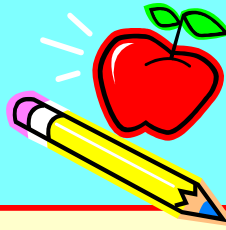




# OCTOBER NEWSLETTER



Lunenburg Day Care  
Centre  
&  
Bye the Sea  
Nursery School

## Message from Heather

Fall has arrived and we are all excited to be talking about a new season. We can't wait for the colors, pumpkins, apples and scarecrows that this season is sure to bring.

We have been making good use of the nearby trails by going for walks with the children. We have also been walking to the waterfront looking at the boats that are still in the water. The fall weather has been too beautiful to stay inside.



Make time to have one last camping trip, picnic or fall walk. Take lots of pictures to capture those precious moments. Before we know it the beauty of fall will be behind us and we will be getting ready for the next season.

Until next month;

Keep Smiling, Be Kind & Stay Safe

## Parent Committee

We need 2 parents to volunteer to be on the parent committee.

We meet 2 times per year.

Please see Heather if interested.

## Child Care Subsidy

Child Care Subsidy is available for families. If interested please follow the link below. It explains all about the subsidy and the application is there too.

### Child Care Subsidy

[www.ednet.ns.ca/earlyyears/families/childcaresubsidy.shtml](http://www.ednet.ns.ca/earlyyears/families/childcaresubsidy.shtml)

Nova Scotia's **Child Care Subsidy** Program helps eligible families, with children 12 years and under; pay for a portion of **child care** fees at licensed child care centre's.

## Reminders to Parents

### **Please respect our Covid-19 Rules**

Sanitize Hands when entering the day care.

When possible one parent in the family to drop off and pick up children daily.

### **Children Schedules**

Any changes to your child/children schedules please EMAIL by

**Thursday mornings 9am for upcoming week**

ldcc@ns.sympatico.ca  
ldccoffice2@gmail.com

## Pumpkin Bread Recipe

### Ingredients

2 cups flour                      1 ½ cups sugar  
1 tsp baking soda              2 tsp baking power  
2 tsp cinnamon                1 cup oil  
3 eggs room temperature  
15 oz pumpkin puree

### Instructions

1. Preheat oven to 350F. Butter and lightly dust with flour, two 8 ½" x 4 ½" bread pans.
2. In large bowl, whisk together the dry ingredients
3. In second medium bowl whisk together eggs, oil and pumpkin.
4. Pour wet ingredients over dry ingredients and whisk together until smooth. Divide evenly between 2 pans. Bake at 350F for 45-55 minutes, or until a toothpick comes out clean. Let cool in pans for 10-15 minutes then transfer to a wire rack to fully cool.



## Dates to Remember

**Pictures:** Sadly because of Covid-19 there will be no pictures taken this fall. We will revisit in the spring.

**Closed** Thanksgiving Day October 12<sup>th</sup>

**Closed** Remembrance Day November 11<sup>th</sup>

**Closing** December 24<sup>th</sup> @ 2pm  
For Christmas Break

**Reopen** January 4<sup>th</sup>, 2021 Regular Hours

## Current Fundraiser

### Norcard Holiday Shop 2020

Catalogues & Pamphlets have been given out to the parents.

**Order Forms & Money**

**Are due back by  
FRIDAY OCTOBER 16<sup>th</sup>**

**Orders can be placed online at:**

[www.dfscanada.com](http://www.dfscanada.com)

Username: 6840DFS

Password: school

Organization ID: 6840

Pick your child's classroom

## Upcoming Fundraisers

**Christmas Basket**

**Ticket Sale**

**Christmas Wreath Sale**

**Santa's Breakfast is **Cancelled****

Hopefully the breakfast can return next year.

## Scholastic Book Order

September 2020 Issue 1 Book Orders have been placed in the children's mailboxes.

Mail boxes are located in the hallway outside the Yellow and Green rooms.

**Book Orders are now placed online at**

[scholastic.ca/clubshop](http://scholastic.ca/clubshop)

**Class code # RC195343**

**Prices are in effect until**

**October 31st, 2020**