

Happy New Year!

Happy New Year to everyone! I hope all of you had a restful holiday.

A huge thanks to all the families that donated food items for our holiday hamper, the family was very grateful.

Please remember to bring warm toques and mitts as the **one size fits all gloves** are not warm enough for outdoor play. We go outside daily and we can enjoy the outdoors better when we are warm.

Thanks to all the families who pay their fees on time.

We will be having a Valentine party on February 14th. If families are interested in handing out Valentine cards, please make sure that all children get one so there aren't any hurt feelings. Please ask a staff for a list of all the children's names.

To ensure that our floors stay clean we kindly ask that everyone take their boots off at the door. Your cooperation is greatly appreciated.

Kinder News

We will be focusing on winter and all the fun it brings. We will be spray painting the snow, bringing in the snow for our water table and making snow sculptures.

The Kinder children really want to learn how to spell names of animals and what the brain looks like.

Upcoming Events

January 24 – Early Dismissal @2:30
February 2 – In-service Day (centre open)
February 3 – In-service Day (centre open)
February 20 – Louis Riel Day (centre closed)
February 28 – Early Dismissal @2:30

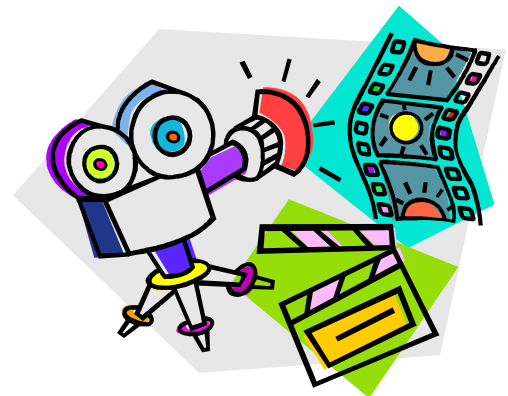
Birthdays

January 17 –Shelby
February 5 – Brody
February 14 - Kiara

Senior News

The Senior children will be making their own movie. They will be role playing some simple stories and then watching themselves in the movie. Drama seems to be a hit at this site so we will be focusing on a number of different activities that develop their drama skills.

Outside we will create a mural in the snow and taking pictures as it develops.



Recipe of the Month – Valentine's Creamy Gigglers



Ingredients:

2-1/2 cups boiling water
2 pkg. (8-serving size each) JELL-O Gelatin, any red flavour
1 cup cold milk
1 pkg. (4-serving size) JELL-O Vanilla Flavour Instant Pudding

Directions:

STIR boiling water into dry gelatin mix in large bowl at least 3 min. until completely dissolved. Cool 30 min. at room temperature.

POUR milk into medium bowl. Add dry pudding mix. Beat with wire whisk 1 min. Add to gelatin; stir until well blended. Pour into 13x9-inch pan.

REFRIGERATE 3 hours or until firm. Dip bottom of pan in warm water 15 sec. Cut into 24 decorative shapes using 2-inch heart-shaped cookie cutters, being careful to cut all the way through gelatin to bottom of pan. Lift JIGGLERS® from pan. Store in tightly covered container in refrigerator.

Quote of the Month

"Believe it can be done. When you believe something can be done, really believe, your mind will find ways to do it. Believing a solution paves the way to solution."

David Joseph Schwartz