



# Saint Luke's Children's Center

Happy Holidays,

This is the month that we celebrate the birth of our Lord Jesus Christ. We will have our Christmas program on December 8<sup>th</sup> at 6:15p.m. Please have your children here by 6:00 p.m. dressed in their finest. Every child is involved, including the babies. This is a short program with cookies served afterward.

Starting December 1<sup>st</sup>, we will have a box in every classroom for canned food donations. This food will be going to the St. Luke's Church food bank. The class with the most donated items will win a pizza party. Thank you in advance for any donations!

The classroom parties will be held on December 15<sup>th</sup> with a surprise visitor!!

Thank you to all who joined us for Thanksgiving Day pie. It was so wonderful to see all of you. Also thank you for buying the yummy Butter Braids. We raised \$1701 and this will go toward our outside equipment and art supplies.

We hope and pray that your holidays are warm, happy and stress free. A reminder that we will be closed on December 25<sup>th</sup> and 26<sup>th</sup>, 2017 and also January 1<sup>st</sup> and 2<sup>nd</sup>, 2018.

Have a Blessed Holiday!

*Sincerely,*

*Diane Van Horn*

*Center Director*



## SLCC SOCIAL BUZZ

December 2017 Issue 8

## DATES TO REMEMBER

December 1—Pajama Day

December 8—Christmas Program 6:15 p.m.

December 12—Gingerbread House Day

December 15—Classroom Christmas Parties

December 19—Ugly Sweater Day

December 25 and 26—Closed for Christmas



## Out of the Mouth of Babes

The turkey's feet is orange because he stepped in Cheetos!

# Italian Holiday Cookies

Makes: 90 servings

Total Time:

Prep: 20 minutes

Cook: 15 minutes

## INGREDIENTS:

- 1 tablespoon sugar
- 1 teaspoon grated lemon zest
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 4 large eggs
- 2-1/2 cups all-purpose flour
- Oil for deep-fat frying
- 1 cup honey
- Candy sprinkles

## DIRECTIONS:

In a bowl, combine sugar, lemon zest, vanilla and salt. Add eggs and 2 cups flour; mix well. Turn onto a floured surface and knead in remaining flour (dough will be soft). With a floured knife or scissors, cut into 20 pieces. With hands, roll each piece into pencil shapes. Cut "pencils" into 1/2-in. pieces. In an electric skillet or deep-fat fryer, heat oil to 350°. Fry pieces, a few at a time, for 2 minutes per side or until golden brown. Drain on paper towels. Place in a large bowl. Heat honey to boiling; pour over cookies and mix well. With a slotted spoon, spoon onto a serving platter and slowly mound into a tree shape if desired. Decorate with candy sprinkles. Cool completely.

**Yield:** about 15 dozen.



THIS MONTH'S RECIPE COMES FROM **Ms. LINDSAY!**

PLEASE EMAIL [DIRECTOR@STLUKESKIDS.ORG](mailto:DIRECTOR@STLUKESKIDS.ORG) WITH ANY RECIPES YOU WOULD LIKE TO SHARE WITH OUR OTHER FAMILIES! THANK YOU!