



Child Development Dayhomes

November 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 November

Ligaya Ragual	16 years	Dona Sandhu	4 years
Sadia Parveen	14 years	Samia Ahmad	4 years
Genet Tekleab	10 years	Makaila Lorenz	3 years
Sofia Khatib	10 years	Veberlyn Buendia	3 years
Mamta Pabby	8 years	Mahira Zeeshan	2 years
Carol Lai	5 years	Rebecca Asuncion Agana	2 years
Umang Sookarah	5 years	Najlaa Hussein	2 years
Laura Hernandez Leija	5 years		



Upcoming Statutory Holidays

(Dayhomes and office are closed)

Remembrance Day: November 11, 2025

Christmas Day: December 25, 2025

Boxing Day: December 26, 2025



Welcome New Educators!

Linnea in Spruce Grove
Sydney in St. Albert



National Child Day

National Child Day is celebrated in Canada on **November 20th** to acknowledge the importance of children's rights and our country's commitment to upholding them.

<https://www.nationalchildday.ca/>



Upcoming Workshops

▶ Creating a Visual Schedule

Date: November 26th, in-person
Details to come!

▶ Two-Spirit/Indiqueer Pasts, Presents and Futures

Date: November 27, 6:30-8:30pm, online
RSVP to jennifer@childdev.com or your consultant

Attendance Records Due:

Thursday, November 20 by 6:00pm

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



Community Events

► Remembrance Day Ceremonies on November 11

St. Albert

Time: 10:30am - 11:45am

Location: St. Anne Street

Organizer: Royal Canadian Legion, St. Albert Branch

Website: [Link](#)



Spruce Grove

Time: 9:30am - 10:15am

Location: TransAlta Tri Leisure Centre

Organizer: The Royal Canadian Legion Branch 281

Website: [Link](#)

Edmonton

Loyal Edmonton Regiment Museum

Time: 10:00am - 2:00pm

Location: Prince of Wales Armouries Heritage Centre

Website: [Link](#)

West Edmonton Mall

Time: 10:00am - 12:00pm

Location: The Ice Palace, Level 1, Phase II

Organizer: Royal Canadian Legion - Jasper Place Branch #255

Website: [Link](#)

► Métis Week

Dates: November 15 - 22, 2025

[Louis Riel Walk](#)

Date and Time: November 15 at 9:30am

Locations: Walking to St. Margaret's Church Historical Site

[Seniors' Tea \(65 years and over\)](#)

Date and Time: November 17 at 11:00am

Location: Chateau Louis

[Métis Market](#)

Date and Time: November 15, 2025

Location: Kingsway Mall

[City Hall Proclamation](#)

Date and Time: November 19 at 12:00pm

Location: Edmonton City Hall

[Louis Riel Commemoration](#)

Date and Time: November 16 at 11:00am

Location: Alberta Legislature

[Delia Gray Gala](#)

Date and Time: November 22 at 5:00pm

Location: Edmonton Expo

► Kingsway Holiday Parade

Date: Saturday, November 22, 2025

Time: 5:00pm

Website Link: <https://www.kingswayholidayparade.com/>





Recipe Idea

▶ One Pan Dumplings (15 minute dinner!)

These One Pan Dumplings (15 minute dinner!) are restaurant quality, but made in the comfort of your own home! Even better, because it's a one pan recipe, there is minimal cleanup involved once dinner is over.

See Page 6 for recipe



Activity Ideas

▶ Activities for 2 Year Old

Ideas include:

- Hand your child a paper towel
- Paint aluminum foil
- Bag or collapsible bucket
- Playdoh with animals
- Pom poms
- Egg shape matching
- Stickers

YouTube Video: [Link](#)

Source: Addie Dwyer



CDDH Surveys

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

▶ Family Survey

▶ Educator Survey



Prime Minister's Awards

The nomination period for the 2026 Prime Minister's Awards is now open! Nominate an early childhood educator. The deadline to nominate is January 14, 2026.

More information [here](#).





Learning Story

► Lemonade Stall Day

By Imalka Liyanage, Dayhome Educator

Today was a very special day at our dayhome—we arranged a lemonade stall for the parents!

In the morning, the children were busy preparing everything we needed. Landen, Madison, Aiden, and Riley worked together to make fresh lemonade. Each child had a turn squeezing lemons, mixing the juice with water, and stirring in sugar. They were so focused on their work, and everyone was excited knowing that later in the day they would get to share it with their parents. This was not just about making a drink—it was about teamwork, patience, and learning how to prepare something for others to enjoy.

By the afternoon, our stall was set up outside. We decorated with lemon-themed banners and tablecloths, which made it look bright and welcoming. When parents arrived in the evening, the children were ready and waiting. Madison and Landen took the lead in serving the lemonade to the parents, while Aiden and Riley helped by greeting families and keeping the stall cheerful.

The parents were happy to see all the effort the children had put into the project. They enjoyed tasting the fresh lemonade and praised the kids for their hard work. The children felt proud seeing their parents smile and hearing their kind words.

This activity wasn't only fun - it also helped the children practice important skills. They learned how to work together, follow steps in a process, and show hospitality. Most of all, they experienced the joy of creating something with their own hands and sharing it with the people they love. It was a wonderful day, full of teamwork, learning, and happy memories. (more photos next page)





One Pan Dumplings (15 minute dinner!)



These One Pan Dumplings (15 minute dinner!) are restaurant quality, but made in the comfort of your own home! Even better, because it's a one pan recipe, there is minimal cleanup involved once dinner is over.

Prep Time	5 minutes
Cook Time	15 minutes
Total Time	20 minutes
Servings	4
Calories	378kcal
Author	Danielle Brown
Cost	\$5

Equipment

- 1 casserole dish 9x9
- 1 cutting board
- 1 knife
- 1 whisk

Ingredients

Sauce

- 2 cloves garlic minced
- 3 tablespoon soy sauce
- 1 teaspoon ginger
- 2 tablespoon red curry paste
- 1 tablespoon toasted sesame oil
- 1 tablespoon rice vinegar
- 1 cup water
- ¼ cup coconut cream

Main Ingredients

- 16 oz dumplings packaged - your favorite kind!
- 2 cups bok choy chopped

Garnish

- scallions
- cilantro
- chili oil I use momofuku chili crunch
- sesame seeds

Instructions

1. Start by mixing all of the sauce ingredients in a 9x9 baking dish. Preheat the oven to 375F.

2. Chop the bok choy and add to the baking dish along with the dumplings.
3. Bake covered for 15 minutes.
4. Garnish and enjoy!

Notes

- Coconut cream will be thicker than coconut milk.
- Using fresh garlic and ginger will add more flavor to the dish.
- Use any of the garnishes listed - whichever you prefer!
- Substitute the bok choy for any leafy green like spinach or kale.

Nutrition

Serving: 1g | Calories: 378kcal | Carbohydrates: 49g | Protein: 10g | Fat: 17g | Saturated Fat: 7g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 2g | Cholesterol: 5mg | Sodium: 1307mg | Potassium: 174mg | Fiber: 4g | Sugar: 6g | Vitamin A: 2745IU | Vitamin C: 29mg | Calcium: 97mg | Iron: 3mg

Thank You! <https://healthygirlkitchen.com/recipes/one-pan-dumplings-15-minute-dinner/>

