

Director's Monthly Newsletter

December 2009

Mrs. Andrea Hawkins, M.Ed. Director

Fellowship Christian Academy Preschool

Upcoming Events

- **December 14** Christmas Program
- **Dec. 24-Jan. 1** Winter Break
- **January 4** Staff Development
- **January 5** Students Return

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Jesus and the Candy Cane



The Candy Cane has long been a Christmas tradition. Its sweet peppermint taste has been enjoyed by young and old for years. But did you know what it symbolizes?

It is a hard candy because the church is built on solid rock and God's promises are a firm foundation (Matt 16:18, 1 Thess 5:24), and that Jesus is like a "rock", strong and dependable. (Psalm 31:3)

The 'color red' is for God's love that sent Jesus to give His life for us on the cross (John 3:16).

The large red stripe is for the blood Jesus shed for our sins on the cross (Eph 1:7). In Him we have redemption through His blood, the forgiveness of sins, in accordance with the riches of God's grace. The smaller stripes reminds of Jesus' suffering and our redemptive healing (John 19:1-30).

The white candy is for Jesus' innocence (Heb 4:15), for the holiness of the sinless Son of God (1 John 1:7).

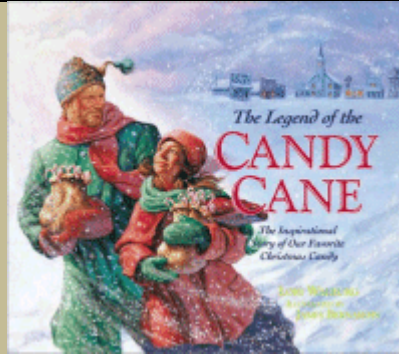
The white also shows the virgin birth of Jesus: "The virgin will be with child and will give birth to a son..." (Matt 1:23).

Finally the cane is made in the shape of the Good Shepherd's staff (John 10:11). "I am the good shepherd. The good shepherd lays down his life for the sheep."

And turned upside down for the letter 'J' in Jesus by whom we are saved (Matt 1:21, Acts 4:12).

"Salvation is found in no one else, for there is no other name under heaven given to men by which we must be saved."

So remember that Jesus Christ is the real meaning of Christmas. He can be seen in a simple candy cane.



THE LEGEND OF THE CANDY CANE

By Lori Walburg

Illustrated by: James Bernardin

The Legend of the Candy Cane is a story about a little girl whose curiosity gets the best of her.

There is a lot of speculation going on in town when a stranger comes to a small prairie town and starts working inside a storefront whose windows were boarded up and the door locked for quite some time. The mayor hopes for a doctor, the young wives hope for a tailor, and the farmers hope for a trader. The children of the town have a secret wish.

Lucy is the one person in the whole town who just cannot wait to see what the man is doing and does something about it. She offers to help the man. She hesitates at a crate. With Mr. Sonnemann's encouragement, she pulls out a glass jar. The secret is out after he opens a box labeled Confections. She helps him set up his store. He gives her a candy cane. He explains how a candy cane looks like a shepherd's staff. John Sonnemann tells how Jesus died to save us from our sins making us pure and holy in His sight.

Mr. Sonnemann and Lucy set off to deliver a small gift and an invitation to every house in the town. On Christmas Eve, the candy store opens much to the delight of the children whose wish had come true. The townspeople shared more than just a store opening, they shared the story of Christ's miraculous birth, the misery of His death and the mercy of His Love.

This book is meant to be enjoyed by the whole family ! Its a beautiful story with awesome illustrations!

Candy Cane Craft Ideas



Candy Cane Reindeer

What do you need?

1 12" pipe cleaner

Ribbon - Christmas Color

Wiggley eyes 4mm or 5mm

1 1/4" red pom-pom

Scissors, glue

Loop the pipe cleaner underneath the curved end of the candy cane. Twist until it's nice and tight. Spread the ends apart to form the antlers. Glue the eyes and nose in place. Decorate with the ribbon around the reindeer's neck :)

Candy Cane Candle



What do you need?

1 small round candle

Enough candy canes to go around the candle.

Glue

Pretty Christmas Ribbon

Glue each of the candy canes to the candle until the candle is completely covered.
Decorate with Christmas ribbon and bow :)



Candy Cane Recipe Ideas

Candy Cane Cocoa

Ingredients:

4 cups milk

3 (1 ounce) squares semisweet chocolate, chopped

4 peppermint candy canes, crushed

1 cup whipped cream

4 small peppermint candy canes

Heat the milk until steaming hot - NOT boiling. Add the chocolate and crushed peppermint candy and allow them to melt and become smooth.

Pour into Christmas mugs and garnish with whipped cream. Add candy cane stirring stick to make it extra special :)

Candy Cane Fudge

Ingredients:

1 package vanilla milk chips

1 can Pillsbury Vanilla Creamy Supreme Icing

1/2 teaspoon peppermint extract

4 drops of red food coloring

2 Tablespoons of peppermint candy canes (chopped)

Put vanilla chips in pan on the stove at medium heat. Continue stirring until the chips have melted. Add icing to pan and continue stirring. Take off heat and add peppermint extract until dissolved. Pour mixture into a pan. Take food coloring and add one drop in each corner of pan. Take butter knife and begin stirring until the food coloring has been swirled into the fudge. Add chopped peppermint pieces to top of fudge. Cover the pan with plastic wrap and place in the refrigerator until the fudge has hardened. Cut into small pieces.

Chocolate Candy Cane Bites

Ingredients:

4 3-oz. chocolate bars, 2 semisweet
1 milk & 1 white chocolate
1/2 c Crushed candy canes

Using 3 separate bowls for the 3 different types of chocolate, melt the candy bars. Stir half of the candy into the semisweet chocolate. Set aside a little of the candy for sprinkling and then stir the remaining candy into the other 2 types of chocolate. Drop by teaspoons onto a parchment lined tray. Top each with a drop of the milk and the white chocolates. Sprinkle with the candy and allow time to harden.

Candy Cane Cookies

Ingredients:

1 cup butter - softened
1 cup confectioners' sugar
1 egg
1/2 tsp. peppermint extract
1/2 tsp. vanilla extract
2 1/2 cups all-purpose flour
1/4 tsp. salt
1 cup finely crushed candy canes
3 tablespoons granulated sugar

Preheat the oven to 375 degrees F.

In a large bowl, with an electric beater on medium speed, cream the butter and confectioners' sugar until light and fluffy. Add the egg and the peppermint and vanilla extracts and beat until well blended. Gradually add the flour and salt; mix well. Cover the bowl tightly with plastic wrap and chill for 1 hour. Coat two baking sheets with non-stick cooking spray. In a shallow bowl, combine the crushed candy canes and the granulated sugar; mix well. Shape the chilled dough into 1-inch balls then roll each ball in the candy cane mixture; place on the baking sheets and bake for 10 to 12 minutes, or until browned. Immediately remove from the baking sheets and place on wire racks to cool.

Candy Crunch White Bark

Ingredients:

1 pound vanilla-flavor candy coating
3/4 cup crushed fruit-flavor candy canes

Line a baking sheet with foil; set aside. Heat candy coating in a heavy medium saucepan over low heat, stirring constantly until candy is melted and smooth. Remove from heat.

Stir in 1/2 cup of the crushed candy canes. Pour mixture onto the prepared baking sheet. Spread mixture to about 3/8-inch thickness. Sprinkle with the remaining crushed candies.

Chill candy about 30 minutes or until firm. (Or, let candy stand at room temperature for several hours until firm.) Use foil to lift firm candy from the baking sheet; carefully break candy into pieces. Store tightly covered up to 2 weeks. Makes 1 pound (16 servings).



Winter Activity Websites

<http://www.apples4theteacher.com/coloring-pages/winter/>

<http://www.dltk-holidays.com/winter/index.html>

<http://www.freekidcrafts.com/winter.html>

<http://www.learninghaven.com/crafts/index1.htm>

<http://www.lovetheoutdoors.com/camping/kids/wintercrafts.htm>