

THE COMMUNICATOR- MARCH

Parent Reminder:

The center will be closed:

Friday, March 6th for Professional Development



St. Patrick's Day is March 17th.

To keep with tradition, we ask that the parents dress their child in something green on Tuesday, March 17th.

Thank you in advance for your participation!

March 20th is the 1st day of Spring!



March 2026

Special points of interest:

- St. Patrick's Day
- Infant/Toddler Lesson Plans
- Preschool Lesson Plans
- We're on the Web

www.chrislearningcenter.com

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Infant/Toddler Lesson Plans

Finger play

>“Open, Shut Them“

Cognitive Skills

>Peek-A-Boo with toys

Readiness skills

>Look at pictures

Fine & Gross motor skills

>Stack ‘em Up

>Let’s Move

Physical Development

>Activity center

>Playing with shapes

>Block building

>Jumperoo



Tummy Time

>Reach and Scoot for objects

Circle time

>ABC’s song

>Numbers

>Colors with felt

>Viewing Large shapes Flash cards

Music with Motion

>“My Fingers”

>Singing “Where is Thumbkin” with hand gestures



Reading Readiness Skills

>“I Love You” Physical contact (large motor skills)

Social/ Emotional Skills

>Facial expressions

>Communication, responding to child with positivity and action words

>Make eye contact and communicating with the child.

Arts and Crafts

(personal and social development/ learning about self)

>Spring Time

Story time

>Puppet Show

Coordinating Movement

Push walker/ Pull a toy behind



Preschool Lesson Plans

Lesson Plan : 2s & 3s

Letters: I & J

Numbers: 9 & 10

Number Worksheets: Color by number

Exercise: Bouncing Balls

Colors: Green—Color sort and match

Shape: Oval—Follow the shape

Story: The Cat in the Hat

Handwriting: I & J with chalk; using markers; and/or Etch-a-Sketch with stylus

Spanish: Greetings

Song: “Five Little Ducks”

Arts & Crafts: Sponge paint with green

Lesson Plan : 4s & 5s

Practice: with chalk drawing “oval shape”

Exercise: Hula Hoops

Handwriting: Numbers 1-50

Math: Addition up to 10—using blocks, counters, etc.

Colors: Let’s make Green!

Song: “The Bear Went Over the Mountain”

Story: Green Eggs & Ham

Spanish: Conversation

Arts & Crafts: Collage with green shapes

Sign Language: Transportation

Language Development: Sight words





MARCH IS
*Women's History
Month*
SHE SERVED
SO THAT WE COULD
LIVE FREE



Spring Confetti Cookie Bars

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon cornstarch
 - 1/4 teaspoon salt
- 1/2 cup room temperature butter
 - 1/2 cup white sugar
- 1/4 cup firmly packed brown sugar
- 1 large egg (room temperature)
- 1 1/2 teaspoons pure vanilla extract
 - 1 1/4 cup white chocolate chips (separated)
- 3 cups miniature marshmallows
- 3/4 cup pastel M&Ms (or other candy)
- 1/2 cup broken pretzel twists
- 3 tablespoons sprinkles (pastel colored)

Equipment

- 9×13 inch baking pan
- Parchment paper
- 2 mixing bowls
- Spatula

Instructions

1. Add graham crackers to a food processor and blend until fine consistency.
2. Preheat oven to 350 degrees F. Spray 9×13 inch pan with non-stick spray or line with parchment paper.
3. In a medium bowl, add the flour, baking soda, baking powder, cornstarch, and salt. Stir to com-

bine. Set aside.

4. Mix room temperature butter and sugar together with a mixer until light and fluffy. Now, mix in the egg and vanilla and beat until just incorporated.
5. Slowly add the dry ingredients to the wet ingredients and mix until combined. Add one cup of white chocolate chips to the mixture and stir with a spatula.
6. Press cookie dough into prepared pan. Bake cookie dough for 17-22 minutes or until edges are slightly browned, and the middle is starting to set. Remove from oven and immediately top with marshmallows. Return to the oven and another 1-2 minutes or until marshmallows become puffy.
7. Take out of the oven and let sit for 1-2 minutes to cool slightly. Add the M&M and other festive candy as well as the 1/4 cup of white chocolate chips, broken pretzels, and pretty sprinkles.
8. Let cool completely and then cut into squares. Enjoy!

