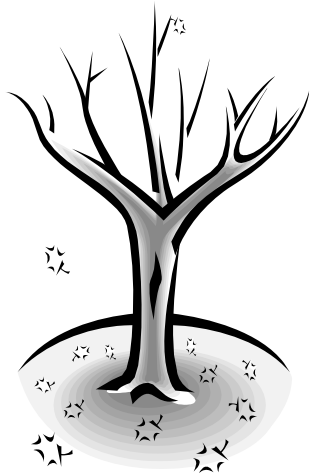


Glenbrook Community Preschool Newsletter

November 2007

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We are a Peanut Free Zone

Thank you for continuing to refrain from sending any food to school with your child/children.

FUNdraising Updates

A special thanks goes out to all of those who made our first fundraiser a great success. In total, we sold 280 Simple Simon Pie certificates. The money raised goes directly to the Preschool.

Please watch for our next exciting fundraiser which will be Regal catalogues. This fundraiser will run in time for the Christmas season. Further information and fundraising packages will be handed out in the classrooms. Thank you to all families for your help and support with all of our fundraising efforts.

Holidays and Important Dates

Monday, Nov. 26 ----- Parent's Advisory Committee Meeting (7 pm)

Monday, Dec. 17 ----- Parent's Advisory Committee Meeting (7 pm)

Wednesday, Dec. 19 -- Last day of classes before Winter Break

Monday, Jan. 7 ----- Classes Resume

☆Parents are reminded that they are welcome to attend the Parent's Advisory Committee meetings which are held at the Glenbrook Community Hall, across the street from the school.

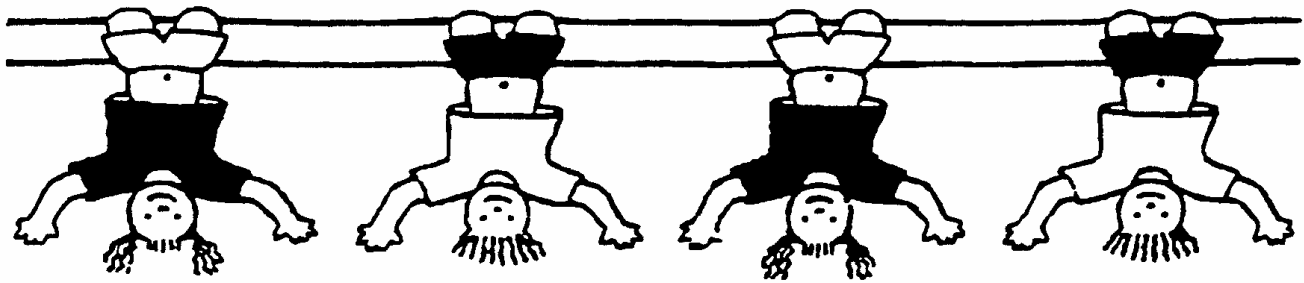
Classroom Assistant Required

Our preschool is looking for a new classroom assistant. Mrs. McMahon was unable to continue working for our school. The position available is a full day position on Tuesdays and Thursdays. If you or anyone you know may be interested in applying, please call the preschool at 686-6868. In the meantime we will have substitute assistants to fill this space.

Fall Craft Ideas

Leaf collages: Collect different and interesting leaves from your neighborhood (be sure that they are not crunchy). Using a sheet of *Glad Press n' Seal Wrap*, arrange the leaves on the sticky side of one sheet. When your child is happy with his/her design, help him/her to lay another sheet ovetop and press down firmly around each leaf to stick the two sheets together and preserve the collage. When finished, hang up the masterpiece in a sunny window.

Apple Printing: Cut an apple in half through the stem. Using red and green tempera paint in two different paper plates, dip the apple halves in the paint and create a collage of apple shapes on paper. Cutting the apples through the middle makes a circle stamp with a star in the middle.



Glenbrook Community Preschool Newsletter

This and That

- There is still limited space available in some preschool classes. If you know of anyone who might be interested in enrolling, please pass along the preschool phone number to them - 686-6868.
- Glenbrook Elementary School has been very welcoming to our preschool. We are very happy with our new home. Thank you all for helping to keep this relationship so positive.
- Cold and flu season is here and we ask for your help in keeping our preschool a healthy place for our children. Please keep children at home if they are sick, so that others at school do not become ill as well. Reminding your children to wash their hands often and cover their mouths and noses when they cough or sneeze also helps to maintain a healthy environment. Thanks.



Newsletter Additions

Please contact Nadia Honnet at 283-9385 or nhonnet@shaw.ca if you would like to make contributions to our monthly newsletter.

Scholastic Book Orders

You may order Scholastic books at a great price through our preschool if you wish. Just pick up an order form from the wall pocket in the cloakroom, fill it out and return it (with a cheque made payable to Scholastic Canada Inc.) to the drop box (also in the cloakroom) by **November 14th**.

The preschool benefits from your orders by getting to choose free books to use in the preschool.

Magic Brownies

- Nonstick cooking spray
 - 3 ounces semisweet or bittersweet chocolate
 - 1/2 cup carrot puree (after peeling and trimming the ends, steam for 10-12 minutes and then puree for 2 minutes)
 - 1/2 cup spinach puree (steam for 30 to 40 seconds, then puree for 2 minutes)
 - 1/2 cup firmly packed light or dark brown sugar
 - 1/4 cup unsweetened cocoa powder
 - 2 tablespoons trans-fat-free soft tub margarine spread
 - 2 teaspoons pure vanilla extract
 - 2 large egg whites
 - 3/4 cup oat flour, or all-purpose flour
 - 1/2 teaspoon baking powder
 - 1/2 teaspoon salt
1. Preheat oven to 350°F. Coat an 8x8 inch baking pan with cooking spray.
 2. Melt the chocolate in a double boiler or over a very low flame.
 3. In a large bowl, combine the melted chocolate, vegetable purees, sugar, cocoa powder, margarine, and vanilla, and whisk until smooth and creamy – 1 to 2 minutes.
 4. Whisk in egg whites. Stir in the flour, baking powder and salt.
 5. Pour the batter into a pan and bake 35 to 40 minutes. Cool completely in the pan before cutting into bars.

From *Deceptively Delicious: Simple Secrets to Get Your Kids Eating Good Food* by Jessica Seinfeld

Tips to save time:

- melt chocolate in the microwave, keeping a close eye on it to make sure it doesn't burn.
- Use baby food purees instead of making your own (you might have to substitute another vegetable for the spinach)

