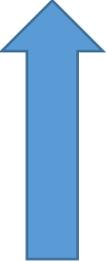




Pre-School Newsletter



October 2019

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	September 30 Welcome Kaylie - Room 123 Liam - Room 126 Olivia – Room 126	1 Charlotte to Room 123	2 Library Visit Room 126 	3	4 World Animal Day  Library Visit Room 123	5
6	7 French Program every Monday 10 am to 11 am Half hour / group 	8	9 Show and Tell every Wednesday for both rooms 	10 U Got Active Kids Storytime Adventure Club 	11 Children will bring what we've collected from our Thanksgiving Food Drive to St. Clare Church	12
13	14 Daycare is closed 	15	16  Library Visit Room 126	17	18 Library Visit Room 123 	19
20	21 	22	23 	24 U Got Active Kids Storytime Adventure Club 	25	26
27	28 	29	30 Library Visit Room 126 	31 Gabriela is 3 today  CELEBRATION	 Happy Birthday! Have a safe and fun time trick or treating	Turn page... 



Every year Harmony holds a Thanksgiving Food Drive for those in need. We use this as a learning opportunity to teach children about thoughtfulness, compassion and giving back. We are asking for your contribution with canned goods and/or non-perishable food items to deliver to St. Clare Church. We have placed a basket close to the daycare's main entrance for easy drop off. We thank you in advance for your cooperation and participation.



Also, we will have a Halloween Celebration on Thursday, October 31. Children are welcome to come in their favorite costume and bring **Peanut/Nut Free Treats** to share with their friends.

Beginning October 7, we will have a French Program every Monday. It helps with the development of children's language skills and give them the opportunity to learn another language and improve their memory, thinking, concentration and social skills.

Remember :

- ✓ Keep an extra set (or 2 preferably) of season appropriate clothing and an extra pair of running shoes in your child's cubby for when is needed and at all times.

We would like to wish everyone a Happy Thanksgiving and a Safe and Fun Halloween.



Recipe of the Month:

Pumpkin Oatmeal Chocolate Chip Cookies

1 cup (100g) instant oats (measured correctly and gluten-free if necessary)

¾ cup (90g) whole wheat or gluten-free* flour (measured correctly)

2 tsp ground cinnamon

¼ tsp ground nutmeg

¼ tsp ground ginger

1 ½ tsp baking powder

¼ tsp salt

2 tbsp (28g) coconut oil or unsalted butter, melted and cooled slightly

¾ cup (183g) pumpkin purée

1 tsp vanilla extract

½ cup (120mL) pure maple syrup

2 tbsp (28g) dark or semisweet chocolate chips

1 tbsp (14g) miniature chocolate chips

1. Preheat the oven to 325°F
2. Whisk together the oats, flour, cinnamon, nutmeg, ginger, baking powder, and salt in a medium bowl. In a separate bowl, whisk together the coconut oil, pumpkin purée, and vanilla. Stir in the maple syrup. Add in the flour mixture, stirring just until incorporated. Fold in the dark chocolate chips and ½ tablespoon of miniature chocolate chips.
3. Drop the cookie dough into 15 rounded scoops onto the prepared sheet, and flatten to the desired thickness and width using a spatula. Gently press the remaining miniature chocolate chips into the tops. Bake at 325°F for 11-14 minutes. Cool on the pan for 10 minutes before turning out onto a wire rack.

