Wednesday Notes

April 17, 2019

The School Office will close at 1:00 p.m. tomorrow.

Tomorrow is a 12:00 p.m. dismissal day. **DAYCARE IS NOT AVAILABLE.** Be sure to arrange transportation for your child immediately after school.

Easter vacation: Apr. 19th – Apr. 28th School resumes: Monday, Apr. 29th



The Sacred Heart Thrift Shop will be closed Friday, Apr. 19th, Saturday, Apr. 20th and Monday, Apr. 22nd, and will reopen on Tuesday, Apr. 23rd.

We are now accepting applications to serve on the School Advisory Committee for the upcoming school year. Interviews will be held on May 16th at the next SAC meeting. Please contact Norm Schlenker at 209-277-1928 or norker@att.net if you have any questions or for more information.

Application attached.

Did you know?

There is no statute of limitations for removing a cleric, who has sexually abused a minor, from public ministry in the Catholic Church. A cleric against whom there is an established or admitted act of child sexual abuse is permanently removed from the priesthood, regardless of when the abuse occurred.

Safe Environment training is taking place in all dioceses of the United States. Over 2 million clergy, employees, and volunteers have been trained to prevent and respond to the abuse of children.



Knights of Columbus Father Heslin Council #2557 is having a **Chicken BBQ Drive-Thru** on Saturday, April 27, 2019, at the Knights of Columbus Hall, 1030 East Ave., Turlock, from 1:00-4:00 p.m. The dinner will be catered by Neto's. Donation is \$20 per ticket. For tickets, call Larry Faria at 209-485-8010, Gil Esquer at 209-988-2582, Steve Reyes at 209-202-7120, Manuel Lima 209-589-8737 or Paul Lencioni at 209-216-7767. Thank you all for your support.



APPLICATION FOR SACRED HEART SCHOOL SCHOOL ADVISORY COMMITTEE 2019-2020

Name	Phone		
AddressNumber and Street Occupation	(City	Zip Code
ParentAlumniParent of Alums Leaders with the civic, business, and profession			Area Pastor
Why Would You Like To Serve On the Scho	ol Advisory Comm	ittee?	
What Are Your Qualifications To Serve On	the School Advisor	ry Committee?	
There are seven subcommittees on the School 1) Mission Enhancement, 2) Planning and Polic 5) Institutional Advancement, 6) Technology, a Which subcommittee(s) would you be interested.	ool Advisory Comn y, 3) Building and G and 7) Curriculum F	nittee: rounds, 4) Finar	
Signature of Applicant		Date	-

Please Return Completed Application to the School Office by May 10, 2019.



kid-friendly veggies and fruits



10 tips for making healthy foods more fun for children

Encourage children to eat vegetables and fruits by making it fun. Provide healthy ingredients and let kids help with preparation, based on their age and skills. Kids may try foods they avoided in the past if they helped make them.

smoothie creations
Blend fat-free or low-fat yogurt or milk with fruit pieces and crushed ice. Use fresh, frozen, canned, and even overripe fruits. Try bananas, berries, peaches, and/or pineapple. If you freeze the fruit first, you can even skip the ice!

delicious dippers
Kids love to dip their foods. Whip up a quick dip
for veggies with yogurt and seasonings such as
herbs or garlic. Serve with raw vegetables like broccoli,
carrots, or cauliflower. Fruit chunks go great with
a yogurt and cinnamon or vanilla dip.

Caterpillar kabobs

Assemble chunks of melon, apple, orange, and pear on skewers for a fruity kabob. For a raw veggie version, use vegetables like zucchini, cucumber, squash, sweet peppers, or tomatoes.

personalized pizzas
Set up a pizza-making station in the kitchen. Use whole-wheat English muffins, bagels, or pita bread as the crust. Have tomato sauce, low-fat cheese, and cut-up vegetables or fruits for toppings. Let kids choose their own favorites. Then pop the pizzas into the oven to warm.

Start with carrot sticks or celery for the body. Attach wings made of thinly sliced apples with peanut butter and decorate with halved grapes or dried fruit.

Frozen treats are bound to be popular in the warm months. Just put fresh fruits such as melon chunks in the freezer (rinse first). Make "popsicles" by inserting sticks

into peeled bananas and freezing.

Use celery, cucumber, or carrot sticks as the log and add peanut butter. Top with dried fruit such as raisins, cranberries, or cherries, depending on what bugs you want!

homemade trail mix
Skip the pre-made trail mix and make your own. Use your favorite nuts and dried fruits, such as unsalted peanuts, cashews, walnuts, or sunflower seeds mixed with dried apples, pineapple, cherries, apricots, or raisins. Add whole-grain cereals to the mix, too.

potato person
Decorate half a baked potato. Use sliced cherry tomatoes, peas, and low-fat cheese on the potato to make a funny face.

put kids in charge
Ask your child to name new veggie or fruit creations.
Let them arrange raw veggies or fruits into a fun shape or design.







- MUSTANGS DINER -





Attention All Families!!!

Saturday, May 4, 2019

4:00 - 9:00 P.M.

Sunday, May 5, 2019

10:00 A.M. - 7:00 P.M.

Please join us this weekend at the Sacred Heart Parish Festival.

Be sure to stop by Mustangs Diner and support Sacred Heart School!!!!!

Smoked pulled pork sandwiches Pulled pork nachos Regular nachos





- MUSTANGS DINER -





Any parents needing hours please contact us!

Kevin Edwards: (209) 485-8949/Andrea Edwards: (209) 485-3789