

EARL GREY CHILDREN'S CENTRE



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Earl Grey
Children's Centre

Greetings

By Diana Metrik,
Assistant Director

Hello everyone,
We had a wonderful summer session. Thanks to all staff who planned and supervised trips and activities. Recreational swimming was enjoyed daily by the children.
We would like to welcome new families and looking forward to sharing and exciting and rewarding year with you and your children. Just a friendly reminder: please label your child coats, backpacks, lunch bags, etc. We do our best to keep everything in place, but sometimes things do get lost. If it happens, please make sure to check "lost and found" in the hallway.
Every Friday is a Toy Day. Please discourage your children of bringing toys from home any other day.
Thank you for your cooperation.

Announcements

We sadly said good bye to our summer students Ms. T and Ms. F who return to school. We hope to see them again here next summer.
We would like to welcome Mrs. K. (Anita Kala) to our school age and preschool program.

Just a friendly reminder for all parents:

Please check your child's supply of extra clothes to be sure they are weather appropriate. Thanks for your cooperation.

As always, please feel free to stop by the office or talk to our staff if you have any concerns and questions about your child.

Thank you and have a great and safe September!

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Just a reminder:

Dear Parents,
Please remember to inform our staff of your child's absent.
Call the daycare centre at 204-453-6566.

Thanks for your cooperation.

Important Dates

The centre will be closed on **Monday, September 6, 2010** for Labor Day. We will reopen on **Tuesday, September 7, 2010** which will be inservice for all children.

[Chocolate Dream Bars](#)

Ingredients

125 mL	1/2 cup	butter or margarine softened
175 mL	3/4 cup	granulated sugar
5 mL	1 tsp	vanilla extract
2	eggs	
175 mL	3/4 cup	all-purpose flour
30 mL	2 tbsp	cocoa powder
1 mL	1/4 tsp	baking powder
pinch	salt	
125 mL	1/2 cup	chopped pecans or walnuts
500 mL	2 cups	miniature marshmallows
250 mL	1 cup	semi-sweet chocolate chips
500 mL	2 cups	RICE KRISPIES*

In mixing bowl, cream butter and sugar until fluffy. Add vanilla and eggs. Combine flour, cocoa, baking powder, salt and chopped nuts. Stir into egg mixture until well combined. Spread mixture in bottom of greased 3.5 L (13 x 9") pan. Bake at 180°C (350°F) 15-20 minutes. Sprinkle marshmallows evenly over layer in pan. Bake an additional 3 minutes. Let cool. In small saucepan cook chocolate chips over low heat, stirring constantly, until melted. Stir in cereal and spread mixture evenly on top of cooled marshmallow layer. Refrigerate 2 hours or until firm. Cut into bars.