



Country CLUB Active Learning

1.

Who Knew? Craft and Recipe for All Ages



Take a slightly ripened banana, cut it in half. Peel and set aside the banana. Open a bag of your favorite candy corn and begin inserting candy (point or small side tip – white) into the banana. When complete (filled, do not insert candy into top or bottom of banana), this resembles “corn on the cob.”

OCTOBER INFORMATION

- Garland Public Schools - Fall Break from Oct 13-17, 2025
- October 31st - Pajama Day - Wear Pajamas!
- Tuition is due by Wednesday. A late fee of \$10 is imposed on Thursday each week!

OCTOBER CALENDAR	
Fall Break	
Fire Prevention	
Fall Harvest	
"Columbus/Discoverers' Day"	
 Happy Halloween, Be Safe!	

ANNOUNCEMENTS.....

We want to welcome all the new children and their families to Country Club Active Learning.

Please don't allow your children to bring toys to CCAL. For those items that cannot be left in the car, we will provide an item sitting service in the office.

Make sure your files are up to date with new phone numbers. Please see the office to update your child's file.

The weather is changing. Please bring a change of clothing to put in your child's cubby. Please label everything right down to underwear and socks. Especially make sure your child's jackets/sweaters are labeled.



"MUMMY WRAPS"

Ingredients

- 1 package hot dogs
- 1 can (8 oz.) refrigerated crescent dough
- Ketchup and mustard

Directions

- Preheat the oven to 375°F and line a sheet pan with parchment paper or a silicone baking sheet.
- Roll out your dough sheet and pinch any seams together. Cut vertical strips of dough evenly, about 1/2-inch thick.
- Pat hot dogs dry with paper towels.
- Wrap 1 strip of dough around each hot dog so that it looks like a mummy. Press the ends of the dough together firmly at the ends to secure. Place wrapped hot dogs 2-inches apart on baking and bake for 15-20 minutes or until golden brown.
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Use ketchup and/or mustard to dot little "eyes" on the mummies before serving.



"GHOSTS PUDDING CUPS"

- 1 box instant pudding, prepared as directed on package
- Crushed chocolate cookies (Oreos are great!)
- Frozen whipped topping, thawed (Cool Whip)
- [Chocolate chips](#)
- Plastic sandwich baggie
- Clear plastic cups

Directions:

Divide pudding evenly amongst 4 plastic cups and top with crushed [chocolate](#) cookie crumbs.
 Snip the corner of a plastic sandwich baggie and fill with thawed whipped topping.
 Create "ghosts" in each cup by swirling the whipped topping up into a cone shape.
 Add chocolate chips for eyes and a mouth.

October Poems

TEN LITTLE FIREMEN

Ten little firemen
 Sleeping in a row
 Ding-dong goes the bell
 And down the pole they go
 Off on the engine oh! oh! oh!
 Using the big hose so, so, so
 When the fire is out, home sooo slow
 Back to bed all in a row.

FIVE LITTLE PUMPKINS

Five little pumpkins sitting on a gate;
 The first one said, "Oh my it's getting late."
 The second one said, "There are witches in the air."
 The third one said, "But I don't care."
 The fourth one said, "I'm ready for some fun!"
 The fifth one said, "Let's run and run and run."
 "Wooooooo" went the wind,
 And out went the lights.
 And the five little pumpkins rolled out of sight.

leaves

leaves on the pumpkin. 

leaves on the tree. 

leaves on the house. 

leaves on me. 

leaves on the ground. 

leaves on the street. 

leaves on the car. 

leaves on the my feet. 

leaves on the wagon. 

leaves on the bear. 

leaves on the dog. 

leaves everywhere.

Books for Toddlers to Elementary School Age

 **DRAGONS FOR TEA: Fire Safety for Kids** by Jean Pendziwol, Martine Gourbault (Illustrator)

- Learn about fire safety when a little girl invites a dragon to tea.

 **PUMPKIN HILL** by Elizabeth Spur, Whitney Martin (Illustrator)

- A great Read-Aloud book! Seeds from a pumpkin grew into a bunch of round, rolling pumpkins.

 **THE BUMPY LITTLE PUMPKIN** by Margery Cuyler, Will Hillenbrand

- Little Nell finds delight in a small, little and ugly pumpkin with bumps.