



FROM LAURIE'S DESK

Dear Parents,

Come join us for our Thanksgiving Feast on Friday, November 18th from 11:30am-12:30pm. We are accepting reservations from family and friends at the front desk so we have a head count on how much food we must prepare for the celebration. Please sign up for reservations by Friday, November 11th. There will be a small contribution of \$6 per family member or friend to feast. The contribution will need to be made at the time the reservation is made. The donation cannot be added to your account. It is going to be a wonderful time to spend with the children and enjoying getting involved with the center. We look forward to having you break bread with us and getting a chance to bond with our children's families! The menu for the day of giving thanks will consist of:

Turkey
Dressing with gravy
Cranberry Sauce
Mashed Potatoes
Sweet Potato Casserole
Italian Green Beans
Rolls
Chocolate Pie
Iced Tea

THANKSGIVING PRAYER

*Our Father in Heaven,
We give thanks for the pleasure
Of gathering together for this occasion.
We give thanks for this food
Prepared by loving hands.
We give thanks for life,
The freedom to enjoy it all
And all other blessings.
As we partake of this food,
We pray for health and strength
To carry on and try to live as You would have us.
This we ask in the name of Christ,
Our Heavenly Father.*

Employee's Birthdays

Miss Ariel 11/25

Kiddo's Birthdays

Delaney Fielder 11/4/2014

Taylon Bowman 11/7/2013

Derrick Butler Jr. 11/19/2013

Allie Moore 11/21/2013

Gary Williams 11/28/2013



Employee of the Month



Miss Lindsay is our November Employee of the month! Thank you, Miss Lindsay, for working hard! We appreciate you! Congratulations!



Important Dates in November

11/6: Daylight Savings Time Ends



11/8: Election Day



11/11: Veterans Day



11/14: World Diabetes Day



11/20: Universal Children's Day



11/24: Thanksgiving



Puddle Jumpers is thinking about doing a multi-family yard sale at Puddle Jumpers CEC on Saturday, November 19th. If you are interested, please e-mail Mrs. Ashleigh

at

Ashleigh.puddlejumper@knoology.net or see the front desk.



JUMPBUNCH classes every Tuesday at 9:00AM. Please see the front office if you are interested in classes!



Company C Dance classes every Wednesday at 10:00AM. Please see the front office if you are interested in class.



Apple Crisp Stuffed Apples

Ingredients

1. 8 apples (I used small Gala apples)
2. 4 Tablespoons butter
3. 1/4 cup light brown sugar
4. 1/2 teaspoon ground cinnamon

CRUMBLE TOPPING

1. 1/2 cup all-purpose flour
2. 1/4 cup oats
3. 1/4 cup light brown sugar
4. 1/4 cup granulated sugar
5. 1/2 teaspoon ground cinnamon
6. 4 Tablespoons butter, chilled and cubed

Instructions

Preheat oven to 400° F.

1. Prepare the crumble topping: In a medium bowl whisk, together flour, oats, brown sugar, sugar and cinnamon. Cut in the butter with a pastry knife, or two forks until mixture is crumbly. Set aside.
2. Peel and chop 2 of the apples. Add chopped apples, butter, brown sugar, and cinnamon to a medium sauce pan and stir over medium heat for 8 minutes or until apples are tender. Remove from heat.
3. Chop the tops off the remaining 6 apples and use a spoon to scoop out the flesh. You don't scoop all of it out, just enough to make a "bowl" for the filling.
4. Fill scooped-out apples with the warm apple filling from sauce pan. Top with a generous amount of crumble topping.
5. Place stuffed apples on a baking sheet and bake for 10-15 minutes until crumble topping is crispy. Serve warm with vanilla ice cream and caramel sauce. Enjoy!



Hope everyone enjoys these warm flavors!
MMMMM it's such a yummy treat!

