

DECEMBER 2019

MUNDY ROAD ELEMENTARY

PARENT ADVISORY COUNCIL NEWSLETTER

FOOD DRIVE

DECEMBER 2 - 6

Our grade 5 leadership students will be coordinating a food drive to support those in our community. We will be collecting certain items on designated days to make it easier to organize. Please send your items with your child to bring to class, or drop off at the front entrance of the school.

Monday December 2nd - Non-perishable Breakfast items.

Tuesday December 3rd - Non-perishable Lunch items.

Wednesday December 4th - Non-perishable Dinner Items.

Thursday December 5th - Juice and canned fruit.

Friday December 6th - Snack Foods.

SANTA'S PANCAKE BREAKFAST & PAJAMA DAY

DECEMBER 20

Sign-up at
Munchalunch.com
(No Cost to Parents)

ANNUAL CHRISTMAS MARKET

December 18 - 9am to 330pm

The Christmas Market is an annual event that allows students to shop and buy gifts for their family members. There are tables full of gently used items that are excitedly chosen by the kids and wrapped by parent volunteers.

Items range from .25 to \$5.00 and all proceeds go towards helping local families in our community.

We are currently looking for more donations & volunteers to help gather, sort and prepare for the big day. Please consider volunteering, you may choose a convenient day/time at SignUp.com

We are also in need of wrapping, gift bags, tissue paper & gift tags. Donations can be dropped off at the school.

Please contact Jenny or Dana:

Chiharu.Dana@outlook.com

Jennygasparini@hotmail.com



IMPORTANT DATES

December 3rd - PAC Meeting 7pm (Library)

December 2-6 - Mundy Road Food Drive

December 10th - Winter Concert (1:15-2:15pm @ Mundy El. & 6:30-7:30pm @ Montgomery Middle)

December 13th - Report Cards

December 18th - Annual Christmas Market 9-3:30pm (Gym)

December 20th - Pancake Breakfast & Pajama Day

December 21st - January 5th - Winter Vacation

January 14th - PAC Meeting 7pm (Library)

January 27 - Professional Day

THANK YOU!

Thank you to all the parents, caregivers and community members who have participated in fundraising, volunteering & donations towards our school this year!

UPCOMING FUNDRAISERS

St. Patrick's Theme Dance - March 6

Spring Movie Night - date TBD

Plus many more...!

PARENT ADVISORY COUNCIL

****Open Executive positions for the 2019/2020 school year****
Coordinators oversee responsibilities within committee groups. Positions can be shared with a Co-Coordinator.

Current open PAC positions:

*Parent Education Coordinator- Determines programs of interest for parent meetings and coordinates speakers, materials, etc.

*Fundraising Coordinator - Organizes and facilitates new opportunities to raise funds for the school.

If interested, please email: mundyroadpac@gmail.com

SCHOOL WEBSITE

Please visit the Mundy Road Elementary website for important dates, parent information, resources, e-forms, district news, and more:

SD43.bc.ca/school/mundyroad

SUGAR COOKIE RECIPE

Ingredients:

4 cups sifted all-purpose flour, plus more for surface

1 teaspoon baking powder

1/2 teaspoon salt

8 ounces (2 sticks) unsalted butter, softened

2 cups sugar

2 large eggs

2 teaspoons pure vanilla extract

Sift flour, baking powder, and salt into a bowl. In a separate bowl, beat butter and sugar with a mixer on medium speed until pale and fluffy, about 3 minutes. Beat in eggs and vanilla. Reduce speed to low. Gradually mix in flour mixture. Turn out dough, and divide in half. Flatten each half into a disk, and wrap in plastic. Refrigerate until firm, at least 1 hour or overnight.

Preheat oven to 325 degrees, with racks in upper and lower thirds of oven. Let one disk of dough stand at room temperature just until soft enough to roll, about 10 minutes. Roll out dough on a lightly floured work surface to just under 1/4-inch thick, adding more flour as needed to keep dough from sticking. Chill in refrigerator until firm, about 30 minutes.

Cut out cookies using desired cutters or templates. Transfer to parchment-lined baking sheets as you work. Roll out scraps, and repeat once. Repeat with remaining disk of dough. Chill cookies in freezer until very firm, about 15 minutes.

Bake cookies, switching positions of sheets and rotating halfway through, until edges turn golden, 15 to 18 minutes. Let cool on sheets on wire racks.

Decorate with Royal Icing.