

August Newsletter



Discovery Village 2025

Welcome

As the final month of summer unfolds, Discovery Village welcomes August with gratitude for all the memories made and excitement for the adventures still to come! The sun continues to shine brightly on days filled with imagination, connection, and joyful discovery.

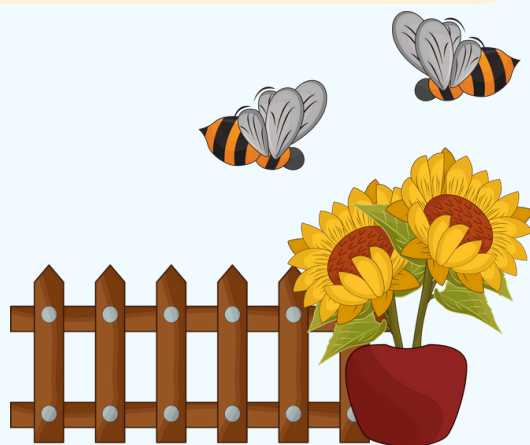
In our classrooms, children are savoring every moment—from splashing in water play to creating end-of-summer art, exploring nature, and building friendships that grow stronger with each passing week. Whether we're learning about seasonal change or diving into the rich traditions of late summer, August invites us to celebrate wonder and reflection.

This time of year also reminds us of transitions—preparing for new beginnings while honoring the experiences that have shaped us. With every story told, song sung, and shared smile, we are reminded that growth happens most beautifully in community.

Thanks to the continued partnership of our families and the heartfelt work of our educators, Discovery Village remains a nurturing space where children thrive, explore, and shine. Here's to a meaningful August full of sunshine, growth, and the magic of childhood!

Quote of The Month

“Let the sunshine of August inspire you to shine your brightest.” -Unknown



Friendly Reminders

Aug 22: Staff Development Day
(Closed)

Aug 25 - Sep 1: End of Summer Break
(Closed)





A Purposeful Reminder

Child development is the cornerstone of our approach to childcare. We understand that every interaction, every activity, and every environment play a crucial role in supporting a child's growth and learning journey. Our teachers are dedicated to creating rich, hands-on learning experiences that cater to all five developmental domains: social-emotional, cognitive, fine motor, and gross motor skills.

By fostering environments where children can explore, discover, and engage with their surroundings, we provide them with the opportunity to flourish across these domains. Central to our philosophy is the belief that positive relationships between teachers and children are key to effective learning. When teachers actively participate in explorative learning alongside children, they not only facilitate their development but also strengthen the bond of trust and understanding.

Through this collaborative approach, we create a nurturing atmosphere where every child feels supported, valued, and empowered to reach their full potential!



Teacher of The Month!



Ms. Zoe

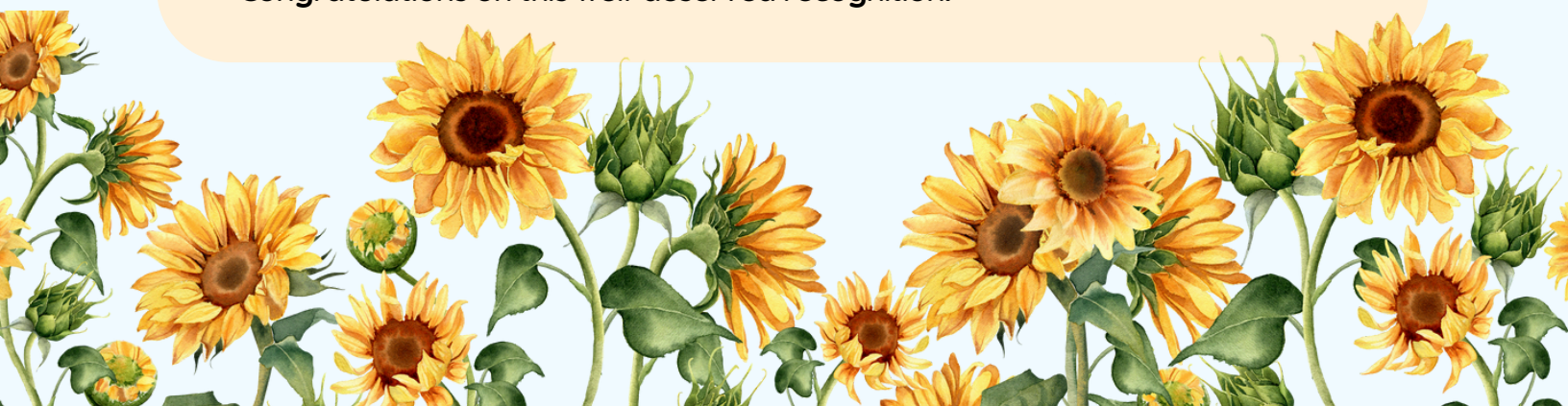


We are proud to announce Ms. Zoe as our Teacher of the Month! Although her time with us has been short, Ms. Zoe has made a lasting impact on the Discovery Village community. Throughout the summer, she brought dedication, hard work, and a bright, positive spirit that lifted everyone around her. From the moment she joined our team, she gave her all—and it did not go unnoticed.

As she prepares to move forward on her next journey, we send her off with heartfelt gratitude and warm wishes. This is truly a bittersweet moment—one of celebration and farewell.

Thank you, Ms. Zoe, for everything you've given to our children, families, and team. You will always be part of the Discovery Village family. 💜

Congratulations on this well-deserved recognition!



Recipe of The Month!

Banana Muffins

Ingredients:

- 1 and 1/2 cups (188g) all-purpose flour (spooned & leveled)
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 and 1/2 cups (345g) mashed bananas (about 4 medium or 3 large ripe bananas)
- 6 Tablespoons (85g) unsalted butter, melted (or melted coconut oil)
- 2/3 cup (135g) packed light or dark brown sugar (or coconut sugar)*
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 2 Tablespoons (30ml) milk*
- optional: 1 cup chopped walnuts, pecans, or chocolate chips



Instructions:

1. Preheat oven to 425°F (218°C). Spray a 12-count muffin pan with nonstick spray or use cupcake liners.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, and nutmeg together in a medium bowl. Set aside. In a large bowl or in the bowl of your stand mixer, mash the bananas. On medium speed, beat or whisk in the melted butter, brown sugar, egg, vanilla extract, and milk. Pour the dry ingredients into the wet ingredients, then beat or whisk until combined. If adding nuts or chocolate chips, fold them in now. Batter will be thick.
3. Spoon the batter into liners, filling them all the way to the top. Bake for 5 minutes at 425°F, then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 16-18 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 21-23 minutes, give or take. (For mini muffins, bake 12-14 total minutes at 350°F (177°C).) Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a wire cooling rack to continue cooling.
4. Muffins stay fresh covered at room temperature for a few days or in the refrigerator for up to 1 week.