



School News for June



Upcoming Events

6/5 - Last Day of School for Maplewood, North St Paul, & Oakdale

6/6 - Last Day of School for Presentation

6/10 - School Age Summer Camp Starts!

6/14 - Father's Day Celebration with Root Beer Floats, 3:45- 5:15

6/19 - Closed for Juneteenth



Pre-K Graduation

We are working on finalizing details for our Pre-K Graduation Celebration, so please keep an eye on communications for details. We can't wait to celebrate these awesome kiddos as they take the next big step towards kindergarten!

Enroll for 2024-2025

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 closetomyheartpreschool.org/form/. Call 651-307-1492 or email info@closetomyheartpreschool.org with any questions.



Happy Birthday!

Harrison & Mark 6/2

Mackenzie 6/3

Emmett 6/17

Santino 6/21

Chafonte 6/22



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

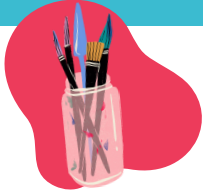
1740 Van Dyke St, Maplewood | 651.307.1492 | info@closetomyheartpreschool.org



Family Fun!



Crafts



Here is a cute craft that makes a wonderful Father's Day gift! Click the link or scan the QR code below for full instructions.

["Nuts about you" Photo Frame](#)



Recipes

HERE'S A FUN RECIPE FOR PERSONAL PIZZAS THAT WOULD BE A GREAT RAINY DAY ACTIVITY THIS SUMMER!



PERSONAL PIZZAS

- 1 (14- to 16-ounce) ball pizza dough
- 1½ cups super-easy marinara sauce (or your favorite pizza sauce)
- 6 ounces mozzarella, Jack, Colby, or cheddar cheese, grated or cut into ½-inch cubes
- Toppings of your choice (sliced bell peppers, onions, mushrooms, olives, sliced pepperoni, etc.)
- Extra-virgin olive oil
- Salt and freshly ground black pepper
- Condiments for serving (ranch dressing, hot sauce, etc.)

1. Preheat the oven to 500°F. Line two large rimmed baking sheets with parchment paper or grease them with a little olive oil.
2. Prep your toppings while the oven preheats, and place them all in separate bowls on a counter or table within easy reach of each pizza maker.
3. Cut the ball of dough into 4 equal-size pieces. Give one piece of dough to each person and let them roll, stretch, or press it out to a 6- to 8-inch circle. Try to avoid overworking the dough; encourage everyone to form their pieces into pizza-size circles and then get right to topping.
4. Place two rounds of dough on each baking sheet and let each person top their pizzas however they like!
5. Transfer the baking sheets to the oven. Bake the pizzas for 10 to 15 minutes, rotating them halfway through, until the crust is golden and the cheese begins to brown in spots.
6. Remove the pizzas from the oven. Drizzle the pizzas with a little olive oil and season with a pinch of salt and a grind or two of black pepper if desired. Let them cool for a few minutes before slicing.