

Garden Patch CLC

Each year right before November one of my favorite activities is to go in and talk with our preschool and pre-k classes about what they are thankful for. While our teachers



Pre-k took advantage of the leaves falling and beautiful weather to play in them

do an amazing job of helping our kids prepare for the Thanksgiving season, I like to do these before the kids have even had a chance to transition from Halloween.

One of the first things we do is discuss what it means to be thankful. I give some examples of things I am thankful for as well to get the ball rolling. I then have a one-on-one conversation with each child asking what they are thankful for. The results each year make me smile and enjoy the outlook of the world these kids have.

Each year I always get the responses of mom or dad, my family, my sister or brother, or my pets.

Typically this is the first response I get as it is one I list and we talk about having important people in our lives. It is the answers that I receive when I push a little further to find out what else he or she is thankful for.

This year might be some of my favorite responses. This year I heard monkeys, lollipops, my croc charms, my Halloween candy, a unicorn stuffy, my playground, and likely my new all-time favorite, all the Christmas presents I'm going to get, (slight pause) I think. I love the creativity and honesty of children this age, as well as the basic facts they tend to go with.

May you find time this month to focus on the things you are most thankful for. Wishing you an early Happy

Thanksgiving from all of us at

Garden Patch!

Jill Stogdill, director

November	Birthdays
Regul H	November 2

Beau H.	November 2
Maverick P.	November 7
Hallie S.	November 8
Landon B.	November 13
Trey H.	November 13
Emma M.	November 17
Milo O.	November 20
Linnaya G.	November 25
Palmer J.	November 30

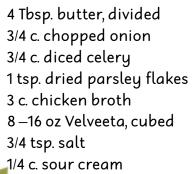














1/2 lb. ground beef 3/4 c. shredded carrots 1 tsp. dried basil 13/4 lbs peeled potatoes 1/4 c. all-purpose flour 11/2 c. milk 1/4-1/2 tsp. pepper



In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and remove from pan. In same saucepan, melt 1 tablespoon butter over medium heat. Sauté onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, broth and ground beef; bring to a boil Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.

Meanwhile, in a small skillet, melt remaining 3 tablespoons butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream.



The holiday season is quickly approaching. Here are some important calendar dates.

Thursday, November 28 &	Closed for Thanksgiving Holiday
Tuesday, December 24 &	Closed for Christmas Holiday
Tuesday, December 31	Close at 3:00 pm for New Year's Eve
Wednesday, January 1	Closed for New Year's Day

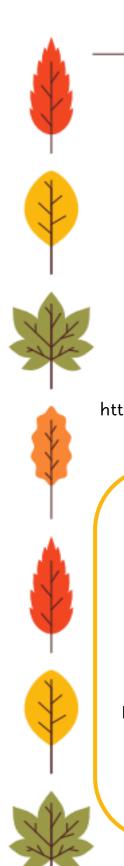












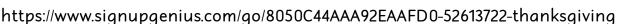


We are excited to announce we will be holding our annual Thanksgiving Luncheon on Friday, November 22nd.

Lunch will be served from 11:00-12:30.

You may eat in the gym or the classroom.

Check out our Sign-up Genius to sign up for sides, desserts, and drinks! Turkey will be provided by Garden Patch.





While the temperatures outside may be falling, the fun outside at Garden Patch is still continuing!

Our teachers look for opportunities to still have our kids play outside, explore the areas around the center, and take walks/ stroller rides. The children enjoy the fresh air and the ability to be outside.

Please make sure you bring a coat each day even with the weather changing. You may also bring a hat and gloves as the temperatures continue to drop.

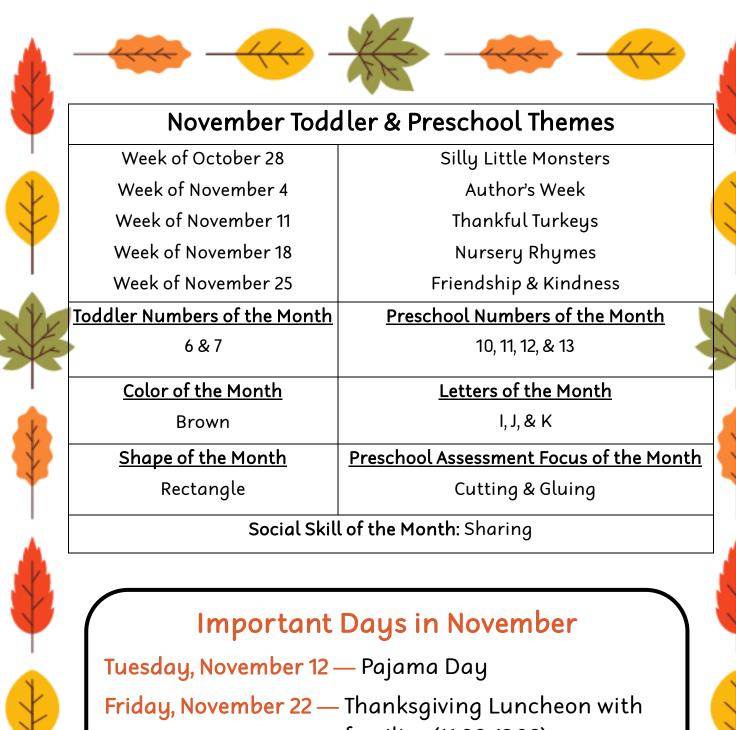
The kids (and our teachers) appreciate it!











families (11:00-12:30)

Every Friday in November — Wear your favorite team shirt







