

# Murrieta

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## May 2021

### What's Happening Under the Sea?

#### Dates to Remember in May:

May 6: Neon Day-Wear Neon Clothes

May 9: Mother's Day

May 10-14: Western Theme:  
Teacher Appreciation Week

May 18: Marvel Vs. DC

May 20: Wear Camo Print

May 25: Wear your Disney Best!

May 28: Spirit Day: Wear Red, White & Blue  
to in Honor of Memorial Day

May 31: Center is CLOSED for Memorial Day!

We are soaring into summer! The time has flown by fast this year, and we are looking forward to our fun and exciting summer.



We are planning our "move-ups" for children moving from the 2's, 3's & 4's. Our Pre-Kindergarteners are getting ready to leave for Kindergarten, which leaves our preschool classrooms to take over the Pre-K! Our little two/three's will also start to move up to the Intermediate classrooms-

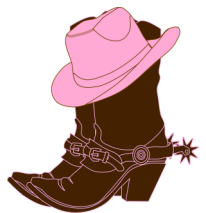


Can you believe they're turning three already?  
We have such a busy summer ahead of us!  
Stay Tuned...



## TEACHER APPRECIATION WEEK MAY 10-14

OUR TEACHERS ARE THE BEST IN THE  
WEST...HELP US CELEBRATE ALL THEY DO!



### Happy Mother's Day

To all the Mothers, Grandmothers, Aunts,  
Sisters and other women in our lives that care  
for us unconditionally.



We hope that you  
have an enjoyable  
Mother's Day weekend!

St. Jude Trike-A-Thon  
was a HUGE success!

Our little riders raised over **\$4000**  
to help the  
families of St. Jude.  
Thank you to all  
who made that  
possible!



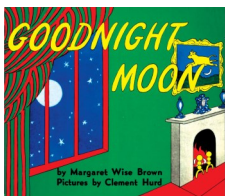
Thanks to your generosity,  
our center received over  
\$300  
in free books for our

  
**BOOK FAIRS**

school and  
classroom libraries.

# Top Ten Ways to Raise a Lifelong Reader

1. Read to/with your child everyday, for at least 15 minutes, even when your child is old enough to read independently.
2. Create reading rituals. Cuddle together in the same comfortable space at the same time every day for bedtime stories; read a chapter book aloud at the breakfast table; pick out new books every time you go on vacation.
3. Keep a running conversation: Talk about books you are reading as you read them. Ask your child open-ended questions about the plot and characters.
4. Show your child that you're a reader. Kids are more likely to grow up loving to read if they see that you enjoy it too.
  5. Surround your child with words— spoken and written— from birth. Even the simplest everyday conversations build his vocabulary and sound-recognition skills. Frequent exposure to letters and print helps pre-readers learn the alphabet and recognize words by sight. Have fun with language: Sing songs, read rhymes, play word games.
6. Get your child a library card and make a regular date for visits to the library.
7. Make books available in every room of your home— as well as your car— so that reading can happen spontaneously.
  8. Feed a passion: Help your child find books, magazines, and other written materials that relate to a special interest or hobby.
  9. Limit “screen time” (TV, video games, and computer games) so that it does not cut into time better spent reading.
10. Writing supports reading and vice versa. Provide crayons, pens, pencils and paper and encourage your child to write. Anything will do: letters, shopping lists, journal entries, original stories, etc.



# Yummy Spring LadyBugs

For potlucks that are kid-friendly, I naturally think of recipes that can be served in individual portions. These luscious ladybugs are always a crowd-pleaser, and a snack parents won't mind their kids filling up on.

## RECIPE INGREDIENTS:

- Red grapes
- Strawberries
- Mini chocolate chips
- Honeydew melon



1. For each one, push half of a red grape onto a trimmed wooden skewer for the head.

2. Next, push on a hulled strawberry body and score the back to create wings.

3. For spots, use a toothpick to gently press mini chocolate chips, tips down, into the fruit. Arrange the skewers on a honeydew melon half.

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## RECIPE INGREDIENTS:

- 1 cup diced fresh mozzarella
- 1/3 cup thin pepperoni slices, quartered
- 1 cup halved grape tomatoes
- 1/2 cup fresh mushrooms, sliced
- 3/4 cup diced green bell pepper
- 1 (2.25 ounce) can sliced olives, drained
- Small head of leafy lettuce
- 1/2 cup salad croutons

## ITALIAN DRESSING:

- 1/3 cup olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons Parmesan
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- Pinch of sugar

# Not Your Everyday Pizza

**Cheese, pepperoni, olives, and other classic pizza toppings make this flavorful salad a sure hit. To complete the illusion, serve it with soft breadsticks.**

**1. Combine all the dressing ingredients in a large bowl and whisk the mixture well.**

**2. Add the mozzarella, pepperoni, tomatoes, mushrooms, bell pepper, and olives to the bowl and toss the mixture to distribute the dressing.**

**3. Serve the salad on a bed of lettuce and top it with croutons just before eating. Serves 6.**

