



HOOTS & HAPPENINGS

May 2026 Edition

WHAT DO YOU NEED TO KNOW?
CLICK THE LINKS BELOW

☀️ [Our Organic Food Program](#)
June Menu + Ingredient List

☀️ [What's Coming Up?](#)
June Calendar
Yearly Events Calendar
School Closures/Early Dismissal

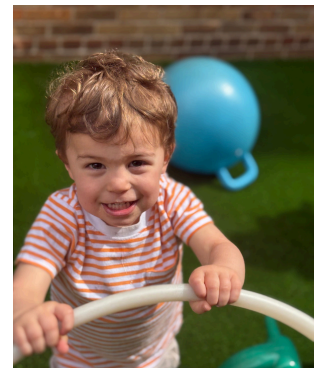
Looking for the above content? Head to our [website](#) to view anytime!



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Infants and Toddlers



In May, our Infants and Toddlers explored spring themes through sensory play, colorful art projects, and stories about flowers, bugs, and baby animals. We celebrated Mother's Day with sweet crafts and introduced Memorial Day with simple, patriotic activities. The warmer weather also brought more outdoor play, encouraging social and motor skill development.



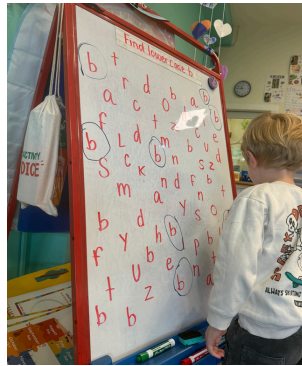
Rising Preschool and Pre-K 3 Edition



In May, our Rising Preschool and PK3 students dove into spring-inspired learning with a focus on plant growth, weather patterns, and outdoor exploration. Academically, they practiced letter sounds, name writing, and simple graphing using nature-themed activities, while math skills were reinforced through counting games and shape hunts. Mother's Day projects highlighted emerging fine motor skills and self-expression, and Memorial Day introduced concepts of community helpers and friendship through books and classroom discussions.



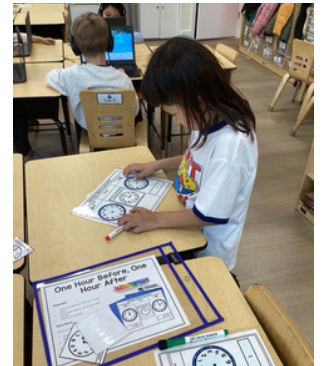
Pre-K 4 and Kindergarten Edition



In May, our PK4 and Kindergarten students deepened their academic skills through engaging literacy work—focusing on phonemic awareness, sentence writing, and early reading—and hands-on math activities involving addition, subtraction, and problem-solving. Their science studies came to life during a field trip to the Betty’s Ceramics and Liberty Science Center. These experiences enriched their understanding of nature while reinforcing key classroom concepts.



1st and 2nd Grade Edition



Our 1st and 2nd grade students demonstrated impressive academic growth as they tackled more advanced concepts in both literacy and math. Reading comprehension and writing skills were strengthened through character analysis, opinion writing, and research-based projects, while math lessons focused on multi-digit addition and subtraction, time, and introductory multiplication. 1st and 2nd graders participated in “Read with a Therapy Dog” this month which helped them practice not only their reading skill but their public speaking. To conclude their month, students continued their jump into cursive handwriting---by mid-June, they will be cursive writing machines!

THANK YOU TBS FAMILIES



Starting this June...

19

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!



PROTEIN SOURCING FOR VEGETARIANS: 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, including options that align with vegetarian dietary preferences common within our community. Meals are designed to provide balanced nutrition and appropriate protein sources to support healthy growth and development during this critical stage. 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.

Meals are designed to provide balanced nutrition and developmentally appropriate vegetarian protein sources, including yogurt, lentils, beans, tofu, cheese, and eggs, to support healthy growth and development.



**Brunswick Baby
Food**

Happy Bellies, Healthy Learners.



BRUNSWICK KITCHEN RECIPE OF THE MONTH

No-Churn 3-Ingredient Vanilla Ice Cream

Ingredients:

- 2 cups heavy whipping cream
- 3 Tablespoons pure maple syrup, raw honey, or a zero-calorie sweetener like Allulose (adjust to taste)
- 2 teaspoons vanilla extract



Instructions:

1. **Mix:** Place all ingredients into a mixing bowl. Use a hand mixer or high-powered blender to blend until the mixture thickens—it should look runny, but not reach stiff whipped cream peaks.
2. **Freeze:** Pour the mixture into a shallow, freezer-safe container or small casserole dish and cover it.
3. **Set:** Freeze for about 3 hours until scoopable. If left in the freezer overnight, you may need to let it sit on the counter for 5 minutes before