



P.O. BOX 97, HARTLAND, VERMONT 05048

HARTLAND COOPERATIVE NURSERY SCHOOL NEWSLETTER

May 2017

"Life is change. Growth is optional. Choose wisely." Karen Kaiser Clark in *ExchangeEveryDay*

GARDENING NEWS

HCNS has rented (for a nominal fee) some plots in the Hartland Community Garden where we plan to plant sunflowers, pumpkins, popcorn, melons and flowers before the school year ends. The children helped to clear the plots and get them ready for tilling. The classes in the fall will harvest our crops. If you would like to help with weeding and watering during the summer, please see your child's teachers.

INTERESTING ARTICLE TO READ

Follow this link to read an article by an occupational therapist: <https://yourot.com/parenting-club/2016/5/16/why-our-children-are-so-bored-at-school-cant-wait-and-get-so-easily-frustrated>

BOARD MEETING MINUTES

Wednesday, May 3, 2017 at 5:30

Present: Heather White, Susan White, Meggan Wehmeyer, Nikki Raney, Val Raney, Harriet, Catharine Engwall, Deb Richardson, Tiffany, Michele Summarsell, Britt Metivier, Liz Frederick, Michelle, Bethany LaHaye

Agenda:

- 1) Other business-**discuss policy for family points and plan for when points are not obtained (request to move towards beginning of meeting)
 - reported points have increased recently
 - Aiding with snack needs to be entered twice-this is a bit confusing...have "aide" and "aide with snack" as two separate options next year?
 - next year, requirement for aiding will increase a bit with the same number of points total
 - discussion about how to support families with few points. We need to be clear with expectations.
 - suggestion of having a personnel board member responsible for calling families who are not involved...provide help with getting them more involved (Nikki Raney has volunteered to do this)
 - could we have some surrogate parents ("adopt a grandparent"!) come in to help out; could be paired up to come in for a certain child? (Harriet will ask at church.)
 - families with multiple children...we will work with them to make meeting the points requirement possible
 - weekend cleaning-next year this will change to just cleaning your child's classroom, but will remain 2 points

2) Approval of Minutes approved

3) Treasurer's Report about \$17,000 in checking and \$38,000 in savings; net gain of \$23,000 this year

--we still do not have access to the HES school calendar so the budget is not completed
--we will need to have 140 days and 35 full or partial weeks; next year the state will be a little more strict. We may need to have a few more days scheduled due to snow days.
--pricing on benefits for teachers...can be BCBSVT and/or EAP-still need to be added to budget

--should some money be used to hire staff to help run the co-op? (ex. business manager)

3) Admissions Report currently at 46 for next year

--22 new students, 24 current, returning students

--tentatively: 15 AM and 11 PM in Harriet's and Bonnie's class; 12 AM and 8 PM in Tiffany's and Michelle's class

--some families have been asked if they can switch to better balance AM and PM. All classes will be multi-age classes.

--there have been some requests about teachers and staff

--should we have larger morning classes?

--some kids are really tired in the afternoon

--partnership with 4CCCs is great for families

4) Director's Report next week's field trip will be with drivers, not busses; lunch is all set (afternoon kids will be able to eat at HCNS and will be supervised by parent volunteers)

--still less than 50% have sent in survey; Catharine will look into whether form can send reminder emails; can we have a computer set up in the classroom for families to do at drop-off and/or pick-up?

--Tiffany & Michelle's PM class will hike Mt. Tom on 5/24; 4:30 pick up

--Harriet & Bonnie's PM class will hike Mt. Tom on 5/26; 4:30 pick up

--Harriet & Bonnie's classes are at Bonnie's on 5/25

--Harriet and Tiffany will meet with WSESU kindergarten teachers soon

--one case of head lice in Harriet & Bonnie's classroom

--tentative start date is Aug. 31 (waiting to get WSESU calendar)

--tick checks need to be happening daily...should we look into spraying the land around the school?

5) Fundraising-Fun Run on Sat., May 20 at 11:00

--medals have arrived

--T-shirts are white and will be delivered on Friday. Maybe get fabric crayons to decorate?

--sign up genius will be sent out for food donations

--burgers, dogs, cheese and buns have been ordered through BG's

--cases of water will be donated

6) Operations see above

7) summer cleaning/work projects-to be discussed at June meeting

Next agenda: Board meeting will be a pot luck

- there will be no childcare provided
- how should we do open houses, etc for next year?
- election voting
- dates of next year's meeting
- school calendar
- approve budget
- 4th of July parade
- summary of survey results

**Upcoming Board Meeting Dates
(1st Wednesday of each month at 5:30)
June 7, 2017**

SONGS AND FINGER PLAYS

Mr. Sun

Oh Mr. Sun, sun Mr. Golden Sun, please sign down on me.
Oh Mr. Sun, sun Mr. Golden Sun hiding from behind a tree.
These little children are asking you,
To please come out so they can play with you.
Oh Mr. Sun, sun Mr. Golden Sun, please shine down on me.

RECIPE

(This recipe was made by the children in Mrs. Harriet & Mrs. Bonnie's afternoon class. Yummy!)

BREAD IN A BAG

Serves: 2 mini loaves or 1 full size loaf

INGREDIENTS

- 3 C all purpose flour, divided
- 3 Tbsp white sugar
- 1 (.25) package rapid rise yeast (2¼ tsp)
- 1 C warm water
- 3 Tbsp olive oil or vegetable oil
- 1½ tsp salt

INSTRUCTIONS

1. In a resealable plastic bag place 1 C flour, sugar and yeast and add in warm water.
2. Squeeze air out of the bag and seal.
3. Squish with your hands until well mixed together.
4. Let it rest for 10 minutes at room temperature. Bubbles will form.
5. Open bag and put in 1 C of flour, oil and salt.
6. Seal bag again and squish until well blended.

7. Add last cup of flour and continue mixing in the same manner until well blended.
8. Remove dough from bag and put onto a lightly floured surface.
9. Knead for 5-10 minutes or until smooth.
10. Divide dough in half and place each half into a greased [mini loaf pan](#). Or make one large loaf
11. Cover with a towel and allow to rise for about 30 minutes.
12. Bake in a 375 degree oven for 25-30 minutes or until bread is golden brown.