



April News 2011



Brentwood Academy News



April Fools Day– April 1st

Report Cards Distributed- Friday, April 15

Sunday April 24 Easter

Summer camp information will be coming out April 30



Tiny Tots Playroom News



April Fools Day– April 1st

Sunday April 24 Easter

Blue Bird Day-School



April Fools Day– April 1st

Sunday April 24 Easter

Registration

Registration forms for the upcoming 2010-11 school year were distributed in March . These registration forms are due back no later than April 11, if no form is returned we will assume your child/children will not be returning for the upcoming school year.



Blue Bird of Alexandria News



April Fools Day– April 1st

Report Cards Distributed-Friday, April 15

Sunday April 24 Easter



HOORAY!!!! SPRING FESTIVAL PARTY

*Bring a Dish

Date: Saturday April 16

Time: 12:00 noon to 3:00 pm

Location: **Brentwood Academy**
3725 Nalls rd. Alexandria, Virginia 22309

Table Of Contents

- News
- Registration
- April fools
- April cuisine
- Lunch Menu
- Poem

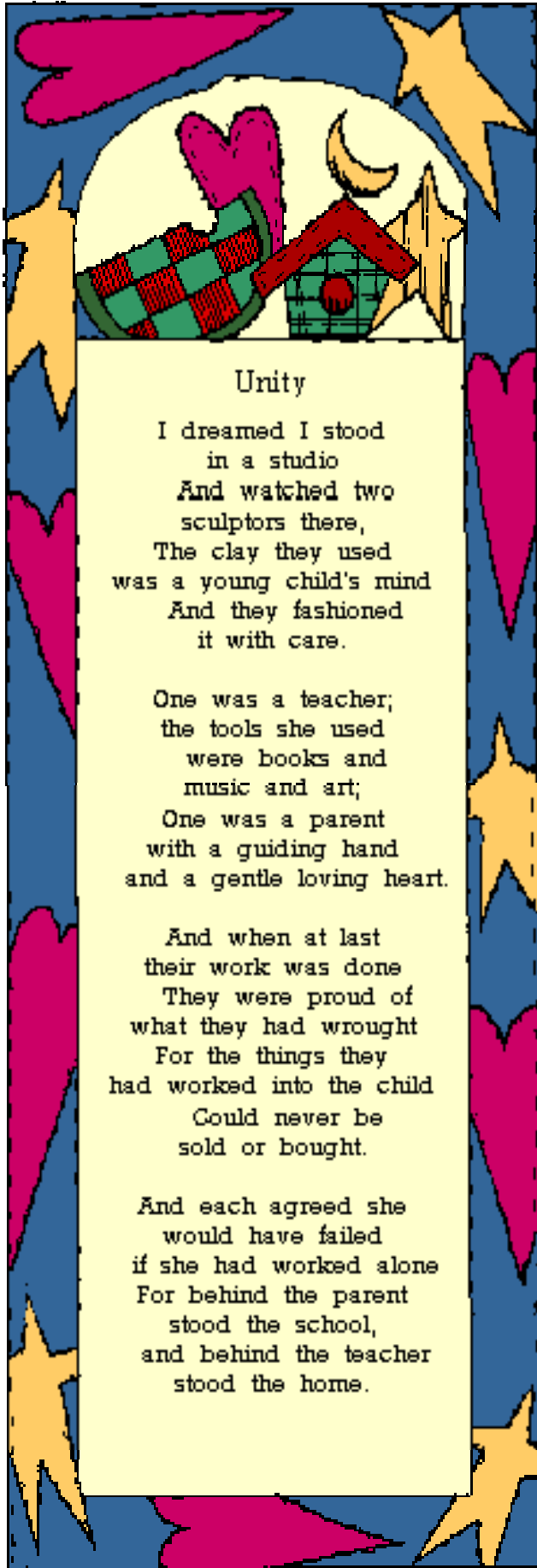
Happy April Fools Day

History of April Fool's Day

Many of the ancient cultures such as Romans and Hindus and the medieval Europeans used to celebrate New Year's Day on sometime near the vernal equinox that could range from March 20th to April 5th. In the Julian calendar, April 1st was designated as the New Year's Day and was so celebrated till 1582, when Pope Gregory XIII ordered the adoption of the new Gregorian Calendar, which specified January 1st as the New Year's Day. However, due to slow communications and resistance of people to change their traditions, many people continued to celebrate New Year's Day as before on 1st of April. Scottish only adopted the new calendar in 1660, Germans, Danish and Norwegians in 1700 and English in 1752.

Many French resisted the change and neoiites dubbed them as fools and played pranks on them. They started sending them on 'fool's errands', sent them the fake invitations for parties and tricked them into believing something false. The victims were called 'Poisson d'Avril' or 'April Fish' as the naïve fish gets caught easily and children would often tag of a fish's picture on someone's back. Thus, April Fool's Day originated and was popularly celebrated in England and in the American colonies. It evolved and was caught on quickly throughout the world to trick each other and have fun. Even today, people play pranks on each other on this day in the memory of those tradition-obsessed 'fools'.

Perhaps the best illustration of the April Fool's Pranks of the 19th century is the Thomas Nast's illustration, originally published in the April 2, 1864 issue of Harper's Weekly. It highlights the various pranks that were popularly played at the time with its caption as 'All Fool's Day'. Some of the pranks shown here include women visiting an older man wearing beards and moustaches, Civil War Soldiers tricking each other such as a soldier barring the view by holding his hand on in front of the binoculars of a friend and a sailor doing the same by holding his hat over the telescope of a friend. The other tricks include a young boy tying a string on the dress of a little girl while a schoolteacher is shown with the sign of 'Old Fool' on his back.



APRIL CUISINE

Asparagus and Garlic Pasta

Extra virgin olive oil for sautéing
2 bulbs of garlic, sliced or 2 cloves of garlic, chopped finely
12 spears of asparagus, broken into 2-inch pieces
Parmesan cheese
Chives for garnish
Salt and pepper to taste
Cooked pasta for 2



1. Heat oil in small saucepan and add garlic. Cook for a few minutes until it begins to soften. Add asparagus and stir to coat with olive oil. Add salt and pepper to taste. Cook until asparagus is tender, about 5 minutes.
2. Spoon over pasta. Add Parmesan cheese and chives for garnish.



Warm Wild Mushroom Salad

4 tbsp olive oil
1 tbsp red or white wine vinegar
salt and pepper to taste
1 lb mixture of portobello, shiitake, oyster or button mushrooms, cleaned and sliced
1 bunch arugula, carefully washed
4 slices rustic bread
shaved Parmesan cheese



- In a bowl whisk together 3 tbsp of the oil, vinegar and salt and pepper. Set aside.
- In a skillet heat remaining olive oil. Add mushrooms and cook over medium heat until they throw off their liquid. Continue to cook until the liquid cooks off and the mushrooms become golden brown.
- Remove from heat and add the mushrooms to the vinaigrette, stirring to coat.
- Toast bread and cover with a layer of arugula. With tongs or a slotted spoon add a layer of mushrooms on top of the arugula. Top with shaved Parmesan and serve immediately.



Warm Lentil Salad

1 tbsp extra virgin olive oil
1 small onion, diced
1 garlic clove, minced
2 oz chicken, cut into small pieces
2 sprigs fresh thyme or 1/2 tsp dried thyme
6 mushrooms, quartered
1 1/4 cups cooked green lentils
1/2 roasted red pepper
1 oz fresh ricotta cheese
1/4 cup parsley, chopped
salt and pepper to taste



1. Heat oil in skillet until shimmering and add onion. Cook until translucent, about 5 minutes. Add garlic and cook until golden, about 2 minutes more.
2. Add chicken and cook over medium heat until it is no longer pink, about 7 minutes. Add mushrooms and thyme and continue to saute until chicken and mushrooms are cooked, about 10 minutes or so.
3. Add lentils and roasted red peppers and cook until heated through. Taste for salt and pepper. Top with ricotta and parsley and serve.



Turkey Scallopini Piccata

1 tbsp extra virgin olive oil
4 pieces of turkey breast, sliced thinly
1/2 cup chicken stock
Juice of 1 lemon, or more to taste



- 1 tbsp capers, drained
4 stalks pickled asparagus, but into pieces (optional)
1/2 tsp cornstarch, dissolved in water (optional)
1. In a large skillet heat olive oil over a medium-high heat. When the oil shimmers, add the turkey scallopini, making sure they don't overlap. Cook until golden, about 3-4 minutes and then turn them and cook the other side. If you don't have enough room for all of the turkey, cook it in batches.
 2. Add chicken stock, lemon juice, capers and asparagus and heat through. If using fresh asparagus, continue cooking until it is tender. Taste for lemon seasoning. Add cornstarch if using, and cook for a few minutes more.





Spring Festival

Everyone Welcome

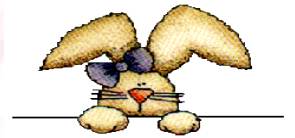


Time: Saturday April 16, 12:00pm - 3:00pm

Location: **BRETWOOD ACADEMY**

3725 Nalls Road Alexandria, VA 22309

Bring a Dish



Ponies 1:00pm-2:00pm



Moonbounce

12:00 pm -3:00pm

Easter Egg Hunt 2:00pm-2:30pm

Pop Corn



!!!! LOTS OF FUN !!!!



Rain Date Saturday April 23