

- Starfall–
Learn to
Read \$2.99
- Scribblenauts
\$0.99
- Chicken
Bounce
Free
- Math Kid
Free

*Inside this
issue:*

- Good Idea/
Bad Idea 2
- What's Cooking 2
- Your
Neighbourhood
Tutor 3
- Winter Promotion 3

The ELF Report

Winter 2012



From Me to You

Winter is coming! I can't believe how quickly the months have gone by.

By now the school year is in full swing and I hope you and your children are finding this year to be the most positive yet.

My tutors and I are excited to be in your homes, working with your sons and daughters on their academic goals. Although we are teaching your children we often find we come away learning something. Last month I was discussing fingerprints with a young boy and

how they are unique to each individual. He disagreed and explained to me that the person in the mirror has the same fingerprints. It took me a minute to realize he was referring to his reflection. Learning goes both ways.

All of us at Early Learning Foundations want to wish you and your families Happy Holidays, a very Merry Christmas and a Happy New Year.

Carla Ward, RECE
Founder of Early Learning
Foundations

Reading Corner



Here are some great book suggestions to read over the holidays.

Grade 1:

Diary of a Worm
-Doreen Cronin

Grade 2:

Ivy and Bean
- Annie Barrows

Grade 3

The Twits
- Roald Dahl

Grade 4:

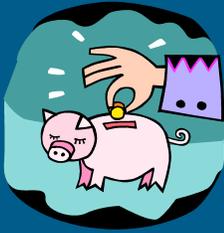
Tale of Despereux
- Kate DiCamillo

Grade 5:

The Invention of
Hugo Cabret
- Brian Selznick

Grade 6:

The Secret Garden
- Frances Hodgson Burnett



Do not handicap your children by making their lives easy
- Robert A. Heinlein

“A child educated only at school is an uneducated child.”

George Santayana

Editorial: Good Idea/ Bad Idea:

Allowances– Carla Ward

With a new year approaching many of us will start thinking about resolutions for our lives. Why not start the new year by adding chores and allowances to your children’s schedules? They’ll love it! Well, maybe not the chores part.

Like groundings, allowances only work if you follow through. Here are a few guidelines to help you decide the best way to introduce your children to earning and managing money.

1. Think of your child’s wants.

If they like video games look into the cost to help you decide a reasonable allowance.

2. Determine an amount that is suitable for your child’s wants.

Think about how long it would take them to save up for a Skylander or new Lego if they were earning \$5/ week. Is the amount of time reasonable? If not, you may want to consider a higher weekly allowance.

3. Decide how you will pay for chores.

Will the allowance be earned only if all the chores are done or will you assign each chore an amount and pay per chore.

4. Follow through!

If you have decided to venture down the road of chores and allowances then it is important to be consistent. If allowances are paid on Sundays then it is important to pay the allowances on Sunday. If you have decided that you will not buy a LaLa Loopsy doll for your child and that they have to save up then it is imperative to stick to that. If you don’t, the lesson your child will learn is “If I don’t work towards something but I still get it why bother to do the work in the first place?” It would be most unfortunate if that became your child’s mentality.

I wish you strength in consistency and following through!

What’s Cooking

Starry Toffee Cake Squares

from www.bbcgoodfood.com

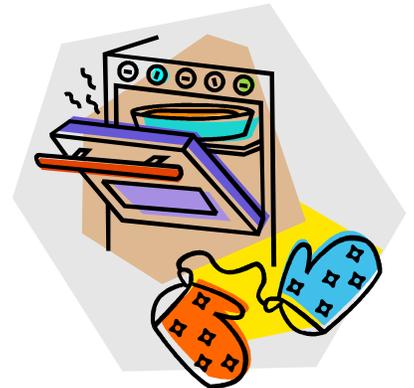
This is a wonderful treat to make over the holiday season!

Ingredients:

- 200g butter, plus extra for greasing
- 200g golden syrup
- 300g self-raising flour
- 200g light muscovado sugar
- 3 medium eggs
- 2 tbsp milk

Directions

1. Preheat the oven to 160C. Grease the sides of a pan 32cm x 32cm x 2cm with butter. Place the tin on a sheet of non-stick baking parchment and draw round it with a pencil. Cut along this line so you are left with a piece of parchment the same size as the tin base. Press it into the tin.
2. Put the butter and syrup into a small saucepan. Gently warm the pan over a low heat until the butter has completely melted, then stir well to combine, Remove from heat and cool for about 15 minutes.
3. Tip the flour into a large bowl with 1 tsp salt. Stir in the muscovado sugar with a wooden spoon. Beat in the cooled syrup and butter until mixed. Crack the eggs into a jug. Pour in the milk and beat with a fork. Now pour this into the bowl with the flour and sugar and stir until the mixture is smooth.
4. Pour the mixture into the tin and tap gently on the work surface to level it. Put it on a baking sheet larger than the tin. Bake for 40-50 mins until risen and firm in the centre. Cake should be firm and springy when ready.
5. Let cake cool for 10 minutes.



Early Learning Foundations

Website: www.elfoundations.com
Twitter: ELF_Tutors
Facebook: Early Learning Foundations
LinkedIn: Carla Ward
Phone: 647-206-0963
E-mail: carla.ward@elfoundations.com

WINTER PROMOTION

**The first 3 families to
recommend ELF to
their friends will
receive a \$30 iTunes
Gift Card**

Please note that recommended families need to sign on with ELF in order to receive a gift card.

This could be YOUR spot.
Advertise your business to
families across Mississauga
and Oakville.

Contact Carla Ward for
further details

Your Neighbourhood Tutor

We are currently tutoring children from the following schools:

Churchill Meadows
Credit Valley
Derry West Village
Elmcrest P.S
Holy Name of Mary
Homelands P.S
James W. Hill P.S
Joshua Creek P.S
Lorne Park P.S
Maple Grove P.S
McKinnon P.S
Meadowvale P.S
Middlebury P.S
Munden Park P.S
Osprey Woods
Post Corners P.S
Rene-Lamoureux
RiverOaks P.S
Rotherglen
Sawmill Valley
Settlers Green
Sheridan Park P.S
St. Bernards P.S
St. Francis of Assissi
St. Louis Catholic School
Thornlodge P.S
West Oak P.S
White Oaks P.S.
Willowglen