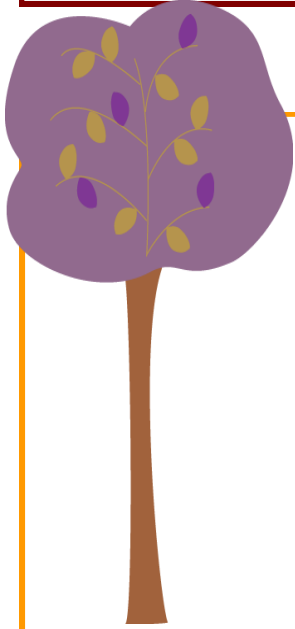




October Newsletter



Monthly Themes

October 2nd-6th: Fire Safety/"Noah's Ark"

October 9th-13th: Pumpkins/ "Joseph and His Robe"

October 16th-20th: Farm/"Pharaoh's Dreams"

October 23rd-October 27th: Harvest/"Joseph Saves His Family"

October 30th-November 3rd: Space/"Battle of Jericho"

October Birthdays



- ◆ Jack Z.- October 2nd
- ◆ Makenzie M.- October 4th
- ◆ Mya C.- October 5th
- ◆ Victoria J.-October 10th
- ◆ Abigail K.- October 19th
- ◆ Colton S.-October 19th
- ◆ Logan S.-October 19th
- ◆ Daniel V.-October 20th
- ◆ Hayleigh B.-October 25th
- ◆ Dominic H.-October 25th
- ◆ Emery C.-October 28th
- ◆ John M.-October 29th

Healthier Cleaners for your home!

Most cleaning products do not list all ingredients, making it difficult to tell the good from the bad. Products labeled with "green" or "all natural" do not guarantee a safer product!

Chemicals in cleaning products can pollute indoor air and cause health problems for both you and your children.



What to Avoid:

Ammonia:

1. Irritates the eyes and lungs
2. Linked to kidney and liver problems
3. Reacts with bleach to form poisonous chlorine gas

Bleach:

1. Irritates eyes, skin, and lungs
2. Can be fatal if swallowed

Phthalates:

1. Carry fragrance in cleaners, deodorizers & laundry products
2. Can cause airway inflammation
3. Can cause reproductive problems

What can you do?

Avoid cleaners marked "danger" or "warning"

Never mix cleaners together- you could create a dangerous chemical reaction

Call the manufacturer and ask which chemicals they use. Tell them you prefer non-toxic cleaners

Look for commercial products containing the third-party certified "Green Seal" label



Special Days in October

- ◆ October 5th-**Fire Prevention Workshop**
- ◆ October 11th- **Field Trip** to Kelkenberg Farm
- ◆ October 26-27th- **Lifetouch Photos**
- ◆ October 31st-**Harvest Party**



Autumn Recipe

Homemade Apple Crisp

Prep Time: 20 minutes
Total Time: 50 minutes

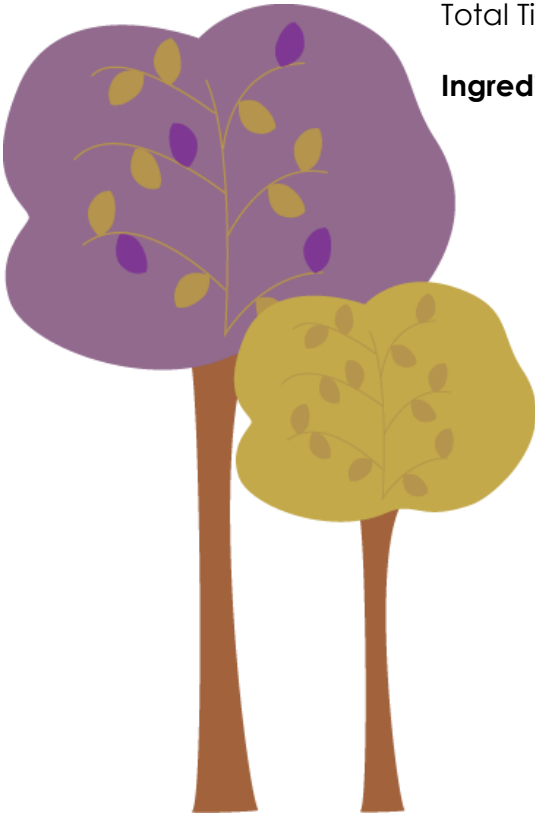
Serves: 6 adults

Ingredients

4 medium apples (4 cups)
3/4 cup packed brown sugar
1/2 cup old fashioned oats
1/3 cup butter or coconut oil, softened
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg

Steps

1. Heat oven to 375°F
2. Wash the apples
3. Peel, core, and slice the apples
4. Spread apples in an 8-inch square pan
5. In a medium bowl, mix brown sugar, oats, butter, cinnamon and nutmeg until well mixed
5. Sprinkle mixture over apples
6. Bake about 30 minutes or until topping is golden brown. Serve warm with ice cream. Enjoy!



Referral Program

Attention Parents!

How would you like to get ahead on your Christmas Shopping? You could have a chance to win a

**\$300 gift card
to Toys-R-Us!!**

During the months of October and November, if you refer a family to us and they [register for Full-Time care](#), you will be entered into a drawing for a \$300 Toys-R-Us gift card!

From the Office

Our **fire prevention workshop** is on Thursday October 5th! The Bowmansville Fire Company will be stopping by to teach us all about fire safety!

Our Kelkenberg Farm field trip is October 11th! This is one of the children's favorite field trips! If you would like to add this day for your child, please stop by the office and fill out an add day form.

Our **Harvest Party** is Tuesday October 31st! Check outside your child's classroom door for more information.

As the **cooler weather** approaches, please make sure that your child comes prepared with a jacket, mittens, and a hat for playing outside.

School Portraits will be October 26th and 27th! More information will be handed out as we get closer to the dates.

