



January 2022 Preschool News



DEAR PARENTS

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

KINDERGARTEN

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

2021 INCOME TAXES

Tax season is upon us. If you would like your 2021 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.**

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 Procare 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.



**YOGA
TIME!**

PARENT EDUCATION

Don't forget to check out the Parent Education topic for this month on the Parent Page of our website: [Emotional Regulation in Children, A Complete Guide.](#)



TYKES FAMILY CORNER

Stay warm with this easy homemade hot cocoa recipe (by The Tolerant Tummy). You can even make it dairy free.

3-Ingredient Dairy-Free Hot Chocolate

With only 3 simple ingredients, it's super quick and endlessly customizable.

Ingredients



- 1 cup packed unsweetened 100% cocoa powder
- 1/2 cup sugar
- 1/4 teaspoon salt

Instructions

1. Sift the cocoa powder, sugar, and salt together along with any additional flavorings.
2. Mix 1/4 cup of the hot chocolate mix with 8 ounces of hot milk, milk alternative, or water. Sprinkle with toppings.

Here is the fun part! Flavors. You can either customize the entire recipe of hot chocolate mix OR doctor up each mug individually.

Peppermint mocha: add 2 tablespoons instant coffee (regular or decaf) to each recipe OR 1 teaspoon to each serving, garnish with a peppermint stick

Mexican hot chocolate: add 3/4 teaspoon cinnamon to each recipe OR 1/8 teaspoon (generous pinch) to each serving, garnish with a cinnamon stick

Double chocolate: add 1/4 cup of semi-sweet, dark chocolate, or white chocolate chips to each recipe OR 2 teaspoons to each serving

Dark chocolate/lower sugar: use 1/4 cup or 1/3 cup of sugar instead of the full 1/2 cup

Reese's hot chocolate: add 1/4 cup powdered peanut butter to each recipe OR 2 teaspoons to each serving

Marshmallow dream: top each serving with a small handful of mini marshmallows