



School News for April



Upcoming Events

We will have the Science Crew out at the end of this month to do a fun, interactive lesson with our preschool and pre-k kiddos!



Enroll for next year!

Close to My Heart Preschool currently has openings in all age groups for the 2024-2025 school year! Reserve a spot for your child(ren) today by completing the forms found at [closeomyheartpreschool.org/form/](https://www.closeomyheartpreschool.org/form/). Call 651-307-1492 or email info@closeomyheartpreschool.org with any questions.

Happy Birthday!

Rory - 4/1

Amarah & Ms Joleana - 4/16

Skylar & Malaya - 4/18

Emery - 4/29



Sign up for Summer Camp!



Registration for our Summer Camp is now OPEN! Visit <https://forms.gle/mvkITPMMWNUyosfS7> or scan the QR code below to enroll your child(ren). Each child will receive a t-shirt, water bottle, and backpack with registration. Deadline to register is **Friday, May 24th.**

Scan here to register!



[@closeomyheartpreschool](https://www.facebook.com/closeomyheartpreschool)



[@closeomyheartpreschool](https://www.instagram.com/closeomyheartpreschool)

[closeomyheartpreschool.org](https://www.closeomyheartpreschool.org)

1740 Van Dyke St, Maplewood | 651.307.1492 | info@closeomyheartpreschool.org



Family Fun!



Crafts



With warmer weather arriving, a lot of birds are returning to the area! Click the link below or scan the QR code to find some great ideas to make homemade bird feeders.

[Bird Feeder Crafts for Kids](#)



Recipes

GIVE THIS COLORFUL SALAD A TRY TO ENCOURAGE YOUR KIDDO TO EAT MORE VEGGIES!

VEGAN ASIAN RICE SALAD



- 1/4 cup peanut oil, or a neutral-flavored oil, such as safflower oil or canola oil
- 1 teaspoon kosher salt, or sea salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 4 cups cooked brown rice, chilled
- 1 carrot, diced
- 1/2 cup snow peas, chopped
- 1/4 cup rice vinegar
- 1 stalk celery, diced
- 1/2 large bell pepper, red or yellow, diced
- 3 green onions, chopped
- 1/2 cup corn kernels, optional
- 2 tablespoons chopped fresh parsley, or cilantro, chopped, for garnish

1. In a small mixing bowl, combine the peanut oil, salt, black pepper, sugar, and sesame oil. Whisk until the sugar dissolves.
2. Pour the mixture over the chilled brown rice in a large mixing bowl. Toss gently to coat the rice, then set the bowl aside.
3. Steam the diced carrots, snow peas, and corn if desired, for 1 to 2 minutes, until they just start to turn tender. Plunge them into an ice bath to flash chill them and halt the cooking process, drain them, then stir the vegetables into the rice.
4. Add the remaining ingredients, from the rice vinegar through the chopped green onions, and toss to distribute the vegetables throughout the rice.
5. Serve the salad chilled and garnished with chopped fresh parsley or cilantro, if desired.