



**MONTESSORI  
CHILDREN'S HOUSE**

## 2009 AZ Tax Credits

December is your last chance this year to take advantage of AZ's Tax Code which allows you an opportunity to say directly where your tax dollar goes. All donations are needed & greatly appreciated!

## Oleander Update

We have been notified by the City of Phoenix that the oleander hedge around the perimeter of our yard must be removed. We have arranged to have it removed during the Christmas break. Following the removal, a fence must be installed. We hope the work will be finished before classes resume on January 4th. In view of the major expense involved, **Arizona Tax Credit Donations are more important than ever!** AZ Tax Credit donations help pay school expenses of all kinds **by providing scholarships to needy children who attend school for reduced or no**

**tuition. We always have more scholarships to be paid than moneys collected.** In the past, the money has been used to meet our ever increasing normal operating expenses necessary to provide the best education and care for your children. This year we have a capital expenditure that must be funded. Unfortunately so far this year the number of donations is well below average.

If each one of you could get 2-4 additional Arizona residents to make donations, that would provide funds to pay off all of the scholarship debt and therefore allow extra money to meet a capital expense like the oleander removal. We are enclosing a donation form and additional forms can be downloaded from our web site ([www.phxchildrenshouse.com](http://www.phxchildrenshouse.com)). **Donations must be made before 12-31-09, for a tax credit in 2009.**

## Child Stars

Thanks to all who helped make the Thanksgiving play "Pilgrim and Indian Friends" such a success. The elementary class prepared a real feast for its guest. The soup was such a hit there were many requests for the recipe so we thought we should share it with everyone.



## Turkey Tortilla Soup

1 T. olive oil	1 (16 oz.) can chopped tomatoes
1 lg. onion	1 lb. chicken or turkey pieces
1 (4 oz.) can green chilies	1 c. frozen corn, thawed (I use white corn)
1 T. chili powder	1/3 c. fresh cilantro
1 tsp. ground cumin	Salt and pepper
1 lg. clove garlic, minced	Grated cheese
1/2 tsp dried oregano	Tortilla chips
1/4 tsp. cayenne pepper	Avocado
6 c. chicken broth	

Heat oil over medium heat. Add onion and saute until translucent. Add chilies, chili powder, cumin, garlic, oregano and cayenne. Stir 1 minute. Mix in stock and tomatoes with their juices. Bring to a boil. Add turkey or chicken pieces and simmer until cooked through. Add corn and simmer. Add cilantro. Season with salt and pepper.

\* A lot of times I make this with a rotisserie chicken and use msg free broth. We did not use cayenne pepper for the soup at school. My family likes it with, but season to taste. Kay used mixed veggies instead of just corn. It is a very versatile recipe.

## Reminder of the month:

Books will be due on 12-25 but we will not be in school. We will return books to the library if they are brought in to class before Christmas break.

# December '09



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4 Elementary Library Books Due 	5
6	7	8 Elementary Field Trip Phoenix Art Museum  9:30 - 11:00	9	10	11	12
13	14	15 Happy B-Day Nick	16	17	18	19
20	21 No School	22 No School	23 No School	24 No School	25 Happy B-Day Tatum No School	26 No School
27 No School	28 No School	29 No School	30 No School	31 No School		Classes resume Jan. 4