

TINY TOTS and LITTLE TYKES inc.

January 2021 Preschool News

Decorating cookies



DEAR PARENTS

We hope you have a wonderful holiday season!
We wish you all the best in the New Year.

2020 INCOME TAXES

Tax season is upon us. If you would like your 2020 tuition statement, please let the office know. We will begin working on the requests the first week in January. **Once you request this information, please be aware that it could take approximately one week to complete it.**

MARTIN LUTHER KING, JR. DAY

There will be NO PRESCHOOL on Monday, January 18th in honor of Martin Luther King, Jr. Day.



SNOW DAZE PARTY

On January 27th & 28th we will celebrate snow daze! We will enjoy some fun outdoor activities and then come inside for hot cocoa and marshmallows.

WEATHER REMINDERS

In the event of inclement weather, you can tune in to WCCO for announcements as to whether we are open or not. Listen for "Tiny Tots & Little Tykes" name to be announced. Be sure to check Procure where we will send a message as well.

Reminder to allow yourself extra time for driving on the roads when picking up your child. If you think you may be late consider having someone else pick them up.



KINDERGARTEN

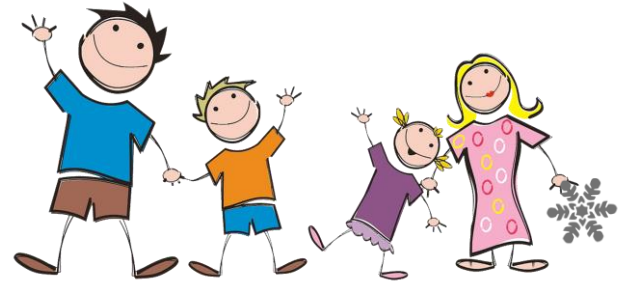
Kindergarten registration for all schools in District 197 is now open. Enrollment information and links can be found [here](#) on their website.



Hard at work journaling

THANK YOU

Thank you to all parents who gave our staff holiday gifts/treats. We truly appreciate your support & care.



TYKES FAMILY CORNER

Sometimes after the holidays cabin fever can kick in during those cold winter months. But who are we kidding... we've had cabin fever for pretty much all of 2020. It is an opportunity to do more fun & creative things at home. So since January is also "National Soup Month" we wanted to share an easy tomato soup recipe.

Taste of Home



Grandma's Tomato Soup

★★★★☆

This recipe is my grandmother's. Originally, Gram even made the tomato juice in it from scratch! Gram had this soup cooking on the stove every time I visited her. She enjoyed making this tomato soup and other favorite dishes for family and friends, and she made everything with love. —Gerri Sysun, Narragansett, Rhode Island

TOTAL TIME: Prep/Total Time: 15 min.
YIELD: 2 servings.

Ingredients

2 tablespoons butter
1 tablespoon all-purpose flour
2 cups tomato juice
1/2 cup water
2 tablespoons sugar
1/8 teaspoon salt
3/4 cup cooked wide egg noodles
Chopped fresh parsley, optional

Directions

1. In a saucepan over medium heat, melt butter. Add flour; stir to form a smooth paste. Gradually add tomato juice and water, stirring constantly; bring to a boil. Cook and stir until thickened, about 2 minutes. Add sugar and salt. Stir in egg noodles and heat through. If desired, sprinkle with parsley.

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Don't forget to check out the Parent Education topic for this month on the Parent Page of our website: [What's Wrong With Helicopter Parenting?](#)