

Sol Aureus College Preparatory

February 7, 2020

Hello S.A.C. Prep Families,

PENNIES FOR PATIENTS:

Our campaign kickoff has officially begun. It will end on February 21st. Students will need to turn in the box to their teacher. We have red blood drops for \$1 in the office. Our goal is \$1,000.00. To help reach this goal we will have Parents vs. Staff donation battle. Come by the office to show your support!

UPCOMING HOLIDAY NO SCHOOL:

Mark your calendar there will be **No School** on Friday, February 14th & Monday, February 17th in observance of Lincoln & President's Day.

5th-8th GRADE VALENTINE'S DANCE:

Student Council are now selling Presale tickets one for \$3, two for \$7, or \$5 at the door. Dance will be held on Friday, February 14th from 6:00pm-8:30pm in the Multi-Purpose room.

PARENT MEETING:

Our next Parent Meeting will be on Thursday, February 27th at 5:30pm.

2020-2021 INTENT TO RE-ENROLL (CURRENT STUDENTS):

Intent to Re-Enroll registration will open on March 2, 2020 for currently attending students only.

NOW ENROLLING FOR 2020-2021SY (NEW STUDENTS ONLY):

Open Enrollment for 2020-2021 has opened for new students only. You can apply at www.sacprep.org. Click on Enrollment>Lottery Application 2020-2021. If you have any questions you can email registration@sacprep.org.

DROP-OFF & PICK-UP:

Please be mindful during morning drop-off and afternoon pick-up. Please follow the rules of the road. Do not double park. Do not block entries or exits. Do not execute illegal U-turns. Proceed with caution and watch for students and parents crossing the street. If using the drop-off/pick-up lane do not leave your vehicle. Your cooperation in these matters will be greatly appreciated.

PARENT DROP OFF IN THE MORNING:

Parents will be asked not to walk/drop-off students to the classrooms without checking in at the office. Parents will be asked to remain on the blacktop after students walk to class with their teachers.

FENCE UPDATE:

Please note that construction of our fence is near completion. Students will no longer be able to enter the school from the back of the school. All students and visitors will need to enter campus from the front of the school. As there will be no entrance/exit to drop-off or pick-up your student from school.

S.A.C. PREP UNIFORMS:

S.A.C. Prep Uniforms are available for purchase in the office. Limited supply.

YEARBOOKS ON SALE:

Yearbooks are available to purchase for \$25. You may order online at ybpay.lifetouch.com using Yearbook ID Code: 13899220. Online Order Deadline is April 11, 2020.

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ENTERING CAMPUS

Please take a moment to review our visitor policy. All persons visiting campus will need to check in the office with an ID. All visitors must enter campus through the front office. [Click here to view the 2019-2020 Handbook.](#)

JUMPSTART SIGN-OUT:

Students that are enrolled in JUMPSTART will need to be signed-out directly from JUMPSTART.

POWERSCHOOL:

Please remember to check your student's progress regularly by logging into PowerSchool. If you forget your login information you can email information@sacprep.org and it will be reset. Please note that it takes 48-72 hours to reset your information.

In PowerSchool you can update your contact information (address, phone, emergency contacts, etc.) by clicking on YEAR-ROUND UPDATE 19-20

You can get to the PowerSchool Web Site by clicking on the following link: [S.A.C. Prep PowerSchool](#)

For other information please visit www.sacprep.org

[Click here for S.A.C. Prep 2019-2020 Academic Calendar](#)

Thank you,
S.A.C. Prep

THIS WEEK'S RECIPE:

Chicken Fettuccine Alfredo

30min Prep | 30min Cook | 4 to 6 servings

Ingredients:

- 1-pound fettuccine
- 1-pound boneless skinless chicken breasts, cut into 1-inch strips
- 1/2 cup all-purpose flour
- Salt and freshly ground black pepper
- 1/4 cup olive oil
- 3 tablespoons salted butter
- 2 cloves garlic, grated
- 2 cups heavy cream
- 2 cups grated Parmesan
- 2 tablespoons finely chopped fresh parsley

Directions:

1. Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions, about 8 minutes. Drain and set aside.
2. Season the chicken with 1 teaspoon salt and some pepper. Dredge in the flour and shake off the excess. Heat the oil & butter in a large saucepan over medium-high heat until the butter melts. Carefully place the dredged chicken into pan. Add the grated garlic. Cook until the chicken is golden brown & cooked through 4-6 minutes. Transfer to a plate and set aside.
3. Pour the cream into the same pan and bring to a simmer. Stir in the Parmesan. Add the pasta to the mixture and toss to combine. Add the cooked chicken and gently toss. Garnish with the parsley and serve immediately.