



Welcome to West Pasco Sports Academy news letter

3/1/2023

Referral program

We are offering a referral program that will give you 2 free weeks

If you refer someone and they stay 4 weeks you will receive 2 free weeks of before and after school .

westpascosports.com for the recipe of the month.

We are preparing the back lot for soccer, flag football and some track and field.

Please give your attention to these items

- Please go to the web site and fill out a new application if you are attending our summer camp.
- Please call 727-494-7742 if your child is not on our afternoon bus
- Please have your child exit and enter your car only in the parking spaces
- Please pick up your child on Monday, Wednesday and Thursday either before 5:00 PM or after 5:30 PM when karate class is done
- We have a Credit Card machine finally and we will no longer be excepting cash.

Please visit our web site and Facebook page

Web site - Westpascosports.com

Facebook - [West pasco sports academy](https://www.facebook.com/WestPascoSportsAcademy)



Rainbow Gelatin Cubes

Spring break fun food for kids to make.

Enjoy!!!!

Ingredients

- 4 packages (3 ounces each) assorted flavored gelatin, divided
- 6 envelopes unflavored gelatin, divided
- 5-3/4 cups boiling water, divided
- 1 can (14 ounces) sweetened condensed milk
- 1/4 cup cold water

Directions

- In a small bowl, combine 1 package flavored gelatin and 1 envelope unflavored gelatin. Stir in 1 cup boiling water until dissolved. Pour into a 13x9-in. dish coated with cooking spray; refrigerate until set but not firm, about 20 minutes.
- In another small bowl, combine the condensed milk and 1 cup boiling water. In another bowl, sprinkle 2 envelopes unflavored gelatin over cold water; let stand for 1 minute. Stir in 3/4 cup boiling water. Add to milk mixture. Spoon 1 cup creamy gelatin mixture over the first flavored gelatin layer. Refrigerate until set but not firm, about 25 minutes.
- Repeat from beginning of recipe twice, alternating flavored gelatin with creamy gelatin layers. Chill each layer until set but not firm before spooning next layer on top. Make final flavored gelatin layer; spoon over top. Refrigerate at least 1 hour after completing last layer before cutting into 1-in. squares.
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