



**"Thanks be to God for his
incredible gift!" 2 Corinthians
9:15**

University Church Preschool

12.18

Preschool News

A Look at December:

Monday, Dec. 3: Tuition due. Tuition is due on the first and late after the 10th. If you are including special lunches in tuition, please indicate so in the Memo portion of your check. Make checks payable to **University Church Preschool**.

Thursday Dec. 6: Pajama and Movie day! Today we will pull down the big screen in the gym and watch the animated film, "The Star". Children are welcome to come to school today in their pajamas.

Friday, Dec. 7: Music with Mrs. Camille.

Tuesday, Dec. 11: Christmas Caroling. Today we will walk over to the church office and Tuesday Ladies Bible classroom and sing some Christmas Carols.

Wednesday, Dec. 12: Dinner with Santa.

Friday, Dec. 14: Grinch Day. Come in your best grinch attire and enjoy Grinch themed centers in the classroom.

Tuesday, Dec. 18: Merry Christmas Parties! More information coming soon!

Wednesday, Dec. 19: Christmas Sweater Day. Come dressed in your red and green today. Be as festive as you want!

Friday, Dec. 21 - Wednesday, Jan. 2: Preschool closed for Christmas holidays.

December Closings...

*Merry Christmas
Holidays*

**Friday, December
21st to Wednesday,
January 2nd.**



Dinner with Santa

*Univeristy Church of Christ
Children's ministry would like
to invite you to the annual
Dinner with Santa. Dinner
starts at 5:30 and Santa will
come at 6:00. The meal will be
catered from Robertsons and
will include smoked chicken,
macaroni and cheese, corn,
ranch potatoes, salad, rolls and
dessert. The cost is \$8 for
adults and \$4 for children.
You can purchase tickets from
the preschool office.*

Santa Popcorn Crunch Ingredients:

- 10 cups of Popcorn
- Salt
- 3 tablespoons of Butter
- 3 cups Mini Marshmallows
- Mini M&M Candies – Red and Green
- Pretzel M&M Candies – Red and Green
- Christmas Confetti Sprinkles

Directions:

1. Pop 10 cups of popcorn and salt liberally and place in a large bowl.
2. Melt 3 tbs of butter in a medium sauce pan. Once melted, add 3 cups of mini marshmallows. Stir until the marshmallows are melted. Turn off the heat as soon as the last marshmallow has melted.
3. Pour 3/4 of the marshmallow mixture over the popcorn in the bowl and then gently fold the popcorn with a spoon until most of the kernels are covered in mixture.
4. Pour the marshmallow popcorn onto a prepared cookie sheet.
5. Drizzle the remaining marshmallow mixture over the popcorn on the cookie sheet.
6. Sprinkle the candy and sprinkles over the popcorn.
7. Allow the popcorn to cool. Break apart into pieces and serve.