



Glenbrook Community Preschool Newsletter

October 2011



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Playdough Recipe

2 cups flour
1 cup salt
2 Tbsp. cream of tartar
2 cups of water
1 Tbsp. canola oil and food colouring
Combine and cook ingredients over medium heat. Knead until smooth and store in an airtight container.
(Please make a double batch when making playdough for the school)

We are a Peanut Free Zone

As the preschool provides a healthy snack for your child during his/her preschool class, please do not send any other food to school with your child due to several allergy concerns.

Cold and Flu Season

Cold and flu season is unfortunately upon us. We need to work together and take precautions to keep everyone in our school environment safe and healthy. Pursuant to the Revised *Family Dayhome Standards Manual* issued by the Province of Alberta in September, the Preschool is required by law to contact parents if the following occurs: your child is vomiting, running a fever, experiencing diarrhea and/or displaying a new and unexplained rash or cough. You will be asked to take your child home if he/she displays any of these symptoms, or if he/she is, in the teachers' opinion, too ill to be at school. At home, we are asking parents to please err on the side of caution and keep your child at home if he/she is sick. To learn more about the *Family Day Home Standards Manual for Alberta*, please visit www.child.alberta.ca. Thank you for making your best effort to keep our classrooms virus free and our teachers, students, and their families healthy. Please read on for tips on how to keep you and your family healthy.

Holidays and Important Dates

Friday, Oct. 7 - -----No School (PD Day)
Mon. Oct. 10 -----Thanksgiving Break (no classes)
Tuesday, Oct. 25-----Parents' Advisory Committee Meeting (7 pm)
Friday, Nov. 11-----No School (Remembrance Day Holiday)
Monday, Nov. 14 -----No School (PD Day)
Tuesday, Nov. 29 -----Parents' Advisory Committee Meeting (7 pm)
Friday, Dec. 2-----No School (PD) Day
Tuesday, Dec. 20-----Last day of classes before Winter Break

All parents are welcome to attend the monthly meetings of the Parents' Advisory Committee (PAC). These meetings are held at 7:00pm at Glenbrook Elementary School the last Tuesday of each month. Please email chair@glenbrookpreschool.org if you are planning to attend. The PAC welcomes your contributions!

Halloween at Glenbrook Preschool

On the class nearest to Halloween, your child is welcome to wear a costume to school. Please leave all Halloween toy weapons at home and remember how warm the classrooms get when selecting your costumes. Please do not send along any Halloween treats with your child due to health concerns. Thank you for your cooperation.

Tu/Th classes dress up on Thursday, October 27
M/W/F classes dress up on Monday, October 31



This and That

- * The teachers greatly appreciate your efforts in dropping off and picking up your children on time. It is always a good idea to exchange phone numbers with one or two other parents in case unforeseen circumstances cause you to be late.
- * Please remember to **label your child's backpack**, and anything else he or she may bring to school.
- * Please **do not bring cash** to school when paying for book orders or fundraising items. We appreciate your willingness to participate in these programs, but the teachers can only accept cheques for these items.
- * Starting on October 4, all 3 year old classes will end at their regularly scheduled times of 11:30 and 3:15. As this can be difficult transition, please ensure that your child is getting plenty of rest the night before school.

Spaces Still Available

There are currently **very limited** spaces available for enrollment in our four year old preschool classes. Your referrals are a valuable way to attract new students and keep the preschool full and vibrant, so please spread the word and let your friends and neighbours know about our great preschool!

Kid Humor

What do ghosts eat for breakfast???

Boo-Berries!!



Ways to Stay Healthy

(According to the Canadian Public Health Agency)

→ Wash hands often with soap and warm water for at least 20 seconds (for kids this is about the length of time it takes to sing the alphabet), or use hand sanitizer.



→ Keep your hands away from your face.

→ **Cough and sneeze into your arm, not your hand.** If you use a tissue, dispose of it as soon as possible and wash your hands.

→ Get immunized.

→ Keep common surface areas – for example, doorknobs, light switches, telephones and keyboards – clean and disinfected.

→ Eat healthy foods, get plenty of sleep and stay physically active to keep your immune system strong.

→ Keep doing what you normally do, but **if you are sick, stay home.**

FUNdraising Update

A big thank you to everyone who made our first *Student Union Ticket Pack* fundraiser a great success. Please watch your mailboxes for the results of this campaign, and to learn more about what's coming up next.

Our Teacher Assistants

This year we have welcomed back our three wonderful teacher assistants. These ladies work closely with our teachers in your children's classrooms. They all have a wealth of experience working with preschoolers and are a great part of our teaching team. Welcome back Robyn McConnell, Sandi Oelhaupl (Mrs. O) and Starla Robinson (who is also the teacher for the two year old preschool class on Wednesdays).

Pear Crisp

- 6 large pears (about 2-1/2 pounds) peeled, cored and thinly sliced
- 1/4 cup warm water
- 1 lemon, juiced
- 2 cups rolled oats
- 2 cups all-purpose flour
- 2 cups brown sugar
- 2 tablespoons ground cinnamon
- 2 1/2 sticks butter, melted

Preheat oven to 350 F. Combine pears, water and lemon juice in an 8 by 8-inch baking pan. In a bowl, combine oats, flour, sugar and cinnamon. Pour in the melted butter and stir to make a crumbly mixture. Spread the topping evenly over the fruit. Bake for 45 to 55 minutes or until the topping is crisp and browned.

(Recipe courtesy of Foodnetwork.com)

