



# Child Development Dayhomes July 2025 Newsletter

Information for Dayhome Educators and Families in Fort McMurray

## Congratulations!

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

Hafida Laktibi	14 years	Khadija Atta	3 years
Saleha Nouman	10 years	Titilayo Oyetoro	2 years
Samira El-Hayouni	7 years	Sidra Awan	2 years
Cristina Cerbo	3 years	Najia Najia	1 year
Michelle Aveno	3 years	Carolina Jonson	1 year



## 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.

## Upcoming Statutory Holidays

(Dayhomes and office are closed)

**Canada Day:** July 1, 2025

**Civic Holiday:** Aug. 4, 2025

## Upcoming Workshop

▶ **Community of Practice (COP)**  
Caring with Confidence: follow up

**Date:** July 10, 17, 24, 31, 2025

**Time:** 6:30pm - 8:00pm

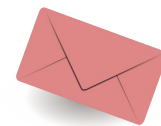
**Link:** <https://www.amazon.ca/dp/0942702727>

## CDDH Surveys

Let us know how we are doing!  
Click the links below.

▶ **Family Survey**

▶ **Educator Survey**



**Happy Birthday to the following Educators!**



Hamidah, Mays, Tanya, Antoniette, and Carol

## Attendance Records Due:

**Monday, July 21 by 6:00pm**

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

## Community Events

### ▶ Summer Family Mindfulness

**Date:** July 8, 2025

**Time:** 10:00am - 11:00am

**Location:** Syncrude Athletic Park

**Facebook Page:** [Link](#)

Registration required. \$7 per child



### ▶ Autism and Neurodiversity Awareness Training

**Date:** July 24, 2025

**Time:** 6:00pm - 8:00pm

**Location:** 10019 MacDonald Ave Unit 21B

**Facebook Page:** [Link](#)



### ▶ Nikinan Grand Opening

**Date:** July 4, 2025

**Time:** 10:00am - 5:00pm

**Location:** 100 Lakeshore Drive

**Facebook Page:** [Link](#)



### ▶ Volunteer Fest and Empty Bowls Festival

**Date:** July 16, 2025

**Time:** 10:00am - 12:00pm

**Location:** Color Me Mine (355 Loutit Road)

**Facebook Page:** [Link](#)



## 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](http://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 7-8 for recipe.

### ▶ The Ultimate Picnic

An easy summer cheese board spread that portable, delicious, and kid-friendly. See page 9 for recipe.

Have a recipe you want to share in the next newsletter?  
Email [jennifer@childdev.com](mailto: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/>

## Educator Professional Learning Highlights

### **Developmental Milestones & ASQ**

-Vandana, Gemma

### **The Power of Rhythm** - Cristie

### **“Individualized Supports: Facing the Challenge - A Team Approach Module 3”**

- Tanya and Virgie

### **RMWB Indigeous Modules 1 & 2** - Hafida

### **“Ruperstsland Institute’s Metis Foundational Knowledge Themes Moodle Course”** - Meaghan

### **“Strengthening Your Leadership Team for Program-Wide Implementation (Module 4)”** - Tanya

### **Examining Barriers with Aynsley Graham** -

-Vandana, Bhartiben, Hafida, Cristie, Eva, Sona, Gemma, Angel, Tanya, and Virgie

### **Supporting Neurodiverse Children in a Dayhome Setting** - Gemma

### **Anaphylaxis in Schools** - Hafida

### **Fuel for Little Bodies: Nutrition for the Early Years**

-Manal

### **“Playing with Learning for Dayhomes”** - Manal, Vandana, Michelle, Gemma

### **ELCC Diploma** - Ruthchel Verma, Samira El-Hayouni, Jesusa Lozano, Aiel Bandoy

### **ECE Level 3** - Ruthchel Verma, Jesusa, Eva Fabales

### **“Caring with Confidence: Understanding Diapering Policies & Procedure”** - Aisha, Admire, Bernadette,

Elianne, Faiza N, Geraldine, Manal, Michelle, Maria F, Marquita, Najma, Sara, Sidra, Shamaila, Sona, Sumaira, Vandana, Aiel, Angel, Bhashini, Cassia, Chita, Faiza Shamas, Gemma, Hamidah, Marivic, Mays, Noreen, Portia, Ruthchel, Tanya, Titilayo, Trupti, Virgie, Zohra

### **“Shared Book Reading: Nurturing Oral Language and Literacy in Children Birth to Age 5”**

- Cassia, Tanya

### **Flight Course** - Bernadette



## Car Seat Info Session

Offering the session online! Dayhome educators can register, pay a \$25 fee, and complete the session at their own pace. At the end of the session, participants will complete a 12-question knowledge check. Upon successful completion, a certificate is automatically generated and emailed to them. Please see the [link](#).

## Flight Focus: Well-Being

“Well-being is important to all human beings. For young children and their families, a positive sense of well-being is nurtured through participation in an environment that is consistent and where respectful, responsive relationships and community connections are valued.” Pg 92



## Learning Story

### ► Happy Lil' Campers!

Story By Maria Rubia Frac, Dayhome Educator

Children's interest in camping pretend play from last week was expanded with a real camping tent (that I bought at a garage sale). It sparked their imagination and creativity. They pretended to make a campfire, cook porridge in a pot, and sleep inside the tent. They directed their play and assigned roles for mommy, daddy, and baby. They have demonstrated their dispositions to learn of participating, persisting, seeking, and playing & playful.

The camping pretend play is spontaneous and highly engaging for children. When reminded about lunchtime, they requested their lunch be served outside, making it a more meaningful experience for them.





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.

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## 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/>