



FALL HAPPENINGS



Please stay tuned for further information regarding our **Student Night** to be co-hosted by Niagara College (Welland Campus) on November 24th. Please bring your loonies for a curriculum gift basket draw.



Awards of Excellence

Please plan to attend the Awards of Excellence and **celebrate the success** of early childhood educators for all they contribute to the field of early learning and care. This special event is co-hosted by the Niagara Branch of the A.E.C.E.O and the E.C.C.D.C. It will be held at the Quality Parkway Hotel & Convention Centre on Thursday, November 19th from 6:00 to 9:30 p.m. To R.S.V.P. contact the E.C.C.D.C. @ 905-646-7311 or by e-mail at eccdc@eccdc.org

President's Pen



Dear Niagara Branch Members,

I am so excited to begin this planning year with so many positive changes and opportunities for the Early Childhood field. With these changes in mind, the AECEO, Niagara Branch executive has been busy planning new and exciting opportunities for our members to participate in professional development. We will be sure to keep all of our members informed in the coming months in regards to these plans. In the meantime, I look forward to seeing you all at the Awards of Excellence Ceremony on November 19th at the Quality Parkway Inn. I would also like to take this opportunity to welcome Leah Philbrick (Treasurer), Brandie Camalleri (Professional Development Chair) and Lynn Euseden (Member at Large) to our executive board. We are so lucky to have such a committed branch executive!

Sincerely,

Jamie Pignotti, President

AECEO Niagara Branch

Scary Cupcakes

1 pkg. (2-layer size) white cake mix

1/4 cup KOOL-AID Sugar Sweetened Drink Mix

1 container (450 g) ready-to-spread frosting, vanilla flavour

PREPARE 1 pkg. (2-layer size) white cake mix as directed on package, blending in 1/4 cup *Kool-Aid* Orange Sugar Sweetened Drink Mix with the prepared batter. Pour evenly into 24 greased or paper-lined muffin pan cups. Bake as directed on package for cupcakes. Remove cupcakes from pans to wire racks; cool completely.

SPREAD tops of cupcakes with 1 container (450 g) ready-to-spread vanilla frosting. Sprinkle with additional orange drink mix to resemble pumpkins. Add a scary face to each with Halloween candies as desired

- You can use gluten-free cake mix & frosting in this recipe if desired.

Niagara Executive Members for 2009/2010

Jamie Pignotti:	President
Kim Cole:	Membership
Judy Feeley:	Newsletter
Brandie Camelleri:	Professional Development
Leah Philbrick:	Treasurer
Lynn Euseden:	Member at Large
Krista Ogden:	Secretary

Help Wanted



If you have any suggestions/comments on how we can better serve you please let us know. We welcome ideas on professional development opportunities, recreational events etc.

We now also have a branch email address as well. Feel free to email us at Niagara.aeceo@gmail.com

The Niagara Branch newsletters come to you via email if you have forwarded your email address to us. If you are receiving this newsletter via regular mail and do have an email address, please forward it to Judy at jafeeley@hotmail.com. Any updates in information are also greatly appreciated.