CDLC Gazette - December 2023

etter from the Director

The joyous Christmas season is upon us. This month we will be reinforcing giving and sharing with our students. Jesus is the reason for the season, the little boy born in a simple stable who would do so much for mankind. From all of us at CDLC, we hope your family has a Christmas filled with joy and peace.

Marie

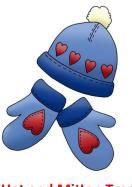


- Science: Christmas
- Motor: Large Balls Jumping
- Music: Christmas music Legato Staccato
- Christian: Advent, Jesus is a perfect gift An angel visits Mary - Shepherds visit Jesus -Christmas Program - Birth of Jesus -Mary and Joseph





December 1: Tuition Due December 8: Great ADVENTure December 14-15: Christmas Programs December 21-January 2: Christmas Break January 3: Classes resume



Hat and Mitten Tree

Please donate to our Mitten Tree!

Help us help others by donating hats, mittens, gloves, scarves, headbands and ear muffs to help keep hands and heads warm this winter.



Friday, December 8 | 6:00 - 8:00 pm

Join us for an evening of caroling, activities and a movie to help us celebrate the birth of Jesus!

We are accepting donations December 4 - 16.







Felix Balamut



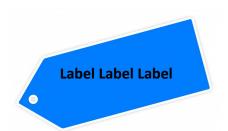


Easton Allen Maya Dauchy **Emmett Howard** Kylie LaVigne Bennett Radmer



Playground

We will be going outside every day possible. Be sure to send your child in play clothes, appropriate shoes, warm jackets and other accessories when needed!



Please be sure to label any notes with your child's name, teacher and the session that they attend. Clothing, jackets, hats, backpacks, etc., should also be labeled with your child's name as this will help alleviate any confusion.



Gingerbread Waffles

You will need:

2 cups white whole wheat flour, 1 tbsp baking powder, 1 tsp, ground ginger, 1 tsp cinnamon, 1/4 tsp salt, 2 large eggs, 1/4 cup melted butter, 3 tbsp molasses, 2 tbsp maple syrup, 1/2 tsp vanilla extract, 1-2 cup milk

Instructions/Discussion

Prep: Heat waffle iron on medium

Whisk: In a large bowl, whisk together the flour, baking powder, ginger, cinnamom, and salt.

Mix: In a medium bowl, whisk together the eggs, butter, molasses, maple syrup, vanilla and 1 cup of milk.

Blend: Pour the wet ingredients into the dry ingredients and whisk until smooth. If your batter is too thick, add more milk in 1/4 cup increments until the batter resembles cake batter.