



In this issue

Co-op Events & Fundraisers | Community Events | Recipe | Fun Fall Books

Welcome

Westdale Co-op Preschool families.

The 2011 preschool year is off to a great start - thank you to Mrs. Cassells for making the transition so easy for all the children... and parents!

Included in this first newsletter are some important dates, information about co-op fundraisers and events and other seasonal items.

If anyone has suggestions, or content to add for future newsletters, please let me know.

Steven Lott
Westdale Co-op Preschool Secretary

Co-op Fundraisers

- **Pancake Breakfast – Saturday Oct. 22**
8am – 11am
\$5/person or \$20/family
At the Westdale United Church
- **Avgen incentives gift cards**
Submit order form by Oct. 27th to Jen Vickers Manzin & cheque made out to “Westdale Co-op Preschool”
- **Mabel’s Labels**
www.westdalecp.mabel.ca

The First Co-op Trip

- **Lindley’s Farm**
Tuesday, October 18
Starts at 9:20am & lasts about 80 minutes
Consent forms, signup sheet and more details are available at the preschool
Cost: \$7/child (adults are free)
lindleyfarm.com



Important Dates

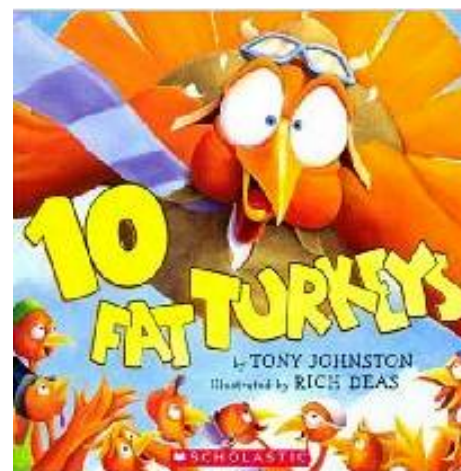
- Oct. 10 – school closed
- Oct. 18 – trip to Lindley’s Farm
- Oct. 22 – Pancake breakfast
- Nov. 9 – school closed
- Nov. 10 – Co-op Meeting
7:00 pm Executive
7:30 pm General meeting
- Nov. 15 – picture day
9:30 – 10:30 am
- Dec. 26 – Jan. 6 – Preschool closed

Fun Fall Books

10 Fat Turkeys

By: Tony Johnston

Count along with this funny rhyming story about 10 silly turkey friends.



Community Events



- **Rockton’s World Fair – October 7-10**
www.rocktonworldsfair.com
- **Hane’s Corn Maze – open daily at 10am – 9pm (October)**
www.hanescornmaze.com
- **Dyment’s Farm & Pumpkin Patch – weekends in October (10am- 5pm)**
dyments.com/farm/pumpkins.aspx
- **Hamilton Pumpkin Fest at Royal Botanical Gardens**
October 8, 9, 10, 15, 16, 22, 23, 29 & 30 – 10am – 6pm
- **Haunted Halloween at Westfield Heritage Village**
October 28 & 29 -- 6:30 – 9:30 pm



Pumpkin Cheesecake

A delicious fall treat

Ingredients

- 1 ½ cups graham cracker crumbs
- 1/3 cup melted butter
- 2 x 9oz. packages cream cheese
(each 250 g)
- ¾ cup brown sugar
- 4 eggs, separated
- 1 tbsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp allspice
- ¼ tsp nutmeg
- ½ tsp salt
- 1 cans pure pumpkin (14 oz/398 ml)
- ¼ cup sugar

Crust: Combine cookie crumbs with melted butter and press into bottom of a lightly greased 10 inch spring form pan. Bake in 325 F oven for 8 to 10 minutes, or until firm. Set to cool.

Filling: In large bowl, beat cream cheese until softened. Gradually mix in brown sugar and egg yolks, beating until smooth. Blend in cinnamon, ginger, allspice, nutmeg and salt. Add pumpkin and beat until well blended. In a separate bowl, beat egg whites until soft peaks form. Gradually add sugar, beating until glossy peaks form. Gently fold whipped egg whites into pumpkin mixture until well blended. Pour over crust.

Bake in 325 F oven until just set, about 1 hour. Remove from oven and cool. Then cover and chill for several hours or overnight. Just before serving remove from pan (just the ring) and set on serving plate. Garnish with whipped cream.

*** for better results, have eggs and cream cheese at room temperature ***