

October Newsletter



2022

Halloween Parties

Our Halloween parties will be on Monday, October 31st beginning at 3:00 PM.

There will be a sign up on each classroom's door for parents to sign up to bring goodies to share with their class. Please remember no peanut butter products.

Children are welcome to wear a Halloween themed shirt this day. Please note that if you choose to send your child in their costume, teachers are not responsible for mixed up costumes as many may be the same.

Summary:

Open- Columbus Day

Pumpkin Contest

Fall Festival

Recipe of the Month

Looking Forward



Columbus Day- We're Open!

Although public schools are closed, we will remain open on Columbus Day!

Spooky Spirit Week Oct. 24th-28th

Monday: Spooky Pajama Day

Tuesday: Spooky Sock Day

Wednesday: Wear Orange and Black

Thursday: Spooky Hat Day

Friday: Wear Spiders or Bats



Pumpkin Contest

We are hosting a pumpkin contest! Children and parents are invited to carve, paint, decorate their pumpkins and bring them in on Oct. 28th. We will judge them and the winner be announced on Oct. 31st. The winner will receive a special certificate and bragging rights as the Pumpkin Queen/King. All pumpkins will go home on the 31st as well.



TRUNK OR TREAT

Saturday, October 22nd 10 AM-1 PM



- Candy donations are being collected in the front lobbies. Thank you!
- There will be fall activities as well!
- Everyone is invited to join us for the fun! Bring your neighbors, friends and family!

Looking Forward

Recipe of the Month

Pumpkin Fudge

Courtesy of allrecipes.com

Ingredients

makes 1 9x9 inch pan

- 2 tablespoons butter
- 2 1/2 cups white sugar
- 2/3 cup evaporated milk
- 1 cup white chocolate chips
- 7 ounces marshmallow creme
- 3/4 cup canned pumpkin
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

Directions

1. Line a 9x9 inch pan with aluminum foil, and set aside.
2. In a 3 quart saucepan, heat milk and sugar over medium heat. Bring to a boil, stirring occasionally with a wooden spoon.
3. Mix in pumpkin puree and cinnamon; bring back to a boil. Stir in marshmallow creme and butter. Bring to a rolling boil. Cook, stirring occasionally, for 18 minutes.
4. Remove from heat, and add white chocolate chips and vanilla. Stir until creamy and all chips are melted. Pour into prepared pan. Cool, remove from pan, and cut into squares. Store in a cool, dry place.



November 1:

Fair Lakes Lifetouch Picture Day

November 2 & 3:

Herndon Lifetouch Picture Day

November 11-Veterans Day observed:

We will be **closed** for our annual professional development day.

November 24 & 25:

Closed for Thanksgiving

December 26:

Closed for Christmas

January 2, 2023:

Closed for New Year's