



October 2020



Salted Caramel Pretzels Snaps

Ingredients: 3 bars Milk Chocolate Almond Bark melted (a 14 ounce package has bars in 2 ounces each so you would need 3 bars or 6 ounces of chocolate), 1/2 Bag Mini pretzels, 1/2 bag Caramel squares melted or more as needed. I also use a hunk of Peter's Caramel Brick from Orson Gygi, Sea salt.

Instructions

*Lay out wax or parchment paper, using a spoon, drizzle a little chocolate on the paper and smooth it out a little with the back of the spoon like you are painting a circle.

*Drop three pretzels, slightly overlapping onto the chocolate and spoon a little melted caramel over all three.

Happy Halloween

Fun News

Wear your costumes on Friday, October 30th, Nevada Day for our Trick-or-Treat fun.



Important Dates:

October 5th-9th - Fall Break Camp

October 19th to 23rd & 28th - Early Release
(Conference Week)

October 30th - Nevada Day NO SCHOOL
(Full Day Camp)

October 31st - Halloween

Happy Birthday

Ax & Stella 10/3
Celeste 10/14
Grace C 10/23
Oliver 10/30
Sydeny 10/30
Caleb 10/31



Curriculum

Monthly Themes:

Week 1: Fall Harvest Leaves & Trees

Week 2: Apples & Farm

Week 3: Pumpkins & Scarecrows

Week 4: Nevada Day & Halloween

Extra Activities Available:

Dance with Camille Deal
Piano with Lusa Rylski



Leaf Lanterns

Materials: Leaves, Grease Proof Paper, Cheese Boxes, Glue, Electric Tea Lights

Procedure: Collect leaves on a wet day and press between sheets of newspaper. Wrap two sheets of grease proof paper around boxes and at the height you'd like. Lay one sheet of paper on the floor and add glue. Add leaves, you will get better glow if leaves are not overlapped too much. Place second sheet on top of these and press with a book for an hour to give smooth, flat finish. Cut the top off of cheese box to place tea lights inside. Glue or staple leaf papers to outside of the box. Place tea light candle inside of box. You can add string or wires to top of lantern to hang.

