

# October News

OCTOBER 1, 2018

## OCTOBER EVENTS:

- 2nd - 5th Scholastic Book Fair
- 8th **Closed** for Professional Development Day
- 21st Count Button Day: Teachers will practice counting buttons.
- 29th - Nov. 2nd Spirit Week Refer to page 2 for more information about Spirit Week.
- 31st Happy Halloween

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## October Happenings

Welcome Autumn and Pumpkin Palooza. This month we have a lot of fun Pumpkin Palooza activities planned throughout this month. October is a month where the children get to explore and learn all about pumpkins. Teachers will be cooking various pumpkin recipes, which helps children learn about measurements and following directions. Classrooms will get a chance to carve a pumpkin turning them into Jack-o-lantern. The children will explore the different parts of a pumpkin such as: seeds, pulp and vines. The children will learn and practice pumpkin vocabulary words. We look forward to a great month full of fun and messy learning activities! Yay it is Pumpkin Palooza!!!



## Fall Book Fair

Our annual Fall Bookfair will start **Monday, October 2nd and go thru Friday, October 5<sup>th</sup>.**

Times for the book fair are **8am to 5:30pm**. In order to get all purchases done in the evening in a timely manner, please have purchases up at the front by 5:30pm.

Bookfair will be located in the multipurpose room. You and your child will get a chance to look and purchase children's books.

For every book that is purchased during our book fair the school gets back 50% to spend on books for the school. The process of buying a book is very easy:

1. Look at the books and if there is one that you would like to purchase just bring it up to the front desk.
2. We will ring you up at that time. (Cost of the book plus tax). Each book has the price on the back.
3. The only form of payment for this event is **credit/debit card**.



## Spirit Week

During the last week of October, Discovery Isle will be having a week of fun and wacky dress-up days. All classrooms will participate in Spirit Week.

### Monday, October 29th

**Character Shirt Day:** wear your favorite superhero, Disney or cartoon shirt

### Tuesday, October 30th

**Orange and Black Day:** wear your favorite Halloween or orange and black shirt.

### Wednesday, October 31st

**Pajama day:** Wear the comfiest PJs you have. Please wear shoes, **no slippers.**

### Thursday, November 1st

**Neon Day:** Wear your favorite neon colors. We will have a neon party in the multipurpose room using black lights.

### Friday, November 2nd

**Hat/Silly Hair Day:** Wear your favorite

**We ask that you do not bring your child's costume to school. Thank you!**



*"The more that you READ, the more things you will KNOW. The more that you Learn, the more places you'll GO."*



## Picture Packets

Life Touch Picture proof are ready for pick-up at the front desk. We will have them available for pick-up till Friday, October 5th.

You are welcome to take your proof and make your purchase. You must purchase your photos online before October 5th.

We will notify you as soon as the photos arrive. It usually takes a couple weeks. If you purchase electronic photos, a link will be sent to your email.



## Pumpkin Spice Cupcake Recipe

### Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/2 teaspoon salt
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup butter, softened
- 1 cup white sugar
- 1/3 cup brown sugar
- 2 eggs, room temperature
- 3/4 cup milk
- 1 cup pumpkin puree
- Cinnamon Cream Cheese Frosting
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 3 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon

1. Preheat an oven to 375 degrees F (190 degrees C). Grease 24 muffin cups, or line with paper muffin liners. Sift together the flour, 1 teaspoon cinnamon, nutmeg, ginger, clove, allspice, salt, baking powder, and baking soda; set aside.
2. Beat 1/2 cup of butter, the white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Stir in the milk and pumpkin puree after the last egg. Stir in the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups.
3. Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 25 minutes. Cool in the pans for 5 minutes before removing to cool completely on a wire rack.

While the cupcakes are cooling, make the frosting by beating the cream cheese and 1/4 butter with an electric mixer in a bowl until smooth. Beat in the confectioners' sugar a little at a time until incorporated. Add the vanilla extract and 1 teaspoon ground.