The Communicator

Parent Reminder:

The center will be CLOSED

Wednesday, November 11th (Veteran's Day)

November 25th (Center closes at noon)

November 26th – 27th (Thanksgiving Break)



November 2026

Special points of interest:

- School Closing
- Infant/Toddler Lesson Plans
- Preschool Lesson Plans

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Infant/Toddler Lesson Plans

Finger play
>“Sailing Trip”
Cognitive Skills
>Objects in a pumpkin
>Readiness skills
>Sing-Along Songs- “Scarecrows & Turkeys”
Fine & gross motor skills
>Picking apples out of the basket
>Over and Under obstacles
Physical Development
>Activity center
>Playing with soft balls
>Block building



Dramatic Play
>“Moving and Shaking– Squirrels in trees
Social/ Emotional Skills
>Mirror, Mirror
Communication
>Telephone
>Responding to child with positivity
>Make eye contact and communicating with the child.
Arts and Crafts
>Thankful Turkey
Story time
> “Little Squirrels”
Coordinating Movement
>Push walker/ Pull a toy behind
Outside Play
>Push toys/ balls/ slide



Tummy Time
>Reach and Scoot for objects
Circle Time
>ABC’s song
>Numbers—big blocks
>Colors with felt
>Viewing Large Flash cards—animals
Music with Rhythm
> “Gobbling Turkey” song
>Singing “Wheels on the Bus” with body movements



Lesson Plan: 2s & 3s

Letters: G, H, I

Numbers: 5 & 6

Number Worksheets: Color by Number

Exercise: Movers & Shakers: Harvest Hunt

Color(s): Red—Scavenger Hunt

Shape: Triangle—using pipe cleaners

Poem: Falling Leaves

Handwriting: Writing First Name

Spanish: Days of the Week

Song: "Happy Harvest"

Music: Clapping Rhythms

Arts & Crafts: Handprint Turkey's

Science: Leaves

Sign Language: Food

Dramatic Play: Ready for Winter

Language Development: Story time

Cognitive Skills: Days of the Week

Lesson Plan: 4s & 5s

Letters: Gg, Hh, Ii

Reviewing: short vowel sounds

Practice: Drawing circles using markers and/or crayons

Exercise: Zumba

Handwriting: Last Name

Math: Counting 1-100—using manipulatives

Color(s): Red—Scavenger Hunt

Song: "Five Little Scarecrows"

Poem: "All My Friends"

Spanish: Days of the Week

Music: Let's Dance!

Arts & Crafts: Cornucopia Prints

Sign Language: Food

Science: Oh, Nuts!

Dramatic Play: Sub Shop

Language Development: Sight words

Cognitive Skills: Months of the Year

Outdoor activity: Red Light, Green Light

"GIVE THANKS"

Let's give thanks for what we've got—
Whether it's a little or a lot a lot a lot.
It may be something simple, maybe not—
But never take for granted what we've got!

PAM THE KINDERSINGER

PAM MINOR



Pumpkin Stuffed Rolls

Equipment:

- Muffin pan
- Mixing bowl
- Hand mixer

Ingredients:

- Non-stick cooking spray
- 1 can Pillsbury GrandsRefrigerated Crescent Rolls
- ½ cup canned pumpkin puree
- 3 ounces cream cheese (softened)
- ½ cup granulated sugar (divided)
- ¼ cup brown sugar
- 1 egg
- ¼ teaspoon vanilla extract
- 2 teaspoons pumpkin pie spice
- 1 tablespoon butter
- 1 teaspoon ground cinnamon

Icing

- ½ cup powdered sugar
- 1 teaspoon milk
- Pinch salt

Instructions:

1. Preheat oven to 350 degrees. Coat 8 cavities of a muffin tin with non-stick cooking spray. Set aside.
2. Using your hand mixer and a medium bowl, beat your cream cheese, ½ cup less 1 tablespoon granulated sugar, and brown sugar until well combined. Mix pumpkin puree, salt and pumpkin pie spice into the cream cheese mixture. Beat in egg and vanilla extract until evenly combined.

3. Open a can of crescent rolls, roll it out and separate into 4 rectangles. Seal the perforations between the triangles with your fingers and cut each rectangle into half to make 8 fairly even squares.

4. Place about 1 – 1 ½ tablespoons of pumpkin pie filling in the center of each square of dough. Pick up the corners of the dough and pinch them together. Try not to let filling spill out. Seal all sides together and roll it gently between your palms to form a ball. Do this for all 8 bites – place in prepared muffin cups, seam side down.

5. Melt butter in the microwave. In a small bowl, combine, 1 tablespoon reserved granulated sugar and cinnamon. Brushy each bite with melted butter and then sprinkle each ball with the cinnamon-sugar mixture.

6. Bake for 13 – 15 minutes until golden brown. Let cool for 5 minutes, and then carefully remove from muffin tin and place on a rack to cool fully.

Icing Glaze

1. To make icing, place powdered sugar and milk in a small bowl and mix to combine. If your icing is too runny, add more sugar until you reach desired consistency. Drizzle over Pumpkin Pie bombs and serve warm.