

November News

November 1st, 2016

Summary:

Feed a Neighbor

Closed for Veterans Day

Thanksgiving Potluck

Drop-In Days

Parents' Night Out

Thanksgiving Holiday

Recipe of the Month

Looking Forward

FEED A NEIGHBOR IN NEED

November 7th-18th

We will be collecting shelf stable food items for a local food bank to help give back to those in need. Please drop off any items during the month of November. The most needed items are canned tuna, salmon, or chicken, canned vegetables and fruits, grains, hot and cold cereals, healthy snack items, and juice. Any items would be greatly appreciated. At the end of our food drive, our Pre-K 2 students will be delivering the collection to the food bank.

CLOSED-FRIDAY, November 11th

This year we will be closed on Veterans Day, which falls on a *Friday*. Every Chesterbrook Academy in our area will gather together and use this time for professional development.

Please keep in mind that although we are closed, public schools are still open this day. We apologize for any inconvenience this may cause.

Family Potluck

Thursday, November 17th : 3:30pm



We are looking forward to celebrating the upcoming holidays with our Chesterbrook families. On November 18th at 3:30pm, we will be hosting a family Thanksgiving potluck. We will supply the turkey and stuffing; please sign up to bring another dish to share with your child's class. We look forward to seeing you there.

Drop-In Days

When Fairfax County Public Schools are closed, we offer drop-in care for our school age students for an additional \$45 per day. This month includes the following days:
 November 7th & 8th
 November 24th & 25th (limited hours).

If you are in need of drop-in care, please let the front desk know at least one day in advance.

Parents' Night Out

Friday, November 18th
6:30-10:30pm



Need a girls' night? How about a guys' night?... or just a quiet night? Take advantage of our parents' night out on Friday, November 18th from 6:30pm to 10:30pm.

Children who do not currently attend Chesterbrook Academy are also welcome to attend our parents' night out with the proper forms.

\$30 for children under 2 years old

\$25 for children 2 and up

\$15 for siblings

Thanksgiving Holiday

We know a lot of our families travel during the week of Thanksgiving and may not attend much the week of November 21st. Signup sheets for attendance this week will be posted on each classroom door by at least the week before. This way if attendance is low, we are able to schedule time for our teachers to travel this week as well. On Friday, November 25th, we do have limited hours of 8:00am-3:00pm. These hours may change as well based on attendance.

We also wanted to remind you that if you are planning on using a vacation credit for the upcoming Thanksgiving week or holidays in December, you must complete a vacation request form located in a binder on the front desk. This form will need to be handed in at least four weeks before the vacation week for approval.

Looking Forward

December 1st

Pajama Day

December 5th-16th

Coat Drive

December 16th

Holiday Musical & Party

December 19th - 30th

School Age Winter Break Camp

December 26th

Closed for Christmas holiday

January 2nd

Closed for New Year's holiday

Recipe of the Month

Slow Cooker Stuffing

Courtesy of allrecipes.com

Ingredients

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| 1 cup butter or margarine | 1 teaspoon dried thyme |
| 2 cups chopped onion | 1/2 teaspoon dried marjoram |
| 2 cups chopped celery | 1 1/2 teaspoons salt |
| 1/4 cup chopped fresh parsley | 1/2 teaspoon ground black pepper |
| 12 ounces sliced mushrooms | 4 1/2 cups chicken broth, or as needed |
| 12 cups dry bread cubes | 2 eggs, beaten |
| 1 teaspoon poultry seasoning | |
| 1 1/2 teaspoons dried sage | |



Directions

1. Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.
2. Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.
3. Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

*To make the slow cooker stuffing in the oven, prepare as directed using the full amount of broth. Transfer to a 9x13 inch baking dish or other large casserole dish. Bake uncovered for 45 minutes to 1 hour at 350 degrees F.