

Autumn Newsletter



hello, fall!

We are excited for all that fall has to offer. We can't wait for all of the ways we will celebrate and experience Autumn as an early learning program in this community. In this newsletter you will find updates, reminders, and info about fall events. Please note, additional planning may be determined closer to the date. For additional event details, we will update families via ProCare.

September...

-9.1-9.4 OCDS CLOSED,
Labor Day.

-9.5 Fall term begins

-9.18-22 Fall Portraits

October...

-10.9 OCDS CLOSED,
Indigenous People's Day.

-10.12-13 No public school.

-10.31 Halloween!

November...

-11.10 No public school,
Veteran's Day

-11.23-24 OCDS CLOSED,
Thanksgiving Break

SEPT. 5TH

First day of school for
1st-5th graders

SEPT. 5TH-9TH

Staggered start for
Kindergarteners

OCT. 31

Halloween!

Class Halloween
Parties, costume
parade, and trick or
treating!

NOV. 23RD-24TH

Thanksgiving!

Oregon City Day
School Closed.

OUTDOOR GEAR/ CLOTHING...

Please be sure to bring proper outdoor clothing for your child. A rain coat, hat, and rain boots are recommended. We will try to go outside for fresh air twice a day when possible. Ensuring your child is equipped with the right gear, will help keep your kiddo comfortable in the upcoming blustery weather.



“Please be sure to bring proper outdoor clothing for your child.”

Tuition Adjustments-

New tuition pricing is available. Beginning September 1st, 2023 the new rates will take effect. Please see updated tuition rate sheet for details.



Fall Portraits
9.18-9.22

Miss Monique will be shooting fall portraits again this year! Please keep an eye out for sign ups at your campus. Photo forms must be received by Friday 9.15 to reserve a portrait session.

Recipe Corner...

MAC & CHEESE SOUP



Ingredients:

- 1.5 C ELBOW MAC.
- 3 TBSP BUTTER
- 3 TBSP FLOUR
- 2 tsp DIJON MUSTARD.
- 4 C CHICKEN BROTH.
- 10 OZ PUREED WINTER SQUASH
- 2 C. HALF AND HALF
- 8 OZ CREAM CHEESE, CUBED, SOFTENED
- 1.5 C CHEDDAR CHEESE.
- 2 tsp CORNSTARCH
- 2 tsp WHITE VINEGAR
- QUARTER tsp GROUND PEPPER
- DICED CHIVES FOR GARNISH

DIRECTIONS:

- COOK AND DRAIN MACARONI, SET ASIDE
- MELT BUTTER IN LARGE POT OVER MEDIUM HEAT
- ADD FLOUR & MUSTARD AND WHISK FOR 2 MIN.
- GRADUALLY ADD BROTH, STIRRING CONSTANTLY , BRING TO BOIL
- ADD SQUASH, RETURN TO BOIL
- STIR IN HALF AND HALF, BRING TO SIMMER
- ADD CREAM CHEESE, WHISKING UNTIL MELTED
- REMOVE FROM HEAT
- IN A MED. BOWL, COMBINE CHEDDAR & CORNSTARCH
- TOSS TO COAT EVENLY
- SLOWLY ADD CHEESE MIX TO SOUP, STIRRING CONSTANTLY
- STIR IN THE MACARONI, VINEGAR AND PEPPER
- TOP WITH CHIVES AS DESIRED