

November

Happy Holidays! Can you believe Thanksgiving is already approaching? We would like to tell each one of our families how thankful we are to have you here with us at The Academy ECE. We hope you all have a fun and safe holiday season.

This month we will be learning about farm life, Thanksgiving and what it means to be thankful!



Thankful Turkey

We will be putting up a large paper turkey in the front lobby. However, this turkey will be featherless. We will have feathers out for families to write down what they are most thankful for.

We will use those feathers to fill up our turkey. Please help us teach the children about gratitude by taking the time to really think about things you are thankful for!



Holiday Closures:

November 26th- CLOSED

November 27th- CLOSED

December 24th- closing at 3:00 pm

December 25th- CLOSED

December 31st- closing at 3:00 pm

January 1st- CLOSED

Cold weather

Now is a good time to check your child's extra clothes. Check to make sure they are good for cold weather and they still fit. We will try to go outside as much as possible. When there is snow on the ground your child will need snow boots, hat, mittens/gloves and snow pants or change of pants. We love to play in the snow as much as we can!



In the event of a closure or delayed opening, refer to our website first www.theacademyece.com for information on delayed openings or closure due to inclement weather.

We will always try our best to notify you as soon as possible. We typically close if Jefferson County schools close. When in doubt, please feel free to call.

Parents,

If your child is not feeling well, please keep them home. If you are not sure, refer to the information board in our lobby with state recommendations on when to keep your child home.

If you as the parent aren't feeling well and still want your child to attend, let us know and we can come out to your car for your child.

Thanksgiving Leftover Sliders



Ingredients

- 1 cup of leftover slices of turkey
- 1 cup of leftover stuffing
- ½ cup of cranberry sauce
- 1 cup of gravy
- As much cheese as you want!
- Add any other leftovers that you want!
- 12 dinner rolls or Hawaiian rolls (1 package)

Garlic Parsley Butter

- ¼ cup of butter
- 2 cloves of garlic minced
- 2 teaspoons of minced parsley

Instructions:

1. Preheat oven to 350. Brush 9x13 inch baking dish with melted butter or cooking spray.
2. Make the garlic parsley butter: Add butter, garlic and minced parsley in a medium bowl. Microwave until melted. Set aside.
3. Cut the slider buns in half. Place the bottom halves of the buns in the baking dish. Layer half of the cheese on the bottom buns. Top with your thanksgiving leftovers and layer with the remainder of the cheese. Place the tops halves of the buns on top.
4. Brush the tops of the buns with the melted garlic parsley butter. Bake until the cheese melts and everything is warmed through, about 15 minutes. If the leftovers were cold, you might need more time to bake everything so the cheese can melt.
5. ENJOY!