



Child Development Dayhomes

July 2025 Newsletter

Information for Dayhome Educators and Families in High Level

Congratulations!

To the following dayhome educator celebrating her anniversary with Child Development Dayhomes in the month of July

Janice Knelsen 3 years

Upcoming Statutory Holidays

(Dayhomes and office are closed)

Canada Day: July 1, 2025

Civic Holiday: August 4, 2025



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.

Flight Focus: Well-Being

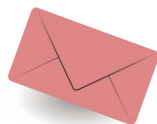
"Well-being is important to all human beings. For young children and their families, a positive sense of well-being is nurtured through participation in an environment that is consistent and where respectful, responsive relationships and community connections are valued." Pg 92

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.

Parent Feedback Survey on CDDH Website

Let us know how we are doing. Take the Parent Feedback Survey **here**.



Attendance Records Due:

Monday, July 21 by 6:00pm

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





Recipe Ideas

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

▶ 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 3-4 for the recipe.

▶ The Ultimate Picnic

An easy summer cheese board spread that's portable, delicious, and kid-friendly. See page 5 for the recipe.

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/>

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/>