



HOOTS & HAPPENINGS

October 2025 Edition

WHAT DO YOU NEED TO KNOW?
CLICK THE LINKS BELOW



[Our Organic Food Program](#)

November Menu and Ingredient List



[What's Coming Up?](#)

November Calendar

Yearly Events Calendar

School Closures/Early Dismissal

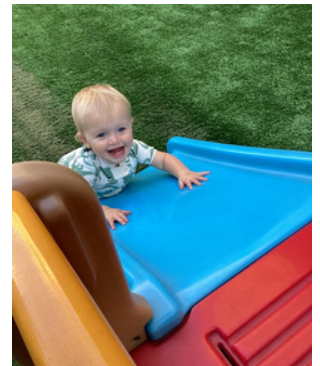
Looking for the above content? Head to our **[website](#)** to view anytime!



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Infants and Toddlers



This October, our infants and toddlers engaged their senses and curiosity with hands-on fall exploration! Through pumpkin painting, textured sensory bins, and songs about autumn, they practiced early language and fine motor skills. Each day was filled with color, creativity, and seasonal joy.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Rising Preschool and Pre-K3



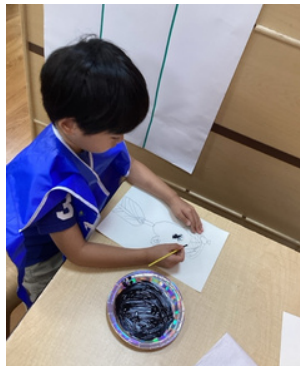
Our Rising Preschool and Pre-K3 students explored the wonders of fall through hands-on, inquiry-based learning! They practiced early literacy and math skills by counting pumpkins, identifying fall colors, and exploring themed vocabulary through stories and songs. During art and sensory play, students experimented with textures and patterns while strengthening fine motor coordination. Each experience encouraged curiosity, language growth, and a deeper connection to the changing world around them.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Pre-K4 and Kindergarten



Our Pre-K4 and Kindergarten students dove into fall learning through rich, hands-on experiences that brought the season to life! They expanded literacy and math skills by sequencing pumpkin life cycles, measuring gourds, and exploring new vocabulary through seasonal stories and songs. A visit to the farm sparked curiosity about animals, crops, and where our food comes from, while Diwali celebrations introduced students to global traditions of light, kindness, and community. Through these joyful experiences, our young learners are building knowledge, empathy, and a lifelong love for discovery.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

1st and 2nd Grade



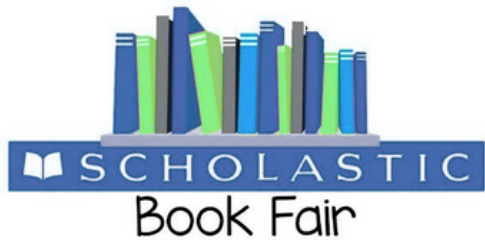
Our 1st and 2nd graders engaged in rich, cross-curricular learning that connected science, social studies, and literacy. During their farm trip, students explored plant and animal life cycles and linked real-world observations to lessons on ecosystems and food sources. In science, they studied bats—learning about their habitats, nocturnal behavior, and vital role in pollination—while strengthening research and comprehension skills. Diwali celebrations added a global perspective, helping students appreciate traditions of light, gratitude, and kindness.



TBS SCHOOL-WIDE REMINDERS AND UPDATES

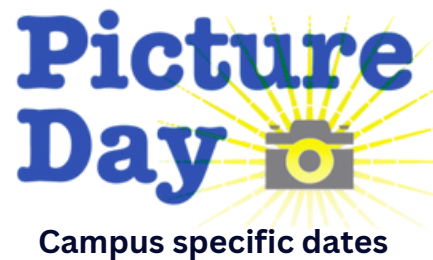
Next Week

November 3-7



End of Month

November 20 & 21



Campus specific dates

Mid-Month

November 10-14

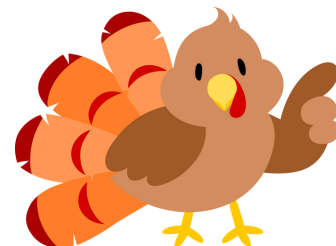


Closures

November 11



November 27 & 28



Note: Early closing Nov. 26th at 4:30PM

THANK YOU TBS FAMILIES



Starting this November...

19

FAMILIES REFERRED
TO OUR 12-MONTH
ACADEMIC PROGRAM

Ask us how we thank you, our TBS families, for
referring new students to our ever growing school!



TBS FALL FEST

Join us for TBS Fall Fest!

Saturday, November 1 • 10AM-12PM

- Petting Zoo • Harvest Games
- Fall Treats & More!

 189 Brunswick St.



[Click for more information](#)



A HEALTHY START FOR A LIFETIME OF POSITIVE EATING

Establishing healthy eating habits begins in infancy. Early exposure to fresh, nutritious foods helps children develop a natural appreciation for wholesome flavors and lays the foundation for positive eating experiences in the future. When babies are introduced to real, thoughtfully prepared meals, they learn to enjoy a balanced diet that supports growth, energy, and overall well-being.

At The Brunswick School, we believe that mealtime is more than nourishment—it's the beginning of a lifelong relationship with food. By preparing fresh, age-appropriate purees right on-site, our team ensures that every bite supports healthy development and encourages curiosity around new tastes and textures.

From the very first spoonful, we're cultivating not only healthy eaters but happy learners who carry these habits well beyond their early years.



**Brunswick Baby
Food**

Happy Bellies, Healthy Learners.





BRUNSWICK KITCHEN RECIPE OF THE MONTH

Banana French Toast Bake

Ingredients:

1. 2 cups of Oat Milk
2. 1 cup Raisin Puree
3. 1 tsp Cinnamon
4. ¼ tsp Nutmeg
5. 2 tsp Vanilla Extract
6. 1 loaf Whole wheat bread,
cut into 1-inch cubes
1. 5 sliced bananas



Preparation:

- Pre-heat oven to 350 degrees F (180C)
- In a large bowl mix the first 5 ingredients.
- Add the cubed bread and gently stir until the bread has soaked up all the liquid.
- Pour the bread into a greased 9X13 inch baking dish. Top with the bananas.
- Bake for 45-50 minutes until golden brown and slightly crispy around the edges and top.