



## WEE NEWS

### November Themes

#### Reminder to Clients:

If you will be bringing your child earlier than your normal schedule time or staying later please let someone know as we can schedule our teachers accordingly. THANK YOU

- ~Animals at Night
- ~Gobble Gobble
- ~Plymouth Plantation
- ~Please Say Please
- ~Opposites

### DATES TO REMEMBER

November 8 - off day of school  
November 15 - No 4K  
November 27 - off day of school  
November 28 & 29 - CLOSED FOR  
THANKSGIVING HOLIDAY



Henry      November 3  
Jimmy      November 12  
John      November 17



Please be sure your child has snow pants, boots, hat, and mittens as we do go outside daily weather permitting. It's hard for your child to watch all their friends playing in the snow



## Helpful Hints

### What to do with leftover Thanksgiving Turkey

After a big Thanksgiving meal, many people end up with quite a bit of extra turkey. Nibbling on leftovers is fine, but here are some additional healthy ways to use that leftover turkey.

#### Sandwiches

Simply slather mayonnaise on your favorite bread and add turkey. Of course, you can make this sandwich fancier by using toasted garlic bread, or adding some seasonings to the mayonnaise. You can quickly whip up some gourmet style mayo by adding some of the packet ranch dressing mix to it. Instead of regular old sliced bread, make turkey sandwiches with fresh or ciabatta bread for a different taste.

#### Open Faced Turkey Sandwich

Start with some really good toast. Rub a little garlic or butter on it if you'd like. Then, lay slices of turkey on it and cover with gravy. Heat up some left over stuffing and stick it in the toaster oven or your regular oven to give it a nice little crust and dinner is ready.

#### Turkey and Rice Soup

Use the leftover bones from the turkey and throw them in a large stock pot. Cover them with plenty of water and add some onion, celery, carrot and salt and pepper. Bring it to a boil and boil for about 45 min. Strain out the liquid, return it to the pot, add some rice and leftover pieces of turkey. Add any vegetables you like as well and cook until the rice and veggies are tender.

#### Turkey Enchiladas

You can fix turkey enchiladas just like you would chicken enchiladas with your favorite sauce, tortillas and cheese. Just shred the turkey, and heat it with some cheese and enchilada sauce. Spoon the mixture on flour or corn tortillas and roll them up. Place the tortilla rolls in a greased baking dish and top with more enchilada sauce and plenty of cheese. Then bake them up until the cheese is nice and bubbly. They are a great way to use turkey in something that has a completely different flavor.

#### Turkey Wraps

Tired of turkey sandwiches? Use a tortilla instead. Pile on lettuce, raw veggies and plenty of turkey. Top with some ranch dressing and roll it up for a portable lunch or snack. Another fun idea is to mix shredded turkey with a little mayonnaise, some chopped apple, grapes and a few walnuts for a turkey salad wrap.

#### Turkey Salad

Make a gorgeous, colorful salad, using all the vegetables you can find in the store. Add sliced turkey to the top and add your favorite salad dressing. Or make a turkey Caesar salad with romaine lettuce, turkey, parmesan cheese, croutons and Caesar dressing.

#### Turkey Chili

Shred your leftover turkey and cook it along with beans, tomatoes and your favorite chili seasonings. Of course you can also toss in any leftover veggies like corn or green beans and cook them right along with the rest of the chili ingredients. Serve with cornbread.

