. Seuss

Summary:

Read Across America
Hat Day
Public School Holidays
Book Fair
National Puzzle Day
Recipe of the Month
Looking Forward

Join us in a contest to read 1,000 books by March!
If we succeed, students will celebrate with an ice cream party and
will help make Ms. Courtney into a
HUMAN SUNDAE!!!

As your child reads books with you and your family, remember to
write the name of the book on the weekly reading sheet (can be picked
up at the front desk) and turn it in every Friday until February 23rd.
Everyone is then invited to help turn Ms. Courtney into a sundae on
Friday, March 2nd at 3:30pm.



Hat Day January 11th

Help celebrate National Hat
Day, and wear a hat to school!
(Please make sure all hats are
labeled with your child's name.)



Public Schools Closed January 15th & 26th & 29th

Fairfax County Public Schools will be closed on
Monday, January 16th, Friday, January 26th, and
Monday, January 29th. We will remain open and drop in
care for school age students is available, please sign up
at the front desk.



**January 29th –
February 2nd**

We are excited to host a book fair from Scholastic! Our fair will include books for students of all ages, from infants to school aged children. Each book that is purchased throughout the week will help go towards new libraries for each of our classrooms. Help us reach our goal of 100 books!

National Puzzle Day January 29th

Students can help celebrate National Puzzle Day by creating their own puzzle using popsicle sticks, paper, and markers.



Recipe of the Month

Antipasto Squares

Courtesy of allrecipes.com

Ingredients

- 2 (10 ounce) cans refrigerated crescent dinner rolls
- 1/4 pound thinly sliced boiled ham
- 1/4 pound thinly sliced provolone cheese
- 1/4 pound thinly sliced Swiss cheese
- 1/4 pound thinly sliced Genoa salami
- 1/4 pound thinly sliced pepperoni sausage
- 1 (12 ounce) jar roasted red peppers, drained, cut into thin strips
- 3 eggs
- 3 tablespoons grated Parmesan cheese
- 1/2 teaspoon ground black pepper



Directions

1. Preheat oven to 350 degrees F (175 C).
2. Unroll one package of crescent roll dough, and cover the bottom of a 9x13 inch pan. Layer the ham, provolone cheese, Swiss cheese, salami, pepperoni, and red peppers, on top of the dough.
3. In a bowl, beat the eggs lightly, and stir in the parmesan cheese and black pepper. Pour 3/4 of this mixture over the peppers. Unroll the second package of dough, and place over the top of the peppers. Brush with the remaining egg mixture. Cover with aluminum foil.
4. Bake for 25 minutes in the preheated oven. Remove foil, and bake another 10 to 20 minutes, or until dough is fluffy and golden brown. Cut into squares. Serve warm, or at room temperature.

Looking Forward

February:

Pennies for Patients begins, start saving any loose change

February 7th-14th:

Make your child a Valentine and we will deliver them on Valentine's Day.

February 19th

Closed for President's Day

February 23rd-

Read Across America ends, turn in final reading lists!

March 2nd:

Dr. Seuss' Birthday Celebration @ 3:30pm
Ms. Courtney becomes a human sundae, then celebrate with classroom ice cream parties!