## Brooks Preschool

## News



## TEACHER'S REPORT

The holiday season is the perfect time to reflect on our blessings and seek out ways to make life better for those around us.

This December, we will learn about seasonal celebrations that happen in many different cultures. We welcome you and your family to share any of your own family's special traditions or cultural celebrations with the children at the preschool if you would like. Please contact one of the teachers to discuss this opportunity if this is something you would be interested in doing.

Music is a big part of the season and for your child as they learn to use rhythm instruments and practice for our Christmas concert. As the month progresses our school and your homes may be decorated with a variety of Christmas creations.

The children are doing well with matching, patterns, and sorting all kinds of items.

Mat Man has come to life as the children are drawing him and dressing him in Christmas colors and dressing him as Santa.

## Check Out Our Website

 www.brookspreschool.comFind us on Facebook to get all the up to date information and learn more about Brooks Preschool

If you have any concerns or questions throughout the year please feel free to contact Mrs. Bruce at the preschool or email her at bpsteachers@brookspreschool.com

### 403.362.4828

CHARACTER
EDUCATION

This month we are learning about "KINDNESS". What better time of year to focus on how we cars show kindness toward others (such as through our actions) without just limiting that to giving store-bought gifts

## CHRISTMAS PARTIES

All parties will be held at The Royal Canadian Legion - 235 3rd St West, Brooks Legion Doors will open at 9:00 a.m. Wednesday Dec. 20, Thursday Dec. 21, and Friday Dec. 22.

This is a special time for both you and your child so we ask that all children MUST be accompanied by a parent or adult.

## PLEASE WATCH FOR MORE INFO TO COME HOME.


@ The Brooks Preschool-327B 3rd Street West

Friday, December 1st 3-7 pm Saturday, December 2nd 10 am-1pm<br>Everyone is welcome to come out! There will be great books, prizes, games and even a special guest. Save the dates and watch the facebook pages for more information.




## LITTLE REMINDERS

Parents please let teachers know of any changes in phone numbers, addresses or medical concerns. We need to keep information current.

During bad weather conditions, our school will be closed when temperatures drop to -35 degrees (excluding wind chill). Parents please listen to our local Radio Station for conformation. FM 101.1 or Q105.7

## SPECIAL THANKS

We would like to thank our parents and board of directors for all the work that they do for our preschool. We truly appreciate the volunteer time you are spending to help our preschool run smoothly. We are also so thankful to have such a lovely group of families to work with! Please remember that we welcome your comments and questions anytime. Thanks so much!

Thank you to our local constables that gave our Preschool children an opportunity to hear what a police officer does and experiencing what it is like in the police car.

Thank you to Deputy Fire Chief Stewart Luchies and Ryan Legare from the Fire Department for talking with the students about fire safety and allowing them to experience the Fire Truck.

Thank you to Whitney Legare for talking to the kids about being a Nurse and to Roxanne Neu with the Pottery Guild during our weeks of Community Helpers and Occupations.

Thank you to our families for the variety of donations to our school. Emily and Will Prouty for the beautiful Disney Pictures. Kassie Negenman and Shay Hagedorn for toys and dress up clothes.

Nicole Friesen and Family for the donation of books to our preschool.

## Snack Attack

## Apple Oatmeal Breakfast Cookies Recipe

The healthy snack/breakfast that masquerades as a treat-like cookie.


## Ingredients

1 cup Rolled Oats/ 1 cup All-Purpose Flour/ 1 cup Whole Wheat Flour/ $1 / 2$ teaspoon Salt/ $1 / 2$ teaspoon Baking Powder/ $1 / 2$ teaspoon Baking Soda/ 1 teaspoon Cinnamon/ 1/4 teaspoon Nutmeg/ 6 tablespoons Unsalted Butter Softened/ 1/2 cup Brown Sugar/ 2 large Eggs/ 1 teaspoon Pure Vanilla Extract/1 cup Shredded Apple/ 1/2 cup Raisins/
Cinnamon Sugar, For sprinkling, optional
Directions
In a large bowl, stir together the oats, flours, salt, baking powder, baking soda, cinnamon and nutmeg.
Cream together the butter and brown sugar until well combined. Add the eggs and vanilla and cream until light and fluffy.
Stir in the shredded apple.
Add the dry ingredients and mix until just combined. Stir in the raisins. Chill the dough for one hour. Preheat the oven to $350^{\circ} \mathrm{F}$. Line a baking sheet with parchment paper or a silicone baking mat.
Drop the dough by spoonfuls (about 2 tablespoons for each cookie) onto the prepared baking sheet. With damp hands, flatten the cookies slightly. Sprinkle the tops of the cookies with cinnamon sugar, if using.
Bake for 9-10 minutes until lightly browned and set.
Allow to cool for 10 minutes on the cookie sheet before removing them to a wire rack to cool completely.

# Brooks Preschool December 2017 



