

NOVEMBER 2022

# Family Newsletter

## November Book List

**My Attitude of Gratitude**  
by Melissa Winn

**Thanku: Poems of Gratitude**  
by Miranda Paul

**I Am Thankful**  
by Sheri Wall

**Gratitude Soup**  
by Olivia Rosewood

**The Thank You Book**  
by Mary Lyn Ray

**The Things I Am Grateful For...**  
by Arnie Lightning

**The Thank You Book**  
by Mo Willems

**Thankful**  
by Eileen Spinelli

**Thanks A Million**  
by Nikki Grimes

**Bear Says Thanks**  
by Karma Wilson

**Llama Llama Gives Thanks**  
by Anna Dewdney

## GIVING THANKS

We are kicking off November with our **MONTH OF GRATITUDE**. We simply cannot say it enough, we are so very **GRATEFUL** for each and every one of you!

This month, we are planting our **THANKFUL TREE** in the center lobby. We invite families to fill out a leaf or two and share what/who they are thankful for and why. We cannot wait to watch our tree grow and grow and fill our center with positive messages! Don't forget to also check our Facebook page throughout the month for our gratitude moments.

While it might be easy to lose track of the days as we head into the holiday season, take a minute to chat about your child's day. Here are a few conversation starters to get things rolling:

- Who did you play with today?
- What did you have for lunch?
- Did you sing any songs or read a book today?
- What made you laugh today?

Finally, be sure to check with the center about our Thanksgiving holiday schedule and closures.

*We wish you and your family a very  
Happy Thanksgiving!*



**Early Learning**  
Academies

## For Grins



**Q: Why was the turkey the drummer in the band?**

*(Answer on page 2)*



# BRINGING IT HOME

RESOURCES AND ACTIVITIES FOR ALL AGES



## Marbled Leaf Garlands

This beautiful leaf garland can be decorated to hang around your Thanksgiving table! It is also a super fun sensory experience to enjoy with toddlers and all members of your family. To make marbled paint you need shaving foam (not gel), a shallow baking dish, watered-down food coloring, a chopstick (or something similar to be used to stir), cardstock, and a square piece of cardboard.

First, spray enough shaving foam into the baking dish to cover the bottom. Add several drops of food coloring overtop the foam and use the chopstick to swirl the colors around to make a marbled effect.

Then, carefully press a piece of cardstock into the dye covered foam and lift it up. Use the piece of cardboard to scrape the shaving cream off! Repeat the process until you have as many pages as you need, noting that you may need to replenish the drops of dye on the foam at some point.



Once dry, cut into the shape of leaves and attach to string or twine to form your masterpiece!

## Thanksgiving Handprint Placemats & Place Cards

This activity is open-ended, and you have a lot of creative freedom on what materials you want to use! You will likely need assorted colors of construction paper, white cardstock, scissors, glue, and paint in red, orange, yellow, and brown. If you don't want to use paint, you can use virtually any writing materials that you would like. You may choose to create a turkey out of handprints, as below, or create something completely different. For an added layer of fun, ask your child what they are thankful for and write it on the mat, along with their name and age. However, you choose to create your placemats and cards, make sure to laminate them so they are around as keepsakes for years to come!



## THANKSGIVING MEMORIES

Food memories can be so powerful because they engage all our senses - smell, taste, sight, and touch -- add to it the joyful sounds of family and you are sure to have created lasting memories.

Enjoy!

## TURKEY NOODLE SOUP



### INGREDIENTS

- 1 ½ lbs. leftover turkey, shredded or cubed
- 1 ½ cups carrots, diced
- 1 ½ cups yellow onion, diced
- 1 cup celery, diced
- 3 cloves garlic, diced
- 8 cups chicken broth
- ¼ tsp thyme, dried
- ½ tsp rosemary, dried
- ½ tsp sage, dried
- 1 tsp salt
- 2 bay leaves
- 2 cups egg noodles, uncooked

### DIRECTIONS

1. Add all ingredients to slow cooker except for egg noodles.
2. Cover and cook on low heat for 6-7 hours or until carrots and celery are tender.
3. Add egg noodles to slower cooker and increase temperature to high, cook for 10 minutes or until noodles are tender.
4. Remove bay leaves and enjoy!

For Grins  Answer: Because he had the drumsticks.