

The Parent News

OCTOBER

#200, 529—6th Street S
Lethbridge, Alberta
T1J 2E1
Phone: 403-320-5711
Fax: 403-329-9160
Email: weerkids@telus.net

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**Upcoming
Statutory Holidays
Thanksgiving
October 10, 2011**

Providers receive this day off and
the office will be closed.

OFFICE HOURS:
Monday ~ Thursday
8:00am ~ 4:30pm
Friday
8:30am ~ 4:00pm

HAPPY HALLOWEEN



Dear Parents:

Happy Autumn everyone! I hope you are excited to be in the back to school routine and the beginning of such wonderful holidays to come in the next little bit.

I am sure happy to feel the crisp mornings and see the Autumn colours all around us. Don't worry for those of you that love Summer, it will come back around!

I hope you have a wonderful and safe October.

~ Angel

For Better or For Worse

by Lynn Johnston



Slow Cooker Stuffing

What you need:

- 1 cup butter or margarine
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup chopped fresh parsley
- 12 ounces sliced mushrooms
- 12 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 1/2 cups chicken broth, or as needed
- 2 eggs, beaten

Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently. Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cooking Activities



Soft Apple Butter Cookies

What you need:

- 1 cup butter
- 2 cups packed brown sugar
- 2 egg
- 1/2 cup brewed coffee, room temperature
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- 2 cups apple butter
- 1 cup chopped walnuts

Directions

In a large bowl, cream together butter and brown sugar. Add eggs, one at a time, beating well after each addition. Stir in coffee.

Sift together the flour, baking soda, salt, and ground nutmeg. Gradually add this to the creamed mixture.

Stir in the apple butter and the walnuts. The dough will be sticky. Refrigerate for one hour. Preheat oven to 400 degrees F (200 degrees C). Lightly grease your cookie sheets.

Drop cookies from a teaspoon onto cookie sheet about two inches apart. Bake in preheated oven for 10 to 12 minutes or until edges are firm. Let cookies cool on a wire rack.

Art Activity

Pumpkin Play Dough

- 1 cup white flour
- 1/2 cup salt
- 2 tablespoon cream of tartar
- 1 tablespoon oil
- 1 cup water
- food coloring
- Pumpkin Spice



Mix first 4 ingredients in a pan. Add water and mix well. Cook over medium heat, stirring constantly, for 3 – 5 minutes. Dough will become difficult to stir and form a “clump”. Remove from stove and knead for 5 minutes—add food coloring and spice during kneading process.

HALLOWEEN SAFETY



BEFORE HALLOWEEN:

1. Plan costumes that are bright and reflective. Make sure that shoes fit well and that costumes are short enough to prevent tripping, entanglement or contact with flame.
2. Consider adding reflective tape or striping to costumes and Trick-or-Treat bags for greater visibility.
3. Because masks can limit or block eyesight, consider non-toxic makeup and decorative hats as safer alternatives.
4. Obtain flashlights with fresh batteries for all children and their escorts.
5. Plan ahead to use only battery powered lanterns or chemical light sticks in place of candles in decorations and costumes.
6. Teach children to how call 9-1-1 (or their local emergency number) if they have an emergency or become lost. Remind them that 9-1-1 can be dialled free at any payphone.
7. Review with your children the principle of "Stop-Drop-Roll", should their clothes catch on fire.
8. Openly discuss appropriate and inappropriate behaviour at Halloween time.
9. Take extra effort to eliminate tripping hazards on your porch and walkway. Check around your property for low tree limbs, support wires or garden hoses that may prove hazardous to young children rushing from house to house.

BEFORE NIGHTFALL ON HALLOWEEN:

1. A good meal prior to parties and trick-or-treating will discourage youngsters from filling up on Halloween treats.
2. Consider fire safety when decorating. Do not overload electrical outlets with holiday lighting or special effects.
3. Always keep Jack O' Lanterns and hot electric lamps away from drapes, decorations, flammable materials or areas where children will be standing or walking.
4. Plan and review with your children the route and behaviour which is acceptable to you. Agree on a specific time when revellers must return home.
5. Along with flashlights for all, older children and escorts should wear a wrist watch and carry coins for non-emergency phone calls.
6. Remind all household drivers to remain cautious and drive slowly throughout the community.



HALLOWEEN SAFETY CONTINUED



WHEN TRICK-OR-TREATING:

1. A Parent or responsible Adult should always accompany young children on their neighbourhood rounds.
2. Remind Trick-or-Treaters:
By using a flashlight, they can see and be seen by others.
Stay in a group and communicate where they will be going.
Only go to homes with a porch light on.
Remain on well-lit streets and always use the sidewalk.
If no sidewalk is available, walk at the farthest edge of the roadway facing traffic.
Never cut across yards or use alleys.
Never enter a stranger's home or car for a treat.
Obey all traffic and pedestrian regulations.
Always walk. Never run across a street.
Only cross the street as a group in established crosswalks (as recognized by local custom).
Remove any mask or item that will limit eyesight before crossing a street, driveway or alley.
Don't assume the right of way. Motorists may have trouble seeing Trick-or-Treaters. Just because one car stops, doesn't mean others will!
Never consume unwrapped food items or open beverages that may be offered.
No treats are to be eaten until they are thoroughly checked by an Adult at home.



AFTER TRICK-OR-TREATING:

1. Wait until children are home to sort and check treats. Though tampering is rare, a responsible Adult should closely examine all treats and throw away any spoiled, unwrapped or suspicious items.
2. Although sharing is encouraged, make sure items that can cause choking (such as hard candies), are given only to those of an appropriate age.



Just Joking

Q: Why was the Music Teacher unable to open his classroom?

A: Because his keys were in the piano!