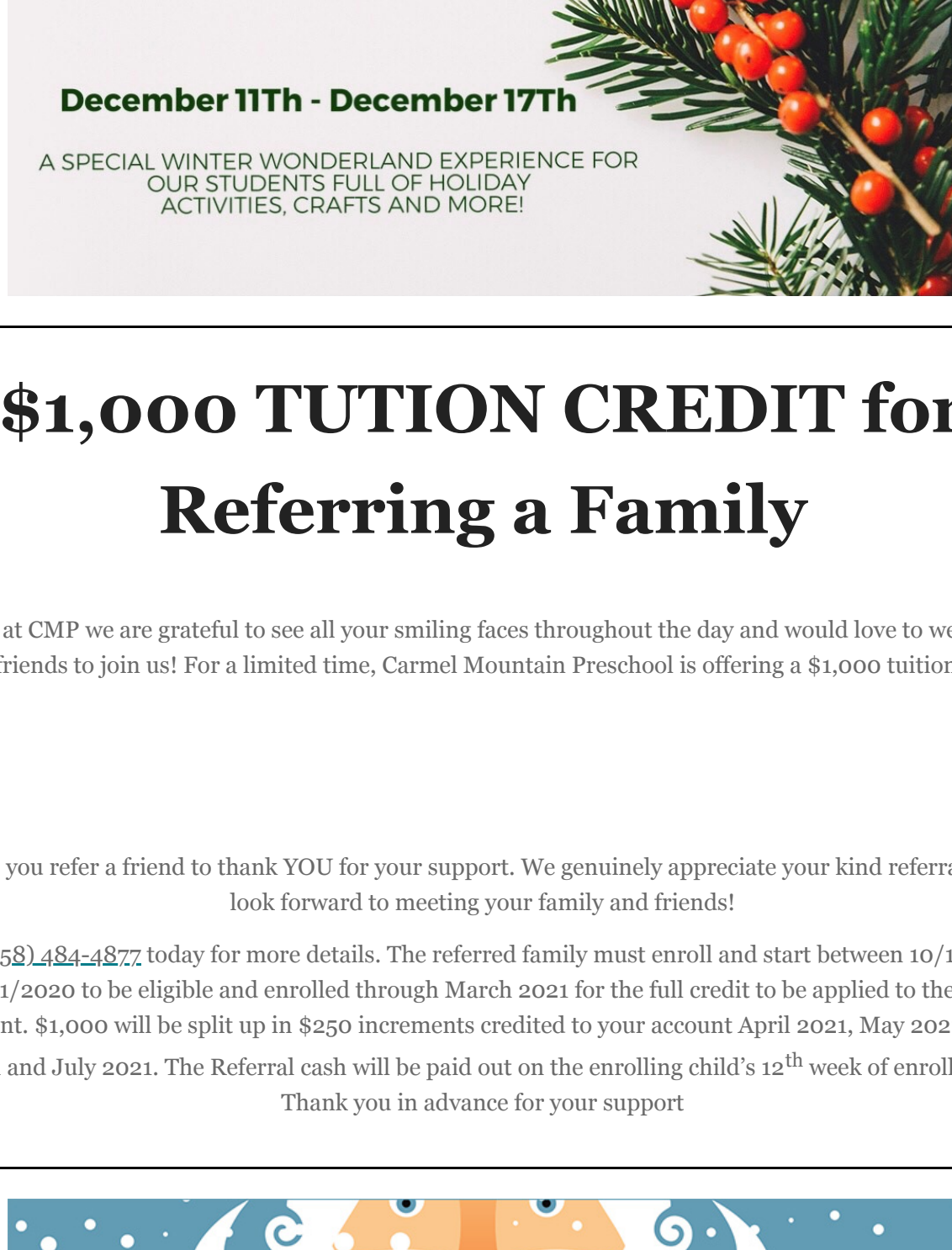


December Newsletter

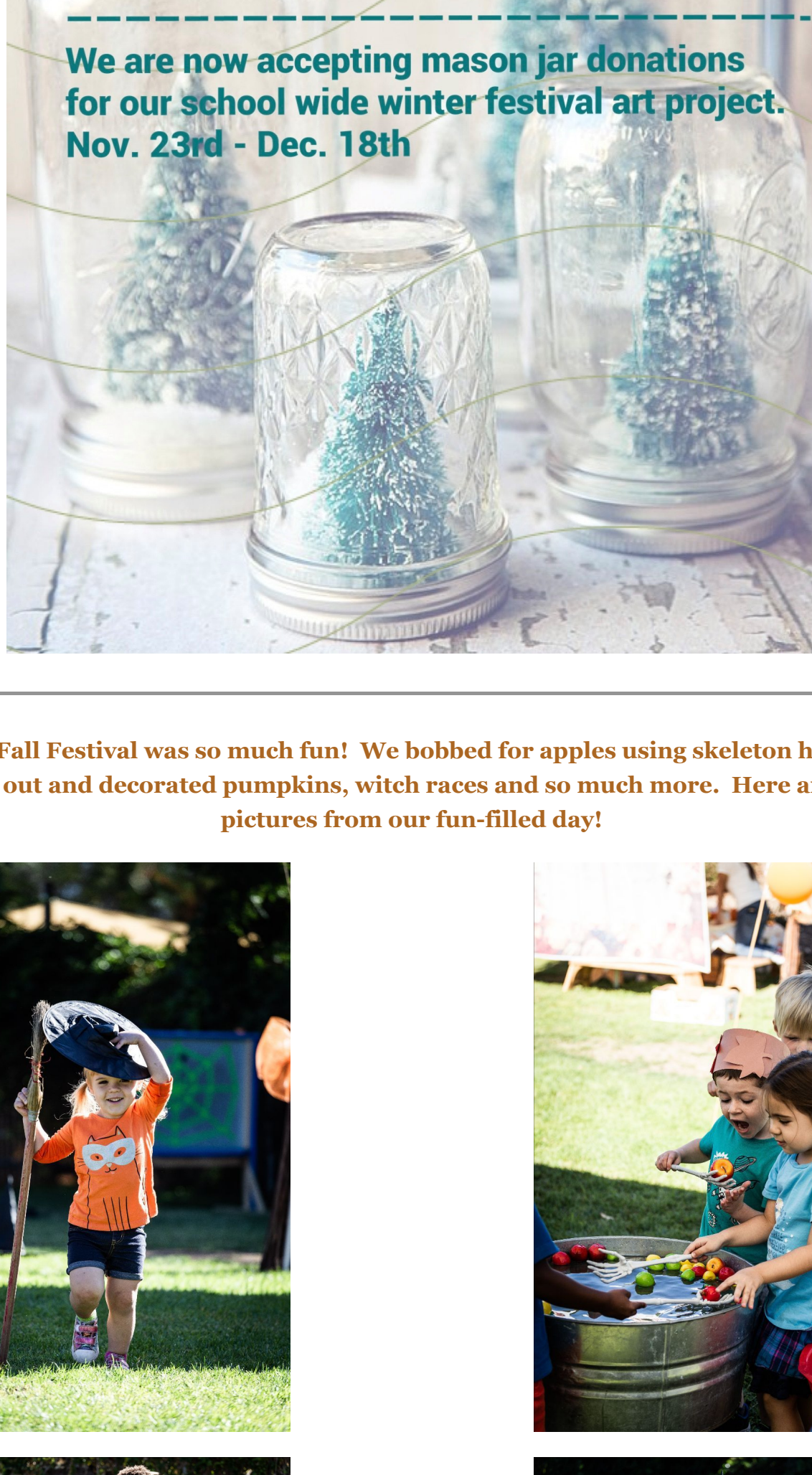
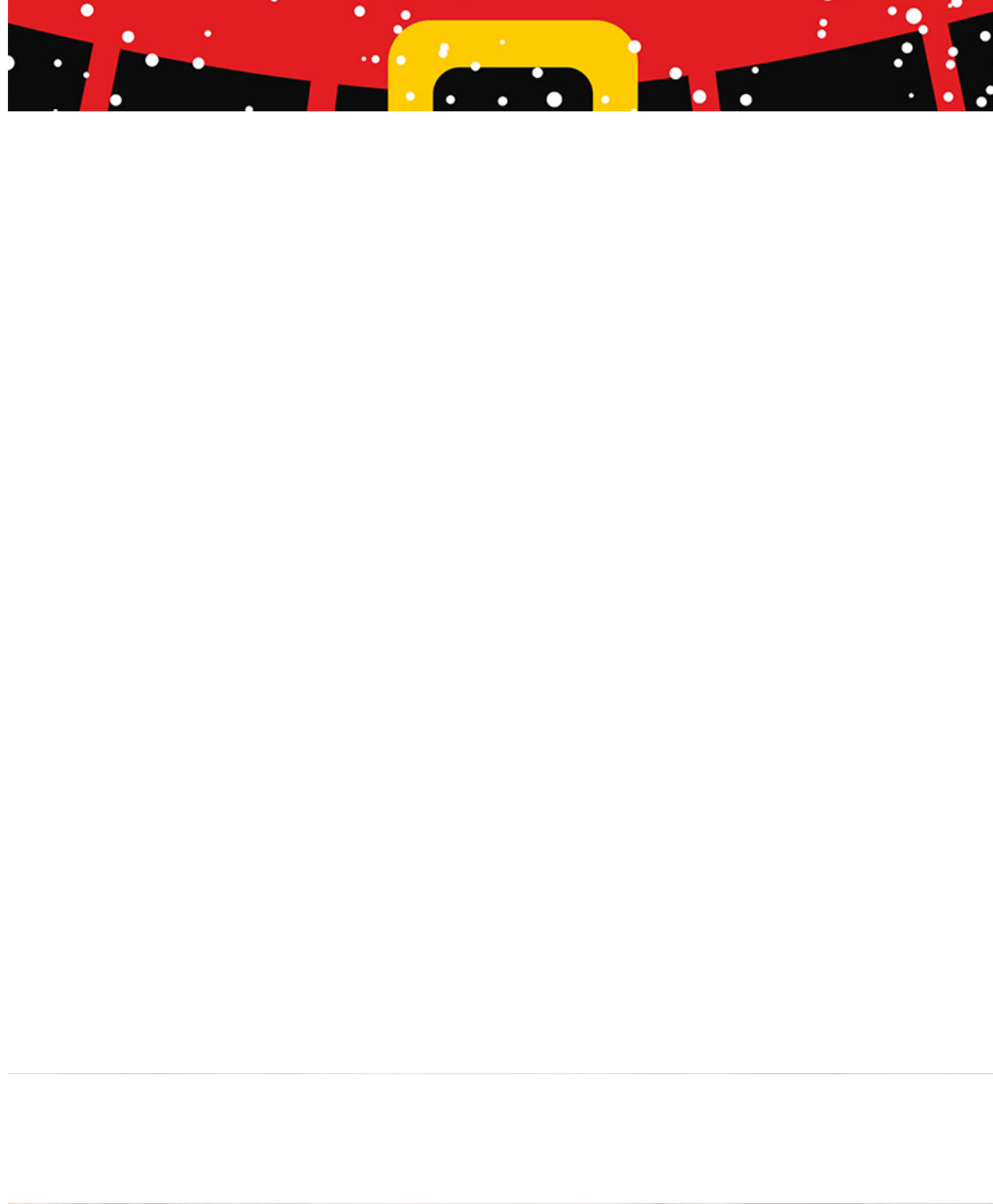


\$1,000 TUTION CREDIT for Referring a Family

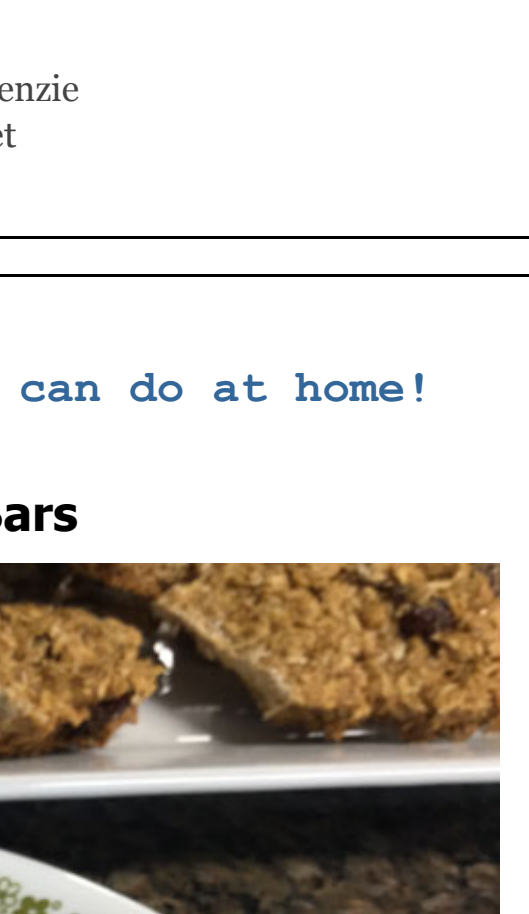
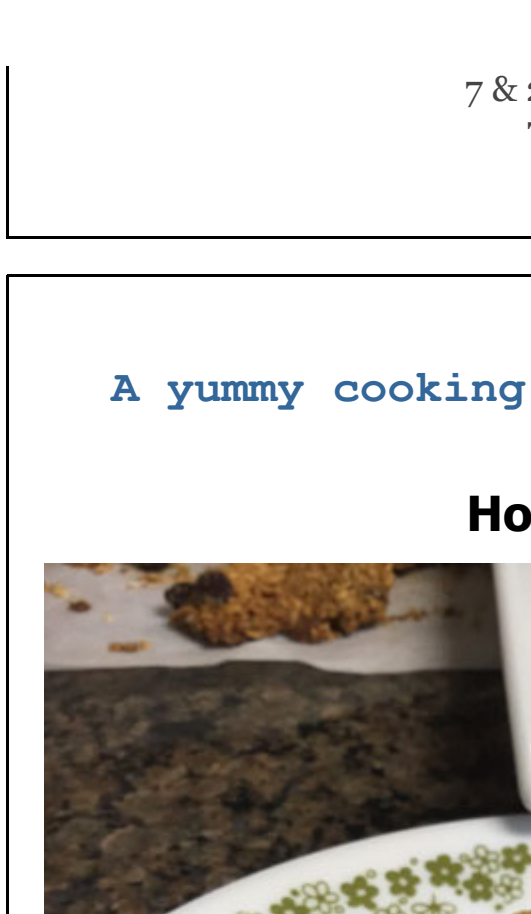
Here at CMP we are grateful to see all your smiling faces throughout the day and would love to welcome your friends to join us! For a limited time, Carmel Mountain Preschool is offering a \$1,000 tuition credit

when you refer a friend to thank YOU for your support. We genuinely appreciate your kind referrals and look forward to meeting your family and friends!

Call [619-484-9877](tel:619-484-9877) today for more details. The referred family must enroll and start between 10/19/2020 ~ 12/11/2020 to be eligible and enrolled through March 2021 for the full credit to be applied to the tuition account. \$1,000 will be split up in \$250 increments credited to your account April 2021, May 2021, June 2021 and July 2021. The Referral cash will be paid out on the enrolling child's 12th week of enrollment. Thank you in advance for your support



The Fall Festival was so much fun! We bobbed for apples using skeleton hands, picked out and decorated pumpkins, witch races and so much more. Here are some pictures from our fun-filled day!



Congratulations to the November Basket Winners

12b - Fiona
6b - Rosemary

7 & 2b - Brantley & Mackenzie
Teacher - Ms. Margret

A yummy cooking project you can do at home!

Honey Granola Bars



Pre packaged granola bars are a great grab and go snack, but unfortunately many of them have so many preservatives and sugar that they look more like a candy bar. If you have 35 minutes you can prepare a week's worth of bars, just double the recipe.

INGREDIENTS:

- 2.5 Cups oats
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 Cup coconut oil or canola oil
- 1/3 Cup honey
- 1/4 Cup sugar
- 1 tsp vanilla

Heat oven to 350°F. Line an 8x8 square pan with parchment paper, leaving a bit of overhang on 2 sides.

Place 2 cups of oats in a large bowl, and quickly food process the remaining half to a rough flour. Stir this in the bowl of oats along with baking soda and salt.

If using coconut oil, microwave it until it becomes liquid. Stir in honey, sugar, and vanilla and then add to the bowl of dry, mixing completely. Spread evenly into a pan, pressing down firmly.

Bake for 25 minutes, then cool for 10 minutes on a rack. Remove the parchment paper easily using the overhangs, then cut into rectangles while still warm. Let cool completely so they can crisp up.

Enjoy!

#TBT THROWBACK THURSDAY

CAN YOU GUESS THIS CMP TEACHER?



CMP wishes a
Happy Birthday
to all of our DECEMBER Birthdays!

Mia ~ Colette ~ Mia ~ Logan ~ Rivaan ~ Kian ~ Avery ~ Wilder ~ Trinity ~ Carter ~ Jackson ~ Mia ~ Matthew ~ Everette ~ Vivian ~ Reese ~ Carter O. ~ Dylan ~ Maya ~ Shaurya ~ Riddhi ~ Marlie ~ Nathan ~ Wesley ~ Enzo ~ Angela ~ Lucca ~

12/3 ~ Ms. Pauline
12/5 ~ Ms. Amanda
12/14 ~ Ms. Arianne
12/20 ~ Ms. Maddi
12/25 ~ Ms. Angie
12/29 ~ Ms. Karen
12/29 ~ Ms. Jacque

PARKING LOT SAFETY

Please be mindful when backing out in the parking lot. There are many families arriving and leaving at the same time. We have two upper parking lots when the lower one is full.

While dropping off and picking up your child please put your cell phone away and hold your child's hand to ensure everyone's safety.

Please use extra caution to keep all our children safe!

Our mailing address is:
9510 Carmel Mountain Road
San Diego, CA 92129

Want to change how you receive these emails?
You can update your preferences or unsubscribe from this list.