



# MCCS November News

## Welcome to MCCS



*"Enter his gates with thanksgiving and his courts with praise; give thanks to him and praise his name. For the Lord is good and his love endures forever; his faithfulness continues through all generations."*  
*Psalms 100:4-5*

We are very Thankful for the blessings that enter our doors each day. The children bring all of us at Mt. Calvary an immeasurable amount of joy. I hope each of you take some time to reflect on all of the blessings we have in our lives. An invitation is extended to all to join us for a Thanksgiving Eve Service at 7:30 pm on November 25th. All of us at MCCS and Mt. Calvary Lutheran Church wish you a safe and blessed Thanksgiving.

The fall or "Back to School" germs have already made an appearance here. Thanks to all who have been keeping their children home when they are not feeling well. Please call if your child will not be at school.

### Mt. Calvary Christian School

November 1, 2009

#### Special Dates:

- ☉ No school Nov. 11th
- ☉ No School Nov. 25- 27 Thanksgiving Vacation
- ☉ Chapel Dates for November:  
 Wed. & Thurs. Nov. 4 & 5  
 Wed. & Thurs. Nov. 18 & 19  
 Senior's Lunch Thurs. Nov. 19th
- Registration for 2010-2011 begins November 16th.*

## School Events and Info

**Nut Free School**— Please remember to check the labels for nuts or nut products. This would also include bread. Some of the multi-grain bread types have nut items in there please make sure the bread is NUT FREE. Thanks for making this a safe and happy environment for our special treasures.

**Tastefully Simple Fundraiser**—On Thursday, Nov. 4th, the preschool will launch a Little Caesar's Pizza Kit Fund-Raising program. Money earned will benefit the preschool in many ways. The sale period will start on Thursday, Nov. 4th till Wed., Nov. 18th, with delivery on Wed., Dec. 2nd. Look for order forms in your child's cubby and on the preschool parent information table. The Christmas season is fast approaching and with it will be many nights of shopping, so save yourself the headache of figuring out what to have for dinner!

**Stay & Play**—Stay & Play is available every afternoon regardless of the day your child attends school. Please remember to sign up at least 1 day in advance if possible. A reminder there are only 27 Stay & Play days until the Christmas Holiday break.

**Label Clothes**—The colder weather seems to be here! Many children have the same jackets, hats and especially mittens.. Please remember that jackets and sweatshirts need to have the strings removed. IT IS EXTERMELY DANGEROUS ON THE PLAYGROUND TO HAVE STRINGS HANGING. Please **DO NOT** send anything to school in plastic grocery bags. They are dangerous and we have many small children in the school each day.

**German Fest and Silent Auction**—Come and enjoy bratwurst, sauerkraut, red cabbage, roast pork, potatoes and carrots (hot dogs for children), German pastries, polkas and a great German band! This event is sponsored by the Mt. Calvary Senior's Ministry. Suggested donations are: adults, \$10.00; seniors, \$8.00; children under 12, \$5.00; under 3 for free; maximum per family, \$25.00. To make a reservation, please contact the church office at 978-263-5156.

**School Pictures**—Everyone should have received their school pictures by Wednesday November 11th. If you are missing a photo please let your child's teacher know. If you are not satisfied with your photo you need to call David Schaeffer at 978-371-2850



## Mt. Calvary Christian School

Mt. Calvary Christian School  
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### Our Mission:

"To walk with families, preparing children for their future education and helping them discover who they are as unique children of God."

## Pilgrim Pies

Makes 10 to 14 Pilgrim Pies

### Pumpkin Cookies

- 2 eggs
- 2 cups light brown sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 (15-ounce) can pumpkin
- 3 cups flour
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

### Filling/Cream Cheese Frosting

- 4 ounces cream cheese, softened
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 4 to 5 cups confectioners' sugar

Heat the oven to 350. Beat the eggs, brown sugar, oil, and vanilla extract in a mixing bowl until smooth. Stir in the pumpkin. In a separate bowl, combine the flour, pumpkin spice, baking powder, baking soda, and salt. Add the dry ingredients to the egg mixture a half cup at a time, blending each time until smooth.

Drop a heaping tablespoon of batter onto an ungreased cookie sheet, using a moist finger or the back of a spoon to slightly flatten each mound. Bake the cookies for 12 minutes, then transfer them to a wire rack to cool completely.

Meanwhile, make the frosting. Beat together the cream cheese, butter and vanilla extract in a bowl until light and fluffy. Mix in the confectioners' sugar a half cup at a time, until the frosting is spreadable.

To assemble pies, turn half of the cookie bottom side up and spread a generous amount of cream cheese frosting on each one. Top them with the remaining cookies (turned right side up). Makes 10 to 14 pilgrim pies.

Enjoy!

