

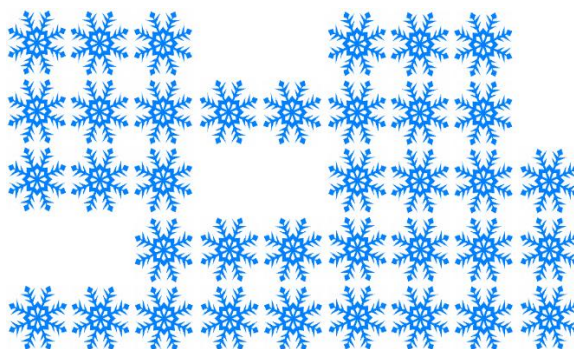
In this edition of the Math Moment, we would like to share with you our best wishes for a safe and wonderful Christmas and Happy New Year. As with tradition, you will find a copy of 2 recipes to try at home. Invite your child to measure and count out the ingredients. Ask your child how much of each ingredient you will need if you doubled the recipe or how many cookies will fit on the cookie sheet. When shopping for ingredients, involve your child when comparison pricing.

Number Talks

As we continue the learning with Number talks in our schools, it is also the hope that at home you are also talking with your child about how they use Number Talks to support their learning or even trying one together. Number Talks help students build a sense of number in three distinct ways. They allow students to think flexibly with numbers, giving them opportunities to break numbers apart and make problems easier. Number Talks allow students to use and refine specific strategies like adding up in chunks, distributing numbers through multiplication and applying doubles. During a Number Talk, students will share and hear different thinking, helping every student build his/her own repertoire.



How many Christmas balls?
How do you see them?



How many snowflakes?
How do you see them?



How many full cookies?
How do you see them?

No Bake Christmas Wreath Cookies

Ingredients

20 large marshmallows
2 tablespoons butter
Green food coloring
3 cups cornflakes
Red M&M's minis (about 2 tablespoons)

Instructions

Place marshmallows and butter in a microwave-safe bowl; microwave, uncovered, on high until butter is melted and marshmallows are puffed, about 30 - 45 seconds. Tint green with food coloring. Stir in cornflakes. On a waxed paper-lined baking sheet, divide mixture into eight portions. Working quickly, shape each into a 10 cm. wreath using buttered hands. Decorate immediately with M&M's, pressing to adhere. Let stand until set.

Nutrition Facts

1 wreath: 134 calories, 4g fat (2g saturated fat), 9mg cholesterol, 116mg sodium, 25g carbohydrate (13g sugars, 0 fiber), 1g protein.

Peppermint Kisses

Ingredients

2 large egg whites
1/8 teaspoon cream of tartar
1/8 teaspoon salt
1/2 cup sugar
2 peppermint candy canes, crushed

Instructions

Let egg whites stand at room temperature 30 minutes. Preheat oven to 225°. Add cream of tartar and salt to egg whites; beat on medium speed until foamy. Gradually add sugar, 1 tablespoon at a time, beating on high after each addition. Continue beating until stiff, glossy peaks form. Transfer egg whites to piping bag. Pipe 3cm-sized 'kisses', 2cm apart onto parchment paper-lined baking sheets. Sprinkle with crushed candy canes. Bake until firm but not brown, 1-1/2 to 2 hours. Remove to wire racks to cool completely. Store in an airtight container.

Nutrition Facts

1 cookie: 16 calories, 0 fat (0 saturated fat), 0 cholesterol, 12mg sodium, 4g carbohydrate (3g sugars, 0 fiber), 0 protein.

Check out December's Math Problem! Share your strategies with @PVNCCDSB using #PVNCLearns #PVNCMath!

How many marshmallows would you need to make hot chocolate with marshmallows for the whole school?

In this math challenge, students are invited to determine the number of marshmallows needed for the whole school to have hot chocolate.

- Each classroom is welcome to modify the question to meet the needs of their students (e.g. How many marshmallows would we need for 5 students? Your family? Our class? The primary students, etc).
- Consider having a similar challenge in the entrance/corridor of the school for parents, guests, staff members, students to contribute to.

