

Jenkintown Day Nursery

Quality, Affordable Care Since 1903

December 2009 Newsletter

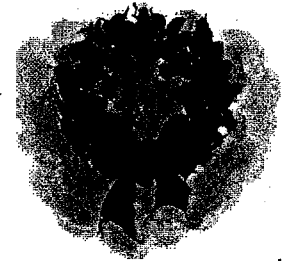
From the Executive Director's Desk,

From our JDN Family to Yours,

Have a safe and enjoyable holiday season.

Happy Holidays!

-Ms. Kim



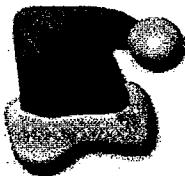
Important Reminders

**Empty Your Childs
Cubby Daily**

**Nap Supplies are to be
taken home and
washed every Friday
and returned the fol-
lowing Monday**

**Children are expected
to have season-
appropriate clothing
available in their cubby**

**Children are to arrive
to JDN @ 9 AM. Your
child will not be admit-
ted without at Doctor's
note.**



December Themes



Home for the Holidays!

Winter

Chanukah

Christmas

Kwanza

Other December Holidays



Mark Your Calendar

**School Closings
Holiday Break:**

December 24

Dec 25

Dec 28

Dec 29

Dec 30

Dec 31

Jan 1



**We will resume Monday
January 4, 2010**

Special Days:

Dec 11—Hanukkah
Begins

Dec 14-15—"Secret
Santa Shop"

Dec 17—Kiwanis Holiday
Party

Dec 21—Winter begins

Dec 24—Christmas Eve

Dec 25—Christmas Day

December's Color

HOLIDAY COLORS!
On Wednesday Dec 23rd,
Wear your holiday colors!



The Center Spotlight

December Birthdays

Dec 4.....Ms. Courtney
Dec 7.....Tomas
Dec 10.....Ms. Cecilia
Dec 11.....Ms. Kim
Dec 11.....Ms. Kasinda
Dec 15.....Nicole
Dec 16.....Delianna
Dec 22.....Ms. Betty B
Dec 27.....Aiden M
Dec 29.....Ms. Ana

It's a Girl!



We hear there's a
new baby in the
Tertus Family!

Congratulations,
Tertus Family,
On the birth of your new baby
girl!!!

Shout it Out!

Recipe Corner



Room 2's Pumpkin Pie:

1 1/2 cups sugar
1 tsp. salt
2 tsp. ground cinnamon
1 tsp. ground ginger
1/2 tsp. ground cloves
4 large eggs
1 can (29 oz) Libby's 100% pure pumpkin
2 cans (12 fl.oz. each) of carnation evaporated milk

Mix salt, sugar, cinnamon, ginger, and cloves in small bowl—beat eggs in large bowl—stir in pumpkin and sugar spice mixture—gradually stir in evaporated milk—Pour into pie shells—Bake in preheated 425 ° F for 15 minutes. Reduce temp to 350 ° F bake 40-50 minutes—Cool on wire rack for 2 hours. Serve immediately or refrigerate.

Room 2's Gingerbread

1/2 cup shortening
2 tbsp. sugar
1 egg
1 cup dark molasses
1 cup boiling water
2 1/4 cups sifted flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. ginger
1 tsp. cinnamon

Mix together 1/2 cup shortening, 2 tbsp sugar and 1 egg—Blend in 1 cup molasses and 1 cup boiling water—Sift together the 2 1/4 cups flour, 1 tsp baking soda, 1/2 tsp salt, 1 tsp ginger and 1 tsp cinnamon and add to the other ingredients, beating until smooth—pour into a greased 9-inch baking pan or into muffin cups bake at 325°F for 40-50 minutes
Cut in squares