



HOOTS & HAPPENINGS

April 2026 Edition

WHAT DO YOU NEED TO KNOW?
CLICK THE LINKS BELOW

☀️ [Our Organic Food Program](#)
May Menu and Ingredient List

☀️ [What's Coming Up?](#)
Yearly Events Calendar
May Calendar

School Closures/Early Dismissal through Summer 27'

Looking for the above content? Head to our [website](#) to view anytime!



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Infants and Toddlers



This April, our infants and toddlers continued to explore the spring season through gentle, sensory-rich experiences that highlight growth, color, and renewal. Children engaged with soft textures, nature-inspired materials, and simple art experiences, with touchpoints including Earth Day and early spring themes like rain, plants, and baby animals. These activities supported sensory development, fine motor skills, and early language as children explored their environment through hands-on discovery.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Rising Pre-K and Pre-K3



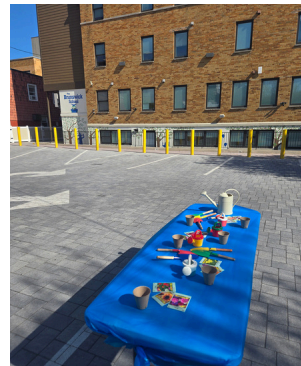
Students in Rising PreK and PreK3 expanded their exploration of the spring season through purposeful, hands-on experiences that integrated early academic concepts. Through simple science investigations, process-based art, and guided sensory play, children explored topics such as plant growth, weather patterns, and life cycles, with touchpoints including Earth Day. These experiences supported early language and vocabulary development, foundational science skills, and emerging problem-solving as students observed, predicted, and began to make meaningful connections.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Pre-K4 and Kindergarten



Students in Pre-K4 and Kindergarten engaged in a deeper exploration of the spring season through integrated, hands-on learning experiences that connected early academic concepts across disciplines. Through structured science investigations, literacy-rich activities, and math-infused explorations, children examined plant life cycles, weather patterns, and environmental responsibility, with connections to Earth Day, Passover, and Easter. These experiences strengthened early reading and vocabulary development, foundational math and science skills, and critical thinking as students observed, recorded, and analyzed their discoveries.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

1st and 2nd Grade



Students in 1st and 2nd grade engaged in rigorous, interdisciplinary learning experiences that deepened their understanding of spring through an academic lens. Through structured science units, literacy integration, and applied math, students studied ecosystems, life cycles, and environmental stewardship, with connections to Earth Day, Passover, and Easter. As part of their applied learning, students designed and constructed bat houses for Enos Jones Park, engaging in research, drafting, measurement, and civic processes, including successfully securing city approval for installation—an authentic project that strengthened critical thinking, problem-solving, and real-world application of academic skills.

THANK YOU TBS FAMILIES



Starting this May...

17

FAMILIES REFERRED
TO OUR 12-MONTH
ACADEMIC PROGRAM

Ask us how we thank you, our TBS families, for referring new students to our ever growing school!



BUILDING STRONG FOUNDATIONS THROUGH EARLY NUTRITION: THE BRUNSWICK BABY FOOD PROGRAM

Our infant nutrition program is thoughtfully structured to support developmental readiness and early feeding skills through carefully prepared, nutrient-dense foods. As babies are introduced to new textures and flavors, they build oral motor strength and coordination while their digestive systems continue to mature. Individualized pacing and responsive feeding practices ensure each child progresses comfortably, supporting both physical development and positive early experiences with eating.



**Brunswick Baby
Food**

Happy Bellies, Healthy Learners.





BRUNSWICK KITCHEN RECIPE OF THE MONTH

Hamburger Mac & Cheese

Ingredients:

1. ½ Pound lean ground beef
2. ½ small onion, diced
3. ¼ cup diced celery
4. ¼ cup diced carrots
5. 1 TBSP olive oil
6. ½ cup of Beef Bone Broth
7. 1 cup of shredded Cheddar cheese
8. 2 tbsp of cream cheese
9. 1 cup of diced vegetables of choice
10. 1 tsp garlic powder
11. 1 tsp onion powder
12. Salt and pepper to taste
13. 2 cups water
14. 2 cup whole grain elbow macaroni



Preparation:

1. Heat a large skillet over medium heat. Add olive oil, onion, celery and carrots and sauté until tender.
2. Stir ground beef, onion powder, garlic powder, salt and pepper in the skillet until beef is browned and crumbly, 5 to 7 minutes
3. Drain and discard any grease from cooked ground beef.
4. Add Beef Broth, diced vegetable, cream cheese and cheddar cheese and blend until cheese is melted.
5. Take off stove top until macaroni is ready.
6. Set a pot of water to boil.
7. Add macaroni when boiling and good for approximately 7 minutes until cooked to desired texture.
8. Drain out the macaroni and add ground beef mixture to the macaroni.