



The PTA still has many chances for you to Make Things Happen!

In addition to the positions highlighted in the last two newsletters, we are looking for a Staff Appreciation Coordinator and a Reflections Coordinator.

Staff Coordinator: Organizing activities around teacher appreciation week, providing dinner for staff during conferences, providing a lunch (usually a gift certificate) for staff at the end of the year, providing a surprise for staff at winter break. The time involved is minimal, but the activities are spread throughout the year.

Reflections: This is a once-a-year program that takes place in the Fall. The program consists of helping students enter an art contest with an annual theme. This really is a quick project that has a lot of support within the school district.

If you are interested in these or any of the other positions we have posted please contact any one of our Nominating Committee members. Debbie Gast 543-1825 Kris Budny 254-9839
Heather Justham 750-1285 Bobbi Jo Kaufman 604-0705



OOPS!!!

A letter was sent out to Franklin Families on March 13th about attending a meeting on April 8th, some did not have a raffle ticket attached. If you are missing your ticket, simply bring your letter to the meeting on April 8th and you can fill out your ticket there! Sorry for any confusion!

Thank You!

Our dinner and a Bedtime story was a great success. We would like to thank all the families for attending and having a great time. Also thanks to the Franklin staff, for filling our tummies and sharing stories!



Fit Fact of the Month

Easter is right around the corner! April 12th to be exact, so here some suggestions to make the holiday a fun and safe one:

- Be sure that Easter toys and dolls (such as bunnies, chicks etc) are free of choking hazards. Pieces that can be removed from a doll or toy pose a potential choking danger to small children.
- In order to prevent choking do not give small candies or chocolates to children less than 5 years of age.
- Chocolate Bunny's are an Easter tradition...however, be very careful when giving such gifts to children who are peanut or nut allergic. Make sure you read the label of contents, as many chocolates, although said to be "pure chocolate", may have been in contact with nuts or peanuts during their preparation or packaging.

Egg Safety:

- Eggs are a potentially hazardous food, in the same category as meat, poultry, fish and milk. In other words, they are capable of supporting the rapid growth of disease-causing bacteria like Salmonella. Before boiling eggs for Easter decorating/painting, they must be kept refrigerated.
- Never leave raw eggs in any form at room temperature for more than 2 hours. Don't eat or cook with cracked eggs or eggs that have been un-refrigerated for more than 2 days.

- Hard-boiled Easter (decorated) eggs left in room temperature for many hours or days as a decoration or table centerpiece should be discarded and not eaten.
- Use only clean, unbroken eggs. Discard dirty or broken eggs. When you boil your eggs, make sure the water is hot (185-190 degrees F). Cool your eggs in cold water or just let them air dry.

Cleanliness of hands, utensils and work surfaces is essential in preventing spread of bacteria. Always wash your hands when handling your eggs, especially between cooking, cooling and dyeing. Wash hands again, along with all utensils, equipment and counter tops that have been in contact with any raw food before preparing other foods.

MEALTIME MAKEOVER: Zucchini Sticks Oven-baked zucchini sticks taste every bite as good as their deep-fried brethren with only a fraction of the fat and calories. Serve with a side of your favorite marinara sauce for dipping! **Prep Time:** about 30 min. **Ingredients:** Canola or olive oil cooking spray, 1/2 c. whole wheat flour, 1/2 c. all purpose flour, 2 tblsp. Cornmeal, 1 tsp. salt, 1/2 tsp. freshly ground pepper, 1 1/2 pounds zucchini(about 3 medium), cut into 1/2 by 3 inch sticks, 2 large egg whites, lightly beaten. **Directions:** Preheat oven to 475 F. Coat a large baking sheet with cooking spray. Combine flours, cornmeal, salt and pepper in a large sealable plastic bag. Dip zucchini in egg white, shake in the bag to coat, and arrange, not touching, on the baking sheet. Coat all exposed sides with cooking spray. Bake on the center rack for 7 minutes. Turn zucchini and coat any floury spots with cooking spray. Continue to bake until golden and just tender, about 5 minutes more. Serve hot. Serves 4

Upcoming Events

April 2

Market Day

April 22

PTA meeting 6:30

Vender Preview 6:00

May 13

Principal Chat 5:30

May 13

PTA meeting 6:30

May 14

Market Day

May 21

PTA cookout

May 22

High Interest Day

For additional information, please visit one of these sites

Franklin PTA: www.franklin-pta.org

WAWM Council: www.wawmpta.org, Wisconsin Council: www.wisconsinpta.org, National Council: www.pta.org