

OCTOBER
2020

LASCASSAS BAPTIST PRESCHOOL

REMEMBER!

We will be closed **October 5th - 9th** for Fall Break! We hope everyone is able to enjoy at least a little bit of this time together as a family! See you on the 12th!



**HARVEST
FESTIVAL
AT LBC!**

Lascassas Baptist Church would like to invite you to their annual Harvest Festival beginning at 3:00 p.m. on **Sunday, October 25th**. There will be free food, games, and more! Hope you are able to stop by and check it out!



**JAM FOR
SALE!**

We are once again selling the absolute best jams on earth - Marcy Jams! If you've never tried it out, can you really call yourself a Lascassian? These make great Christmas gifts for everyone on your list and even better gifts for yourself! (That's who I buy for.....ha!) Order forms will be sent home on **Monday, October 26th** and will be due by no later than **Wednesday, November 18th**. Orders will be delivered to LBP on **Monday, December 7th**.



**MEETING
TIME!**

We will be having a Parent Involvement Committee meeting on **Tuesday, October 20th** at 8:30 a.m. via ZOOM! Zoom invitations will be sent out to the email that you gave on the committee sign-up forms. If you can't join us, that's no problem. We can email you the details!



**HARVEST
PARTIES AT
LBP!**

Our Harvest Party will be held on **Monday, October 26th** and **Tuesday, October 27th**. We will have games for all ages outdoors and in the fellowship hall. Each class will also have their lunch parties! Children can dress-up on both of these days, but please nothing scary. Parents are unable to attend. #GoAwayRona

The family that sells the most jam will receive half off of one child's tuition due for the month of December!

ONLINE AUCTION - WE NEED YOUR HELP!

In lieu of our fall flower sale, we are sponsoring an auction! Each year at Lascassas Baptist Church's Harvest Festival there is a silent auction, with baskets and goods donated, not only from the church members and Sunday School classes, but also from members of the community. This year, the proceeds from that auction will benefit Lascassas Baptist Preschool. We have decided to offer a week-long Facebook auction, beginning on **Friday, October 23rd** and ending on **Friday, October 30th**. Check out the event on our Facebook page! We are SO EXCITED, but we need your help! How can you help? Here are some ideas:

- Donate gift cards – any place – any amount!
- Donate items for a Laundry themed basket!
- Donate items for a Fall themed basket!
- Donate items for a Christmas themed basket!
- Create your own themed basket (great if you have your own business)!

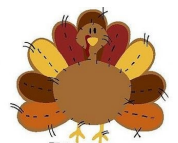
All gift cards, donated items, or baskets are due by no later than **Friday, October 16th!** Thank you in advance for the awesome stuff you guys will bring in for your favorite preschool!

wishlist

We are in need of small prizes, toys, and candy for our Harvest Party this month! Please no skeletons, witches, eyeballs, or otherwise scary stuff. Be on the look out for some good deals!

**NOVEMBER
SNEAKPEEK**

- LBP closed - Election Day
Tuesday, November 3rd
- LBP closed - Thanksgiving Break
November 25th - November 27th



Happy Thanksgiving

Lascassas Baptist Preschool Monthly Devotion

Here's a word of encouragement for you!

Forget the former things; do not dwell on the past. See, I am doing a new thing! Now it springs up; do you not perceive it? I am making a way in the wilderness and streams in the wasteland. Isaiah 43:18 - 19

Little yellow leaves from the front yard tree dance across the porch and driveway. As their bright green color fades, it seems they fall almost as quickly as they change. I love summer affectionately and part of me longs to whisper to the tree "Hold on a little longer. Come on; you got this. Think green!" But graciously the tree listens to its Maker rather than my foolish whispers. In order to flourish in the new season, the tree must let go of its decayed leaves. They have performed well for the term, but their time has drawn to a close.

Autumn is a wonderful time to observe nature. As I watch the swirling leaves stirred by the wind, I am reminded that they display an important lesson for all of us to follow suit in a way. Just as the trees don't stubbornly hold on to their dead leaves, so we shouldn't hold on to any unnecessary weight in our lives. When we long to enter a new season, the old can easily inhibit the new if we allow it. God's Word reminds us to: ***Get rid of all bitterness, rage and anger, brawling and slander, along with every form of malice. Be kind and compassionate to one another, forgiving each other, just as in Christ God forgave you. Ephesians 4:31 - 32.*** To get rid of negativity in our lives, we must first identify it. How can we do this?

- » By reading God's Word.
- » By allowing His Spirit to show us the necessary heart changes we need.
- » By being willing to shun practices such as bitterness and anger.
- » By asking God to help us let go of the guilt from the past.

Oh how the Lord longs to empower and strengthen us for the new season ahead! If we're not sure of the issues detaining a kind and compassionate spirit, He will show us when we ask. And if guilt from the past is preventing this beautiful new season, we have His promises like the one in Isaiah 43:18-19 to remember! (see above)

What are you holding on to that is preventing a freshness to the season ahead? Could it be that the decayed leaves are piling up and your heart needs to discard them for good? If so, why not reach out to the Lord in prayer? He longs to hear from you. Ask Him to shine light on any thoughts, circumstances, habits or other "decayed leaves" you might be clinging to. As you watch the leaves fall this season, our prayer is that you are reminded to let go of anything that would hinder a fresh relationship with God.

Adapted from: www.dayspring.com/articles/letting-your-leaves-fall

Healthy Recipe of the Month

Carrot Soup - Perfect for Fall!

Ingredients:

1 tablespoon butter	1 tablespoon extra-virgin olive oil
1 medium onion, chopped	1 stalk celery, chopped
2 cloves garlic, chopped	1 teaspoon chopped fresh thyme or parsley
5 cups chopped carrots	2 cups water
4 cups chicken broth	½ cup half-and-half (optional)
½ teaspoon salt	Freshly ground pepper to taste

Directions:

Heat butter and oil in a Dutch oven over medium heat until the butter melts. Add onion and celery; cook, stirring occasionally, until softened, 4 to 6 minutes. Add garlic and thyme (or parsley); cook, stirring, until fragrant, about 10 seconds. Stir in carrots. Add water and broth; bring to a lively simmer over high heat. Reduce heat to maintain a lively simmer and cook until very tender, about 25 minutes. Puree the soup in batches in a blender until smooth. (Use caution when pureeing hot liquids.) Stir in half-and-half (if using), salt and pepper.



Adapted from: www.eatingwell.com/recipe/249990/carrot-soup/