



# November



**AUTUMN**  
**FALLING LEAVES**  
**SEPTEMBER CRISP AIR**  
**Apple Cider**  
**October HAY RIDES**  
**HALLOWEEN**  
**CORN MAZE harvest**  
**PUMPKIN PICKING**  
**scarecrows**  
**JUMPING IN LEAF PILES**  
**acorns PINE CONES**  
**NOVEMBER**  
**Give Thanks**

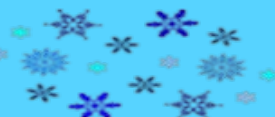
## SCAREDY POT CRAFT

This little straw man is just too cute to be scary. To make him, embellish a set of clay pots with bits of burlap, strands of raffia and simple acrylic paint for the face. When everything is dry, thread four extra long strands of jute twine (you can trim them later) through the head, knotting them together on the inside. Let the "arm" strings dangle to the sides, and thread the "leg" strings through the upturned body. Then, knot on the hands and feet as shown. Tip: For extra strength, thread jute twine through a wooden bead (on the inside of the pot) before knotting. Then follow with a bit of hot glue.



## Reminder:

Winter break is quickly approaching! December 25<sup>th</sup> - January 5<sup>th</sup>. Registration forms will be available Mid-Late November



## APPLE CRISP STUFFED APPLES

### INGREDIENTS:

- 5 large apples
- 2 tbsp granulated sugar
- 1 tsp cornstarch
- 1 tsp lemon juice
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp kosher sea salt

### FOR THE STREUSEL TOPPING:

- 1/4 cup all-purpose flour
- 1/4 cup old fashioned oats
- 1/4 cup brown sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp baking powder
- 1/8 tsp kosher sea salt
- 3 tbsp unsalted butter - cold



### INSTRUCTIONS

Preheat oven to 375 degrees. Line a small baking sheet or 8x8-inch pan with parchment paper, foil, or a baking mat; set aside.

Cut off the tops of 4 apples. Using a knife, core the apples, creating a bowl.

Using a spoon, dig out the inside. Peel and cut remaining apple into 1/4-inch to 1/2-inch chunks.

In a medium bowl, combine the apple chunks, sugar, cornstarch, lemon juice, vanilla, cinnamon, nutmeg, and salt. Mix until combined. Spoon the filling into the apples.

In a small bowl, whisk together the flour, oats, brown sugar, cinnamon, baking powder, and salt. Cut in the cold butter using a pastry blender until small clumps form (pea size). Sprinkle the streusel over top.

Place the apples onto the baking sheet or into the prepared pan. Place in the oven to bake for 30-40 minutes or until the crust is browned and the filling is bubbly (you may have to tent the tops with foil halfway through to prevent from over-browning). Remove from the oven and allow to cool for 10 minutes before serving. Top with vanilla ice cream and caramel, if desired.

Daniel M.	11/4	8yrs old
Christopher W.	11/17	8yrs old
Ethan D.	11/24	6yrs old



## IMPORTANT DATES:

No School

November 10<sup>th</sup>, 22<sup>nd</sup> - 24<sup>th</sup>

\*November 23<sup>rd</sup> and 24<sup>th</sup>  
 we will be CLOSED for  
 Thanksgiving

