

Fall
Calendar!

Upcoming
Events!

Recipe
Corner!

Updates &
Reminders

autumn Newsletter

SEPTEMBER

- 9.1-9.2: OCDS CLOSED
- 9.5: OCDS CLOSED, LABOR DAY
- 9.19-9.23: FALL PORTRAITS
- 9.30: OPEN HOUSE

OCTOBER

- 10.10: OCDS CLOSED, INDIGENOUS PEOPLES DAY
- 10.14: NO PUBLIC SCHOOL
- 10.31- HALLOWEEN, NPS

NOVEMBER

- 11.21-11.28: NPS, THANKSGIVING BREAK
- 11.24-11.25: OCDS CLOSED, THANKSGIVING HOLIDAY

Hello fall~

Autumn has arrived! We love the crisp air and fall colors. The familiar signs of autumn are all around us. As we say goodbye to the warm summer rays and lazy summer afternoons, we welcome back the routines of this time of year.

In this newsletter you will find calendar highlights, information about upcoming events, and helpful policy reminders...

OPEN HOUSE- SEPTEMBER 30TH, 5:30-6:30PM

JOIN US FOR A FALL TIME OPEN HOUSE. TOUR AROUND OUR CAMPUS, MEET THE TEACHERS, AND CHECK OUT YOUR STUDENT'S SCHOOL WORK. REFRESHMENTS WILL BE AVAILABLE FOR PURCHASE. LOOKING FORWARD TO SEEING YOU THERE!

FALL SUPPLIES:

PLEASE BE SURE YOUR CHILD HAS A SIZE AND WEATHER APPROPRIATE CHANGE OF CLOTHES AT SCHOOL FOR THIS SEASON CHANGE :)





Halloween - October 31st.

Each class will welcome Halloween fun! We will walk around the block for a costume parade before playing games and enjoying Halloween treats! Please watch Procare, or talk with your child's teacher for possible party sign ups closer to the date.

Fall Portraits:
9.19-9.23

Miss Monique will be shooting fall portraits again this year! Please keep an eye out for sign ups closer to the date!



ILLNESS POLICY-

PLEASE BE SURE TO FAMILIARIZE YOURSELF WITH OUR ILLNESS/ EXCLUDABILITY POLICY. PLEASE CONTINUE TO USE BEST JUDGMENT WHEN DETERMINING IF YOUR CHILD IS WELL ENOUGH TO ATTEND SCHOOL. THIS WILL CUT DOWN ON THE TRANSMISSION OF GERMS AND HELP KEEP OUR STUDENTS AND STAFF HEALTHY!

Recipe Corner:

*Easy Skillet
Upside-
Down
Apple
Pancake*

Ingredients:



NUTRITION

Calories- 140	Potassium: 133mg
Fat- 6g	Vitamin A: 204IU
Saturated Fat- 3g	Iron: 1mg
Cholesterol-25 mg	Fiber: 2g
Carbs- 21g	Vitamin C: 3mg
Protein- 2g	
Sugar- 12g	

Directions:

- Preheat oven to 350F.
- Heat oven-safe skillet over medium heat. -Add apples, syrup, butter and pumpkin pie spice.
- Cook 2-3 minutes, or until bubbly and apples are softened.
- Whisk together pancake mix and water in separate bowl.
- Pour over apples.
- Place pan in oven and bake 20 minutes, or until pancake is set.
- Remove from oven and let cool 5 minutes.
- Use a spatula to loosen pancake from skillet.
- Place large plate over top of skillet and flip to release pancake onto plate.



Procare: Please be sure to use your app & the posted QR code to sign your child in and out of class each day.