

NOVEMBER NEWSLETTER

CHESTERBROOK ACADEMY

GIVING BACK!

NOV. 2ND-20TH

We would like to help our closest neighbors in need. There will be a basket on the table that you can place the names of your neighbors that are in need of a Thanksgiving basket. We will be collecting foods such as stuffing, mashed potatoes, gravy, vegetables, rolls, yams, frozen pies, and “turkeys”! We ask for the turkeys to either be frozen or a gift card for a grocery store. We will contact all of the families that are in need this holiday season to arrange a pick up time with them. Any food that is not distributed personally to our neighbors will be donated to the local food bank.

Please help us provide Thanksgiving dinners and extra food for



SCAVENGER HUNT

We are on the look out for the following:

- Old hats, ties, aprons, etc for dramatic play
- Pillows, bean bags chairs
- Old locks, door knobs, hooks
- Used books, old magazines
- Voss water bottles
- Gently loved infant & Toddler toys

UPCOMING DATES

Please mark your calendars

- * Nov. 11: School Closed Veteran's Day
- * Nov. 20: Thanksgiving Luncheon 11:30 AM
- * Nov. 26: School Closed Thanksgiving
- * Nov. 27 Limited Hours

FRIENDLY REMINDERS

- Please check your child's cubbies for extra clothes.
- Please make sure that you bring a jacket or sweat shirt for your child. We do go outside even as the temperatures begin to get cooler.
- Tuition is due by the close of business of Friday for the upcoming week.
- Your family receives a tuition credit for EVERY family that you refer to us! See a member of administration with questions.
- Please make sure that you are signing your child in and out every day.
- Remember to check our white board for important event reminders!

CHESTERBROOK ACADEMY

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*Day Light Savings
Time
Sunday
November 1st*



Thanksgiving Leftover Casserole

Ingredients

- 4 cups seasoned stuffing cubes
- 4 cups cubed cooked turkey
- 2 celery ribs, finely chopped
- 1 cup frozen peas
- 1 cup fresh or frozen cranberries
- 1/2 cup chopped sweet onion
- 1/4 cup all-purpose flour
- 4 large eggs
- 3 cups 2% milk
- 1 can (8-1/4 ounces) cream-style corn
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons butter
- 1/3 cup coarsely chopped pecans

Directions

1. Preheat oven to 350°. Layer first six ingredients in a greased 13x9-in. baking dish. In a large bowl, whisk flour, eggs and milk until smooth. Add corn, salt and pepper; mix well. Pour over top; let stand 15 minutes. Dot with butter and sprinkle with pecans.
2. Cover and bake 35 minutes. Uncover and bake 30-35 minutes or until a knife inserted near the center comes out clean.



THANK YOU!

Thank you to all of the parents who joined us for our annual trick-or-treating parade! All of the children had fun going to the office and classrooms. We appreciate your help to make this fun morning possible!

Our Bite Size Chef and Happy Feet classes are going great! The children are learning important skills such as math and measurements, social interactions, and gross and fine motor skills. All while they are having fun! There are only a few spots left, so sign up today!

