

# PRESCHOOL PRINTS

OFFICIAL NEWSLETTER OF ST. GABRIEL CATHOLIC PRESCHOOL

MARCH 2021

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## HIS ONLY SON

For God so loved the world that He gave His one and only son.

- John 3:16

Ahhh Spring! It's a time for new beginnings, new growth. Nature is waking up and starting to sprout and grow. How can we grow? What more can we do for each other? It doesn't have to cost anything. We can give emotional support, a kind word, a listening ear. When able a warm hug.

Jesus paid the ultimate price as far as cost goes. He taught us how to love each other. To be able to give of ourselves is how we grow. The more we give the more we love the more we get in return. Make it a point to tell someone that they are truly loved.

Love you all,  
"Miss" Pam



February brought us perfect play weather!



## BIRTHDAY WISHES



This month we are wishing Julianna a very Happy Birthday!

## Practicing for the Run-A-Thon



## VALENTINE BASKET WINNER



The winner of our Spa inspired Valentine basket was Nicole Mojica! We hope you enjoyed a little relaxation.

Keep an eye out for this months Spring inspired basket.

# Learning IS FUN



## REFERRAL PROGRAM

Our Referral Incentive. You can get a month free tuition by referring a family to our Preschool. For details pick up a flyer in the preschool lobby.



yelp



# Upcoming Events

## March

12th Early Fall Registration Ends



14th Day Light Savings; Spring Ahead

17th St. Patrick's Day



20th Spring Begins



24th Spring/Graduation Picture Day

28th Palm Sunday



## April



1st April Fool's Day



2nd Closed - Good Friday

4th - Easter Sunday



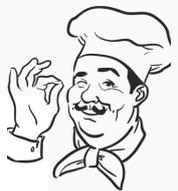
23rd Run - A - Thon



*Love is the flower you've got to let grow.*

*- John Lennon*

## Italian Meatballs



### Ingredients:

- Frozen Meatballs
- Favorite Spaghetti Sauce (we use Prego)
- Mozzarella Cheese



### Instructions:

- Place desired amount of meatballs in the slow cooker.
- Pour enough spaghetti sauce to cover meatballs.
- Slow cook on high for 2 hours or low for 4 hours, stir mixture halfway through cooking time.
- Sprinkle in mozzarella cheese during the last 30 minutes of cooking time.
- Enjoy!