

# O'KELLY SCHOOL NEWSLETTER

January 2026

WELCOME  
back to  
SCHOOL

## Important Dates

- Jan 5 - Classes Resume
- Jan 12 - Gr. 7/8 Basketball begins
- Jan 23 - Pizza orders due
- Jan 29 - Pizza Day
- Jan 30 - No School: PD Day

## Reminders

### Mom's Pantry

O'Kelly School will be holding a Mom's Pantry fundraiser starting Feb 1<sup>st</sup> - Feb 27<sup>th</sup>. Delivery date will be determined once the fundraiser is closed. Watch for more information coming home soon!

### Attendance

If your child is going to be absent from school, please contact the school attendance line at 204.729.2798 or the 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

### December Pizza Day

We will be rescheduling the December Pizza day for sometime in January. Once we have the date confirmed with Pizza Hut, we will send out communication to parents. We will be using the orders from December for the rescheduled day. Unfortunately we are not able to add to the order at this time.

## School Website

[bsd.ca/okelly](https://bsd.ca/okelly)

## 2026 – 2027 School Year Registration Information

### Kindergarten Registration

Registration for the 2026-2027 school year will begin in February 2026 for students who have reached their fifth birthday on or before December 31, 2026.

### Kindergarten Information Presentation

January 14, 2026

Betty Gibson School Gymnasium: 701 12<sup>th</sup> Street

6:30 pm

### French Immersion

The application period for French Immersion Kindergarten process will begin on Monday, January 19, 2026 and ends on Friday, January 30, 2026. For more information please contact the school or visit the BSD website at [bsd.ca/kindergarten-registration](http://bsd.ca/kindergarten-registration)

### Returning Students

Students who are currently registered and attending O'Kelly School will receive a registration package at the beginning of February 2026 for the 2026-2027 school year. Please make any necessary changes to the information on the form (telephone numbers, emergency contacts, etc.) and return the forms to the school.

If your child will not be returning to O'Kelly for the 2026-2027 school year please contact the school office.

If you have any questions please contact the school at 204.729.0399.

## Grade 9 Registration

### Grade 8 Parent Information Night

February 3, 2026

George Fitton School: 1129 3<sup>rd</sup> Street

7:00 pm

### Highschool Open Houses

Crocus Plains Regional Secondary School Open House

February 10<sup>th</sup> 6:00 pm – 8:00 pm

Ecole Secondaire Neelin High School Open House

February 11<sup>th</sup> 6:00 pm – 8:00 pm

Vincent Massey High School Open House

February 12<sup>th</sup> 6:00 pm – 8:00 pm

## Safe Schools Advisory Committee (SSAC)

The Safe Schools Advisory Committee is established to support a safe, inclusive and caring school environment for all students, staff and community members. The committee provides the ability for the community to give advice on strategies, policies, and practices that promote safety, equity, well-being and positive school climate.

This committee is open to parents and community members. If you wish to attend the meeting, please contact the school at 204.729.0399 or [okelly@bsd.ca](mailto:okelly@bsd.ca).

## School Cash Online

O'Kelly school uses school cash online for all school items and activity fees. We encourage all parents to register via the brandon school division website to make online payments as items become available for your child. If you have any question, please contact the school office at 204.729.0399.

## Creamy Chicken Soup

- 2 tbsp olive oil
- 1 small yellow onion, diced
- 1 medium carrot, diced
- 2 celery ribs, diced
- 3 garlic cloves, minced
- 4 tbsp unsalted butter
- ¼ cup flour
- 4 cups chicken stock
- 1 cup whole milk ( or half-and-half for richer soup)
- ½ tsp sea salt, plus more to taste
- ¼ tsp freshly cracked black pepper
- 3 cups shredded cooked chicken
- ⅓ cup freshly grated Parmesan cheese, optional

Cook onions, carrots and celery in olive oil until softened, then add minced garlic. Melt butter, and stir in flour to form a paste, and cook for about 1 minute. Gradually whisk in chicken stock, bring ingredients to a boil and simmer until thickened and vegetables are tender. Stir in milk, salt, pepper, shredded cooked chicken and cheese. Simmer for a few minutes to heat through, Taste, adjust seasoning if needed.