



Full Day Kindergarten Calendar

Important Days:

- May 3rd - Eid ul Fitr
- May 5th - Cinco de Mayo
- May 8th - Mother's Day
- May 23rd - Victoria Day
(Terry Tan will be closed)



Exploring Space:

In the month of May, we will be exploring planets, stars and suns. Space is vast and very interesting. We will be looking at our solar system, interesting planets in other solar systems, black holes, comets and meteors. We will also look at space travel! Our friends have already begun learning about space shuttles; we will continue our exploration into unidentified crafts and if travel by light is possible.

Special Reminder:

As we get familiar with new routines such as coming into the classroom to pick up children, we invite all families to explore our many areas of learning. Feel free to ask any questions you may have about our FDK before and after and full day programs. We also have many resources to share. Along with information about healthy food choices, How Does Learning Happen, and ELECT, we have many colouring pages and alphabet and number sheets to take home.

The resource folders are located at the front of the classroom, beside the door.

Recipe of the month:

Chickpea curry

- 1 tablespoon vegetable oil
 - 1 large onion, diced
 - 2 cloves garlic, minced
 - ginger, peeled and grated, 1 inch (2 1/2 cm) piece
 - 1 jalapeño, or green chilli, seeded and sliced
 - 2 tablespoons garam masala
 - 1 teaspoon turmeric
 - 1 teaspoon salt
 - 1 teaspoon black pepper
 - 2 cups fresh tomato(400 g), diced
 - 15 oz chickpeas(425 g), drained and rinsed, 2 cans
 - ½ cup water(120 mL)
 - ½ lemon, juiced
 - ¼ cup fresh cilantro(10 g), chopped
1. Cook onion, garlic, ginger and jalapeño in olive oil, about 10 minutes on medium heat
 2. Add garam masala, turmeric, salt, and pepper then continue to cook for 1-2 minutes
 3. Add tomatoes, chickpeas, and water. Stir to incorporate, making sure to use the spoon the scrape off any brown bits that have appeared on the bottom or sides of the pot.
 4. Bring everything to a simmer and then cover with a lid, cook for 15 minutes while stirring occasionally
 5. Remove lid, reduce heat to low and mix in the lemon juice and chopped cilantro. Cook over low heat 1-2 minutes until the cilantro has wilted and turned bright green
 6. Serve over rice or with a side of naan



We will soon be putting out a recipe book of our favourite home dishes. Stay tuned!