

The Butterfly Chronicles - September 2024

Announcements

Welcome Friends

With great pleasure, we would like to welcome our new friends; Weston, Ronin, Ezekiel, Richard, Zeke, Leilani, Chad & Allen.

Welcome to Butterfly Academy.

Illness

Due to the increase in COVID-19 cases, RSV and flu season approaching, we strongly recommend wearing a mask before entering the building if you are experiencing the slightest symptoms of illness. Please refer to the Illness policy in our Parent Handbook.

Cups & Blankets

Provide a cup with lid daily that contains water, so your child can stay hydrated. Remember cups go home daily. Blankets go home weekly to be laundered. All personal belongings **MUST BE LABELED** at all times.

Fall Festival

On October 11, Butterfly Academy will be hosting our annual Fall Festival from 4:00 pm to 6:00 pm. Parents are welcome to join us. There will be games, delicious food and so much fun! More information to come. If you would like to volunteer please see Ms. Gay or Ms. Genesis

Upcoming Closures

September 2, 2024

October 11, 2024 Close at 3pm

October 14, 2024

1st day of Fall September 22, 2024



September Birthday's

Dwayne 9/3
Hunter 9/3
Nathan 9/9
Mrs. Ahkeeya 9/9
Adaline 9/11
Areya 9/12
Charlie 9/12
Liliana 9/17
Finley 9/20

Alexandria 9/24
Lincoln 9/25
Ayla 9/25
Koda 9/26
Damien 9/28
Mrs. Stephanie 9/28
MS. KYARA 9/28
Matthew 9/29
Miss Adli 9/30
Nyla 9/30

Fall Fruit Recipe

Ingredients (serves 4):

- 200g green grapes
- 200g red grapes
- 150g blackberries
- 2 large clementines (180g)
- 1 Tbsp lemon juice
- 2 tsp maple syrup
- 2 thin round slices cantaloupe melon
- 1 thin round slice watermelon



Method:

Wash and slice the grapes length ways. Place in a large bowl, along with the blackberries. Peel the clementines and break into segments. Discard the skin and add the segments to the bowl. In a small bowl, whisk together the lemon juice and maple syrup until well combined. Pour the juice and syrup mixture over the bowl of fruit, then gently mix it all together with a large spoon until the fruit is coated in the dressing. Using leaf-shaped cookie cutters, cut shapes from the melon. Place the fruit salad into a serving bowl then top with the melon leaves to decorate.