

January



PRE-SCHOOL NEWSLETTER 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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5 Remember Daycare reopens TOMORROW  <small>© Can Stock Photo</small>	6  To Harmony Daycare Ilaria Room 123 Elliot Room 126	7	8 Library visit Room 126 	9 Miranda is 4 years old today  Storytime Adventure Club Pokemon 	10 Library visit Room 123 	11
12	13	14 Sebastian is 4 years old today 	15	16	17 Xavier is 4 years old today 	18
19 Caleigh is 3 years old today 	20	21 National Hug Day 	22 Library visit Room 126 	23 Storytime Adventure Club The Lion 	24 Library visit Room 123  READING	25  Chinese New Year!
26	27	28 Alison is 4 years old today 	29	30	31	

Please keep an extra set of clothing and running shoes in your child's cubby at all times and label them.



Enjoy this delicious recipe for winter nights:



Chicken Mug Pie

Ingredients

1 tube jumbo bake-off butter biscuits, from the dairy aisle of market (recommended: Grands by Pillsbury)
Sweet paprika, for sprinkling
1 1/2 pounds chicken breast pieces, diced
3 tablespoons butter
2 ribs celery and greens from the heart, chopped
1 medium yellow onion, chopped
1 large carrot, peeled and diced
Salt and pepper
2 teaspoons poultry seasoning
3 tablespoons all-purpose flour
1 cup shredded potatoes, ready to cook hash browns, available in sacks on dairy aisle
1 pint half-and-half or cream
1 quart chicken stock, available in boxes on soup aisle
1/4 teaspoon grated nutmeg, a healthy grating

1 cup frozen green peas

Directions

1. Preheat oven according to package directions and arrange biscuits on cookie sheet. You will have 4 extra biscuits. Save them for ham and cheese or egg and cheese breakfast sandwiches the next morning. Sprinkle biscuits with a little paprika and bake for 10 to 12 minutes.
2. In a medium pot over medium to medium high heat, cook chicken in butter 2 minutes then add veggies and season with salt and pepper and poultry seasoning. Cook 5 minutes more, add flour cook another minute. Add potatoes, then whisk in half-and-half or cream and chicken stock. Add nutmeg. Bring soup to a boil by raising heat, then turn heat back to simmer and cook soup another 10 minutes. Adjust seasonings. Add peas. Stir in to warm them through a minute.
3. Serve mugs of soup with biscuits on top to cap the mug: chicken mug pies!

Happy New Year! Best wishes for peace and prosperity in 2020 from Harmony Staff.

