



# VICCC Family Newsletter

## Red Room

This week in the Red Room we will be singing patty-cake and clapping our hands. Also we will be looking out the window and talking about the ice and snow. Happy Belated Birthday to Michael!

-Ms. Kimberly and Ms. Brynn

## Blue Room

This week in the Blue Room, we are learning about body parts. The children will be exploring different parts of their bodies through books and creative projects. We also plan to play in the snow for as long as it is around, so be sure to come bundled up. Have a great week!

-Ms. Christina



Fun in the snow!

## Yellow Room

This week in the yellow room we will be learning about our numbers from 1-10. We will then swap to winter weather and learn about how we always need scarves, mittens and coats so that we don't get sick.

Reminder: please bring scarves, mittens coats and hats. We will still be having outside time and it's getting chilly outside!

-Ms. Natalie

## Green Room

This week in the Green Room the children will learn about winter. We will focus on the characteristics of winter: winter clothing, animals that hibernate, winter sports and winter holiday celebrations. The children will also enjoy making a winter mobile, painting in the snow, and many other winter inspired pieces of artwork.

-Ms. Jerin

## Reminders

- Thursday December 10 is our Helmet Clinic bring your child by from 4:30-6:30 for a free helmet or helmet fitting!
- Happy Birthday to Mason who turned three today!!

## Recipe of the Week

### Quick and Easy Chicken Noodle Soup

This is a great way to stay warm this winter, chicken soup is also great remedy for a cold!

- 1 tablespoon butter
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 4 (14.5 ounce) cans chicken broth
- 1 (14.5 ounce) can vegetable broth
- 1/2 pound chopped cooked chicken breast
- 1 1/2 cups egg noodles
- 1 cup sliced carrots
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- salt and pepper to taste

In a large pot over medium heat, melt butter. Cook onion and celery in butter until just tender, 5 minutes. Pour in chicken and vegetable broths and stir in chicken, noodles, carrots, basil, oregano, salt and pepper. Bring to a boil, then reduce heat and simmer 20 minutes before serving.



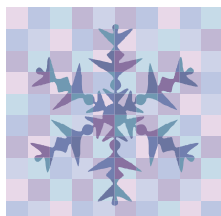
### Wish List

There are a few things we need around the center so if you or someone you know has the following items that they would like to donate please let us know!

\*Highchairs

\*Hats and gloves

\*Crib sheets



## This Week's Menu

### Monday

B: Cereal, apple slices  
L: chicken nuggets, mixed vegetables, pineapple  
S: fig newtons, peaches

### Tuesday

B: waffles, bananas  
L: bbq sandwich, French fries, apple slices  
S: cubed cheese, wheat thins

### Wednesday

B: bagels w/ cream cheese, orange slices  
L: tacos (refried beans, lettuce, tomato), corn, apples  
S: vanilla wafers, pears

### Thursday

B: pancakes, pears  
L: steak um' sub, tater tots, pomegranate seeds  
S: ritz crackers, string cheese

### Friday

B: blueberry muffins, yogurt  
L: cheese quesadilla, cucumbers, mixed fruit  
S: pancakes, bananas

## Song of the Week:

### The Ha! Ha! Holiday Song

Let's put some HA! HA! HA!  
In the holidays and LA! LA!  
Laugh with joy.  
Let's put some HA! HA! HA!  
In the holidays and make it fun for ev'ry girl  
and boy.

Just put some giggle in your wiggle and flap  
your feet,  
Have some fun with someone you're about  
to meet.

Let's put some HA! HA! HA!  
In the holidays and have a  
HA! HA! Happy New Year