

# November News



**Chesterbrook  
Academy®**

A Nobel Learning Community

November 1<sup>st</sup>, 2017

## Summary:

Feed a Neighbor

Closed for Veterans Day

Thanksgiving Potluck

Drop-In Days

Thanksgiving Holiday

One Warm Coat

Recipe of the Month

Looking Forward

## FEED A NEIGHBOR IN NEED

November 6<sup>th</sup>-17<sup>th</sup>

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 10<sup>th</sup>

This year we will be closed on Friday, November 10<sup>th</sup>. 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

Friday, November 17<sup>th</sup> : 3:30pm



We are looking forward to celebrating the upcoming holidays with our Chesterbrook families. On November 17<sup>th</sup> 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 \$46 per day. This month includes the following days: November 6<sup>th</sup> & 7<sup>th</sup>  
November 25<sup>th</sup> (limited hours).

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

# Thanksgiving Holiday

We know a lot of our families travel during the week of Thanksgiving and may not attend much the week of November 20<sup>th</sup>. 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 24<sup>th</sup>, we do have limited hours of approximately 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.

## One Warm Coat

### Starts December

We will be collecting coats for One Warm Coat and you can help!

One Warm Coat is a national non-profit organization that works to provide a free, warm coat to any person in need and raises awareness of the vital need for warm coats. The coats we collect will be distributed here in our local community, to any person in need, without charge, discrimination or obligation.

You can help us spread warmth! Simply go through your closets and pull out your gently worn coats, place the coats in the box at the front desk – it's that easy!



ONE WARM COAT®

## Looking Forward

December 5<sup>th</sup>-15<sup>th</sup>

Coat Drive

December 6<sup>th</sup>

Pajama Day

December 15<sup>th</sup>

Holiday Musical & Party

December 18<sup>th</sup> – 29<sup>th</sup>

School Age Winter Break Camp

December 25<sup>th</sup>

Closed for Christmas holiday

December 26<sup>th</sup>

Limited Hours

January 1<sup>st</sup>

Closed for New Year's holiday

## Recipe of the Month

### Slow Cooker Stuffing

*Courtesy of allrecipes.com*

#### Ingredients

- |                               |  |
|-------------------------------|--|
| 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.