



School-Age December Calendar 2024

Classroom News

Ho-Ho-Hola SA Families! Welcome to our month filled with festive fun, as we get ready for the holidays let's bring in a cheer for the New Year coming.

Important Dates:

- 10th – Human Rights Day
- 21st – Winter's Solstice
- 24th – Christmas Eve (Centre Open – Half Day)
- 25th – Christmas Day/Hanukkah (Centre Closed)
- 26th – Boxing Day/Kwanzaa (Centre Closed)
- 27th – Centre Closed
- 31st – New Year's Eve (Centre Open – Half Day)

Happy Birthday to all of those who celebrate!



Club of the Month:

This month the children have been so creative towards building using small Lego pieces. The children have agreed to setting up a Lego section where they can help other build different structures to add in their giant creation. We will continue to add materials to their space to enhance the area.



Goal of the Month:

This month our classroom goal will be using Verbal and Non-Verbal communication. The children have been correcting each other's grammar and promoting other languages to be spoken. We can support them through telling jokes and memorizing songs through multiple languages. This will assist in expanding the children's use of language and communication skills.

Family Resources: Christmas Monster Cookies

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 2 sticks (1 cup) unsalted butter, at room temperature
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 2 large eggs plus 2 egg yolks
- 2 cups mixed red and green candy-coated chocolates, such as M and M's
- 2 cups rolled oats
- 2 cups roughly chopped pretzel rods
- 1 1/3 cups chopped peppermint puffs
- 1 1/3 cups white chocolate chips

Preheat to 350 degrees F.

Whisk together the flour, baking powder, baking soda and salt in a bowl until evenly combined. Combine the butter, brown sugar and granulated sugar in a large bowl and beat with an electric mixer on medium-high speed until light and fluffy, about 3 minutes.

Beat in the vanilla, then add the eggs and yolks 1 at a time, beating well after each addition. Add the flour mixture and beat on low. Add the chocolate candies, oats, pretzels, peppermint puffs and white chocolate chips and stir with a large spoon until evenly mixed.

Scoop and roll into balls and divide, spacing the cookies evenly apart. Bake until the cookies are golden brown at the edges and barely brown in the very middle, 18 to 20 minutes. Cool the cookies on the baking sheets for 1 minute.

Friendly Reminders:

- * We are officially in the winter season, please remember to have the children dressed in jackets, hats, neck warmers, boots, gloves/mittens for those colder days approaching
- * Please let the centre know via email or phone call if your child will be absent or picked up directly from school

If you have any questions or concerns, please feel free to contact Ruth or Victoria! 😊