The Butterfly Chronicles - May 2024

Announcements

Welcome & Farewell Friends

With great pleasure, we would like to say "Hello" to our new friends Taryn, Wrin, & Logan. Welcome to Butterfly Academy! We would like to give a big hug to our friends leaving, we will miss you!

Teacher Appreciation Week

May 6, 2024 - May 10, 2024
Teacher's Favorite Lists will be posted at the front of both buildings.
We would like to thank all of our hard working teachers! We appreciate all that you do!

Muffins with Mom

In honor of Mother's Day, on Friday, May 10th we're celebrating all of our mother's here at Butterfly Academy by having Muffins with Mom from 7:30 am - 9:00 am. **REGISTRATION REQUIRED!** We hope you join us and have a very Happy Mother's Day!

Summer

Friday, May 24, 2024 marks the end of the school year and summer is almost here!
Our Summer Camp will start May 28th August 9th.

Spring Gala

You're invited to our FIRST SCHOOL DANCE!! May 17th 6:30-8:00pm. We will have food, music, treats, and more. Attire is formal, come dressed to impress! Event will take place in the main building. Parents

must be in ATTENDNACE! May Birthdays

Nikayah- 5/1 Alexander- 5/24 Gavin- 5/24 Ms. Taylor- 5/26 Mariella- 5/27

Jackson-5/31



Dates to Remember

May 6th - 10th Teacher Appreciation Week
May 10th -Muffins with Mom
May 17th -Spring Gala
May 24th - Last Day of Before/After School
Program & End of Academic Year
May 27th - Memorial Day (Closed)



Rainbow Gelatin Cubes

Ingredients

- 4 packages (3 ounces each) assorted flavored gelatin, divided
- 6 envelopes unflavored gelatin, divided
- 5-3/4 cups boiling water, divided
- 1 can (14 ounces) sweetened condensed milk
- 1/4 cup cold water

Direction:

- In a small bowl, combine 1 package flavored gelatin and 1 envelope unflavored gelatin.
 Stir in 1 cup boiling water until dissolved.
 Pour into a 13x9-in. dish coated with cooking spray; refrigerate until set but not firm, about 20 minutes.
- In another small bowl, combine the condensed milk and 1 cup boiling water. In another bowl, sprinkle 2 envelopes unflavored gelatin over cold water; let stand for 1 minute. Stir in 3/4 cup boiling water. Add to milk mixture. Spoon 1 cup creamy gelatin mixture over the first flavored gelatin layer. Refrigerate until set but not firm, about 25 minutes.
- Repeat from beginning of recipe twice, alternating flavored gelatin with creamy gelatin layers. Chill each layer until set but not firm before spooning next layer on top. Make final flavored gelatin layer; spoon over top. Refrigerate at least 1 hour after completing last layer before cutting into 1-in. squares.