

SGCP NEWS

OFFICIAL NEWSLETTER OF ST. GABRIEL CATHOLIC PRESCHOOL
OCTOBER 2019

OUR CLASSROOM FLOURISHES



But grow in the grace and knowledge of our Lord and Savior Jesus Christ. 2 Peter 3:18

Preschool now has 16 students, which is 6 more than we had at this time last year. We have a great mix with 9, 4 year olds and 7, 3 year olds. We also have been scheduling and giving tours quite frequently.

The Children have been working hard learning shapes, numbers, colors, and letters. Our Bible focus has been how God uses ordinary people, how he keeps His promises and always works for our good.

Yours in Christ
"Miss" Pam



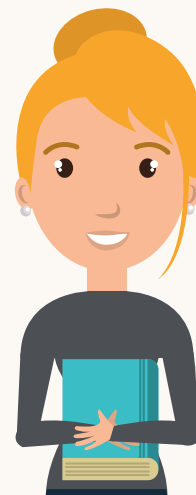
CHILI COOK-OFF

Have you entered our Chili Cook-Off? We are only 2 weeks away from the big event! There are 2 ways to support our preschool. First your \$5 entry fee puts you in the running for a fabulous prize. Second come and vote for your favorite chili, each vote is \$1. Come and enjoy Trunk or Treat and the Carnival hosted by Saint Gabriel's HSA.



GREAT NEWS!

Our Preschool has grown so much this school year that we're now able to utilize both classrooms and have also been blessed to have "Miss" Gina join our teaching staff.



BIRTHDAYS

We will be making quite a few cakes this month! Happy Birthday to Zoe A., Zoe R, Adelyn, and Jeremy.

PRAYER BUDDIES

We would like to thank the 8th graders and Mrs. Wise for joining us for snack and conducting our Wednesday Chapel Time. The children really enjoyed their prayer buddies visit and learning about Joseph's coat of many colors.



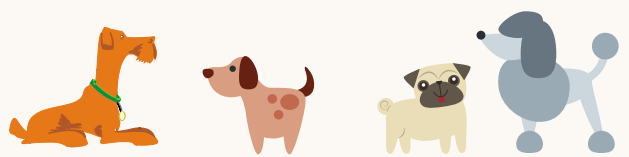
BLESSING OF THE PETS

On Monday October 7th at 3pm the Church will hold their Annual Blessing of the Pets in the Church Pavilion. Please be sure to park in the Church Parking Lot.



LAZY DOG

Also on October 7th the HSA has set up a fundraiser at Lazy Dog Restaurant in Town Square. Stop in between the hours of 11 a.m. to Midnight with the attached flyer and 15% of your total bill will be donated back to the school.



Upcoming Events

October



7th Blessing of the Pets
3pm



19th Chili Cook-Off &
Trunk or Treat



25th Closed - Nevada Day

31st Pajama Day - Wear PJ'S to school



November



11th Closed - Veteran's Day



12th - 15th Parent/Teacher Chats



28th Closed - Happy Thanksgiving



29th Closed - Family Day



Only where children gather is there any real chance of fun. - Mignon McLaughlin
- Journalist & Author

AMAZING MUFFIN CUPS

INGREDIENTS:

- 3 CUPS SHREDDED HASHBROWNS
- 3 T BUTTER, MELTED
- 1/8 T BLACK PEPPER
- 1 PKG SAUSAGE CRUMBLES
- 6 EGGS
- 1 PKG 8OZ MEXICAN STYLE SHREDDED CHEESE



INSTRUCTIONS:

- PREHEAT OVEN TO 400°
- COMBINE HASHBROWNS, BUTTER, & BLACK PEPPER; PRESS ONTO BOTTOMS AND UP SIDES OF EACH MUFFIN CUP SPRAYED WITH NONSTICK COOKING SPRAY. BAKE 12 MINUTES OR UNTIL LIGHTLY BROWNED.
- MEANWHILE, WHISK EGGS AND CHEESE TOGETHER.
- SPOON SAUSAGE CRUMBLES INTO POTATO CUPS, POUR EGG AND CHEESE MIXTURE INTO EACH CUP.
- BAKE 13 TO 15 MINUTES UNTIL CENTERS ARE SET.
- LET COOL AND ENJOY!