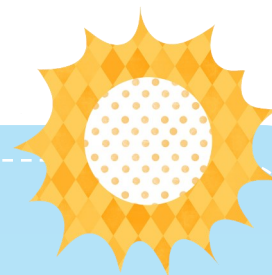


# August News



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## Upcoming Dates

End of Summer Party All Day!.....24th  
First Day of School.....27th  
September:  
School Closed-Labor Day..... 3rd  
Back to School Night  
6:30–7:30 PM.....5th  
**No children please**  
Fall Pictures.....17th

## Many Changes!

Our enrollment has increased in numbers that we now have over 100 friends at our school! With this boost in enrollment, you are going to see some new faces as well as some classroom changes for the teachers. This is to ensure that every classroom has the proper number of experienced teachers.

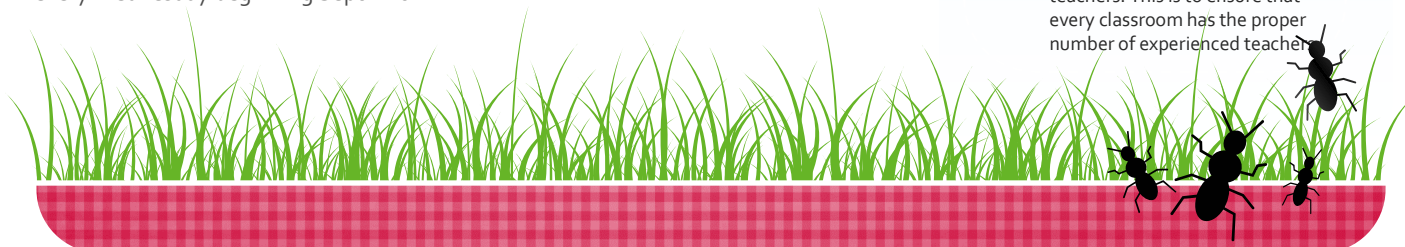


## Back to School

It's almost that time again! September will be here before we know it. We are beginning to plan and schedule our 2018-2019 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! Our Back to School Night is scheduled for Wednesday, Sept. 5th from 6:30 PM—7:30 PM. This is a chance for you to meet your child's teachers and learn about the goals for the upcoming school year.

## 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 and turn it in to the office to secure your child's spot. Soccer Shots will be coming for a 9 week session beginning on Sept. 10th. The classes will be every Monday beginning at 10 AM. There will more information that follows as the time gets closer on how to sign up and the cost. It will be done through their website again. We will also be offering Bite Size Chefs again. This is a cooking class that you can enroll your Beginner and older child in for only \$10 per class. Classes will be every Wednesday beginning Sept. 12th.



## A Few Reminders

- \* A gentle reminder that payment is due the Friday before the upcoming week! If payment is received after close of business on 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!
- \* The resource and material fee of \$60 per student, Beginners through PK2, is charged on the first day of school, Aug. 27th. Please include this in your check.
- \* Please make sure that you are checking your child's daily form for needed items.
- \* Updated emergency forms are going to be given out the first day of school. Please return these to the office by Sept. 1st.



### 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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