



Dear Parents,

The Christmas season brings one of our favorite subjects—the five senses! All month long, we will be using Christmas-themed activities to explore the world of sight, sound, touch, taste, and smell. We have an all-class Show & Tell *every* Friday this month—each one focusing on a different sense!

Share what your plans are this holiday season!

*From our family to yours- Happy Holidays!*



Children:

Violet O. 12/4  
Sienna D. 12/11  
Connor T. 12/12  
Auric M. 12/13  
Kenzie P. 12/28

Staff:

Megan H. 12/07

*Hello  
December*  
2020 

**IMPORTANT DATES**



**Dec. 14<sup>th</sup>: Holiday Pajama Day**

**Dec. 17<sup>th</sup>: Ugly Christmas Sweater Day**

**Dec. 18<sup>th</sup>: Virtual Christmas Caroling with Brookdale Living Facility**

**Dec. 22<sup>nd</sup>: Holiday Classroom Parties & Showcase**

**Dec. 23<sup>rd</sup>-25<sup>th</sup>: CLLC Closed**

**Dec. 31<sup>st</sup>: CLLC Closes @ 3:00 p.m.**

**CLLC 2021 Closing Dates**

Friday January 1<sup>st</sup> - New Year's Day  
Monday January 18<sup>th</sup> - Professional Development Day (Closed)  
Friday April 2<sup>nd</sup> - Good Friday  
Monday April 5<sup>th</sup> - Professional Development Day (Closed)  
Monday May 31<sup>st</sup> - Memorial Day  
Monday July 5<sup>th</sup> - Independence Day  
Monday September 6<sup>th</sup> - Labor Day  
Monday October 11<sup>th</sup> - Professional Development Day (Closed)  
Wednesday November 24<sup>th</sup> - Closing at 3:00pm  
Thursday November 25<sup>th</sup> - Thanksgiving Holiday  
Friday November 26<sup>th</sup> - Thanksgiving Holiday  
Thursday December 23<sup>rd</sup> - Winter Holiday  
Friday December 24<sup>th</sup> - Winter Holiday  
Monday December 27<sup>th</sup> - Winter Holiday  
Friday December 31<sup>st</sup> - New Year's Holiday



**REMINDER!!!**



BREAKFAST IS SERVED DAILY FROM 8:00-8:20 A.M. CHILDREN'S LIGHTHOUSE IS A NUT-AND-RAW EGG-FREE FACILITY. PLEASE, WE RESPECTFULLY REQUEST THAT YOU NOT BRING IN FOOD CONTAINING THESE PRODUCTS.



### Holiday Recipe: Soft Christmas Cookies

3  $\frac{3}{4}$  cups all-purpose flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup margarine softened  
1  $\frac{1}{2}$  cups white sugar  
2 eggs  
2 teaspoons vanilla extract



1. Preheat oven to 400 degrees F (200 degrees
2. Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.
3. Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to  $\frac{1}{4}$  inch thickness. Cut out shapes using cookie cutters.
4. Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.