

December, 2025

December Newsletter

WARM GREETINGS

Wishing all our students and families a holiday season full of fun, rest, and special moments. Enjoy the break, stay warm, and we'll see you in the new year for more learning and adventure!



DECEMBER HIGHLIGHTS

Dec 3: OPAC
Christmas Dinner

Dec 9: O'Kelly School
Christmas Concert

Dec 18: Pizza Day

Dec 19: Last day
before Winter Break

IMPORTANT REMINDERS

- As it is starting to get colder, please make sure your child is bringing the appropriate outside clothing.
- when picking up or dropping off your child, please use the gravel parking lot located on the east side of the school between O'Kelly school and Ecole la source. please refrain from using the bus lane in front of the school as well as the teacher parking lot.



LOOKING AHEAD ♦ ♦ ♦

Jan 5 – Classes begin after Winter Break

Jan 12 – Gr. 7/8 Basketball Season begins

Jan 29 – Pizza Day. Pizza can be ordered starting Jan 1st on School Cash Online.

Jan 30 – No School: Administrative/Professional Development Day

Feb 2026 – Registration begins for the 2026/2027 school year (exact date TBD)

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MOM'S PANTRY

O'Kelly School will be holding a Mom's Pantry fundraiser starting February 1st - February 27th. Delivery date will be determined once the fundraiser is closed.

Watch for more information coming home after the Winter Break.

O'KELLY BOOK FAIR

Thank you to everyone who helped make the O'Kelly Scholastic Book Fair a success. We earned over \$1100 in new books for our library.

The next Book Fair will be held
Mar 9 - Mar 13

ATTENDANCE

If your child is going to be absent, please contact the school attendance line at 204.729.2798 or main office at 204-729-0399. If needed, please leave a detailed message with the following information:

- your name
- your child's name
- reason for their absence

Winter Break is from Dec 22 - Jan 2. If your child will be starting Winter Break prior to the last day on Dec 19, or returning later than Jan 5 when classes resume, please contact the school attendance line/school office



INGREDIENTS

2 cups flour
½ tsp ground cloves
½ tsp ground ginger
2 tsp baking soda
1 tsp ground cinnamon
½ tsp salt
¾ cup vegetable oil
1 cup sugar (plus extra for rolling cookie dough balls in)
¼ cup molasses
1 lg egg



DIRECTIONS

Whisk together flour, ground cloves, ground ginger, baking soda, ground cinnamon and salt. Set aside

Combine vegetable oil, sugar together on medium-high speed until well blended add in molasses and egg

Gradually add in dry ingredients until just combined on low speed

Cover the bowl with dough and refrigerate for at least 2 hours

Adjust oven racks to 2nd position (just above center) and preheat oven to 375°F

Line 2 baking sheets with parchment paper

Scoop cookies onto pan using a 1 tbsp size cookie scoop

Form into 1 inch size ball.

Roll each ball into small bowl of sugar and place on the lined baking sheet approx. 2 inches apart.

Bake for 8-10 minutes. Remove from oven and allow to cool approx. 5 minutes

*Cookies will be puffy at first, but will flatten as they cool