



## FALL NEWSLETTER 2020

Fall has arrived! As the days get shorter and the weather begins to change, we will be busy at TLC. Throughout the fall the children will be learning about all aspects of the fall season. Weekly topics will include fire safety, changing leaves, harvest, pumpkins, apples, changes in weather as well as the differences in the clothing we wear. Lessons will highlight the importance of kindness, caring, sharing and what it means to be thankful.

And thankful is definitely a word that truly expresses our feeling for all of the support we have received from our families since COVID-19 was introduced to our lives. Because of your willingness to adhere to not only CDC guidelines, but TLC's guidelines, we have successfully kept our program **illness-free** for the last six months! This is an amazing accomplishment and we couldn't have done it without your cooperation. Remember, flu season is just around the corner, so don't become complacent. Keep practicing all of the health and safety protocols that made this possible so that we can celebrate another six months next year.

Wishing everyone a happy and healthy fall season.

*Jenni*

### **WHAT'S NEW:**

#### **Travel Policy**

Effectively immediately: Any staff member or child traveling with his/her family outside of Florida must submit a negative COVID-19 test result for every household member BEFORE returning to TLC.

#### **Reporting and Documenting Absences**

Parents are required to call the school by 9:00am to report their child's absence each day that their child is not in school. Parents are now required to submit a note to the office on the day their child returns to school documenting the day(s) and reason for the absence. TLC adheres to a 5-absence maximum per semester, unless extenuating circumstances exist.

#### **First Semester Assessments**

Teachers have completed the first of two annual assessments on every child in their classroom. This assessment will be reviewed with parents during Parent-Teacher Conferences in November. We have changed our conference format this year. Instead of having conferences during the day, they will be scheduled every 15 minutes between 5:00pm-7:00pm during the week of November 16<sup>th</sup>-19<sup>th</sup>. Sign up sheets will be available during the first week of November. Conferences are for **ADULTS ONLY!** Please make appropriate childcare arrangements before you sign up.

#### **Fall Community Campaign**

As part of our ongoing efforts to teach children about kindness and compassion, we share awareness that there are others in our community who are less fortunate and who have basic needs that are not always met. Each season we collect items to support different nonprofit organizations. This fall we will be supporting the Pajama Program- a national nonprofit organization that promotes and supports a comforting bedtime routine for all children to help them thrive. Every night in the United States, too many children go to sleep uncertain of what tomorrow will bring... compromising their health, school performance, and emotional well-being. This organization provides children cozy pajamas and inspiring storybooks from their partner Scholastic Book Club. We will be collecting new pajamas from November 9<sup>th</sup>-20<sup>th</sup>. Any size from newborn to adult.

## **REMINDERS:**

### **Doctor Appointments**

Children will not be admitted into school on the same day they attend a doctor's appointment. If your child visits his pediatrician because of an illness or injury, they cannot come to school until they are completely sign and symptom free. Our Well Check Policy for physical & immunization appointments **has still not changed**. Children should stay at home and be monitored by a parent for any adverse reactions to immunizations on the day of the appointment.

### **48 Hour at Home Policy**

Please be aware that 48 hours means two full days at home and not 48 hours from the time your child is sent home.

### **Morning Snack Service**

Morning snack is served promptly at 8:30am. Children arriving between 8:50-9:00 should eat at home before arriving at school since morning snack is over by that time.

### **Family Pictures**

**3<sup>rd</sup> Request!** Please make sure your child has a CURRENT family picture to hang on the family tree in his/her classroom.

### **Cell Phone Policy**

In an effort to encourage and support communication between children and parents, we strictly enforce the **NO CELL PHONE USE** policy of discontinuing cell phone conversations before picking up your child.

## **MARK YOUR CALENDAR:**

**Friday, 10/30 @ 6:00pm -Trunk or Treat Event** (replacing the Family Fall Festival)

More details in October

**Wednesday, 11/4-Fall Picture Day**

**Monday, 11/9-11/20- Community Collection Campaign: Pajama Drive**

**Monday-Thursday, 11/16-11/19 Parent Teacher Conferences**

**Monday, 11/23- 3:00pm Early Dismissal for Bucs Game**

Note: TLC will not close early if the stadium remains closed to fans.



# No Cook Pumpkin Play Dough

## Ingredients

- 1 can of pumpkin puree (15oz)
- 2-3 cups of corn starch
- 2 tbsp of pumpkin pie spice

## Instructions

- Combine the canned pumpkin and the pumpkin spice in a bowl and mix until the pumpkin is smooth
- Slowly add corn starch and stir. Continue to add corn starch and stir until the dough begins to form. You will then want to finish kneading the dough with your hands.
- If the dough is at all sticky add a little more cornstarch
- After a bit of kneading you will be left with the most delightfully squishy and soft pumpkin play dough

# Pumpkin Cookie Recipe

## Ingredients

- 1 1/2 cups butter, softened
- 2 cups packed brown sugar
- 1 cup white sugar
- 1 (15 ounce) can pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 2 cups quick-cooking oats
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 cups miniature chocolate chips
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## Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. Beat butter, brown sugar, and white sugar together in a bowl until creamy. Add pumpkin, egg, and vanilla extract; beat until smooth.
3. Mix flour, oats, cinnamon, baking soda, baking powder, and salt in a separate bowl; stir into creamed butter until combined. Fold chocolate chips into batter. Drop 1 to 2 tablespoons batter for each cookie onto a baking sheet.
4. Bake in the preheated oven until the edges of each cookie are lightly browned, 10 to 12 minutes