



October

2019 Newsletter



IMPORTANT DATES

October 1st - International Coffee Day



October 6th - Mad Hatter Day



October 7th-11th - Fall Break Camp

October 21st to 24th & 28th - Early Release
(Conference Week)

October 25th - Nevada Day NO SCHOOL
(Full Day Camp)

October 29th - National Frankenstein Day

October 30th - National Candy Corn Day



October 31st -- Halloween



CAUGHLIN ADVENTURE CAMP

Website:

CaughlinClub.com/Adventure-Camp

Phone Number: 775-747-6299

Program Director: Jessica Maniscalco
(Providing before and after school care
as well as WUSD school breaks)

Curriculum



Monthly Themes:

Week 1: Fall Harvest Leaves & Trees

Week 2: Apples & Farm

Week 3: Pumpkins & Scarecrows

Week 4: Nevada Day

Week 5: Halloween



Halloween Clay Tea Light Ghosts

Supplies Needed:

- Air drying clay
- Glass
- Polystyrene ball
- Cling film
- Craft knife
- Rolling pin
- LED tea lights



Directions:

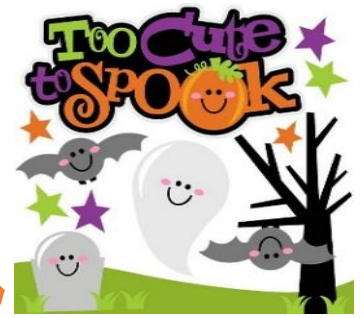
Cover a polystyrene ball in cling film and place it on top of a glass. Roll out your clay to a thickness of around 3/4 mm. It is best to try and roll a circular(ish) shape. Drape the clay over your glass and ball and gently position the clay so that it hangs evenly all the way around.

Using a craft knife cut a flowing line around the edge of the clay. Carefully using your craft knife cut out holes for the eyes and mouth, before allowing the clay to dry for around 24 hours (or if you live in a cold area. Once dry carefully remove the clay ghost and pop your tealight underneath. You could paint them if you want pure white ghosts, but we like the off white color that the clay dries.



Happy Halloween!

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Jack O Lantern Sweet Potato Fries

INGREDIENTS

- 2 very large sweet potatoes
- 1/4 cup coconut oil, melted
- 3/4 teaspoon salt
- 1/4 teaspoon onion powder
- 1/8 teaspoon cinnamon
- 1/8 teaspoon cayenne



DIRECTIONS

To begin, you'll need two sweet potatoes. Preheat your oven to 400 degrees. Peel the skin from both sweet potatoes, and slice off the narrowed tip ends from the sweet potato, leaving the thickest part of the middle remaining (perfect for a chip's circular shape). Using a sharp knife, cut out a small "V" shape in the top center of the sweet potato (resembling where a pumpkin stem might be located at the top of the pumpkin). Then, slice the sweet potato into 1/8" thin slices. Using a small, sharp vegetable knife, "carve" jack-o-lantern faces into each sweet potato slice. Toss the sweet potatoes with some melted coconut oil and spices in plastic bag, and place the sweet potato fries onto a cookie sheet and bake for 20-22 minutes, or until barely golden brown around the edges.

**EXTRA
ACTIVITIES
AVAILABLE:**
Dance with Camille Deal
Piano with Lusa Rylski



Happy Halloween

FUN NEWS

Wear your costumes on Friday, October 25th, Nevada Day for our Trick-or-Treat Parade in the Caughlin Athletic Club.



Active Parenting Classes

Coming Soon to Caughlin Ranch

MARK YOUR CALENDAR!

- First Five Years (2-Part Series)

October 8 & 10

- Active Parenting (4-Part Series)

November 11 & 13, December 3 & 5

6:30-8:30 p.m.

Caughlin Athletic Club