



Saint Luke's Children's Center

DIRECTOR'S CORNER

It's the month of Thanksgiving! This month is about remembering all that we are thankful for! On the 1st is Pajama Day and the Butter Braid orders are due on the 6th. The Butter Braids can be picked up on the 13th. Thanksgiving Pie is served on the 22nd at 3p.m. All are welcome to join your children for a piece of pie. We will be closed the 28th and the 29th for Thanksgiving.

We want to give a great big thank-you for all the Veterans who have served, and to the members who are still serving, in keeping our country the great country that it is. When we get back from Thanksgiving it will be time to start practicing for our famous Christmas Program which is on December 6th at 6:15p.m.

This is the time of year when it gets cold outside, however we still go outside to play unless it is too cold. Please send your children in with a warm jacket and hat so they can enjoy the outside, too.

We are truly blessed here at St. Luke's with a great and loving staff, parents and their little ones.

I hope you and yours have a very happy Thanksgiving!

Sincerely,

Diane Van Horn

Center Director

SLCC SOCIAL BUZZ

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DATES TO REMEMBER

November 1—Pajama Day

November 6—Butter Braid Orders Due

November 13—Pick up Butter Braids

November 22—Thanksgiving Pie at 3:00 p.m.

November 27—Western Day

November 28 and 29—Center closed for Thanksgiving



Out of the Mouth of Babes

The teacher read a book about our bodies, specifically talking about the brain. She mentioned we all have a brain. One child said, "I don't have a brain!"

Pumpkin Bread

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 1 hour

Yield: 3 loaves (1 to keep, 2 to freeze or give away!)

INGREDIENTS:

- 1 (15 ounce) can pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- 2/3 cup water
- 3 cups white sugar
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground ginger

Preheat oven to 350 degrees F

Grease and flour three 7×3 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.

Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.



THIS MONTH'S RECIPE COMES FROM **Ms. HANNAH!**

PLEASE EMAIL DIRECTOR@STLUKESKIDS.ORG WITH ANY RECIPES YOU WOULD LIKE TO SHARE WITH OUR OTHER FAMILIES! THANK YOU!