



DECEMBER NEWSLETTER

A Note From Our Principal,

We hope that you all had a wonderful Thanksgiving with loved ones and we enjoyed celebrating with you all last month. We are truly thankful for each one of our parents and children! As the winter holidays approach we have many special events planned for our students and families and look forward to spending time with you all. We've also enclosed important winter and holiday procedure reminders in this newsletter. Please read through it carefully and reach out if you have any questions or concerns. Happy Holidays!

Sincerely,
Jessica Powell

Inclement Weather Reminders

We do not always follow the closure schedule of the local public schools, because we don't have to contend with the same transportation issues as public schools. Our goal is to be open as many days as possible to support our working parents. If we must close, because our teachers cannot safely get to work, you will receive a notification via Links 2 Home as soon as the closure is announced. We also post notifications on our website and our voicemail system.

Winter Clothing Reminder

If you've not already done so, please check your child's cubby to ensure they have an extra set of weather appropriate clothes. Students also need to come to school each day with a jacket and dressed warm enough to play outside for part of the day. If the weather is brisk we still go outside for active games and continued curriculum activities and want everyone to be able to participate!

Holiday Closures

Our school is closed on December 25th for Christmas and January 1st for New Year's Day. We will have limited hours on Christmas Eve, December 24th.

Parents Night Out

We will be hosting a Parents Night Out on Friday December the 13th from 6:30 to 9:30 pm. The cost is \$30 for the first child in a family and \$20 for each additional child. If families have any siblings that do not attend Chesterbrook regularly they are welcome to join us; just see Mrs. Jessica or Mrs. Tiffany for additional information. Students will complete winter related STEAM projects and complete the night with a showing of the animated short The Snowman, by director Jimmy T. Murakami, rated G 26 mins. We will have a pizza dinner party and hot cocoa as well. Please sign up at the front desk.

Winter Break Camp

We will be holding Winter Break Camp for our School-Age students from December 23th-January 3rd. We will have community service activities, STEAM learning opportunities and holiday themed projects planned. Students may attend all or part of Winter Break Camp, please let us know by December 18th if your child will be attending.

Classroom Holiday Celebrations—Friday, December 20th

Through the month of December our classes will be learning about different winter holidays and customs. On Friday, December 20th at 3:00 p.m. our students will showcase their learning and the holiday décor they've created with a holiday celebration. Parents are welcome to attend and we will share extra photos on Links 2 Home for those who cannot come. Some classes are collecting small extras for their celebratory snack, please check with your child's teacher for more information.

Holiday Giving Project

We will be collecting new, unwrapped toys for the Toys for Tots Program. We will be collecting toys from now until December 13th. On December 13th, we will drop the Toys off at the Gainesville Fire Department for distribution.

Important Dates

December 3rd—Winter clothes cubby check!

December 6th—Santa Visit @ 3pm / Sports Jersey Day

December 13th—Parent Date Night – 6:30-9:30pm / Funny Hat Day

December 18th—Deadline to sign-up for Winter Break Camp

December 20th—Holiday celebrations, 3:30pm / Ugly Sweater Day

December 23rd-January 4th—Winter Break Camp for School-Age students

December 24th—EARLY CLOSURE FOR CHRISTMAS EVE

December 25th—CLOSED FOR CHRISTMAS

December 27th—Pajama Day

December 28th—Monthly parent folders go home

December 31st—New Years Eve Celebrations at 3:30pm

January 1st—CLOSED FOR NEW YEAR'S DAY

Fun Family Recipe for the Month:

Magical Reindeer Chow



- Total: 45 mins
- Prep: 45 mins
- Cook: 0 mins
- Yield: 10 cups (5 servings)

Magical reindeer chow is a treat that kids of all ages will love. It's made from cereal, pretzels, chocolate, and dried fruit. That mixture is coated with a white chocolate topping, then dusted with glittery gold sprinkles. This is a perfect candy treat to make in bulk. You can package it in cute cellophane bags to give as holiday gifts or bring one big serving of it to a Christmas party. Guests can scoop some themselves or bring small baggies for guests to take some as a parting treat. Kids will love munching on this dessert. It's also a fun snack to leave out for Rudolph and his friends to enjoy

The coconut oil in this recipe serves several purposes: it helps make the white chocolate more fluid when melted, keeps the coated chow more stable at room temperature (since coconut oil is solid when cool), and gives a subtle coconut flavor

to the candy. If you don't have any, you can substitute a bit of vegetable oil, or omit the coconut oil entirely. The reindeer chow will still be delicious. If you can't find the glittery gold sprinkles, you can substitute any other colored sprinkles, or just leave them out entirely.

Ingredients

- 2 cups white chocolate chips
- Optional: 3 tablespoons coconut oil
- 3 cups Rice Chex
- 1 cup miniature marshmallows
- 1 cup thin pretzels
- 3/4 cup M&Ms (divided)
- 1/2 cup salted nuts
- 1/2 cup raisins (or dried cranberries)
- 2 tablespoons gold sprinkles

Steps to Make It

1. Gather the ingredients.
2. Prepare a baking sheet by lining it with aluminum foil and set aside.
3. Place the white chocolate chips and coconut oil, if using, in a large microwave-safe bowl. Microwave until melted, stirring after every 45 seconds to prevent the white chocolate from overheating.
4. Add the Chex, marshmallows, pretzels, 1/2 cup of the M&Ms, nuts, and the raisins to the white chocolate, and stir until everything is completely coated with a thin layer of white chocolate.
5. Scrape the candy out onto the prepared baking sheet and smooth it into a thin layer.
6. Sprinkle the remaining 1/4 cup of M&Ms on top and press down gently to adhere them. Adding some candies on top keeps them from being coated in white chocolate and gives your reindeer chow a pop of bright color. If you're using edible glitter or sprinkles, dust that all over the top of the candy.
7. Refrigerate the reindeer chow for at least 20 minutes to set the white chocolate.
8. Once set, break it into small pieces to serve.

Tip : The reindeer chow can be stored in an airtight container at room temperature or in the refrigerator for up to two weeks.