

SGCP NEWS

OFFICIAL NEWSLETTER OF ST. GABRIEL CATHOLIC PRESCHOOL
JANUARY 2019

HAPPY NEW YEAR

For this God is our God forever and ever; He will be our guide ever to the end.
Psalm 48:14

Happy New Year! The holidays may be over but isn't it great to know that our God is forever and ever?! As we put away all of our decorations and take back or exchange the gifts that weren't just right. Isn't it wonderful to know that all of us received one perfect gift. It's a gift that will always fit. a gift we will never outgrow, a gift we can cherish forever, and know it will never break down and never leave us. We can always count on God's perfect gift, Jesus. Once we accept this gift, trust it and live it, your life is changed forever. As we get back to our routines don't put Jesus away with the Nativity. Keep Him foremost in our daily life and share His gift with family and friends.

Joyfully in His service,
"Miss" Pam

A Few of Our Little Angels





CATHOLIC SCHOOLS WEEK

At the end of this month we will be celebrating Catholic Schools Week (Jan 28- Feb 1) We have a fun preschool week planned.

Monday 1/28 - Crazy Hair Day

Wear your wildest hair do.

Tuesday 1/29 - Messy Day

Dress for mess! We will have spaghetti for morning snack which we will eat with our hands. We will also finger paint with chocolate pudding!

Wednesday 1/30 - Princess and Pirate Day

Dress up as your favorite Princess or Pirate or Pirate Princess.

Thursday 1/31 - Backwards Day

Wear your clothes backwards and/or inside out! Our morning snack will be Chicken Nuggets N Waffles and afternoon snack will be cereal. (Get it?)

Friday 2/1 - Pajama Day

We will top off our week with Pajama Day.

THANK YOU!



Thank you to all who contributed to our Baby Shower for Baby Jesus and to our Preschool Christmas Party.

Upcoming Events

January



1st **Closed** New Year's Day
21st **Closed** Martin Luther King Day
28th - Feb 1st Catholic Schools Week
28th 2019/2020 **Early Registration Begins**

February



14th Valentine's Day
18th **Closed** Presidents' Day

PIZZADILLA



This recipe is so easy. You can add as little or as much of each ingredient as you'd like. It's also a fun recipe to have your child/children help you make.

Ingredients:

Flour Tortilla
Pizza or Marinara Sauce (Your Favorite)
Mozzarella Cheese

Instructions:

- Layer parchment paper on a baking sheet.
- Spread sauce over tortilla and layer on the cheese.
- Fold the tortilla in half.
- Bake at 350° approximately 10 minutes or until the cheese has melted.

Let cool slightly before cutting into wedges and enjoy.