



Child Development Dayhomes July 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 July

| | | | |
|------------------|----------|----------------------|---------|
| Nada Chmait | 27 years | Genelyn Garcia | 5 years |
| Nisha Shrestha | 13 years | Edelyn Datan | 4 years |
| Racela Aquino | 11 years | Sadaf Syed | 3 years |
| Modupe Adegbite | 6 years | Chitra Bohara | 2 years |
| Kerima Marshall | 6 years | Shyamalie Thambugala | 2 years |
| Kuldeep Kaur | 6 years | Pradeepa Jayaratna | 2 years |
| Rosaline Kis-ing | 5 years | | |



Congratulations ECE Graduates!

Congratulations to the
following Educators
who completed their
Early Learning and
Child Care Certificate!

Samantha Madland
Geraldene Gran-Pait
Kiran Younas
Emilie Domingo-Alcon
Maria Fegarido (pictured)



Optional Food Fee

After listening to feedback from our Educators and carefully reviewing the recent changes to government funding, we have made the decision to allow Educators the option to charge a supplemental fee for food as of August, should they choose to do so. Educators are responsible for informing families of this fee and managing any negotiations directly with them.

Let us know how we are doing:
[Educator Survey](#) and [Family Survey](#).

Attendance Records Due:

Tuesday, July 22 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)

Canada Day: July 1, 2025

Civic Holiday: August 4, 2025





Community Events

▶ Edmonton Family Nature Nights

Date: July 23, 2025

Time: 6:30pm - 8:30pm

Website: <https://www.edmonton.family/blog/free-2025-family-nature-nights-in-edmonton-return-for-summer>



▶ Edmonton Street Performers

Date: July 4-13, 2025

Location: Churchill Square, Edmonton

Website: <https://edmontonstreetfest.com/>



▶ Road Trip Ideas

<https://www.rbgra.ca/discovery-canyon>

<https://www.whitecourt.ca/tourism/attractions>

<https://www.albertamamas.com/day-trips-from-edmonton/>



▶ Spray Parks - Edmonton, Spruce Grove, St. Albert

See the list of spray parks in and around the Edmonton area [here](#).

▶ Edmonton Heritage Festival

Date: August 2-4, 2025

Location: Exhibition Grounds and Borden Park

Website: <https://www.heritagefest.ca/>



2025 Minister's Awards of Excellence in Child Development

The nomination guidelines for details on eligibility, the nomination process, and an online application form can be found at alberta.ca/childdevelopmentawards.



Recipe Ideas

▶ **Easy Pinwheel Pizza**

Easy pizza pinwheels are so quick and easy to make and easy to customize! They're freezer-friendly and perfect for lunches. See pages 6-7 for the recipe.

▶ **The Ultimate Picnic**

An easy summer cheese board spread that's portable, delicious, and kid-friendly. See page 8 for the recipe.

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

Activity Ideas

▶ **Water Play with Sponges**



Materials and Instructions:

<https://myboredtoddler.com/water-play-with-sponges/>

▶ **Foamy Flyswatter Sensory Play**



Materials and Instructions:

<https://www.theempowerededucatoronline.com/2017/07/easy-flyswatter-sensory-play.html/>



Learning Story

► Whitemud Park Field Trip

Story By Josephine Abamonga, Dayhome Educator

Engaging with nature is a wonderful experience, especially for young children. Recently, Xavier, Sonia, Ben, Isaiah, Carter, along with Bonie and me, went on a field trip to Whitemud Park.

We started by taking a bus to the mall and then transferred to another bus heading to our destination. While we were on the bus, I could see the excitement and amazement on the children's faces. They enjoyed looking around, observing the people, and watching the other vehicles that passed by.

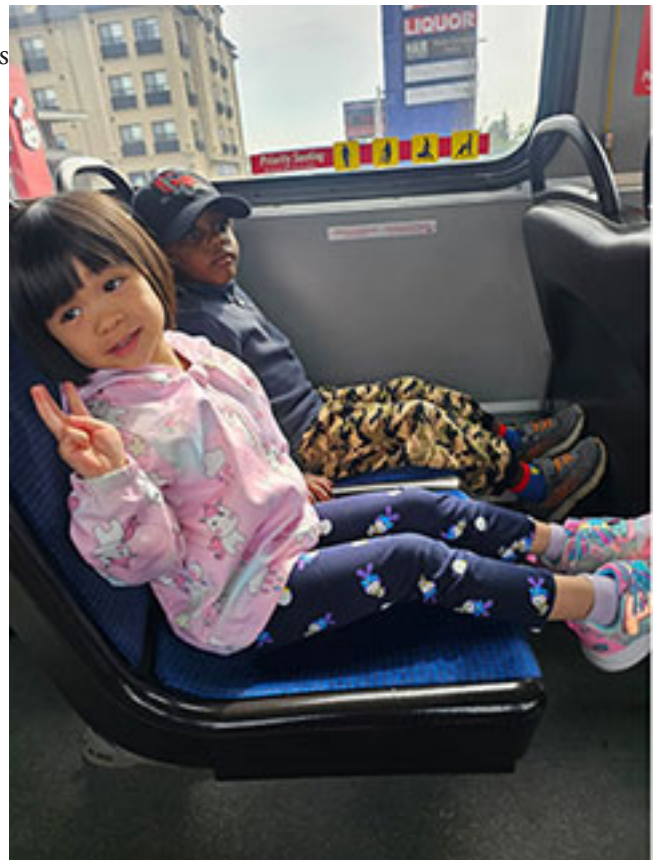
When we arrived at the park, Kasia and some dayhome educators were already there, and we joined them. We had some snacks before heading out to explore the area.

After our snack, the children began to explore. They discovered pieces of colored chalk, a grater, and various containers. Xavier, Ben, Sonia, Isaiah, and Carter examined these materials, and to enhance their exploration, we used magnifying glasses to look at tiny objects. The children learned about the properties of different objects through observation and manipulation.

Next, we moved to a nearby tree where there were pinecones and other materials prepared for exploration. Ben and Sonia found a hole and began to dig with wooden spoons, using the dirt they gathered to cover the hole. They spent considerable time on this activity and eventually succeeded in covering it completely. During our time in the park, we also spotted some squirrels, which the children eagerly tried to catch.

As it was time to return to the dayhome, we said goodbye to Kasia and thanked her for joining us and providing snacks. Once we got back, we had our lunch and went for a nap. Overall, it was a delightful and safe field trip.

(more photos on next page)





Learning Story Continued...



EASY PIZZA PINWHEELS RECIPE★★★★★

COURSE: APPETIZER CUISINE: AMERICAN PREP TIME: 20 MINUTES

COOK TIME: 20 MINUTES TOTAL TIME: 40 MINUTES

SERVINGS: 12 SERVINGS CALORIES: 326CAL AUTHOR: [ASHLEY FEHR](#)

These Easy Pizza Pinwheels are so quick to make and easy to customize! They're freezer friendly and perfect for lunches, an appetizer or game day.



INGREDIENTS

PIZZA DOUGH

- 2 1/4 teaspoons active dry yeast 9g
- 1 tablespoon sugar
- 1 1/2 cups warm water 100-115 degrees F
- 2 tablespoons extra virgin olive oil
- 3-3 1/2 cups bread or all-purpose flour divided
- 1 teaspoon salt
- 2 teaspoons garlic powder
- 1 tablespoon Tuscan-Style Seasoning Blend from The Simple Kitchen, or Italian seasoning
- 1 cup freshly shredded Parmesan cheese

PINWHEELS

INSTRUCTIONS

PIZZA DOUGH:

1. In a stand mixer fitted with a dough hook, combine yeast, sugar, and warm water. Stir to dissolve the yeast. Let rest until mixture becomes foamy, about 3 minutes.
2. Add the oil, 3 cups of flour, salt, garlic powder, seasoning and Parmesan cheese to the bowl. Mix on medium speed until dough comes together in one ball, and then knead for another 3 minutes on medium speed. The dough should be just a little sticky.
3. Add the remaining flour, 1 tablespoon at a time, as needed. The sticky dough is important to help the crust get a little lift as it cooks!
4. Lightly flour your countertop. Place the ball of dough on the counter, cover with a clean dish towel and let rest 5 minutes.

PINWHEELS:

1. Preheat oven to 350 degrees F and brush a baking sheet with some of the melted butter. Reserve remaining butter.

- 4 tablespoons unsalted butter melted
- 1 cup marinara or pizza sauce
- 2 cups freshly shredded mozzarella cheese
- 40 slices pepperoni
- 1/2 teaspoon dried parsley
- 1/4 teaspoon salt

2. Roll the dough out to a 12x18" rectangle. Spread 1/2-1 cup of marinara sauce, leaving a 1" border around the edge. Sprinkle the cheese over the sauce and cover with pepperoni.
3. Starting at the long edge, tightly roll up the dough, pinching the pepperoni slices into the roll if they try to escape as you go. Use the last 1" of clean dough to pinch and seal the dough. Cut evenly into 12 slices.
4. Arrange the pinwheels cut side up on the baking sheet and spread them out so they aren't touching. Bake for 20 minutes or until golden brown and cooked through.
5. Meanwhile, stir together the remaining butter, parsley and salt in a small bowl. Brush the tops and sides of the baked pinwheels with butter mixture and serve with additional marinara or Alfredo sauce, if desired.

NOTES

TO FREEZE: Cool pinwheels to room temperature and store in a large freezer bag. When ready to eat, thaw and bake at 350 degrees F for 10 minutes or until warmed through.

NUTRITION

Serving: 1 pizza bun | Calories: 326cal | Carbohydrates: 30g | Protein: 13g | Fat: 17g | Saturated Fat: 8g | Cholesterol: 40mg | Sodium: 456mg | Fiber: 2g | Sugar: 2g

Easy Pizza Pinwheels Recipe <https://www.thereciperebel.com/easy-pizza-pinwheels-recipe/>

THE ULTIMATE PICNIC★★★★★

COURSE: SNACK CUISINE: AMERICAN PREP TIME: 15 MINUTES
TOTAL TIME: 15 MINUTES SERVINGS: 4 SERVINGS CALORIES: 396CAL
AUTHOR: [ASHLEY FEHR](#)

I'll show you how to pack the ultimate picnic! An easy summer cheese board spread that is portable, delicious, and kid-friendly!



INGREDIENTS

- 1 cup assorted berries
- 1 cup assorted veggies
- 1 cup assorted crackers
- 8 Arla Snack Cheese Bars
- 1/2 cup pretzel sticks
- 1/4 cup peanuts
- 1/4 cup whole almonds

INSTRUCTIONS

1. Assemble all ingredients on a wooden board or in a large sealable container for transport as desired.

NOTES

*The nutrition information for this recipe will obviously vary greatly depending on which fruits, veggies and crackers you choose.

NUTRITION

Calories: 396cal | Carbohydrates: 26g | Protein: 6g | Fat: 12g | Saturated Fat: 1g | Sodium: 248mg | Potassium: 262mg | Fiber: 4g | Sugar: 6g | Vitamin A: 4435IU | Vitamin C: 4.5mg | Calcium: 67mg | Iron: 2.1mg

The Ultimate Picnic <https://www.thereciperebel.com/ultimate-picnic/>