



# September Newsletter

## What's Happening Around School?

- Happy September, Today's Life Parents! We've had a wonderful summer and hope you did as well. We are looking forward to an eventful and memorable new month with you and your children!
- We are excited to welcome a few new families this month to our school! Check out the "Welcome Corner" section down below!
- We have decided to post-pone our potluck event that was scheduled for September 8<sup>th</sup> due to lack of interest/sign ups. We'll hopefully have another one planned soon!
- Thank you for returning the Health Care Summary and Immunization forms – we appreciate you getting those to us.
- Are you a part of our private Today's Life Connect facebook group? If not, we encourage you to be! It's a great way to connect with other families at our school and ask each other questions, advice, etc. If you have any questions about this please feel free to email us.



- If you ever need to update your address, phone number, or any other information in your child's file please email or call us. We would really appreciate being notified of any personal changes so we can update accordingly.
- We would recommend saving our school phone number into your phone as one of your contacts. That way you'll be sure to answer your phone if you know it's us calling and we need to get a hold of you. Our school phone number is 952-358-2020.

## Next Month at a Glance – Mark your Calendars!

October 16, 17, 18: Parent Teacher Conferences  
Tuesday October 31<sup>st</sup>: Classroom Halloween Party

## --Upcoming Events--

**We will be closed for Labor Day on Monday September 4<sup>th</sup>**

*\*We hope you have a safe and enjoyable long weekend with your families.\**

**Today's Life 15 Years Anniversary Celebration**

*\*Today's Life is celebrating 15 years of business on September 3<sup>rd</sup>! Please help us celebrate by having a treat to go on the morning of September 5<sup>th</sup>. ☺\**

**Grandparents Breakfast on Monday September 11<sup>th</sup>**

*\*In honor of Grandparents Day we invite all Grandparents to come and enjoy a light breakfast with their grandchild(ren). Please sign up your child's grandparents so we can plan accordingly! We are looking forward to this event!\**

**Fall School Pictures**

*\*School Pictures will be on Thursday September 28<sup>th</sup> and done by Lifetouch Portraits. More info about this to come!\**

## Welcome Corner

- We welcome the Strot family to our school. Their daughters, Veronica and Madeline, are joining our infant classroom and toddler 2 classroom!
- We welcome the Sasse family to our school. Their daughter Sadie is joining our infant classroom!
- We welcome the Lukes family to our school. Their daughter Bristol is joining our infant classroom!
- We welcome the Harding family to our school! Their daughter Evelyn is joining our preschool classroom!

We're all so happy to have you joining us at Today's Life!

Today's Life Schools & Child Daycare  
 12901 Roberts Drive Eden Prairie, MN 55346  
 952-358-2020 [www.todayslifeonline.com](http://www.todayslifeonline.com)



## September Birthdays

Wesley P – 5<sup>th</sup>

Evelyn – 27<sup>th</sup>



Today's Life is celebrating 15 years of business on September 3<sup>rd</sup>! Please help us celebrate by having a treat to go (provided by Today's Life) on the morning of September 5<sup>th</sup>. ☺

Scholastic book orders are back! We sent them home last month in your child's file folder. Please feel free to order online and if you need our school code its **MV2WQ**



**SCHOLASTIC**

**Book Clubs**

Every Child Deserves a Good Book

## ---Pumpkin Muffins---

### Ingredients

1 1/2 cups Gold Medal™ whole wheat flour	1/2 teaspoon ground ginger
1 cup Gold Medal™ all-purpose flour	1 1/2 cups
1 1/2 teaspoons baking soda	2/3 cup canola oil
1 1/4 cup	1/2
teaspoons kosher (coarse) salt	water
1 1/4 teaspoons ground cinnamon	3
1 1/8 teaspoons ground nutmeg	eggs
3/4 can (15oz) pumpkin (NOT pumpkin pie mix)	1
teaspoon ground cloves	



### Steps

- 1) Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.
- 2) In large bowl, mix flours, baking soda, salt, cinnamon, nutmeg, cloves and ginger; make well in center of mixture. In medium bowl, stir sugar, oil, water and eggs with whisk. Stir in pumpkin; add to flour mixture, stirring just until moistened. Divide batter evenly among muffin cups.
- 3) Bake 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans to cooling racks. Serve warm or cool.



## September Themes

**Week 1: Welcome Week**

**Week 2: All About Me**

**Week 3: Apples**

**Week 4: Leaves**

