

Happy Holidays!

What an  sure



December 2007

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# Campbell Parent Participation Preschool

*Happy Holidays!*

As we approach the end of the year! We wish everyone of you a Holiday Season filled with peace, laughter and love.

Happy Holidays!

*Yippee! It's Our Three's!*

Our Class has had some wonderful experiences as we began December. We enjoyed a fun field trip to downtown San Jose and visited the Christmas in the Park holiday displays and especially our Campbell Preschool tree. The candy canes the children made look really nice and yummy too, on our tree. The highlight of the trip had to be the ride on the light rail, though. The children enjoyed the smooth ride, going down into the tunnel, seeing the big trains at the depot and even seeing the tail end of our own light rail train as we turned a corner. The first week in December we had our Hanukkah celebration, with Latkes, applesauce and sour cream for snack, stories about the menorah and spinning different size dreidels. The children's fine motor skills were really being fine tuned as they worked at making those tops spin. A big thank you to the Stevens family for providing dreidels for each child to take home and enjoy. Another big thank you to the Rosenberg's for sharing their menorah with the class for this special holiday. As the holidays continue, we will be enjoying many sights, smells and sounds of the season. Cinnamon ornaments, gingerbread men, painting with pine branches and exploring pinecones, and music, music, music! The Three's will be welcoming two more new families to our class soon.

Wishing you all a beautiful holiday season!  
Love From the Three's Class

*Holiday Potty Time! by Kristie Manning*

With the busy holiday season I find that I'm spending a lot of time in the car, heading off to various activities, shopping, etc. This might not be the best time to potty train my three year old, but she's decided that she's ready. She's been doing a great job at home, earning lots of stickers for "going tinkle in the potty". But what to do when we're out and about? Pull ups never worked for us...they feel too much like diapers, so the kids treat them as diapers. So I went online and I found this really cool product called the "on the go potty chair". \$9.95

[www.pottytrainingconcepts.com](http://www.pottytrainingconcepts.com)

I cannot believe how absolutely ingenious this thing is. It is a completely independent, collapsible potty chair with disposable liners that have their own absorbent pads, just like a diaper. So if we're at the park and don't want to use their nasty facilities, no problem! The potty chair fits in the diaper bag! And don't even think about driving to Disneyland without one of these handy, because you know, the second you pass that last rest stop those familiar words will chime from the back seat..."Mommy...I have to go potty!"

## Straight From Caribbean Puerto Rican Holiday Traditions

### Arroz con Dulce "Rice Pudding"

**INGREDIENTS:** 3 cups water 1 teaspoon salt 2 cinnamon sticks 6 whole cloves 1 1-inch piece fresh ginger, peeled and sliced 1 14-ounce can coconut milk 1 cup water 1 cup short-grain rice 1/3 cup dried currants or raisins 4 tablespoons shredded sweetened coconut 1/2 cup sugar ground cinnamon for garnish 1 In a large saucepan, combine the 3 cups water, salt, cinnamon sticks, cloves, and ginger. Bring to a boil. Pour the liquid through a colander into a bowl; discard the spices. 2 Combine the spiced water with the coconut milk and 1 cup water in a large saucepan. Bring the liquid to a boil. Add all the remaining ingredients except the cinnamon. Reduce the heat, cover, and simmer for 20 minutes. Remove the lid from the pan, stir, and cook for 15 more minutes, or until the rice is cooked. (All the liquid should be absorbed.) Pour onto a platter and sprinkle with cinnamon. 3 NOTE: For a fruity variation, add 1 cup of diced mango during the last 5 minutes of cooking

### Guineo Colada con Ron Rum & Banana Colada

**INGREDIENTS:** 1/4 cup white rum 1 banana, peeled and sliced 1/4 cup banana liqueur 1/4 cup cream of coconut about 2 cups ice cubes fresh mint leaves for garnish  
Makes 2-4

## Classic Potato Latkes

### Jewish Holiday Treats

*Have all the ingredients ready to go before you grate the potatoes so they won't discolor. Soem people add a pinch of baking soda to prevent them from turning brown.*

Ingredients: 1 small onion-3 russet potatoes-3 tablespoons all-purpose flour-2 eggs, beaten 1/4 teaspoon salt-dash of pepper-1/2 to 1 cup vegetable oil for frying Yields about 12 pancakes

Coarsely grate the onion into a large bowl. Peel the potatoes and coarsely grate

them into the onions. Stir in the flour, eggs, salt, and pepper.

Heat about 1/3 cup oil in a large skillet over medium-high heat until very hot. Drop heaping tablespoons of the mixture into the oil and flatten with the back of the spoon. Fry, flipping once or twice, until crisp and brown on both sides. Drain on paper towels. Repeat until all the latkes are fried, adding more oil as needed by Joan Zoloth and Andrea Katz 4's

## Stuffed Cherry Tomatoes

Toss 3 cups of baby greens (salad in a bag works well) with 2 tablespoons of balsamic vinaigrette dressing. If you want to add some flavor and don't mind the calories a finely crumbled feta or blue cheese mixed in is nice. Cut the tops off a pint of cherry Tomatoes (the larger variety works best).coop seeds out of the tomatoes and stuff with greens.

If you're really pressed for time or just want to add a different flavor, stuff greens in tomato and then spray with the salad spritzer of your choice (Wish-Bone makes a sesame ginger vinaigrette that's really good).

appy Holidays


Laura Greenland (Sophie's Mom, 4's)

## Microwave Fudge by Kristie Manning

1lb confectioners sugar  
2/3 cup cocoa  
1/4 tsp salt  
1/4 cup evaporated milk  
2 tsp vanilla  
1/2 cup butter or margarine  
1/2 cup chopped walnuts (optional)

In large microwave-proof bowl, combine powdered sugar, cocoa and salt. Stir in milk and vanilla,

mix well. Place butter or margarine on top. Microwave at high for 2 minutes, beat until smooth, stir in walnuts. Spread in foil-lined or buttered 8 x 8 x 2 inch baking pan. Chill about 1 hour or until firm. Makes 36 pieces.

*Nathan Notary* 

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A great way to add content to this newsletter is to include a calendar of upcoming events or a special memory that your family shares. You can also transcribe the words of a song or a poem onto the back of your newsletter to set the tone for the rest of your message.

With a little creativity and imagination, creating a holiday newsletter can be a great way to say "Season's Greetings!"

*A special message from our family*

On the back of your family's newsletter, you may want to add a simple greeting, a poem, or a child's drawing. This is the first part of the newsletter that your loved ones will see when they receive your newsletter in the mail, so make sure that it is festive and eye-catching.

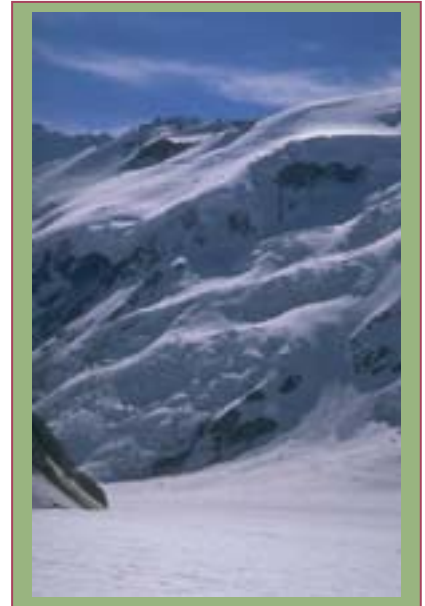
You can add your own artwork to the back of a family newsletter by scanning in a drawing or a photograph.

You can also find a wide variety of holiday clip art and photographs on Microsoft Office Online.

**Our kids' favorite  
Christmas joke:**

What do you call a person  
who is afraid of Santa Claus?

Claustrophobic!



Our Family's Name  
Address line 1  
Address line 2  
City, ST ZIP Code



*Friend's Name  
Street Address  
City, State Zip Code*