

The Quality Times

December 1, 2017
Volume 1, Issue 12

Solonnie Privett - Director
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Upcoming Events

Please see our website
www.qualitytimellc.com for all
upcoming events for December 2017

- ◆ Willy Woo Woo,
In-House Field Trip
December 6, at 10:00 a.m.
- ◆ PTO Meeting,
In Room 101
December 12, at 5:15 p.m.
- ✚ Santa Show - 3's and Under
In-House Field Trip
December 18,
- ✚ Nutcracker Santa Show- 4's & 5's
Field Trip - Glen Echo Park
December 18,
- ✚ Children's Holiday Presentation
Infants, Toddlers & 2's
December 20, at 4:00-4:45 p.m.
- ✚ Children's Holiday Presentation
3's
December 21, at 4:00-4:45 p.m.
- ◆ Children's Holiday Presentation
Pre-K4's & KG
American Legion Hall
December 22, 4:00-6:00 p.m.

Director's Pen

Families, please join us as we celebrate five fabulous years publishing The Quality Times Newsletter. We strive to keep families updated with current events, resources and links to lots of useful information.

From time to time, we have and will continue to share fun activities that can be used at home, celebrations and much more. The newsletter, photos and center forms can be found on our website: www.qualitytimellc.com.

Happy Holidays from the Staff!

The Staff at QTLC would like to extend their best wishes to children, families and friends. Thank you for your continued support in all of our efforts. We wish you the best of health and prosperity throughout the coming year.

During the Holiday season, let us not forget the true meaning. Let us celebrate He who came and died, so that we may have abundant and everlasting life.

Our Parents Make the World Go Round

The PTO thanks all the parents for their participation in the Canned Drive.

Giant donates a percentage of sales to QTLC. Please visit the Giant's website at www.giantfood.com/aplus.

QTLC code is 05546.

Please plan to attend the next PTO meeting scheduled for Tuesday, December 12, 2017 at 5:15 p.m.

The Canned Food Drive ran from November 15 - 20, 2017. All donations were given to homeless shelters.

Field Trips

This month the Pre-K and KG students will visit Glen Echo Park in Maryland to watch a live performance of the Nutcracker. All children must arrive to by 8:00 a.m. We will leave promptly at 8:30 a.m.

Helpful Hints



Children lose body heat much faster than adults!

When sending your children outdoors in the winter; keep the following in mind:

***Give them something to eat before they head outdoors to play. Their body will turn the food into heat, which will help keep them warmer longer.

***Bundle them up! Think layers. Dress them in long johns, a sweater, thick socks and an outer waterproof layer. ***Don't forget hats and mittens! 50-60% of their body heat can be lost through their head and hands.

***Limit the amount of time you let your children play outdoors in the cold weather. Check on them after one hour to be sure their inner layers are not wet and they are not shivering.

***When the wind chill is below 0 degrees, keep your children inside.



HAPPY HANUKKAH**Staff Celebrating Birthdays in December 2017**

Juan Crisostomo - 20th Maintenance

Jessie Mankhusu - 7th Teacher Assistant

Carolyn Valancia - 1st Teacher Assistant

Classroom Updates

It is a special time of the year. A time for giving and sharing. The Annual Thanksgiving Luncheon was held on Friday, November 17, 2017.

We are especially thankful for all the donations and family members who were able to attend the luncheon and partner with staff to make it a success.

Children have started rehearsing for holiday performances. They are singing and learning their lines for their moment in the spotlight. Please check with your child's teacher for date and time.

Children's Birthdays in December

Nehemiah B.
Annelle K.
Emily S.
Catherine V.
Zachary B.
Dyson P.
Dominic K.
Ryan M-S.
Kritin T.
Ryan M.
Michael B.
Daniel M.
Semir A.
Maxwell M.
Alenia M.

Adrian H.
Sipara A.
Ariel G.
Semir A.
Tenela S.
Arianna G.
Nia-Simone A.
Lucina B.
Archer B.
Alexa R.
Ky-Mani G.
Tesfaye Y.
Simon T.
Ayah H.
Paulose T.

Year End Tax Statements

2017 Tax Statements will be issued after a written request is made by email to p.arthos@qualitytimellc.com commencing the 2nd week in January 2018

TEACHERS' CORNER

Please remember to check your child's cubby for important notes from staff, extra and appropriate clothing for the season and lunch bags for uneaten foods and drinks. Children are not permitted to wear boots in the class. Please remember to bring shoes, so that children may change once at school. If you are unsure or have questions, please stop by the office.

Reminder

As winter approaches please familiarize yourself with our inclement weather policy and remember to register for Schoolsout.com for any school closing.

There are many new families, who joined our program, and we want to ensure everyone's aware of center's happenings.

Quality Time Learning Center
8101 Georgia Avenue
Silver Spring, MD, 20910
Tel: (301-588-6002/3, 301-588-3350
Fax: (301) 588-6006
E-mail: info@qualitytimellc.com
Website: www.qualitytimellc.com

Tuition

Monthly - Tuesday, December 8,

Bi-weekly - Tuesday, December 5 & 19

Parents with any balance on their accounts will not be permitted entrance to school after Tuesday, December 19, 2017. Please contact our Accounting Office for your balance to ensure it is zero.

Seasons Greetings**Old Fashion Glazed Ham****Ingredients**

$\frac{3}{4}$ cup Dijon mustard
 $\frac{1}{2}$ cup light brown sugar, plus more for sprinkling
2 tps chopped fresh thyme leaves
1 (14 pound cooked and smoked cured ham
 $\frac{3}{4}$ cup pineapple juice
20 canned pineapple rings
 $\frac{1}{2}$ cup maraschino cherries

Directions

Preheat the oven to 350° F. Put oven rack in the middle of the oven.
In a small bowl, mix together the Dijon mustard, brown sugar and thyme.
Put the ham in a large roasting pan, fat side up. Rub the ham with mustard glaze.
Pour the pineapple juice into the bottom of the pan. Put the ham in the oven and bake for 2 hours, brushing every 20 minutes with the pineapple juice.
Remove the ham from the oven.
Turn oven to 400°F.
Using toothpicks, decoratively adhere the pineapple rings around the ham and put a cherry in the center of the pineapple ring. Sprinkle the pineapple rings lightly with brown sugar. Return to the oven, uncovered, and bake until the pineapples turn a light golden brown. Remove from the oven to a serving platter and let rest for 15 minutes before slicing.