



Saint Luke's Children's Center

Happy May!

This month is a very happy and also a sad time of year for the center. We are happy to celebrate spring with the ability to get outside and enjoy watching the earth come back to life. We'll be sad to say goodbye to the children graduating.

The first week of May is Teacher Appreciation Week (May 7th– 11th) and on the 11th we have our Mother's Day Program at 3 p.m. (Mothers please be here before 3 – this program does not last long). We will have refreshments, nail polishing, singing, dancing, and of course back rubs!

May 23rd at 3:00 p.m. is that all-important happy/sad event of Graduation. We have twenty-three children graduating and refreshments will be afterward. The 28th of May we will be closed in observance of Memorial Day. When we get back on the 29th our Summer Camp program starts. Let's have a great summer!

We wish all of the graduates the best of luck on their next adventures! Stop by and see us. It is always great to see how everyone is doing.

Sincerely,

Diane Van Horn



SLCC SOCIAL BUZZ

May 2018

Issue 12

DATES TO REMEMBER

May 4—May the 4th Be With You, Pajama Day, Family Friday (Week of the Young Child) AND Super Hero Day!

May 8—Teacher Appreciation Day

May 11—Mother's Day Program 3 p.m.

May 23—Graduation 3 p.m.

May 28—MEMORIAL DAY, CENTER CLOSED

May 29—Summer Camp Starts



Out of the Mouth of Babes

Child: What do you feed a teddy bear?

Teacher: I don't know.

Child: Nothing. It's already stuffed!

White Chicken Enchiladas

From plainchicken.com

INGREDIENTS:

8 flour tortillas, soft taco size
2 cups cooked, shredded chicken (you can use half of a rotisserie chicken)
2 cups shredded Monterey Jack cheese
3 Tbsp butter
3 Tbsp flour
2 cups chicken broth
1 cup sour cream
1 (4-oz) can diced green chilies



DIRECTIONS:

- Preheat oven to 350 degrees. Spray a 9x13 pan with cooking spray.
- Mix chicken and 1 cup cheese. Roll up in tortillas and place in pan seam side down.
- In a small sauce pan over medium heat, melt butter. Whisk in flour and cook 1 minute. Add broth and whisk until smooth. Allow sauce to thicken. Remove from heat and stir in sour cream and chilies.
- Pour sauce over enchiladas and top with remaining cheese. Bake 20-25 minutes and then broil for a few minutes to brown the cheese.

THIS MONTH'S RECIPE COMES FROM **Ms. ALYSHAH!**

PLEASE EMAIL DIRECTOR@STLUKESKIDS.ORG WITH ANY RECIPES YOU WOULD LIKE TO SHARE WITH OUR OTHER FAMILIES! THANK YOU!