# PRESCHOOL PRINTS

OFFICIAL NEWSLETTER OF ST. GABRIEL CATHOLIC PRESCHOOL
OCTOBER 2020

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### **LOVE ONE ANOTHER**

Rejoice in hope, be patient in tribulation, be constant in prayers. - Romans 12:12

These are truly challenging times we are living in. But as they say this too shall pass. Hopefully this has reconnected family, friends, and loved ones, even through social distancing. At least we have phone calls, and social media to stay connected.

One thing everyone can do is pray. Pray for a little more understanding, a little more tolerance, a little more consideration, and kindness.

Only God can provide perfect love. But while we are here we can love each other the best we are able to.

In Christ Always,
"Miss" Pam



#### **HAPPY BIRTHDAY**

Happy Birthday Jeremy! We get to make our first Birthday cake this month.

### **WELCOME**

In September we had the pleasure of welcoming Ariel and Athena, both girls enjoy playing.







### REFERRAL PROGRAM

We are still running our Referral incentive. You can get a month free tuition by referring a family to our Preschool. For details pick up a flyer in the preschool lobby.

### K - 1 DAYCARE PROGRAM

We are now offering a Daycare Program for K-1 students who are enrolled in distant learning. Seating is limited. For more information please contact the preschool office or visit our website Preschool.sgcslv.com

A PERSON IS A PERSON NO MATTER HOW

SMALL. -DR. SEUSS



### **Upcoming Events**

### October



30th Closed - Nevada Day



### November



15th - 19th Parent / Teacher Chats



25th - 26th Closed - Thanksgiving & Family Day



## CREANY POTATO SOUP

### Ingredients:

1 30oz Frozen Hash browns (any kind) 28oz Chicken Broth

1 10.75oz Cream of Chicken Soup

1/2 C Onion, chopped

1/4 t Black Pepper

1 8oz Cream Cheese, softened
Toppings: Shredded Cheese and Bacon

#### Instructions:

- In a slow cooker, combine first 5 ingredients, cover and cook on low 5-6 hours.
- Add cream cheese and cook 30 minutes, stirring occasionally.
- · Top with shredded cheese and bacon.
- · Enjoy!

