

September 2023 Kountry Kids News











Print off our Lunch Menu from our WEBSITE

September Birthdays

- Piper Robinson (10th)
- Knox Wortman (16th)
- James England (21st)
- Beckman Reavis (21st)
- Everly Baker (24th)
- Koleson Silva (28th
- Gustavus Cole (30th)

























Changing Weather...



It's that time of year again when the wind begins to blow, the leaves begin to fall, the days are shorter and the temperatures begin to drop.

Please be sure your child is prepared for outdoor play by having a light jacket available if needed in their cubby!

Homecoming Parade 2023



Each year Kountry Kids and the Big Blue Bus participates in the New Berlin Homecoming Parade! Staff and families are encouraged to join us in passing out soft pretzels to parade goers! Feel free to bring a bag of candy as well as wagons or strollers! You are also welcome to ride in the big blue bus! We begin lining up at the Sangamon County Fairgrounds at 12:45pm, parade kicks off at 1:00pm!



See you there!!



Sunday, September 3rd at 1pm.















Enjoying the last days of summer...

The After School Club!

The KKLC After School Club would like to welcome our new Kindergarteners that have joined us for the 2023-2024 school year! We have fun activities planned for you and we are so glad that you are here!

After school children are welcomed back to the center with snack and time for fun activities! Keep in mind school age visits the park afterschool when weather permits—you may find yourself picking up from the Berlin Park. Students will have their backpack with them on these days! If you have any questions feel free to reach out to Mrs. Tiffany and Mrs. Kaelyn!

PreK Field Trips

Miss Eliza is working very hard to prepare this years field trips! We are going to some fun and educational places this year! We will release the information when everything gets finalized! Thank you for your patience!

For a complete list of times of leaving KKLC and arrivals back to KKLC, please see a PreK teacher for a paper copy!

Parents and caregivers are welcome to join!

Congrats to our 2023 Pre-K Graduates!











SEPTEMBER 2023

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4 KKLC & NBE Closed!	5	6	7	8	9
10	11	12	13	14	15 NBE—11:45 Dismissal	16
17	18	19	20	21	22	23
24	25	26	27 NBE—11:45 Dismissal	28 NBE—2:21 Dismissal	29 NBE No School!	30

Caramel Apple Pie Cookies

- 1 Package refrigerated pie crusts
- 1 jar caramel sauce
- 1 can apple pie filling
- 1 egg, lightly beaten
- 3 TBSPs cinnamon sugar
- 2 TBSPs flour (for sprinkling)



Preheat the oven to 350 F

Sprinkle a little flour on a clean work surface. Roll the dough a little bit.

Spread a thin film of caramel sauce over the crust.

Chop up the apple pie pieces so they're smaller, then spread over the caramel sauce.

Sprinkle a little flour on your clean work surface and again roll out the dough very slightly. Use either a pastry cutter or a knife to cut a bunch of strips 1/2 inch wide.

Using the strips, make a lattice over the top of the pie.

Get a round cookie cutter and cut out the caramel apple pie cookies.

Brush a little of the egg wash across the strips on the cookies, sprinkle cinnamon sugar. Bake for 20-25 minutes until golden brown. Leftover scraps bake up deliciously too!