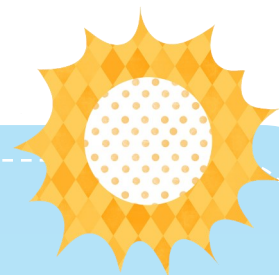


August News



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Campers Upcoming Trips

Atlantis Pool.....2nd, 9th, & 23rd
Wolf Trap.....4th
Children's Science Center.....10th
Swirlies Ice Cream Shop.....12th
Warf Pool.....16th
Luray Caverns.....18th
Air & Space Museum.....25th
Raging Reptiles.....26th

Preschoolers Upcoming Shows & Events

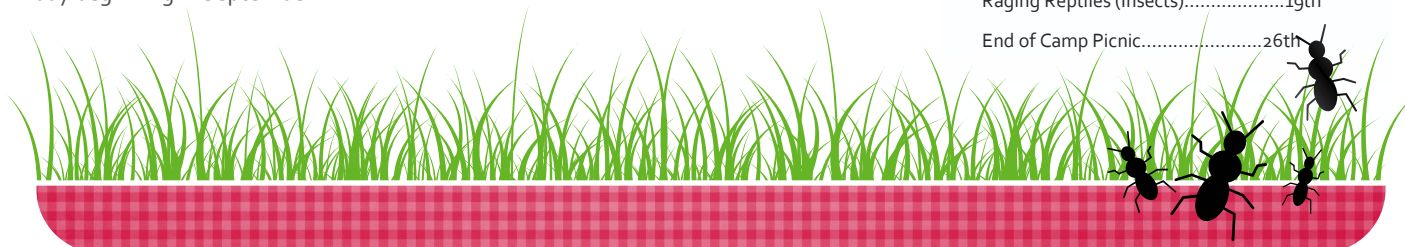
Splash Day.....3rd, 10th, 17th, & 24th
Peter McCoy.....4th
Stretch & Grow.....9th
Raging Reptiles (Insects).....19th
End of Camp Picnic.....26th

Back to School

It's almost that time again! September will be here before we know it. We are beginning to plan and schedule our 2016-2017 school year placements and activities. If you have not registered your child yet, please do so. A quick reminder, if you bring in a family and they register, you will receive a credit towards your tuition!

Ancillary Classes

We will begin registration for our fall ancillary classes towards the end of August. You can pick up a form from the front office table and turn it in to the office to secure your child's spot. Dance classes will be offered again this year every Wednesday. We will also be offering a new class, Bite Size Chefs. This is a cooking class that you can enroll your Beginner and older child in for only \$10 per class. Classes will be every Monday beginning in September.



A Few Reminders

- * A gentle reminder that payment is due the Friday before the upcoming week! If payment is received after Monday, a late payment fee of \$25 will be assessed. Thank you!
- * Please check your child's cubby to make sure that they have extra clothes.
- * Remember to sign your child in and out every day.
- * Check the front board for the week's activities and trips!



Ingredients

- 1/4 cup extra-virgin olive oil
- 1 small onion, finely chopped
- 1 clove garlic, finely chopped
- 1/2 cup honey
- 2 teaspoons hot pepper sauce
- 1/2 teaspoon chili powder
- 1 teaspoon lemon juice
- 8 skinless, boneless chicken breasts (about 4 pounds)
- Salt
- 1 pineapple peeled, cored and cut into 8 thick rings

Spicy Honey-Glazed Chicken



Weather Alert

We want to assure you that we monitor the weather very closely on a daily basis to ensure that conditions are safe for our children to play outside. We have Air Quality Guidelines that we adhere to for our children's safety and well-being. Please feel free to ask the front desk if you have any questions!

Directions

1. In a small saucepan, heat 1 tablespoon olive oil over medium heat. Add the onion and garlic and cook, stirring, until translucent and beginning to brown, 6 to 8 minutes. Add the honey, hot pepper sauce and chili powder and simmer for 1 minute. Remove from the heat, stir in the lemon juice and set aside.
2. Preheat a grill or large grill pan to medium-high. Rub the chicken with the remaining 3 tablespoons olive oil and season with salt. Grill until well marked, about 7 minutes. Flip and cook until the bottoms are well marked and the chicken is cooked through, another 2 minutes. Transfer to a plate and brush with the reserved honey glaze. Cover with foil and let rest for 5 minutes.
3. Meanwhile, grill the pineapple until well marked on one side, about 4 minutes, then flip and cook for another 2 minutes. Serve with the chicken.

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