

Tall Pines Tidings

Important Dates



February

- 1 Feb. + May (2 months' worth) tuition is due – late after the 10th
- 7 Olive oil "bottling party" 4-10pm at school! Sign-up easel by kitchen door
- 9 Take Out for Tall Pines at Tuscany Gardens
- 10 PT I/II Valentine's celebrations
- 13 Board Meeting at 6:30 pm at school
- 13 & 14 Mon/Wed & Tues/Thurs Valentine's celebrations in class
- 17 & 20 Presidents' Holiday – no school
- Feb 29-Mar 1 Parent Teacher Conferences – **Registration** begins March 2nd for current families 2011-2012 school year. Please fill out your "Letter of Intent" first!



A friendly note: committees that start in February: you should have a reminder note in your cubbies: Laundry, Play Dough

March

- 1 March tuition is due – late after the 10th
- 1 Last day of Parent Teacher Conferences
- 2 First day to register current students for next school year. Register during class
- 3 Special Person's Day 9:30-11 am
- 8 Take Out for Tall Pines TBA
- 8 Board Meeting 6:30 pm at school
- 14 Registration is opened to the general public for 2011-12 school year
- 14 & 15 St. Patrick's Day Celebrations
- 15 General Meeting 7 pm at school
- 16 Hats Off To Wine 7-9pm. Indian Springs Wine Tasting room – see article
- 19-23 School pictures taken during class time
- 28.29.30 Easter Celebration. Easter Egg Hunt (bring 6 hard-boiled eggs)

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President's Message

Hello Tall Pines Families! It's hard to believe, but here we are already a month into the New Year! Soon, the kids will be passing out their adorable Valentines ~ which hopefully you've started already.... I've learned from experience not to wait until the last minute.

It was great seeing all of our Tall Pines families at the Round Table Pizza night. I know that my family is looking forward to the next Dine Out evening. And, I hope that you enjoyed the Kindergarten presentations at our last General Meeting ~ hopefully, you were able to get some of your questions answered.

As you fill out your new 2012 calendar for upcoming events, don't forget to add our 50th Reunion Celebration on May 5th! It's going to be a super fun day for the whole family. As the event gets closer, we will begin posting sign up lists for various committees ~ please check the kitchen door and sign up where you can.

Even though it seems as winter has just arrived, these next few months of school are going to fly by ~ so enjoy every moment!

Here's to a great 2012 ~ Nicole

Kerler's Korner

Well, as the New Year begins, we in the business office actually begin thinking about another 'New Year'...that is 'Next-school Year'...We are busy getting all of our 'ducks' in a row and preparing for registration for our 2012-2013 school year!!! You will start to see flyers in your child's cubbie in the next few weeks which will explain the process.

Please make sure you read each flyer and ask any questions you might have. Long story short~ you will receive what we fondly call a '**Letter of Intent**' soon~ we ask that EVERYONE complete and turn in that form~ we are asking what your plans are for the fall... This just helps us plan our classes and address any issues that might arise. Actual registration will begin February 29th/March 1st~ as the two/three-day-a-week classes have their parent/teacher conferences. Parent/Toddlers will register on March 2nd.

We allow our current families to enroll before we open enrollment up to the public. Please take advantage of that time period. Registration for families that are not currently enrolled in Tall Pines will begin March 14th.

In order to guarantee your child's enrollment you will pay the enrollment fee and first month's tuition~ if you need to set up financial arrangements please contact the business office.

Another quick reminder~ when you pay February's dues, do not forget to include May's dues as well. The enrollment contract states that May's tuition is due with your February tuition~ (any questions??just ask!)

Forever Yours Flowers & Gifts

Owned by Proud Tall Pines Parents
(916) 372-2271

www.foreveryourz.com

Mention this ad and 10% of your purchase will be donated to Tall Pines Nursery School

Nevada County Deliveries available with one day notice. Servicing Sacramento, Placer, Yolo and Nevada Counties

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Thanks again for all you do to make this school what it is~ a wonderful place for children/families of our community!

~Nancy and Bill. Your friendly business managers.

Enrollment/Tuition Info 2012-2013 school year

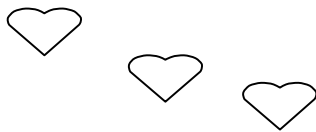
Enrollment Fees:
2 and 3 day/ week classes~ \$100
Parent/Toddler classes~ \$65
(enrollment fees are per family--maximum enrollment fee for any family is \$100)

Tuition
2 day/week~ \$119
3 day/week~ \$179
Parent Toddler~ \$49

Kids are Cooking in February & March !

Feb 1 & 2~ Heart-shaped quesadillas
Feb 8 & 9~ Heart pretzels
Feb 15 & 16~ Bear chow/make own oatmeal
Feb 22 & 23~ Sticky rice & mandarin oranges/ Celebrating Chinese New Year

Mar 7 & 8~ Trailmix/ Homemade donuts
Mar 14 & 15~ St. Patrick's Day Celebration
Mar 21 & 22~ Bunny biscuits
Mar 28 & 29~ Easter Egg Hunt/ everyone brings 6 hardboiled eggs



Upcoming Events & Save the Dates

•Olive Oil "Bottling Party"

Tuesday, February 7, from 4p – 10p – sign up on the Easel by the kitchen. We'll be filling, corking, sealing, labeling and distributing. Please sign up – We Need You !!

•Take Out For Tall Pines

Thursday, February 9th, come to Tuscany Gardens in the Brunswick shopping area (Glenbrook side). Be sure to present your special coupons, and share coupons with friends and family!...Coupons will be available a few days before each event.

Tuscany Gardens

491 Sutton Way (Brunswick Basin)
Grass Valley (530) 271-1300

For March and the following months, restaurants are still TBD but please save the dates to join us – March 8th, April 12th, May 10th.

•Hats Off to Wine –

Friday, March 16th 7p – 9p. Indian Springs Winery Tasting Room (see article)

•11th Annual Bike-a-Thon –

Saturday, April 21st, 10:30a – 1:30p

•Spring Movie Nite –

Wednesday, April 25th, 7p

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• **End of the Year Ice Cream Social** –
Thursday, May 24th, 6p

• **Save the Date** –
Tall Pines 50th Anniversary Celebration – Sat.
May 5th from 11a – 2p

We need your help!!! The committee has been working hard for several months to put together a really fantastic event. But we won't be able to pull it off without the help of ALL of our wonderful parents.

Things to know:

- You will be asked to sign up for a committee and/or work shift on the day-of – please keep an eye out for this info coming soon.
- We will be selling merchandise including T-shirts and our current families will get to PRE-ORDER their shirts to guarantee you get the size(s) you need! That pre-sale will start mid-February.

Hats Off to Wine- What's that?

Well, it's a lot of FUN, that's what! Here's the rundown:

This event is a combination wine tasting/ silent auction/ raffle held at the Indian Springs Tasting Room in Nevada City. We have yummy appetizers provided by Greg Littlejohn (caterer extraordinaire – and Tall Pines Alumni Dad!), tastings of Indian Springs Wine, Fabulous Auction and Raffle Items. Mingle with your fellow Tall Pines parents, have a nosh and bid on some great prizes.... There is fun to be had by all!

On top of their generosity in letting us take over their space, Indian Springs Winery also donates 20% of proceeds from wine purchased that night ... So get ready to stock up!

If you're new or haven't attended before and are not sure if you should get that babysitter lined up, just ask some long time parents! You don't want to miss it!

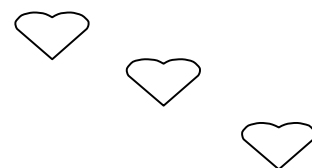
Hats Off to Wine will take place on Friday, March 16th from 7p – 9p.

**If you have a business or talent or a friend with a great business or talent – think about a donation for our Auction/Raffle prizes. If interested or have ideas, please contact me.



Bus. 530-477-2384
Cell 530-941-4393

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Tall Pines Families' Recipes !!!

Pumpkin Pie Cake

From the Husak Family

Ingredients:

- 1 29 oz. can pumpkin
- 1 can evaporated milk
- 1 c. sugar
- 1 tsp. cinnamon
- ¼ tsp. cloves
- ¼ tsp. nutmeg
- ½ tsp. salt
- 1 box yellow cake mix
- 1 c. melted butter

Combine pumpkin, milk, sugar, cinnamon, cloves, nutmeg, and salt. Pour mixture into 9 x 13 pan. Sprinkle yellow cake mix over mixture. Pour melted butter over cake mix. Bake at 350° for 1 hour. Serve with whipped cream.

Char's Israeli Couscous Salad

From the Willoughby Family

Ingredients:

- 2½ c. dry Israeli couscous
- 1 container/bag cherry tomatoes, halved
- 1 container crumbled feta cheese
- 1/3 c. kalamata or black olives, halved/chopped
- 1 bunch chopped green onions
- ¼ c. sliced pepperoncini (optional)
- Hefty handful sliced or chopped salami-optional

Cook couscous as directed on package (you can use chicken broth instead of water for extra flavor if desired). Add above ingredients to couscous in large bowl.

For vinaigrette, whisk together:

- 1/3 c. extra virgin olive oil
- Juice of 2 lemons
- 1 Tbsp. Dijon mustard
- 2 garlic cloves, chopped
- Generous pinch salt and pepper

Pour vinaigrette over couscous mixture and stir together. If needed, add more olive oil. Add additional lemon, salt, or pepper to taste. Refrigerate until ready to serve.

Chicken Bites

From the Noxon Family

Ingredients:

- Boneless, skinless chicken thighs, trimmed and cut into bite-size pieces
- Granulated garlic
- Barbeque sauce
- Parsley or green onions for garnish

Place chicken in baking dish. Sprinkle liberally with granulated garlic; stir. Place in refrigerator 2-3 hours to marinate. Bake uncovered at 350° for 30 minutes, stirring halfway through. Pour off liquid. Coat in barbeque sauce. Return to oven for 10 minutes. Garnish with parsley or green onions.

Zucchini Muffins

From the Buck-Diaz Family

Ingredients:

- 3 c. flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda

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3 tsp. ground cinnamon

Sift all above together in a bowl. In a separate bowl beat together:

3 eggs

1 c. vegetable oil

2¼ c. white sugar

3 tsp. vanilla extract

Add sifted dry ingredients to the creamed mixture and beat well. Stir in:

3 c. grated zucchini

1 c. chopped walnuts

Pour into paper-lined muffin pans. Bake at 325° for 40-45 minutes. Cool and enjoy!

Chocolate Chocolate Chip Cake

From the Rashby Family

Ingredients:

4 eggs

1 box yellow cake mix

1 box instant vanilla pudding

1 box instant chocolate pudding

½ c. vegetable oil

1½ c. water

1 package chocolate chips

Mix all ingredients. Cook at 350° for 50 minutes.

Cheesy Ratatouille

From the Burk Family

Ingredients:

1 small eggplant, peeled and cubed

1 onion

4 summer squash (such as zucchini)

2 large tomatoes

2 c. shredded mozzarella cheese

1 c. shredded Parmesan cheese

Handful fresh basil

Handful fresh parsley

Onion powder

Garlic powder

Salt

Pepper

Preheat oven to 350°. Salt eggplant and set aside for 30 minutes. Slice onion, squash, and tomatoes. Finely chop herbs together. When eggplant is ready, press it between paper towels to remove moisture.

Spread eggplant in a large casserole dish. Layer ½ of the onions, tomatoes, and squash over the eggplant. Top with 1 c. mozzarella and ½ the herbs. Dust with onion powder, garlic powder, salt, and pepper. Repeat with the other ½ of ingredients. Sprinkle top with Parmesan cheese.

Cover dish with foil and bake 50 minutes. Remove foil and bake another 15 minutes until cheese is bubbly and golden brown.

Use half the ingredients for a side dish. It's a great way to serve late summer garden veggies!

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Jerk Chicken

A Jamaican favorite

1/2 cup malt vinegar (or white vinegar)
 2 Tbsp dark rum
 2 Jalapeno peppers (or habaneros), with seeds, chopped
 1 red onion, chopped
 4 green onion tops, chopped
 1 Tbsp dried thyme or 2 Tbsp fresh thyme leaves, chopped
 2 Tbsp olive oil
 2 teaspoons salt
 2 teaspoons freshly ground black pepper
 4 tsp ea. allspice, cinnamon, nutmeg & ginger
 2 teaspoons molasses
 1 (5 or 6 pound) roasting chicken, cut in half, lengthwise
 1/2 cup lime juice
 Salt and pepper

Blend vinegar, rum, hot peppers, onion, green onion tops, thyme, olive oil, salt, pepper, allspice, cinnamon, nutmeg, ginger, and molasses until mostly smooth.

Place chicken in a large freezer bag or in a large pan. Coat chicken well with lime juice. Coat with the jerk paste. Refrigerate overnight.

Either grill or roast: Preheat grill to medium high. Sprinkle chicken halves with salt and pepper. Place on grill. Cover. Cook for approximately one hour, keeping the grill temp 350°F to 400°F, turning and basting.

Preheat oven to 350°F. Place chicken halves in a rimmed baking pan, skin side up. Roast until chicken halves are cooked through, about 50-

60 minutes. Cut chicken into pieces. Serve with black beans and rice. Serves 6 to 8.

Spaghetti Sauce

From the Watson Family

Ingredients:

1 lb. ground beef, cooked and drained
 2 quarts stewed or fresh tomatoes
 2 Tbsp. corn starch
 3 large garlic cloves
 1/2 medium onion
 2 Tbsp. Italian seasoning
 1 small can tomato paste

1 Tbsp. chili powder
 1 tsp. garlic powder
 Salt and pepper to taste

Combine ingredients together in large pot. Heat to taste.

Slow Cooked Pulled Pork

Ingredients:

1 (3 lb.) pork shoulder or pork loin roast
 4 c. water, or as needed
 8 c. white vinegar, or as needed
 1/4 c. kosher salt
 1 large onion, cut into 8 wedges
 1 Tbsp. ground cumin
 1 Tbsp. ground mustard
 1/3 c. brown sugar
 Barbeque sauce, optional

Place pork into slow cooker and pour enough water and white vinegar into the slow cooker to cover the pork. Maintain a 2:1 ratio of vinegar to water. Add the salt. Put the bowl of the slow

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cooker into the refrigerator and allow pork to marinate between 12-24 hours.

Drain enough liquid from the bowl until about ½-inch of pork is exposed. Add the onion to the remaining liquid. Season exposed surface with the cumin, mustard, chili powder, and brown sugar. Place the bowl into slow cooker base and cook on High until pork is tender and falls apart easily, 8-10 hours.

Carefully remove the pork to a cutting board; shred meat into strands using a pair of forks. Remove and discard any excess fat. If desired, stir in barbeque sauce before serving.

Al's Broccoli Soufflé

Ingredients:

- 2 10-oz. boxes frozen broccoli, chopped
- 1 can cream of mushroom soup
- 1 c. Monterey Jack cheese, grated
- 1 c. sharp cheddar cheese, grated
- 2 Tbsp. dried minced garlic
- 3 Tbsp. dried minced onion
- 1 cube butter
- 1 bag seasoned croutons

Cook frozen broccoli, drain well and return to pan. Add ½ c. of each grated cheese and mix well. Add soup, minced garlic, minced onions; mix well. Spread into 8 x 12 glass Pyrex dish. Melt butter in a pan and add croutons. Mix so that croutons absorb the butter. Spread croutons over top of broccoli, pushing croutons lightly into broccoli. Top with remaining cheese. Cover with foil and cook for 20 minutes at 350°. remove foil and cook 10 minutes longer

or until cheese is melted and bubbling. Let stand a few minutes before serving.

Thai Slaw

Ingredients:

- 6 c. finely shredded green cabbage
- 2 c. finely shredded red cabbage
- 1 c. shredded carrot
- 1 c. roasted unsalted peanuts
- ½ c. chopped green onion
- ¼ tsp. sea salt
- ¼ tsp. crushed red chilies (optional)
- ¾ c. Sesame Orange Vinaigrette (see below)

Mix all ingredients together in a large bowl.

Sesame Orange Vinaigrette

Ingredients:

- ½ c. orange juice
- ¼ c. rice vinegar
- ¼ c. maple syrup
- 2 Tbsp. grated ginger
- 1 Tbsp. finely minced lemon grass (optional)
- ¾ c. safflower or sunflower oil
- ¼ c. toasted sesame oil
- 1 Tbsp. sea salt
- ¼ tsp. white pepper

Puree orange juice, rice vinegar, maple syrup, ginger, and lemon grass in a blender. With blender on low speed, gradually add oils, salt, and white pepper.

Root Beer Pulled Pork

From the DeSena Family

Ingredients:

- 1 (2 pound) pork shoulder

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1 can or bottle root beer
1 (18 oz.) bottle barbeque sauce
8 hamburger buns, split and lightly toasted

Place pork in slow cooker; pour root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6-7 hours. Drain well. Stir in barbeque sauce. Serve on hamburger buns.

Sweet Apple Cupcakes

(those gorgeous red fancy cupcakes. Wow!)

Ingredients:

1 16-oz. can vanilla frosting
Red concentrated food coloring
8 mini plain or chocolate-covered doughnuts
8 vanilla cupcakes baked in red paper liners
4 Tootsie Rolls
6 green fruit chews (Jolly Rancher or Tootsie Fruit Rolls)
1 c. red decorating sugar
3 black candy-coated chocolate-covered sunflower seeds (Sunny Seed Drops)

Tint frosting red with food coloring. Cut ½ inch from bottom of each doughnut with serrated knife and discard bottom piece. Spread some of red frosting on cupcakes and place doughnut piece on top, cut side down. Place cupcakes in freezer for 10 minutes or until slightly frozen. For "stems" cut Tootsie Rolls in half lengthwise on the diagonal and shape into a stem. For "leaves" roll out green fruit chews to 1/8 inch thickness. Cut out 12 leaf shapes with knife. Make crease down center of each leaf with back of knife and pinch one end.

Place decorating sugar in shallow bowl. Working with one cupcake at a time, spread some of red frosting on top and sides of doughnut and cupcake to make doughnut top look like top of an apple. Roll frosted cupcake in sugar to coat. Repeat with remaining cupcakes. Insert Tootsie Roll "stems" with green fruit chew "leaves" at top of apple cakes.

Teacher Debby's Parents Pages

*What it Takes To Be an Understanding,
Compassionate and Healthy Person at
Tall Pines Nursery School*

Be Informed

- Read bulletin boards
- Read the newsletter
- Read your work schedule calendar
- Read the info in your child's cubbie

Take Steps to Solve Problems

- Speak with your Class Rep
- Speak with your teacher
- Speak with Nancy or Bill if dues are involved
- Speak with Debby, the director

Have Integrity as a parent and adult

Be Honest

Be non-back-stabbing

Be a good listener and send concerns to the proper person

Be non-judgmental of others, especially children

Teacher Debby



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DON'T FORGET:

- Please bring back library books that you and your child have checked out before you check out more.
- You can bring in a book to donate to our library on your child's birthday day.

TO DO:

Sign up for a Parent/Teacher Conference and for Special Person's Day. This is a great opportunity for your child to invite an adult to come to school as a "Special Person". Some suggestions would be: Grandpa, Grandma, Aunts or Uncles. We ask that you please limit it to one person. Children love this day because they can show off his/her school.

Make your Valentines!



Some simple suggestions would be to cut out heart shapes and to have your child put stickers on them or to have your child finger-paint on paper and then cut out heart shapes and place them on a doily. If you want to be more ambitious but need to get your creative juices flowing, try visiting familyfun.com for some fun ideas and variations. Little hands get tired easily so please try and pace yourself with whatever style your child chooses to create.

In Regards to Valentines:



Other things to remember are that we ask for no candy please and while you won't be addressing the cards to individuals your child's name should be on the cards that he/she gives out. You can choose to write your child's name if they prefer or providing letter stamps for your child also works.

Here is the count: Please make Valentines only for your class, it's not so overwhelming!

MW Older: 20

MW Younger: 20

T/TH Older: 20

T/TH Younger: 20

PT I: 20

PT II: 18

Of course teachers and Nancy and Bill love them too!

REMINDER:

The weather is changing. We sometimes do have snow days because of weather. Please listen to KNCO 8:30am or KNCO.com for school cancellation information.

When it rains you can drive in and park by the school. Go through gate 5, no faster than 5 mph at all times!!

Do NOT park on the grass. Park by the school in back.

REMINDER:

Play with me

I tried to teach my child from books;
he gave me only puzzled looks.

I tried to teach my child with words;
they passed him by, oft unheard.

Despairingly I turned aside;

"How shall I teach this child?" I cried.

Into my hands he put the key;

"Come", he said. "Play with me."

Author Unknown