



HOOTS & HAPPENINGS

November 2025 Edition

WHAT DO YOU NEED TO KNOW?
CLICK THE LINKS BELOW

☀️ [Our Organic Food Program](#)
December Menu and Ingredient List

☀️ [What's Coming Up?](#)
December 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 November, our infants and toddlers continued to engage their senses and curiosity through hands-on seasonal exploration! From feeling the textures of fall leaves to creating cozy autumn and Thanksgiving-themed art, they practiced early language, fine motor skills, and sensory awareness. Throughout the month, they enjoyed songs, stories, and activities centered around gratitude and togetherness—filling each day with discovery, creativity, and November cheer.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Rising Preschool and Pre-K3



Our Rising Preschoolers and Pre-K3 dove into hands-on fall and Thanksgiving exploration! Through leaf investigations, early art projects, and activities centered around gratitude, they strengthened language, fine motor skills, and early problem-solving. Each day offered new opportunities to create, discover, and celebrate the season together.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

Pre-K4 and Kindergarten



Our PreK4 and Kindergarten students deepened their learning through fall and Thanksgiving-themed academics. They practiced early literacy skills through seasonal stories and vocabulary, strengthened math concepts with counting and patterning activities, and engaged in science explorations with leaves, weather changes, and nature observations. Discussions about gratitude and community rounded out a month filled with curiosity, creativity, and meaningful learning.



OLLIE'S MONTHLY REVIEW

WHAT DID WE DISCOVER THIS MONTH?

1st and 2nd Grade



Our 1st and 2nd graders pushed deeper into their academic growth through fall- and Thanksgiving-themed learning. Students strengthened their mathematics skills by practicing 2- and 3-digit addition and subtraction, applying strategies such as regrouping and place-value reasoning. In literacy, they explored seasonal texts to build comprehension, vocabulary, and writing stamina. Science and social studies investigations tied into the season as they examined weather changes, observed nature, and discussed gratitude and community. It was a month rich with challenge, discovery, and meaningful academic progress.



 **Leave a review for TBS: Click below for your campus!**
Google: [Brunswick Street Campus](#) / [Warren Street Campus](#)
Yelp: [Brunswick Street Campus](#) / [Warren Street Campus](#)

And don't forget to vote for The Brunswick School for BEST DAYCARE/PRESCHOOL in Jersey City via Hoboken Girl: [Click here!](#)



THANK YOU TBS FAMILIES



Starting this December...

27

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!



PASSPORT TO THE HOLIDAYS

December
6th
10A-12P

Hop aboard and travel
throughout the world to
celebrate each holiday
together!

Special
Guest



The Brunswick
School

[Click for more information](#)

Classroom Parent
Engagement Event



SWEATER WEATHER Social

WEEK OF DECEMBER 15TH-18TH

MORE INFO. TO BE EMAILED



A HEALTHY START FOR A LIFETIME OF POSITIVE EATING

Establishing healthy eating habits begins in infancy, starting with a balanced foundation of breastmilk or formula—a baby’s primary and most important source of nutrition. As little ones grow, introducing fresh, wholesome foods alongside breastmilk or formula helps them naturally build a healthy relationship with eating. This gradual balance supports their developing bodies, encourages interest in new flavors, and sets the stage for positive mealtime experiences.

At The Brunswick School, we honor this balance by ensuring that solid foods complement, rather than replace, the vital nourishment babies receive from breastmilk or formula. Our team prepares fresh, age-appropriate purees on-site, offering gentle exposure to real ingredients while keeping a child’s primary nutritional needs at the center.

By pairing thoughtful mealtime experiences with responsive feeding, we help infants enjoy a harmonious transition—from exclusive milk feeding to discovering new tastes and textures. From the very first spoonful, we’re cultivating healthy eaters and curious learners who develop habits that will support their well-being for years to come.



**Brunswick Baby
Food**

Happy Bellies, Healthy Learners.





BRUNSWICK KITCHEN RECIPE OF THE MONTH

TBS Super Sauce

INGREDIENTS

- 2 -14.5 oz cans Muir Glen Organic crushed tomatoes
- 2- 14.5 oz cans Muir Glen Organic Tomato Sauce
- 1-8 oz can Muir Glen Organic Tomato Paste
- 1 medium diced onion
- 4 stalks of celery diced
- 6 diced carrots
- 1 cup roasted beet puree
- 1 diced green peppers
- 1 diced red pepper
- ¼ cup Olive oil
- 1 TBSP Dry Oregano
- ¼ cup chopped fresh Basil
- 1 Bay Leaf
- 1 tsp salt
- 1 quart Vegetable Broth
- 1 bag Frozen Organic California Mix Vegetables



COOKING INSTRUCTIONS

- 1.Add oil, onions, celery, peppers & oregano on medium heat and saute until softened
- 2.Add vegetable broth and bay leaf and let simmer for 10 minutes, then add carrots and cook until tender.
- 3.Add tomato paste and bring to a simmer.
- 4.Add 1 cup of water and simmer,
- 5.Add Crushed tomatoes and simmer for 20 minutes.
- 6.Add Tomato Sauce and simmer for 15 minutes
- 7.Add beet puree and cook on low for 20 minutes.
- 8.Remove bay leaf and use the immersion blender to puree the sauce.
- 9.Crush frozen vegetables in a food processor and add to sauce.
- 10.Add fresh basil and Enjoy!