



KOLBE'S SCOOP

Kolbe's Korner Preschool St Maximilian Kolbe Catholic Church 818.874.1241



Dear Families,

Thank you to all here at Kolbe's Korner for the birthday gifts and wishes. You always make me feel so special.

A highlight of the year for me is our sing-a-long. I love to walk by and hear their little voices singing the holiday songs we all know and love. The children will also be having their own class parties and holiday activities so be sure to check your teacher's board for the exact days and times so that you don't miss out on any of the fun. May God shower you and yours with blessings as we celebrate the birth of His son Jesus. Wishing you and your family a joyous and healthy 2020!

Blessings Always,
Miss Paula



December



14th Breakfast with Santa
18th M/W/F Sing-a-Long
19th T/Th Sing-a-Long
19th Last Day of School
Jan 6 School Resumes

Kolbe's Korner Toy Drive Due by December 14

Donate a New unwrapped toy of \$10 or more

Bring a smile to a special child this Holiday Season! Toys will be gifted to children through Ventura Rescue Mission, Pacific Boys Lodge, LAPD, LAFD, LASD and Children's Hospital

THANK YOU FOR GIVING!!
(flyer to come)

Merry Christmas



**KOLBE'S KORNER
IS ADOPTING A FAMILY
FOR CHRISTMAS.**

**Information about the family
will be given out by the room
parents.**

Thank you for your generosity!



Happy Holidays! December has so much going on here at Kolbe's, so please pay close attention to your mailboxes, emails and Shutterfly.

Once again, we are happy to offer Letters from Santa, direct from the North Pole! All you have to do is complete the questionnaire found in your mailboxes. There is a electronic copy on the school wide Shutterfly page if you would like to print an extra for a sibling or a friend! Once complete, return to Ms. Paula by NO LATER than December 4th.

The Santa is coming to Kolbe's Korner! On Saturday, December 14th we are having our annual Breakfast with Santa event. Come and join us for breakfast, cookie decorating, boutique shopping and a visit from Santa himself! We are asking for each family to bring an unwrapped toy to give to a child in need.

On December 18th and 19th the children will be performing a medley of wonderful Christmas songs that they have been practicing in class. This Sing-A-Long is not to be missed!

Last but definitely not least, check your mailboxes for the SAVE THE DATE for our 20th Anniversary Gala. You will find donation and sponsorship opportunities as well as ticket sales information. Make sure to turn in these forms by December 11th. Remember all donations are tax deductible. If you are interested in working on this event with us we are looking for committee members. Please contact Angie Darley angeladarley@icloud.com or Kristin Nino kristinnino12@gmail.com for more information. Thank you in advance to all of those who will be supporting this event.

The holidays are a time for us to appreciate all we have. We want to extend a heartfelt thank you to all those who support this school and our children here. To Ms. Paula, the staff, and the parent board..this school would not be what it is without you. We hope each of you enjoy the wonder this Holiday Season and have a safe New Year's!

Very Happy Holidays to you and yours

Kristin Nino & Angie Darley Parent Board Co-Presidents

BREAKFAST WITH SANTA

SANTA IS COMING TO KOLBE'S
KORNER

Saturday, December 14th at 9 am

BREAKFAST, CRAFTS AND A STORY

WITH
SANTA!



Holly Jolly Gingerbread Cookies



Makes 24 (2-inch) cookies

Ingredients

3/4 cup butter, softened

1/2 cup brown sugar, packed

1 egg

3/4 cup molasses

3 cups flour

1/4 teaspoon salt

2 teaspoons ginger

1 teaspoon cinnamon

1/2 teaspoon cloves

1/2 teaspoon nutmeg

Powdered sugar for rolling out dough

Assorted candies and decorating sprinkles

Let's Start Mixing-up some cookie dough!

Preheat oven to 350 degrees. Line a cookie sheet with foil and spray lightly with cooking spray. Set aside until ready to use.

1. In a large bowl, combine butter, brown sugar, egg, and molasses.

2. Stir in dry ingredients and mix completely. Cover bowl and put in refrigerator for 2 to 3 hours.

3. Take out small portions, about 1/4 cup or 1/2 cup, of the cookie dough, and roll out 1/4- to 1/2-inch thickness. Use powdered sugar instead of flour to roll out cookie dough. It won't toughen cookies as flour does if too much is used.

4. Decorate cookies using candy and sprinkles or leave plain and ice and decorate after baked.

5. Bake for 8-10 minutes depending on the size of the cookies. Remove from oven.

6. Let cookies cool on cookie sheet for 5 minutes and carefully remove from cookie sheet to wire rack to cool another 10 minutes before using icing and decorating.

Recipe courtesy of [Kids Cooking Shop](#)