



Brighten Buzz

MONTHLY PARENT NEWSLETTER



JUNE 2026

Transitions

Students will begin visiting their new classroom and teachers soon! The purpose of these visits is to help make their transition into their new room an exciting experience. Transitions will continue through the month of August. Be on the lookout for a note in your student's cubby for more information and their specific date!

Happy Father's Day



A father's smile has been known to light up a child's entire day
-Susan Gale

Weekly Themes

June 1: Ocean Animals



June 8: Camping & Father's Day



June 15: Insects & Summer



June 22: Science Experiment Week



June 29: 4th of July



Important Dates

Pre-K Graduation Portraits

John Reynolds Studio-June 1-5

** BY APPOINTMENT ONLY**

<https://www.jmreynoldsphotography.com/grads>

Pre-K Graduation

Mercedes Edwards Theater

June 6



<u>Arrival Time</u>	<u>Show Time</u>	<u>Graduating Classes</u>
9:45	10:00	Robin, Starling, Manatee
11:30	11:45	Dragonfly, Sunflower
1:15	1:30	Voyager. Panther
3:00	3:15	Peach, Jaguar

Kids Say the Darndest Things

"If my dad were a shoe, he'd definitely be velcro."

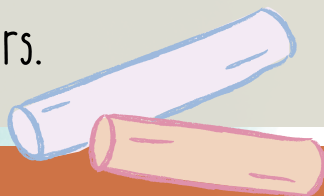
- Sloan, 4 years old

@LiveFromSnackTime



June Reading Corner

Take the learning outside this summer! After reading a book with your little one, grab some chalk and draw a picture of the main character or their favorite part of the story together! Looking to challenge your little one? Write the title or the characters' names in chalk and ask them to point out certain letters.



Water Paint

Looking for a mess-free activity outside? Just grab paintbrushes and a bowl of water and let your child paint away! Painting with water works perfectly on cement or fences. As it warms up, the masterpieces will dry, leaving a blank canvas for them to use again.



Kitchen Korner

Ingredients

- 6.5 cups Golden Grahams cereal
- 1 tablespoons butter
- 7 cups mini marshmallows
- 3 Hershey's milk chocolate bars

Instructions

1. Prepare a 9x13 baking dish by spraying it well with cooking spray. Set aside.
2. Measure out the Golden Grahams cereal into a large mixing bowl.
3. Break apart the Hershey's chocolate bars into the squares.
4. In a large pot, over medium heat, melt 6 cups of mini marshmallows and the butter together until it's completely smooth and combined. Make sure to keep a watchful eye. You'll want to cook this low and slow.
5. Pour the melted marshmallows into the mixing bowl along with the remaining 1 cup of mini marshmallows. Stir together until combined.
6. Gently press half of the Golden Grahams mixture into the prepared pan. Top with half of the Hershey's chocolate squares, and then top it off with the remaining golden grahams mixture.
7. Press the remaining Hershey's squares onto the tops of the bars.
8. Enjoy!