



Child Development Dayhomes December 2025 Newsletter

Information for Dayhome Educators and Families in Edmonton and Area

Congratulations!

To the following dayhome educators celebrating their anniversaries with Child Development Dayhomes in the month of December

Urszula Hadya	29 years	Zakia Alam	8 years
Ragini Seemrith	18 years	Doris Lagarit	7 years
Bing Ling Feng	14 years	Maria Fegarido	5 years
Mohaddisa Mukhtar	13 years	Cherrie Moreno-Ferrer	4 years
Komal Ahmed	12 years	Nanuka Pokharel Tiwari	3 years
Shazia Amjad	10 years	Xiaolin (Lin) Xu	2 years



Upcoming Statutory Holidays

(Dayhomes and office are closed)

Christmas Day: December 25, 2025

Boxing Day: December 26, 2025

New Years Day: January 1, 2026



Follow us on Social Media



Welcome Back!

[Fauzia](#) in Glenridding

[Laura](#) in Griesbach



Attendance Records Due:

Sunday, December 14 by 6:00pm

Dayhome Educators, please ensure all the times for the month have been entered on TimeSavr.

Upcoming Workshop

► Income Tax for Educators

Date: January 14, 2026

Time: 6:30pm - 8:30pm

Location: Online (link will be sent at a later time)

Presenter: Ian Griffiths

Please RSVP to your consultant.



Community Events

► Candy Cane Lane

Date: December 12, 2025 - January 2, 2026

Time: Dusk to 11:00pm

Location: along 148 St and 92 Ave to 99 Ave

Open Street Nights: December 13 and 23

Sleigh Ride Dates: Dec. 12, 13, 14, 19, 20, 21, 22, 23, 27, 28

Sleigh Ride Price: \$25 per person + tax/fees

Website and Get Tickets for Sleigh Ride: [Link](#)

*Please bring a food donation for the Edmonton Food Bank.



► Wabamum Winterfest

Date: December 5, 2025

Time: 5:00-8:00pm

Location: Jubilee Hall to Wabamun Commons area

Website: [Link](#)



► Christmas Lights House

Date: November 22, 2025 - January 4, 2026

Location: 9619 144 Ave NW, Edmonton

Time: 5:00-11:00pm

Price: Free

Website: [Link](#)



► Bright Night Skate Night

Date: Saturday, December 13, 2025

Time: 4:00 - 8:00pm

Location: Sir Winston Churchill Square and the City Hall Plaza

Address: 10205 102A Ave NW, Edmonton

Website: [Link](#)



Enjoy a night of skating and watch the tree lighting!



Recipe Idea

▶ **Bûche de Noël aka Yule Log for the Winter Solstice**

See page 5



▶ **Tang Yuan (Chinese Glutinous Rice Balls)**

See page 6



Activity Ideas

▶ **9 Wonderful Ways to Celebrate Winter Solstice with Kids**

- 1) Go on a winter solstice stroll outside.
- 2) Explore the first day of winter with a winter scavenger hunt.
- 3) Read a picture book about the winter solstice.
- 4) Make a winter solstice lantern.



- 5) Decorate an outside tree with edible treats for wild animals.
- 6) Bake a Yule Log Cake (Bûche de Noël)
- 7) Eat a winter solstice feast by candlelight
- 8) Make a winter spiral
- 9) Cozy up by the fire with a warm drink

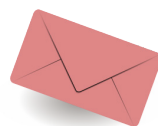
Link: <https://backwoodsmama.com/2017/12/7-wonderful-ways-to-celebrate-winter-solstice-with-kids.html>

CDDH Surveys

Let us know how we are doing!
Click the links below.

▶ **Family Survey**

▶ **Educator Survey**



Prime Minister's Awards

The nomination period for the 2026 Prime Minister's Awards is now open! Nominate an early childhood educator. The deadline to nominate is January 14, 2026.

More information [here](#).





Learning Story

► Autumn Tree

By Parveen, Dayhome Educator

My little friends worked hard as a team and they made a beautiful autumn tree. I gathered all the supplies required to make this beautiful masterpiece. I took a big sized tuff tray and put the wooden tracks in there. Then, I added a basket full of fall-themed loose parts to the tuff tray. I invited Avery, Aviraj and Arnav to make an autumn tree using the train tracks and fall-themed loose parts. They used wooden train tracks to create the structure of a tree. They formed the trunk and branches. Then, they used loose parts like colorful leaves, small pumpkins, wood cookies, pinecones and acorns to decorate the “tree” and made it look like an autumn masterpiece. It’s a great way to combine construction, creativity, and seasonal.



Bûche de Noël aka Yule Log

(recipe adapted from allrecipes.com)

Ingredients

2 cups heavy cream (cold)
1/2 cup confectioners' sugar
1/2 cup unsweetened cocoa powder
1 teaspoon vanilla extract
6 egg yolks (eggs at room temperature)
1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
6 egg whites (room temp)
1/4 cup white sugar
Confectioners Sugar for Dusting
Meringue Mushrooms (see recipe below)

Directions

Preheat oven to 375 degrees F. Line 10x15 inch greased jellyroll pan with greased (sprayed) parchment paper. In large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 teaspoon vanilla until thick and stiff. Refrigerate.

In large bowl, use electric mixer to beat egg yolks with 1/2 cup sugar **until thick and pale** (about 5 minutes). Blend in 1/3 cup cocoa, 1 1/2 teaspoons vanilla, and salt. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form very stiff peaks. Immediately fold yolk mixture into whites. Spread batter evenly into the prepared pan.

Bake for 12 to 15 minutes in preheated oven, or until cake springs back when lightly touched. Dust heavily clean dishtowel with lots of confectioners' sugar. Run a knife around the edge of pan, and turn warm cake out onto silicone baking mat (or towel, but the mat works better!). Remove and discard parchment paper. **Let cool before rolling.** Starting at short edge of cake, roll cake up with towel. Use the towel as the rolling agent. Cool for 30 minutes. Unroll cake, and spread filling to within 1 inch of the edge. Roll cake up with filling inside. Place seam side down onto serving plate. Ice with remaining filling. Run tines across to simulate bark. Refrigerate until serving. Dust with confectioners' sugar before serving.

Add meringue mushrooms before serving (do not refrigerate the mushrooms) or use some 'real' holly leaves. Do not use mistletoe. It's poisonous.

Tang Yuan, Chinese glutinous rice balls (汤圆)

★★★★★

5 from 96 votes

A sweet, nutty, runny filling sealed with a slippery, chewy wrapper, Tang Yuan (Chinese glutinous rice balls) is a delectable dessert not to miss.

Prep Time 30 mins	Cook Time 5 mins	Total Time 35 mins
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Course: Dessert Cuisine: Chinese Diet: Gluten Free, Vegan, Vegetarian Servings: 20 balls
Calories: 89kcal Author: Wei Guo

Ingredients

For the filling

- ⅔ cup black sesame seeds
- 2½ tablespoon sugar or to taste
- 2½ tablespoon softened butter or coconut oil, lard

For the dough

- 1 cup glutinous rice flour
- 3 tablespoon boiling water
- 4 tablespoon room temperature water or beetroot juice

Instructions

Prepare the filling

1. Toast black sesame seeds in a dry frying pan over low heat until they plump up and become very easy to break when crushed with your fingers (see note 1).
2. Once completely cool, put the toasted black sesame seeds in a food processor. Grind them with sugar until they turn into a soft, shiny paste.
3. Add butter (or coconut oil/lard). Mix to combine then keep refrigerated until the mixture is firm enough to handle.
4. Divide the paste into 20 portions. Shape each piece into a ball. Put them back in the fridge while preparing the dough (see note 2).

Make the dough

1. In a mixing bowl, pour boiling water into glutinous rice flour while stirring with a spatula. Then add room temperature water (or beetroot juice for a pink dough) little by little.
2. Knead with your hand until a smooth, soft dough forms. Adjust its consistency by adding more water or flour (see note 3). If you are not using the dough straightaway, wrap it with cling film to avoid drying out.
3. Divide the dough into 20 equal pieces then roll each into a ball.

Assemble Tang Yuan (please refer to the video below)

1. Flatten a piece of dough into a round wrapper with your fingers.
2. Place a ball of filling in the middle. Gently push the wrapper upwards to wrap the filling tightly. Seal at the top completely (see note 4).

Cook Tang Yuan

1. Bring a large pot of water to a full boil. Gently slide in some Tang Yuan. If necessary, cook in batches as the balls expand while cooking so do not crowd the pot.
2. Push the balls around with the back of a spoon to prevent them from sticking to the bottom of the pot. Cook over medium-high heat. Once all the balls start to float on the surface, boil for a further minute.
3. Dish out (along with some cooking liquid) and serve warm. You may also make some ginger syrup separately as the serving liquid (see note 4).

Store Tang Yuan

1. Freeze Tang Yuan right after they are assembled. Lay them in a single layer on a tray lined with parchment paper to freeze. Once totally frozen, put them in an air-tight bag and store in the freezer.
2. **To cook frozen Tang Yuan**, follow the same cooking procedure (do not defrost).

Notes

1. Do not overly toast the seeds as it would lead to an unpleasant burnt flavor.
2. To make assembling easier, the filling should be quite firm. So you may put the filling balls in the freezer for a short while if they appear too soft.
3. The amount of water (or beetroot juice) required varies depending on the brand of the flour. Adjust if necessary. The finished dough needs to be smooth and very soft but not at all sticky.
4. The dough made of glutinous rice flour isn't as elastic as regular dough. It may crack during the assembling (especially if it's not soft enough). If that happens, wet the broken part with a little water then rub gently to reseal.
5. **Make ginger syrup:** In a separate saucepan, simmer a small piece of smashed ginger and sugar in water for 3 minutes or so. Taste then adjust the flavor. Pour into the bowls with cooked Tang Yuan.

Nutrition

Serving: 1ball | Calories: 89kcal | Carbohydrates: 13g | Protein: 2g | Fat: 4g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Trans Fat: 0.1g | Cholesterol: 4mg | Sodium: 16mg | Potassium: 24mg | Fiber: 1g | Sugar: 2g | Vitamin A: 44IU | Calcium: 49mg | Iron: 1mg

Tang Yuan, Chinese glutinous rice balls (汤圆) by Wei Guo @ Red House Spice

Recipe URL: <https://redhousespice.com/tang-yuan/>

Scan the QR code to learn more recipe tips and ask me any questions!