



Child Development Dayhomes February 2026 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 February

Shamaila Chaudhry	7 years	Hamidah Javeed	2 years
Josephine Angelada	4 years	Bhashini Vithanage	2 years
Aiel Bandoy	3 years	Irina Krinitskaya	2 years
Nezha Paras	2 years		



CDDH Surveys

Let us know how we are doing!

- ▶ Family Survey
- ▶ Educator Survey



Happy Birthday to the following Educators!

Aysha A, Geeta, Marquita, Arlene H, Khadija, Tahira, Uchenna, Sheri



Welcome New Educators



[Madiha](#) in Timberlea
[Darunee](#) in Timberlea
[Edna](#) in Timberlea
[Violita](#) in Dickinsfield



T4 Tax Slips

Educators' T4s have been emailed. If you haven't received yours, please check your junk folder. If it's not there, reach out to your Admin contact for assistance.

Attendance Records Due:

Wednesday, February 18 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)

Family Day: February 16, 2026

Good Friday: April 3, 2026

Easter Monday: April 6, 2026



Community Events

▶ WinterPlay Festival

Date: February 20-24, 2026

Time: 6:00pm

Location: Downtown Fort McMurray & Snye Point

Activities: ice sculptures, skating, family games, fireworks

Website: [Link](#)



▶ Autism and Neurodiversity Awareness Training

Date: February 9, 2026

Time: 6:00pm-8:30pm

Location: 10019 MacDonald Ave Unit 218

Website [Link](#)



▶ 2026 Multicultural EXPO

Date: February 7, 2026

Location: Syncrude Sports and Wellness Center

Address: 9908 Penhorwood St

Time: 11:00am - 6:00pm

Cost: \$5.00/ticket

Website: [Link](#)



February 7, 2026
11AM - 6PM



Upcoming Workshops / Professional Development

▶ Inclusive Materials Showcase & Lending Library Launch

Date: February 17, 2026

Time: 6:30-8:30pm

Location: TBD

Dayhome educators are invited to a hands on session to explore our new collection of inclusive learning materials. These items are available to borrow through our Dayhome Lending Library, designed to support belonging, curiosity, and meaningful play for all children.



Join us to: Explore the materials, discuss intentional use in your day home, plan how borrowed items can extend children's learning.

Educator Professional Learning Highlights

Non-Violent Communication Workshop- Aiel, Hamidah, Irina, Meaghan, Portia, Titilayo, Trupti, Virgie Eva, Jesusa, Kathlyn, Mary Jane, Najia, Ruthchel V. Afshan, Amna, Arlene H., Letty, Maria B., Tahira Aisha H, Maria F, Madiha, Ciamy, Elianne, Bernadette, Arlene R., Najma, Geraldine, Analisa, Uchenna, Nezha

Early Learning and Childcare Certificate- Geetanjali, Saleha, Marquita, Sidra, Shamaila, Sara, Najia, Bhartiben, Trupti, Portia, Noreen, Hamidah, Titilayo, Faiza S, Faiza N.

Early Learning and Childcare Diploma: Seema Khan



Flight Focus: Designing Learning Environments

Educator Role: Intentionality & Reflection

- Observe how children use materials
- Add or adjust materials to extend learning
- Reflect on how the environment supports dispositions such as curiosity, persistence, creativity, and collaboration
- Invite children to help design and care for the environment



Recipe Ideas

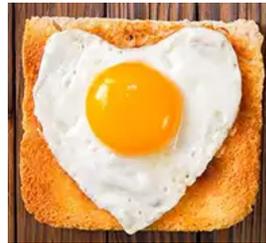
▶ **Fruit Pizza**

See page 6



▶ **Valentine's Breakfast Ideas**

Link: <https://www.littlehouseliving.com/valentine-breakfast-ideas-kids-will-love-simple-recipes.html>



Activity Ideas

▶ **Black History Month**

Website: [Link](#)



▶ **Winter Sensory Bin Ideas**

Website: [Link](#)



▶ **Pink Shirt Day**

Website: [Link](#)



Follow us on Social Media



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](#).

Learning Story

▶ Kashton and his Letter Adventure

Story By Dally Muca, Dayhome Educator

Today little Kashton sat at the table with curious eyes and tiny hands ready to explore. Wooden letters were scattered everywhere, turning the table into his very own learning park. One by one, he picked them up, touched them, and looked closely—wondering what each letter was trying to tell him.

I showed the letter J, Kashton smiled and studied it carefully, holding it proudly as if he had discovered something special. He listened, watched, and tried to understand, showing focus beyond his age. Every letter became a small victory, every moment filled with patience and joy.

Today was not just about recognizing letters—it was about building confidence, curiosity, and a love for learning. Kashton showed us that even simple play can become a beautiful step toward big learning.

He is so adorable and smart little one.... credit to the first teacher at home





From Scratch Fruit Pizza Dessert Recipe

Delicious totally from scratch fruit pizza recipe that can also be gluten free!

Course Dessert
Cuisine American
Keyword from scratch fruit pizza recipe

Prep Time 15 minutes

Cook Time 20 minutes

Ingredients

- 1/2 cup brown rice flour + 1/2 cup coconut flour or 1 cup flour of your choice
- 1 teaspoon baking powder
- 1 Tablespoon sugar
- pinch of salt
- 1 egg
- 1/2 cup plain yogurt I used 1/2 cup thickened kefir
- 3/4 cup melted butter
- 1/4 cup water
- 12 ounces cream cheese
- 1 tablespoon sugar
- 1 tablespoon vanilla extract

Instructions

1. Mix the wet/dry ingredients together until well incorporated.
2. In a 9 x 13 pan, place the mixture and pat it smooth into the pan. I usually wet my hands with plain water to get it patted into the pan. Bake the crust mixture for 20 minutes at 350 degrees. Allow the crust to cool.
3. While the crust is baking, remove 12 ounces of cream cheese from your refrigerator and allow it to soften to room temperature, in a small mixing bowl.
4. Add to the cream cheese: 1 T vanilla and 1 T sugar.
5. Mix together this mixture until it is smooth (it should be soft, like a creamy frosting)
6. Spread this mixture over the cooled crust.
7. Cut strawberries into small pieces (or other fruit or combination of fruits). Place fruit on top of cream cheese layer and press down slightly. Cut into squares. Can be eaten right away or placed in refrigerator until needed.