



# Family Newsletter



December, 2018

## Important Dates

**December 7:** Socialization, 10:00-12:00; EHS Policy Council Meeting 12:00; Moxham Lutheran

**December 14:** Socialization, 10:00-11:30; Moxham Lutheran

**December 21:** Parent Event, pictures with Santa at Homestead UMC 4-5pm

Dear Families and Friends,

As we come to the close of 2018, I want to take a moment to say thank you to everyone involved with the Early Head Start Program. Many thanks go out to our amazing staff, wonderful families, and supportive volunteers, including the Policy Council and Board of Directors. Our program is filled with love and support from an amazing community. This year has proven to be a good one for all of us. It is because of the dedication of everyone involved that we have prospered and have been able to offer many exciting opportunities for families to celebrate together and for children to enjoy spending time together. I would especially like to thank Moxham Lutheran Church, for their generosity over the last year and continued dedication and support. I am confident we will continue to grow and provide services that highlight the amazing work that Early Head Start offers.

Sincerely, Cynthia Fetcko, EHS Director

THANK YOU

## DECEMBER BIRTHDAYS

Jordan C.	12/1
Brooklyn M.	12/1
Juelz H.	12/5
Annabella G.	12/13
Tiasia K.	12/18
Steven D.	12/21
Kelly M. (PE)	12/28
Kinzlee W.	12/28

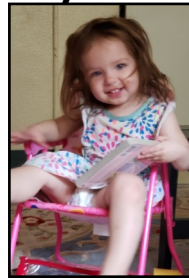
## Some of our Early Head Start Friends!



Cataleeya



Promise



Alessa



Lila



Zayir



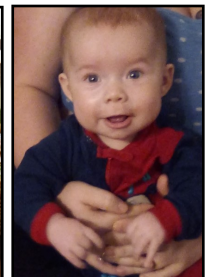
Abel



Eden



Alexandra, Angelina, John, & Cristal



Sebastian

## Strawberry Santas

### Ingredients

- 1 pound strawberries
- 1 (8 ounce) cream cheese
- 3-4 tablespoons powdered sugar
- 1 teaspoon vanilla

### Directions

1. Cut the hulled-side strawberries so they can stand up on a plate. Slice the tip off each strawberry to make the 'hat'; set aside.
2. Beat cream cheese, sugar and vanilla in a bowl until creamy.
3. Spoon a large dollop of whipped cream on top of strawberry base for the 'face' and 'beard'. Set the 'hat' atop the 'face'. Add a dot of whipped cream, using a toothpick, on top of the 'hat' for the 'pom-pom' and 2 dots on the strawberry base for 'buttons'.



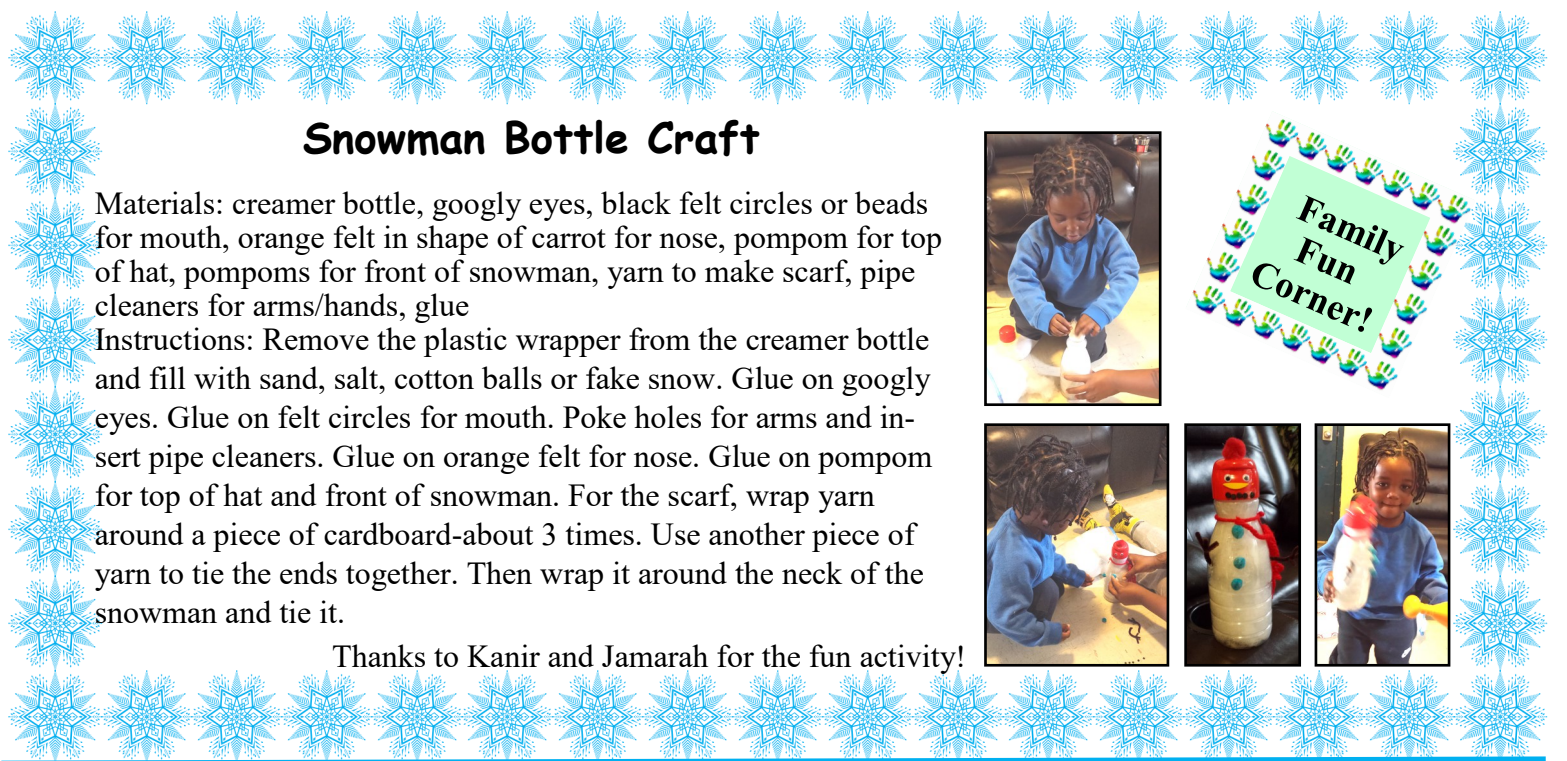
We are looking for new parents to join our Policy Council. It is a great way to have your voice heard in the program and get involved with your child's learning. Voting will take place in January for our new council. Talk to your Parent Educator today!

## NIGHT BEFORE CHRISTMAS

By Mike Berenstain Mama, Papa, Sister, Brother, and Honey Bear are back in this heartwarming retelling of Clement Clarke Moore's classic Christmas tale. It is the night before Christmas, and all through the tree house. Berenstain Bears are ready to celebrate! With more than three hundred and seventy-five books published over the past fifty years, the Berenstain Bears continue to be loved by generation after generation of young readers. Available on Amazon \$99.



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929 Menoher Blvd.  
Johnstown, PA 15905

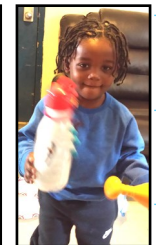
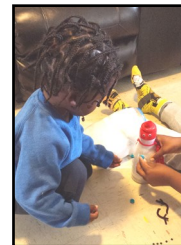
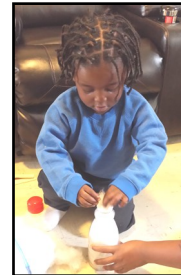


## Snowman Bottle Craft

**Materials:** creamer bottle, googly eyes, black felt circles or beads for mouth, orange felt in shape of carrot for nose, pompom for top of hat, pompoms for front of snowman, yarn to make scarf, pipe cleaners for arms/hands, glue

**Instructions:** Remove the plastic wrapper from the creamer bottle and fill with sand, salt, cotton balls or fake snow. Glue on googly eyes. Glue on felt circles for mouth. Poke holes for arms and insert pipe cleaners. Glue on orange felt for nose. Glue on pompom for top of hat and front of snowman. For the scarf, wrap yarn around a piece of cardboard-about 3 times. Use another piece of yarn to tie the ends together. Then wrap it around the neck of the snowman and tie it.

Thanks to Kanir and Jamarah for the fun activity!



## Sugar Cookie Recipe bake- 400° 6-8 minutes

### Ingredients

- 1 ½ cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon salt

### Directions

1. In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour.
2. Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets. Bake 6 to 8 minutes in preheated oven.



## Craft a Keepsake Reindeer

You will need:

- Brown paper for the reindeer's face
- Yellow or gold paper for the antlers
- White, green or red paper as a base
- Red pompom or small wad of red tissue
- Crayons, markers or google eyes
- Glue or glue sticks



1. Trace around your child's shoe on brown paper and cut it out.
2. Trace your child's hands on the yellow or gold paper and cut them out.
3. Glue the shoe shape on another piece of paper for the face of the reindeer and glue hands onto top.
4. Glue a red pompom or a ball of red tissue as the reindeer's nose, and draw or glue on eyes.

In observance of the holiday season, the EHS office will be closed December 24th, 25th, and 31st 2018, and January 1, 2019! We wish all our families a safe and happy holidays.