



Friendly Reminders

- **Daily COVID- 19 Checklist** Please review with your child/ren on a daily basis, wash hands before entering school bus, and wear mask at all times while travelling on school bus.
- **Bus passes are no longer permitted.** However, we want to clarify that an alternate address in Power School, for child care is permitted for travelling on different bus. **It is very important that you send in a written note so that we know who is travelling on an alternate bus.**

BEC December 2020 Newsletter

PARENT TEACHER – Communication between home and school is very important to us and we value open dialogue. We would like to thank everyone for calling the school and booking an appointment time. We were very pleased with the number of parents who held interviews via the phone or virtually. Thank you for participation and your patience in waiting your turn to be called.



WREATH CAMPAIGN – Wow!! The support we received from the wreath campaign was just amazing!! We greatly appreciate your efforts to make this fund raiser another huge success!!

WREATH PICKUP THURSDAY, DECEMBER 3 BETWEEN 3:00 AND 6:00

DAILY COVID CHECKLIST – We want to express our sincere gratitude with everyone's effort to keep everyone safe as possible. Once again, we would like to thank parents/guardians for keeping your child/ren home when they are not feeling well. It's nice to know we are all doing our part to keep everyone safe! Please stay vigilant in doing the daily COVID checklist with your child/ren.

BEAR PAWS – Lots of great behavior has been happening throughout our school community. Our Primary – Grade 4 students have collected 1270 bear paws over the past few months. Our Grade 5 – Grade 8 students had three students from each class picked for a coupon or little prize at the end of the month. Our Class of the Month for October was the Grade 7/8 class and the Class of the Month for November was the grade 5/6 class. Keep up the positive behaviors!

- **Drop Off/Pick Up Zone** – is located on the side walk in front of the Daycare. A staff member is assigned to monitor students being dropped off and picked up. **Please send in a note if students are being picked up at our Pick-Up location at the end of the day**, as well. All this communication is very important for us to keep account of students whereabouts.
- Drop off time for your child(ren) at the school is 8:30 as there is no supervision until that time.
- **Sign in** - Parents who drop off or pick up students during the day are required to come into the school to sign them in. Deniese will follow the Daily COVID-19 checklist. Masks are required, along with hand sanitizing prior to entering the building.

DROP OFF AND PICK UP – Reminder when picking up or dropping off your child/ren to the school, you must come to the foyer to sign the child/ren in or out. You have all been doing a fantastic job sending in notes or emails to communicate your child/children’s travel plans.

OUTDOOR CLASSROOM – Our SAC committee has been working hard to put some final touches on the outdoor classroom. This past week, the white board was installed and outdoor classroom materials were purchased and individually bagged for use. Friendly reminder to make sure your child is dressed appropriately for the weather and outdoor learning on a daily basis.

CONGRATULATIONS – to Katie Margaret on being selected for first prize in the SRCE region for Personal Floatation Device Safety Poster Contest!! Awesome talent, Katie Margaret!

First Place Winner for Grade 6 PFD contest in the SRCE: Katie Margaret MacIntyre!



Congratulations are also sent along to the random draw winners Noah Beaton, Lucas MacDougall, Grant Rankin and Marli MacDonald.



Whipped Shortbread

1 cup butter, softened
1 1/2 cups all-purpose flour
1/2 cup confectioners' sugar

******Maraschino cherries red /green (optional) - top on before you bake the cookies.

OR... top with white butter icing after the cookies have cooled and sprinkle crushed candy cane or sprinkles

Preheat oven to 350 degrees F (175 degrees C).

Method:

In a large bowl, combine butter, flour, and confectioners' sugar. With an electric mixer, beat for 10 minutes, until light and fluffy. (It should spoon out like ice cream. (Spoon onto cookie sheets, spacing cookies 2 inches apart. Flatten lightly.

******Place a piece of maraschino cherry onto the middle of each cookie, alternating between red and green.******

Bake for 15 to 17 minutes in the preheated oven, or until the bottoms of the cookies are lightly browned. Remove from oven, and let cool on cookie sheet for 5 minutes, then transfer cookies on to wire rack to cool. Store in an airtight container, separating each layer with waxed paper. Freezes well!

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