



Parkdale Sherwood Headstart

Monthly Newsletter

DEAR Headstart Families,

HAPPY NEW YEAR!! We had so much fun at our Christmas Concert and once again the turnout was unbelievable. Thank you for all of your help; donating food and/or volunteering your time. I hope that everyone had a nice holiday with your families. The staff really enjoyed our time off. We spent some quality time with our families and are rejuvenated and ready for an exciting New Year.

Regarding the end of the calendar year, I will have your income tax receipts ready for you by the end of January. You will be notified when they are ready to be picked up.

Thank you --For all of your gifts of time, food and/or presents. Enjoy the New Year!!

Also big congratulations to our Ticket Winners this season: Reta MacDonald won BEST SEATS, and Adam Merner won BEST SPOT ON THE LOT. The winner of our Christmas Roaster Basket was Aram Bavandpour. Thank you again for all your hard work and support selling the tickets this year!

Carol

Baby Beluga News

Now that the Baby Belugas have experienced Christmas, we will revisit some aspects of it while it is still fresh in their minds. We will also be continuing their exploration of snowmen this month. Happy New Year everyone

Sharon

The Little Duckling News

The Little Ducklings are super excited to welcome Sasha back from maternity leave. We will miss Susan but know she will be back before you know it. We would also like to welcome two new friends Duncan and Sullivan White and educator Emma to the group.

Finally we plan on spending as much time outside as possible because we love having space to run and climb. Having said this please ensure that your child has warm/appropriate outdoor clothing daily. Happy New Year Everyone!

Jessie, Sasha, and Emma

The Cubs and Otters

This month we will continue to practice our self-help skills when getting ready to go outside, this can be quite a lengthy process. We encourage you to be allowing your children to be trying things for themselves. The Cubs and Otters want to wish you all a Happy New Year!

Christina and Brenda

The Pigeons

Welcome back everyone; we hope everyone enjoyed their Christmas holidays. Happy New Year to all! The Pigeons are excited to be starting a new special helper for January. We will be enjoying lots of outdoor play so please make sure your child has lots of warm clothing and an extra change of clothing in their bag. If you would like to come in and volunteer your time to do something with the group, we would love to have you. Thank you to those that have helped with presentations, demonstrations, and fieldtrips. If you have any ideas please see Glenda or Maggie

Happy New Year to all

From All the Pigeons

Glenda and Maggie

Paula's Corner:

Soft and Chewy Oatmeal Chocolate Chip Cookies

Ingredients

- 1 cup (125 grams) all-purpose flour
- ½ teaspoon ground cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup (115 grams) unsalted butter, softened to room temperature
- ½ cup (100 grams) brown sugar
- ¼ cup (50 grams) granulated sugar
- 1 large egg room temperature
- 1 teaspoon vanilla extract
- 1 and ½ cups (150 grams) old-fashioned rolled oats
- 1 cup (190 grams) semisweet chocolate chips

Instructions

1. Preheat oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats and set aside.
2. In a medium-sized mixing bowl, whisk together the flour, cinnamon, baking soda, and salt. Set aside.
3. In a separate large mixing bowl using an electric mixer, cream together the butter, brown sugar, and granulated sugar for about 1-2 minutes or until well combined. Mix in the egg and vanilla extract, stopping to scrape down the sides of the bowl as needed. Slowly add the dry ingredients to the wet ingredients and mix on low speed until just combined. Mix in the oats, then the chocolate chips until just combined. Cover tightly and refrigerate for at least 30 minutes.
4. Using a 1.5-2 tablespoon cookie scoop, scoop the dough onto the prepared baking sheets, making sure to leave a little room between each one. Bake in separate batches (keep the other batch of cookie dough in the refrigerator while the first batch bakes) at 350°F for 10-13 minutes or until the tops of the cookies are set.
5. Remove from the oven and cool on the baking sheet for 5-10 minutes, then transfer to a wire rack to cool completely.

CHILDREN'S NEEDS :

We try to get outside every day. It is essential that your child comes with snow pants, warm mittens, a winter hat, winter boots, and a warm coat every day. We also ask that you have extra clothing, especially socks in your child's locker.

Thank you











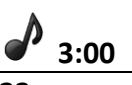






STAFFING UPDATE for the New Year:

We are very pleased to welcome Sasha back from her maternity leave. It is hard to believe that little Eli is a year old. Sasha has dropped in lots so all of the Little Ducklings, new and old, are familiar with her.

The down side of that is that Susan will not be with us full time any more for a bit. Susan will be our first called Substitute. Susan will return full time when Maggie leaves for her maternity leave. At that time Susan will return to the Little Ducklings for the year and Sasha will work with Glenda in the Pigeon group. It will be exciting for Maggie to become a Mom!

Carol

January

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1  Sutton 	2  	3	4
5	6	7 	8	9 	10	11
12	13  Carol	14 	15  Christian	16  Sasha 	17	18
19  Everett	20	21 	22	23 	24 MOVIE DAY & PJ DAY!!	25 Happy Chinese New Year! 
26	27	28 	29  Glenda	30	31	