



Child Development Dayhomes March 2025 Newsletter

Information for Dayhome Educators and Families in Edmonton and Area

Congratulations!

To the following dayhome educators celebrating their anniversaries with Child Development Dayhomes in the month of March

Samra Sohail	13 years	Nosheen Azhar	6 years
Cecilia Sibayan	10 years	Alelie Bautista	1 year
Edwina Sinuto	9 years	Shraddha Sor	1 year
Saba Maqbool	9 years		



Flight Focus: Learning Stories

“A Learning Story is one approach to documenting children’s dispositions to learn within daily experiences of care, play, learning and development. Learning Stories can provide families with documentation of their children’s learning. Documentation can help educators to reflect on their curriculum decisions for the design of environment as well as their interactions with children.”

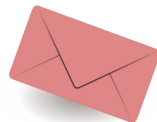
Parent 2024 Tax Receipts

All parent tax receipts have been emailed out. If you have not received yours, please contact us.



Parent Feedback Survey on CDDH Website

Let us know how we are doing. Take the Parent Feedback Survey [here](#).



Ramadan 2025 Inclusive Language Guide

A guide from Language Matters to help support your Muslim colleagues, family and friends during Ramadan. Click [here](#).

Attendance Records Due:

Wednesday, March 19 by 6:00pm

Dayhome Educators, please ensure all the times for the month have been entered on TimeSavr.

Upcoming Statutory Holidays

(Dayhomes and office are closed)

Good Friday: April 18, 2025

Easter Monday: April 21, 2025

Victoria Day: May 19, 2025



Community Events

▶ Ramadan Iftar

Date and Time: March 13, 2025 - 6:30-8:30pm - Doors open at 6pm.

Location: Elizabeth Finch School (13815 160 Ave NW, Edmonton)

Cost: \$6.66 (child), \$11.98 (adult), \$22.63 (family of 4)

Get Tickets [here](#).

Join us for a delicious Ramadan Iftar feast to learn about Ramadan and break your fast together!



▶ Staples KIDS In-Store Events

Make a Mini Magician with FIMO Clay - March 25, 1pm-3pm, select locations

Finger Loom Crafting - March 27, 1pm-3pm, select locations

Website Link and to Register: <https://www.familyfunCanada.com/edmonton/staples-kids-events/>



▶ 2-for-1 Admission at the Valley Zoo and Muttart Conservatory

Until March 30 | Enjoy double the fun at two of the city's most popular attractions! Simply purchase admission and enjoy your time at your choice of either facility, then bring your receipt and valid Alberta identification to gain FREE entry into the other attraction. Need more reasons to visit? There's a NEW sloth habitat to discover at the Zoo and an out-of-this-world MARS Feature Pyramid to explore at the Muttart!



▶ Spring Break Programming at the Royal Alberta Museum

March 22-30 | There are many great reasons to visit RAM including special daily programming and extended hours. The Royal Alberta Museum is normally closed each Monday & Tuesday, but will be open both days during Spring Break. Daily activities include Storytime, Dino Dentist, Live Animal Encounter, Plant a Garden Tomato, and Sound Stage Shenanigans. TIP: Admission is FREE for kids 6 and under.



▶ Friends of the Library Book Sale at Spruce Grove Library

Date: March 14, 15, and 16, 2025

Location: Spruce Grove Public Library

As always, take what you want, and pay what you can! All proceeds support programs and projects in SGPL. Source: <https://www.sgpl.ca/Programs-Events-Pages/Calendar>





Recipe Idea

▶ **Best Oatmeal Chocolate Chip Cookies**

Submitted by Crystal Durrant

Have a recipe you want to share in the next newsletter?
Email jennifer@childdev.com

INGREDIENTS

- o 1 large egg
- o 1/2 cup unsalted butter, softened to room temp (1 stick)
- o 1/2 cup light brown sugar, packed
- o 1/4 cup granulated sugar
- o 1 tablespoon vanilla extract
- o 1 1/2 cups old-fashioned whole rolled oats (not instant or quick cook)
- o 3/4 cup all-purpose flour
- o 1/2 to 1 teaspoon cinnamon, added to taste
- o 1/2 teaspoon baking soda
- o pinch salt, optional and to taste
- o 1 heaping cup semi-sweet chocolate chips
- o 1/2 cup raisins or nuts, optional and to taste



INSTRUCTIONS

To the bowl of a stand mixer fitted with the paddle attachment (or large mixing bowl and electric mixer) combine the egg, butter, sugars, vanilla, and beat on medium-high speed until creamed and well combined, about 4 minutes.

▶ **Lii Boulettes (Meatball Soup)**

INGREDIENTS

- o 1 lb ground bison, moose or beef
- o 1/2 cup minced (small-diced) onion
- o 1/2 tsp ground black pepper
- o 1/2 tsp salt
- o 2 tbsp water
- o Flour for dusting the meatballs

- o 10-14 cups water
- o 3 chopped potatoes
- o 2 chopped carrots
- o 1 chopped onion
- o 2 bay leaves
- o Salt and pepper

INSTRUCTIONS

Mix all ingredients in a bowl. Mix thoroughly. Mixing and kneading the meat will make the meat stick to itself and will make meatballs that don't fall apart while cooking. Divide the meat mixture into 10-14 meatballs. Dust the meatballs in flour.

Boil water and seasonings. Drop meatballs into the water and boil for 20 minutes. Add chopped veggies and boil for another 20 minutes.



Source:
[Meeting My Ancestors](#)

Activity Ideas

▶ How to Make Oobleck (Dr. Seuss Science Activity)

This activity is suitable for all ages as it is good sensory play for younger children and an invitation for science experiments for older children learning about types of matter. Is Oobleck a liquid or a solid? Children may want to make some predictions, while the educators can pair this activity with the book “Bartholomew and the Oobleck.”

Ingredients:

(It only takes 2-3 ingredients)

- Corn Starch
- Water
- Food Coloring (optional)

Instructions:

1. In the 1 cup of water, add 8-10 drops of food coloring and mix.
2. Place corn starch into a bowl and add the green water.
3. Mix together with a spoon, it'll be hard but keep mixing. If it seems a little dry, then add a little bit more water.
4. It's like a solid and liquid at the same time and it's called A non-Newtonian fluid. Form it into a ball and watch it melt into a liquid through your fingers.

Source: <https://www.naturalbeachliving.com/how-to-make-oobleck/>





Learning Story

▶ Snowman Building

Story By Katrina Gitzel, Dayhome Educator

We had such an excellent playtime outside, with the wonderful warm weather, after being indoors for our play for multiple weeks!

The warm morning was perfect for creating sticky snow which allowed us to have some fun making snowmen!

Eva, Mikayla, and Walter began by each rolling a snowball for the snowman.

This was a little bit of a challenge for Eva, but she worked so hard at it, and did not give up, even when the ball got so big!

I was so proud of her for persisting in her play!

We rolled the balls together into one spot. I helped with stacking them up, and then we took turns, adding the facial features to the snowman, using blueberries for eyes, carrots for noses, and red pepper slices for lips!

We found some dry daylily stems for arms. Once complete, we were all so thrilled with the result that we began work on our next one!

Again, we all worked together to form the balls and add the face and arms.

Before long we had created a whole family, and everyone was so excited to show parents!

I so enjoyed playing in the snow with my friends, and I'm so excited to play more, daily, out in the beautiful changing weather!

