



Valley Interfaith Child  
Care Center  
948 Heather Dr.  
Blacksburg, VA  
December 14-18 2009  
Volume 1, Issue 9

# VICCC Family Newsletter

## Red Room

This week in the Red Room we are going to continue to learn about winter and winter weather. There is a lot of snow outside our window for us to look at. We will also bring some snow in to touch and play with!



Wednesday is Ms. Kimberly's last day with us, we'll miss you!

-Ms. Kimberly & Ms. Brynn

## Blue Room

This week in the Blue Room we will be learning about winter. We will talk about the different kinds of weather we get in the winter, like snow, sleet, and freezing rain. We will go outside to play in the snow, and will talk about what it looks like and how it feels. We will also complete many arts and crafts projects to take home!

-Ms. Christina

## Yellow Room

This week in the Two's Room we will be making lots of arts and crafts projects and things to decorate our room with. We will also talk about the snow since we got so much of it on Friday, and we may even go outside to play in it!

Reminder: Please send warm coats, scarves, hats, gloves and boots with your children.

Thank you and have a good week

-Ms. Natalie

## Green Room

This week in the Green Room we will talk about the holidays. We will talk about how we celebrate the holidays at home, and how others may celebrate. We will make lots of arts and crafts projects to decorate at home and here at school!

-Ms. Jerin

## Reminders

- The center will be closed from December 24 through January 1. We will re-open Monday January 4 at 7:00am.
- Happy Birthday to Macenzie who turns 4 on December 25!

## Recipe of the Week

### Apple Wontons

#### Ingredients:

- 1 package of wonton wrappers
- 2 cans of apple pie filling
- 1/2 cup of powdered sugar
- 2 cups of caramel sauce
- 1 quart of vanilla ice cream

Start by getting a bowl of cold water to seal the wonton wrappers. Next open the 2 cans of apple pie filling and place in a bowl. Fill each wonton with 1 tablespoon of apple pie filling. To seal, fold diagonally (first dip fingers in cold water and dab around the edges of wonton wrapper, then press). Should look like a triangle.

Next step is to heat 5 cups of vegetable oil. Fry 5-7 wontons per batch. Fry for 2-4 minutes or until golden brown. Place on paper towel to remove excess oil.

After you fry all the wontons, dust them with powdered sugar. Next microwave the caramel sauce for 30 seconds and dip 1/2 of the wonton in caramel sauce. After dipping wontons let stand for 5 minutes. Serve wontons alongside a scoop of vanilla ice cream, and garnish with extra caramel sauce.

## Song of the Week:

Cheer the Year  
Sung to "Row Row Row Your Boat"

- Cheer, cheer, cheer the year,
- A new one's just begun.
- Celebrate with all your friends,
- Let's go have some fun!
- Clap, clap, clap your hands,
- A **brand** new year is here.
- Learning, laughing, singing, clapping,
- Through another year.

## This Week's Menu

### Monday

- B: CLOSED
- L: macaroni and cheese, mixed vegetables and apple slices
- S: saltine crackers, mandarin oranges

### Tuesday

- B: cereal, peaches
- L: vegetable soup, grilled cheese sandwiches, bananas
- S: cottage cheese, pretzels

### Wednesday

- B: bagel pizza, green beans
- L: lasagna, salad, apricots
- S: graham crackers, yogurt

### Thursday

- B: CLOSED
- L:
- S:

### Friday

- B: CLOSED
- L:
- S:

## Center News

Happy Holidays Everyone!!  
Enjoy the snow!



The childrens' snow art