



Prize-winning Strawberry Jam:

Ingredients

- 5 cups of slightly crushed strawberries (about 5 pounds)
- 6 cups sugar
- 1/2 cup lemon juice
- 6 tablespoons real fruit pectin



Instructions

- Mix strawberries and sugar and cook rapidly for about 20 minutes, stirring to prevent scorching.

-Add lemon juice and pectin, then cook and continue stirring for about 10 minutes longer or until thick.

-Prepare boiling-water canner and heat jars in simmering water until ready to use. Wash lids in warm, soapy water and set aside.

-Ladle hot jam into hot jars, leaving a ¼ inch of headspace. Clean the rims of jars before putting on jar lids. Screw the metal bands on finger tight and place in a boiling-water bath canner. Process for 10 minutes. Turn off the heat and take off the lid.

-After 10 minutes, remove the jars and place them on a rack or kitchen towel on the counter. Allow jars of jams to cool down without moving. You may hear a ping—the jars have sealed!

-After 24 hours, remove the screw bands and test seal by pressing gently on the lid. Store for up to a year in a cool, dry place.

DATES TO REMEMBER

June: Pride Month

June 1st: Say Something Nice Day

June 5th: World Environment Day

June 11th: First Day of Camp

June 14th: Flag Day

June 16th: Father's Day

June 19th: Juneteenth

June 20th: Summer Solstice

Extra Activities @ Caughtlin Club

Piano with Lusa Rylski

Swim Lessons



Tennis



Curriculum Themes

1: Picnics & Healthy Plates

2: All About Dad's/Welcome Week

3: Sea & Ocean

4: Dinosaurs/Reptiles



Birthdays

Ms. Alex- Young @ Heart

Malai- 9 Years Old

Arya- 9 Years Old