

THE VOICE



Housekeeping

1. Thursday December 17th 2020: 1/2 Day of School-pickup @ noon
2. Winter Break! December 18th-January 1st 2021
3. First Day Back January 4th 2021



A Message From Our Executive Director

"Tis the season to be jolly", or so the song goes. Although this is a time we normally reserve for merriment and glee it may be difficult to get into the festive spirit with COVID-19 raging on. The truth is, this holiday season will be different. Celebrations and gatherings will be small. Visits with family may be on Zoom or by phone, and we won't have the ability to take part in all those festive events around town.

In spite of these constraints, now more than ever we must come together in spirit, fill our homes with warmth and light, and keep the people we love close in our hearts so that we can celebrate the season together in person next year.

Although we won't be able to hold our traditional holiday pancake breakfast that doesn't mean we can't find ways to celebrate together and remind ourselves of the wonderful things in our lives.

This season let's build a gratitude tree! From December 1st-17th all you have to do is:

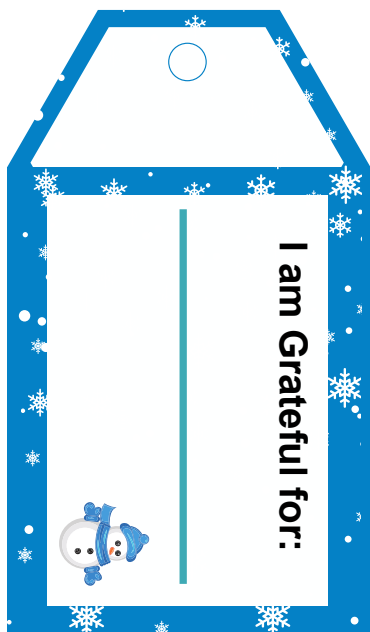
1. Print-off an ornament below (2 styles to choose from)
2. Write in what you're grateful for
3. Send it to school with your child
4. Or scan it and send it to development@childrenshearing.ca

We will hang it on our tree for the entire month of December so it may serve as a reminder that there is still so much in this world to be grateful for!

Dawn McKenna



Executive Director



Recipe Corner

Khrustyky (Ukrainian Fried Cookies)



This recipe comes recommended by our very own Dawn McKenna, who has fond memories making this tasty treat with her Baba (grandmother). In fact this cookie is a great activity to do with your little ones as they can help twist the cookie into shape!

Ingredients

| | |
|-----------------------|--------------------------|
| 1 tbsp whipping cream | ½ tsp salt |
| 1 tbsp white sugar | 1 tsp vanilla |
| 3 whole large eggs | 2 cups flour |
| 3 egg yolks | icing sugar, for dusting |

- In a medium bowl, beat eggs and yolks together until light. Add sugar, whipping cream, salt, and vanilla and mix well
- Stir in 1 cup flour until dough is smooth. Turn dough onto counter and knead. Keep adding up to an additional 1 cup of flour while kneading until smooth and dough is soft and elastic. You will most likely need all 2 cups, but use your judgment.
- Cover and let stand in the refrigerator for 30 minutes. It's important for the dough to be chilled as it's easier to handle and make into loops.
- Place dough on a floured surface and roll out dough very thin (dough should be about 1/4 – 1/8 of an inch in thickness)
- Cut dough into long strips about 1.5 inches wide and 2 inches long. Cut those long strips in half and make a slit into center of dough strip
- Open wide enough to loop one end through and pull one end through to form a loose loop.
- Deep fry in oil that is heated to 350 F
- The Khrustyky should be golden brown and puffy. Frying should take up to a minute or so.
- Remove cookies from oil with a slotted spoon and place on a baking sheet lined with paper towel and allow to cool completely.
- Dust cookies with icing sugar.
- Enjoy!



Recipe Corner

West African Chicken Stew



As the temperature drops bring a little warmth into your homes with this West African chicken stew. A favorite for Kwanzaa!

Ingredients

1 pound boneless skinless chicken breasts,
cut into 1-inch cubes
1/2 teaspoon salt
1/4 teaspoon pepper
3 teaspoons canola oil, divided
1 medium onion, thinly sliced
6 garlic cloves, minced
2 tablespoons minced fresh ginger-root
2 cans (15-1/2 ounces each) black-eyed
peas, rinsed and drained

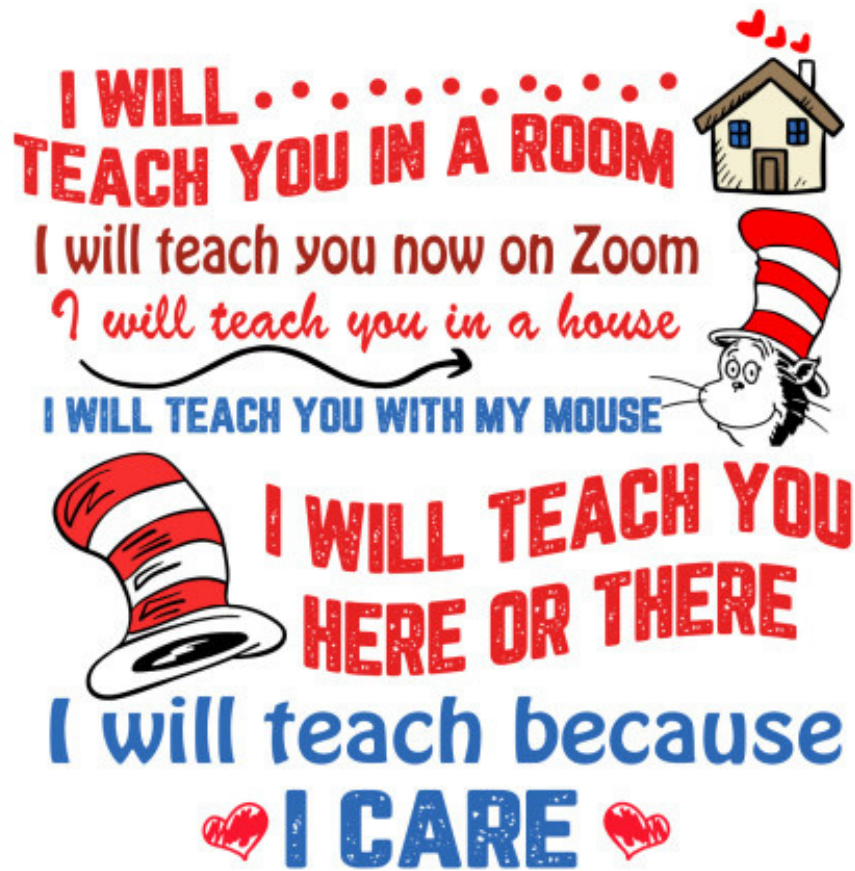
1 can (28 ounces) crushed tomatoes
1 large sweet potato, peeled and cut
into 1-inch cubes
1 cup reduced-sodium chicken broth
1/4 cup creamy peanut butter (can sub
cashew butter or nut alternative butter)
1-1/2 teaspoons minced fresh thyme or
1/2 teaspoon dried thyme, divided
1/4 teaspoon cayenne pepper
Hot cooked brown rice, optional

- Sprinkle chicken with salt and pepper. In a Dutch oven, cook chicken over medium heat in 2 teaspoons oil for 4-6 minutes or until no longer pink; remove and set aside.
- In the same pan, saute onion in remaining oil until tender. Add garlic and ginger; cook 1 minute longer.
- Stir in the peas, tomatoes, sweet potato, broth, peanut butter, 1-1/4 teaspoons thyme and cayenne. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potato is tender. Add chicken; heat through.
- Serve with rice if desired. Sprinkle with remaining thyme.



Things From the Web

With the first term winding down let us take a moment to appreciate our amazing Teachers, ECEs, SLPs, and other specialists that have worked and continue to work tirelessly to support the learning needs of your child during this difficult time!



Giving Tuesday!

Today (December 1st) is Giving Tuesday! A global movement for giving and volunteering, taking place each year after Black Friday. You may have seen our countdown to #GivingTuesday on our Facebook, Instagram, Twitter, and LinkedIn pages with a cryptic message of a BIG SURPRISE! Well wait no longer as our big surprise is our... NEW CHSC VIDEO!

This video was filmed last November by Brandon Deepwell who so generously donated half his fee back to our organization! Thank you Brandon for capturing the amazing work we do and for telling our story!

You can watch our incredible video using the link below. We want EVERYONE to know about the amazing work our organization does. This video will help us connect our community and educate the public about the positive impact we have on children with hearing loss!

Please help us spread the word! LIKE & SHARE our posts on social media. Tell your friends, colleagues, and extended family about the impact we have had on your life and the life of your child!

Be a CHSC ambassador so that all Canadians, from coast-to-coast know that there are options for children with hearing loss!



Fun-Raising

Giving Tuesday!

December 1st is Giving Tuesday, a global movement for giving and volunteering, taking place each year after Black Friday. This year, if you are able to, please consider making a donation to Children's Hearing & Speech Centre. You can make a donation [online](#) on our donation page. Every dollar counts and your support will help us weather the difficult road ahead.

In the spirit of giving, we will be kicking off our [Greater Vancouver Food Bank](#) drive on December 1st 2020. To participate you can bring a non perishable food item or bring in a cash donation. All proceeds will go to support the Greater Vancouver Food Bank this holiday season!

Thank you for being such a wonderful part of our community!

#GivingTuesday



Purdy's Sales: A Sweet Surprise!

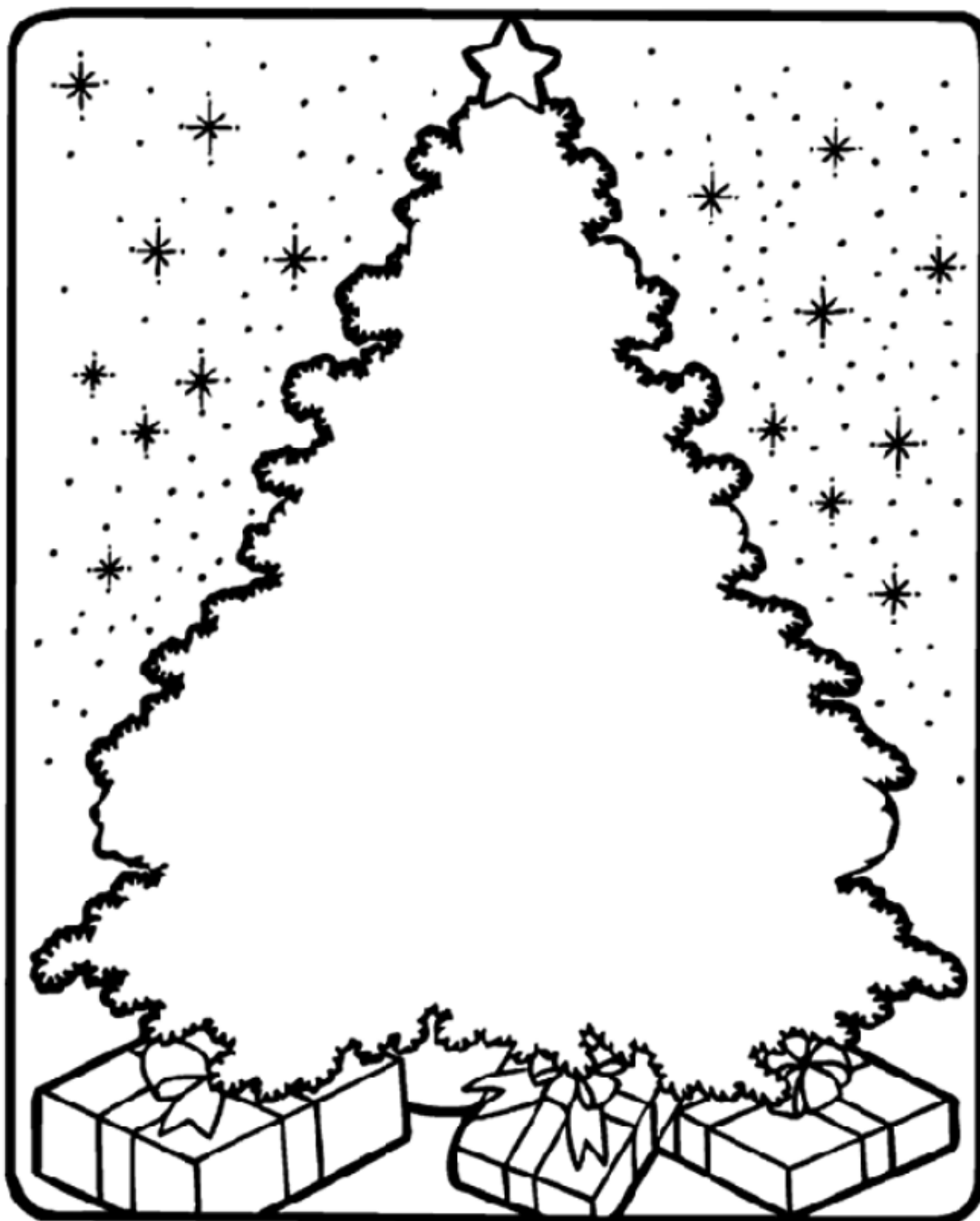
CHSC wrapped up its Purdys chocolate sales on November 26th with a goal of hitting \$2,500 in sales. This year we surpassed our goal and raised over \$677 (\$2,700 in sales) for CHSC. Thank you to everyone who purchased chocolate!

For those who purchased chocolate, your Purdys treats will be available for pickup on December 14th. The pick up location is at our main front door. Please remember to wear your mask and to keep 2 meters distance while you wait!



Kids Corner

Decorate the Tree Below



Colour the Tasty Gingerbread Man!



Do You Know What a Dreidel Is?

[Click Here
to Learn
More!](#)

