

# Boo October



Important Dates to Remember!

Fall Break:  
Oct. 3<sup>rd</sup>-7<sup>th</sup>

Conference Week: Oct. 21<sup>st</sup>-27<sup>th</sup>  
(Adventure Camp Open)

Nevada Day:  
Oct. 28<sup>th</sup> WSCD Closed  
(Adventure Camp Open)

**October 28<sup>th</sup>:**  
We will have a  
**Halloween**  
Party with trick-  
or-treating and  
a costume  
parade through  
the Athletic  
**Club!**



**Birthdays**

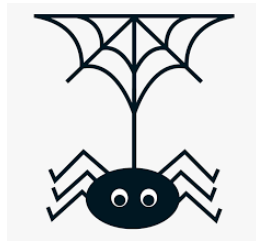
Ax 10/3 - 9 yrs old  
Stella 10/3 - 9 yrs old  
Celeste 10/14 - 13 yrs old  
Oliver 10/30 - 10 yrs old  
Caleb 10/31 - 10 yrs old

HAPPY HALLOWEEN

Extra Activities @  
Caughtlin Club

Piano with Lusa Rylski  
Tennis Randy Reynolds  
Basketball with Coach Chris



## Puff Pastry Pumpkins

### Ingredients:

- 2 sheets puff pastry
- ½ cup whipping cream
- ¼ cup pumpkin puree
- ½ teaspoon vanilla extract
- 2 tablespoons powdered sugar
- ¼ teaspoon pumpkin pie spice



### Directions:

1. Preheat oven to 400
2. Unfold the puff pastry and cut pumpkins using a pumpkin cookie cutter.
3. Place the pumpkins on a baking sheet and bake for 10-12 minutes, until golden brown.
4. While the pumpkins are baking, place the remaining ingredients in a large bowl and beat with an electric mixer, or in the bowl of a stand mixer until thoroughly combined and fluffy, about 5 minutes.
5. Remove the pumpkins from the oven, allow to cool slightly, then slice in half. Top one half with the pumpkin mixture, place the other pumpkin half on top and decorate with chocolate chips for eyes as desired.

## Curriculum

Week 1: Leaves and Trees

Week 2: Apples and Farms

Week 3: Pumpkins and Scarecrows

Week 4: Nevada Day/Halloween

Number: 10      Letters: U & V

Color: Black      Shape: Circle

Animal: Bat

Spanish: Baby/Potty      Bebe/Bano

