



Rainbow Action Network and First 5 Napa Network invite you to enjoy our

Rainbow Winter Holiday Celebration Take Home Activity Packet

Paquete traducido al español disponible a pedido.

[Haga clic aquí para solicitar un paquete traducido](#)



Image courtesy of pexels.com

What is Winter?

Winter is one of the four seasons. The four seasons include Winter, Spring, Summer, and Fall. Winter is the season that comes after Fall and before Spring. Winter begins on the Winter Solstice.

In the Northern Hemisphere (live above the equator) this happens in December around the 21st. If you live in the Southern Hemisphere (live below the equator) this happens in June.

The Winter Solstice marks the shortest day of the year. Not the shortest hours, but the shortest hours of daylight. The coldest temperatures of the year occur in winter. When we think of winter we think of cold temperatures, warm clothing, snow, fewer hours of sunlight, and of course Holidays!

The winter season takes place during four months. It starts at the end of December, runs through January, and February, and ends in the middle of March (around March 21).



Why is it cold in the Winter?

The Earth orbits around the Sun. It takes 365 days for the Earth to make its trip around the sun.

While the Earth is orbiting the Sun it is tilted on its axis.

During the Winter the Earth is tilted away from the sun.

Because the Earth is tilted away from the Sun, The rays from the sun have to travel further through the atmosphere before it reaches the Earth's surface. Since it takes longer, the hours of daylight are shorter and the temperature is colder.

Did you know that the Earth is actually closest to the sun between January 3 and January 5th? Well, it is, it just doesn't feel warm because the Earth is tilted away from the Sun.



Image courtesy of pexels.com

What Happens in Winter?

Some animals including bears and chipmunks hibernate in the winter. Hibernate means to stay inside in a state of rest. Most of the trees will look bare. All the leaves have already fallen. People stay inside more than they do during the Spring and Summer as it is cold outside and gets dark early.

There are many holidays celebrated in the Winter. Some include Diwali (actually in November), [Hanukkah](#), [Christmas](#), New Year's, [Martin Luther King Jr. Day](#), [Kwanzaa](#), Eid al Fitr, Chinese New Year, and [Valentine's Day](#).

During the Winter (in some parts of the world) it [snows](#). There are many fun activities to do after it snows. Many children and families like to build a snowman, go sleigh riding, have a snowball fight, go skiing, or snowboarding.

Did you know that Chionophobia is the fear of snow? Click here to read more facts about [snow](#). Source: [What Happens in Winter? Winter Facts for Kids - Kids Play and Create](#)



Winter Solstice Facts for Kids (December 21, 2020)

All through summer & fall, the days have been getting shorter & shorter. ***Remember in the summer when the sun was still shining at bed time? Now it gets dark so early, it's dark outside before dinner!***

Each day since summer solstice has gotten shorter and shorter - in other words the sun has been up less & less. Today - Winter Solstice - is the shortest day of the year. This is the longest night all year. In some places (like the north pole!) it is dark almost the entire day. But starting tomorrow, the days will grow longer again and we'll welcome more daylight.

Some traditions that come along with Winter Solstice include:

- This is a festival of light. Bring on the candles and luminaries!
- Hanging evergreen wreaths: The circular shape of the **wreath** symbolizes the continuing cycle of life that is to come after the shortest day of the year.
- Holly and Ivy: While the cold, dark days of winter turned much of the landscape dry and brown or white, many varieties of holly and ivy remain

green year round, symbolizing life, and the bright red berries of some holly plants were cheerful spots of color.

Winter Solstice Activities

December 21, 2020 (Winter Solstice): Spectacular and Rare Celestial Event

This year, Jupiter and Saturn will look like a “double planet” or a super bright “Christmas Star” for the first time since the Middle Ages.

<https://www.forbes.com/sites/jamiecartereurope/2020/11/20/a-spectacularly-rare-christmas-star-is-coming-in-december-as-two-worlds-align-after-sunset/?sh=65a85058b084>

Winter Solstice Candle Ritual:

<https://www.theseasonalsoul.com/family-winter-solstice-ritual/>

Paper Cup Luminaries:

<https://littlebinsforlittlehands.com/quick-and-easy-paper-cup-luminaries/>

Orange and Clove Pomanders:

<https://nourishingmyscholar.com/winter-solstice-activities/>



Image courtesy of pexels.com



Image courtesy of pexels.com

Bake Cookies:

Baking cookies is a longstanding holiday tradition for many families. But you may not realize that the tradition of baking cookies and giving them as gifts dates as far back as the Middle Ages during celebrations to mark the winter solstice. During medieval times ingredients such as cinnamon, nutmeg, and dried fruits became more widespread but were still too expensive for the common person to use in everyday baking. Baking cookies for winter solstice festivities became a ritual, and the baked treats were easily given as gifts to friends and neighbors. Holiday cookie traditions have evolved over the centuries, but the simple joy of sharing cookies with loved ones around the holidays remains.

Gingerbread People Recipe:

<https://www.tasteofhome.com/recipes/gingerbread-people/>

Winter Solstice Soup: Coconut Butternut Squash Soup

Submitted by Allyson Sutkowi-Hemstreet

INGREDIENTS

- 1 large butternut squash (about 1 1/2 pounds)
- 2 tablespoons olive oil or other vegetable oil
- 1 large yellow or sweet white onion, chopped
- 1 medium apple, any variety, peeled and diced
- 2 cups prepared vegetable broth, or 2 cups water with 1 vegetable bouillon cube
- 2 teaspoons good-quality curry powder
- 2 teaspoons grated fresh or jarred ginger, or more, to taste
- Pinch of ground nutmeg or allspice
- 1 14-ounce can light coconut milk
- Salt and freshly ground pepper to taste

GARNISH

- 2 medium red onions, quartered and thinly sliced
- 1 good-size bunch kale (about 10 to 12 ounces)

PREPARATION

1. To bake the squash, preheat oven to 375 degrees. Cut in half and place halves, cut side up, in a foil-lined, shallow baking dish and cover tightly with more foil. Bake for 30 to 50 minutes, until you can easily pierce the flesh with a knife. Scoop out and set aside.
2. Heat about half the oil in a soup pot. Add the onion and sauté over medium-low heat until golden, about 8 to 10 minutes.
3. Add the apple, squash, broth and spices. Bring to a steady simmer, then cover and simmer gently until the apples are tender, about 10 minutes.
4. Transfer the solids to a food processor with a slotted spoon, in batches if need be, and process until smoothly pureed, then transfer back to the soup pot. Or better yet, simply insert an immersion blender into the pot and process until smoothly pureed.
5. Stir in the coconut milk and return the soup to a gentle simmer. Cook over low heat for 5 to 10 minutes, until well heated through. Season with salt and pepper. If time allows, let the soup stand off the heat for an hour or two, then heat through as needed before serving.
6. Just before serving, heat the remaining oil in a large skillet. Add the red onions and sauté over low heat until golden and soft.
7. Meanwhile, strip the kale leaves off the stems and cut into thin shreds. Stir together with the onions in the skillet, adding just enough water to moisten the surface. Cover and cook over medium heat, stirring occasionally, until the kale is bright green and just tender, about 5 minutes.
8. To serve, ladle soup into each bowl, then place a small mound of kale and onion mixture in the center.

Source: <https://cooking.nytimes.com/recipes/1015484-coconut-butternut-squash-soup>

Winter Solstice Poem: The Shortest Day by Susan Cooper

And so the Shortest Day came and the year died
And everywhere down the centuries of the snow-white world
Came people singing, dancing,
To drive the dark away.
They lighted candles in the winter trees;
They hung their homes with evergreen;
They burned beseeching fires all night long
To keep the year alive.
And when the new year's sunshine blazed awake
They shouted, reveling.
Through all the frosty ages you can hear them
Echoing behind us—listen!
All the long echoes, sing the same delight,
This Shortest Day,
As promise wakens in the sleeping land:
They carol, feast, give thanks,
And dearly love their friends,
And hope for peace.
And now so do we, here, now,
This year and every year.
Welcome, Yule!



Image courtesy of pexels.com

Hanukkah Facts for Kids

(December 10 - December 18, 2020)

What is Hanukkah?

Hanukkah is an 8 night long celebration. Celebrated by Jewish people all around the world. It is celebrated on the 25th day of the Hebrew month of Kislev. Hanukkah can begin anywhere from late November through December.

Menorah: A menorah is a special candelabrum that holds nine candles.

- Candles are placed on the menorah from right to left and lit left to right.
- Menorahs were originally kept outside, but are now usually kept in front of a window.
- The 8 candles represent each night of Hanukkah.
- The 9th candle is called the Shamash also known as the "attendant", "Servant" or "helper" candle. The Shamash is usually in the middle and set a little bit higher than the other candles. It is used to light the other candles.

Hanukkah Craft - Make Rainbow Beeswax Menorah Candles:

https://www.chabad.org/theJewishWoman/article_cdo/aid/445094/jewish/Making-Chanukah-Candles.htm



Photo shared by Emily Darlington and Family

Hanukkah Recipes

Latkes Recipe



PREPARATION

- Peel potatoes and onion.
- Grate potatoes and onion into a large bowl.
- Crack eggs into a glass. Check to make sure there are no blood spots!
- Add egg, salt and pepper to the potato and onion mixture, and use a wooden spoon to mix it up!
- Ask your adult assistant to help turn on the stove.
- Pour enough oil into the frying pan to cover the bottom of the pan.
- Use a large spoon to carefully place spoonfuls of batter into the pan. Be careful - the oil is hot!
- Let the latkes fry for about 5 minutes on a medium flame.
- Ask your adult assistant to help turn the latkes over using a spatula. Let the latkes fry for a few more minutes, till they're nice and brown on both sides.
- Ask your adult assistant to help take out the latkes and place them on a plate to cool.
 - Serve with applesauce and enjoy! Don't forget to make a blessing!

BLESSING: Baruch Atoh Ado-nai Elo-heinu Melech Ha-olam Borei P'ri Ha'adoma.

בָּרוּךְ אַתָּה ה' אֱלֹהֵינוּ מֶלֶךְ הָעוֹלָם
בוֹרֵא פְּרִי הָאֲדָמָה

Orange-Scented Jelly Doughnuts (Sufganiyot)

Submitted by Jenny Shully

Recipe from [Claudia Rosen](#) Adapted by [Julia Moskin](#)

INGREDIENTS

- ¼ cup lukewarm milk or water
- 1 teaspoon dry yeast
- 3 tablespoons sugar
- 1 whole egg plus 1 egg yolk
- 3 tablespoons sour cream or vegetable oil
- ¼ teaspoon salt
- ¼ teaspoon vanilla extract
- Freshly grated zest of 1/2 orange
- 1 ¾ cups flour, more as needed
- ½ cup thick raspberry or strawberry jam
- Vegetable oil for deep-frying
- Confectioners' sugar for dusting

PREPARATION

1. Place milk or water in small bowl. Sprinkle yeast and 1 teaspoon sugar over milk. Set aside until frothy, about 10 minutes.
2. In a mixer fitted with paddle attachment, beat remaining sugar with egg and egg yolk. Add sour cream, salt, vanilla extract, orange zest and yeast mixture, and mix well. With mixer running, gradually add flour. Mix until dough is soft, smooth and elastic, adding flour if dough seems very sticky, 3 to 5 minutes. Do not add more than an additional 3 tablespoons flour; dough will be somewhat sticky, but will firm up in refrigerator. Place in an oiled bowl, cover, and refrigerate at least 4 hours or overnight.
3. On a floured surface, roll out dough to 1/2-inch thickness. Use a biscuit or a cookie cutter to cut out 2-inch rounds, placing them on a parchment-lined baking sheet. Reroll scraps and cut again. Let rise in a warm place 30 minutes.
4. In a heavy pot, heat 3 inches of oil to 365 degrees; when hot enough, a small piece of dough will brown on bottom in 30 seconds. If too hot, doughnuts will brown outside before cooking through. Working in batches, fry doughnuts until golden brown, turning once. Drain on paper towels and dust with sugar while still warm. Let oil come back to 365 degrees between batches.
5. If you have a pastry bag, fit with a small round tip and spoon jam into bag. When doughnuts are cool enough to handle, use tip of bag (or pointed tip of a serrated knife) to make a hole in bottom of doughnut. Squeeze or use a small spoon to nudge 1/2 teaspoon jam into hole. Repeat with remaining doughnuts and serve immediately. Dust again with powdered sugar.



Kwanzaa Facts for Kids

(December 26, 2020 -January 1, 2021)

What is Kwanzaa?

- Kwanzaa is a seven-day celebration from December 26th-January 1st.
- Kwanzaa is not a religious holiday.
- Kwanzaa was started in 1966 by Dr. Maulana Karenga to celebrate and honor African culture and to also inspire African-Americans.
- Kwanzaa is mainly celebrated in the US.
- There are approximately 18 million people who celebrate Kwanzaa.
- Kwanzaa comes from the Swahili phrase Matunda ya Kwanzaa meaning "First fruits of the harvest"
- Kwanzaa celebrations often include African dances, drums, storytelling and poetry.
- People who celebrate Kwanzaa have a big feast called Karamu on 12/31.
- The colors of Kwanzaa are **black**, **red** and **green**. **Black** represents the color of the people, **Green** represents the fertile land of Africa and **Red** represents blood shed in the struggle for freedom.

- There are seven principles of Kwanzaa called Nguzo Saba:
 - **Umoja** (unity) to maintain unity in the family and community
 - **Kujichagulia** (self-determination) to be responsible for the community and to speak for oneself.
 - **Ujima** (collective work and responsibility) to build and maintain a community.
 - **Ujamaa** (cooperative economics) to help build and maintain our own businesses.
 - **Nia** (purpose) to build and develop goals to benefit the people of the community.
 - **Kuumba** (creativity) to make the community more beautiful and beneficial for the future generation.
 - **Imani** (faith) to believe in our people, parents, teachers and leaders.
- Each night of Kwanzaa a candle is lit and a principle is discussed.
- The kinara is the candle holder in the middle is the black candle the three to the left are green and the three to the right are red.
- There are seven symbols of Kwanzaa:
 1. **Mazao**: fruits, nuts and vegetables. The historical foundation of Kwanzaa. This is to remind the people of the harvest fruits that nourished the people of Africa.
 2. **Mkeka**: A traditional straw or woven textile **mat**.
 3. **Vibunzi**: Ear of Corn, represents fertility and symbolizes the reproduction of future families. One piece of corn is placed on the mkeka for each child.
 4. **Mishumoa Saba**: The seven candles that represent the seven principles of Kwanzaa.
 5. **Kinara**: The candle holder that holds the Kwanzaa candles. The candles symbolize stalks of corn that branch off to form new stalks (the family).
 6. **Kikombe Cha Umoja**: Unity cup, people say harambee Swahili for let's pull together than drink from the cup to honor ancestors
 7. **Zawadi**: Gifts. Gifts are given on the last day of Kwanzaa, January 1st. It is encouraged to give gifts that encourage growth, self-determination, achievement and success.

Kwanzaa Craft/Activity

Make a Mkeka:

Those who celebrate **Kwanzaa** view the **mkeka** as the base for the other six symbols of **Kwanzaa**, representing the idea that nothing can be built without having a foundation upon which to rest.

<https://www.scholastic.com/teachers/articles/teaching-content/kwanzaa-mkeka-mat-craft/>

Kwanzaa and New Year Recipe

Submitted by Kim Hester-Williams

There are many guesses about how Hoppin' John, arguably the most famous and myth-shrouded of African-American meals, came by its name. Sheila Ferguson, in her book *Soul Food*, recounts three theories: that there was a man named John who would come a'hoppin' when his wife took this black eyed pea and rice dish off the stove; that children would hop once around the table before the dish was served; and that the dish is named after an exceptionally animated waiter.

According to John Thorne in *Beans and Rice*, etymologists believe it is a corruption of *pois a pigeon*, French for "pigeon pea", another food that was brought to this country from Africa which is the basis of many dishes in the Caribbean.

Like many African Americans, Catherine Bailey comes from a tradition of eating Hoppin' John on New Year's Day for good luck: "We always have Hoppin' John on the Kwanzaa menu because of my childhood in Virginia. We learned the myth that Black Eyed Peas must be eaten on New Year's Day for luck, and Imani is always on January first".

Hoppin' John

INGREDIENTS

- 1 pound dried black-eyed peas
- 1 pound spicy bulk pork sausage
- 1 large onion, chopped
- 2 garlic cloves, minced
- 2 quarts water
- 2 tablespoons crushed red pepper flakes

1 1/2 teaspoons fresh ground white pepper
1 1/2 teaspoons salt
4 cups beef broth, homemade or canned
2 tablespoons unsalted butter
3 cups long-grained rice

PREPARATION

The traditional practice when working with dried beans or peas is to soak them overnight in cold water. Alternatively, bring the peas and water to a boil over high heat in a large saucepan. Boil for 1 minute before removing the pan from the heat. Cover the pan tightly and let it stand for one hour.

In a 4-quart Dutch oven, cook the sausage, onion, and garlic over medium heat, until the meat is cooked, about 10 minutes. Drain off all excess fat.

Add the drained peas, water, and red and white peppers to the pot of sauteed sausage, onion and garlic. Bring to a boil. Reduce the heat to a simmer and cover the pot. Cook for about 1 and 1/4 hours, until the peas are tender. Stir in 1/2 teaspoon of the salt.

To prepare the rice, bring the beef broth, butter, and remaining 1 teaspoon of salt to a boil in a medium saucepan. Add the rice and slowly reduce the heat to a simmer. Tightly cover the pot until the rice is tender. The liquid should be absorbed in about 20 minutes. Fluff the rice and transfer it to a deep serving bowl.

Pour the peas over the rice, mix well and serve immediately.

Source: *Kwanzaa: An African-American Celebration of Culture and Cooking* by Eric Copage



Diwali Facts for Kids

(November 14, 2020)

What is Diwali?

Diwali (also: **Deepawali**) is one of **India's** biggest **festivals**. The word 'Deepawali' means rows of lighted lamps. It is a festival of lights and Hindus celebrate it with joy. During this festival, people light up their **houses** and **shops** with Diyas (small cup-shaped oil lamp made of baked clay). They worship the Lord **Ganesha** for welfare and prosperity and Goddess **Lakshmi** for wealth and wisdom.

Reference: [Kids Encyclopedia Facts](#)

Diwali Activities

Make a Rangoli: A rangoli is a colourful design made on the floor near the entrance to a house to welcome guests. At Diwali, Hindus draw bright Rangoli patterns to encourage the goddess Lakshmi to enter their homes.

<https://kidworldcitizen.org/kids-rangoli-art-for-diwali-chalk-colored-sand/>

Diwali Poem by Suprina Balasubrumanian, age 11

(from <https://www.diwalifestival.org/diwali-poems.html>)

The sweet smell of flowers
The array of colors
Diwali is here
Firecrackers are heard
Candles are lit
Children play
Presents are given
We pray to the gods
Diwali is here.



Christmas Facts for Kids

(December 25, 2020)

What is Christmas?

Christmas is celebrated on December 25 and is both a religious holiday and a nonsecular, worldwide cultural and commercial phenomenon. In the United States, popular customs include the exchanging of gifts, singing carols, decorating Christmas trees, sharing meals and cookies with family and friends and waiting for Santa Claus to arrive. Many communities also incorporate Latinx customs like making tamales and buñuelos and participating in religious celebrations like Las Posadas.

Source: <https://www.history.com/topics/christmas/history-of-christmas>

Christmas Activities

Make a Pinata

One of the highlights of Las Posadas celebrations is breaking a candy and toy filled pinata! Learn to make your own here:

<https://www.littlepassports.com/world-holidays/mexican-christmas-tradition/>

Make Salt Dough Ornaments for the Christmas Tree (and gift them as presents to neighbors or family)

<https://www.thebestideasforkids.com/christmas-salt-dough-ornaments/>

Make Christmas Trees using magazines or wrapping paper



Ages 6+

https://www.raisingdragons.com/magazine-christmas-trees/?fbclid=IwAR02rj-m3uLkROimC4CDz4vgK7pW68r_Mjm5btPpenrqGlsX4GIldMeEe2M

LatinX Christmas Recipes

Tamales

Tamales are eaten all year by Mexican and Mexican American people. But they are a requirement - think Christmas Cookies - for the holiday season. Many Mexican American people celebrate Christmas from the Feast of Our Lady of Guadalupe on Dec. 12 through Three Kings' Day on Jan. 6.

<https://www.mylatinatable.com/how-to-make-authentic-mexican-tamales/>

Buñuelos

<https://www.mexicoinmykitchen.com/mexican-bunuelos/>

Even though some people think that these Buñuelos de Viento are mostly reserved for the holiday season, you can find these being sold year-round at local fairs and some markets. While the origin of buñuelo fritters is not clear (some suggest they come from Spain or the Middle East), the practice of using the iron molds to make rosettes originates from Scandinavia. Other countries also make these types of molded fritters, like Colombia, Finland, Turkey, and even Sri Lanka and Malaysia.

<https://www.mexicoinmykitchen.com/bunuelos-de-viento-mexican-fritters/>

Additional Christmas Recipes

Shared by local Napa families

Toltott Kaposzta Hungarian Stuffed Cabbage

Recipe from Jeni Olsen

INGREDIENTS

2 small heads cabbage
1 small onion, minced
1 Tbl butter
½ lb ground beef
½ lb ground pork
1 cup rice (cooked halfway)

¼ tsp pepper
½ tsp paprika
1 cup sauerkraut
2 – 8oz cans tomato sauce
8 pieces bacon (optional)

PREPARATION

1. Core head of cabbage. Parboil by dropping it into pan of rapidly boiling salted water and boil 2-3 minutes. Remove and drain.
2. Sauté minced onion in butter until golden. Remove from heat.
3. In mixing bowl, blend beef, pork, onion and rice. Add salt, pepper and paprika.
4. Remove 1 cabbage leaf at a time, place 2-3 Tbl meat mixture in each leaf and roll securely, tucking flap in. Continue until cabbage and meat are used up. Chop leftover cabbage and add to sauerkraut.
5. Coat a large pot or Dutch oven with nonstick spray. Place sauerkraut along the bottom and add some of the tomato sauce.
6. Set in cabbage rolls, flap side down, keeping them ½ inch or so from sides of pot (it's fine for them to be close together).
7. Finish with a layer of chopped cabbage/sauerkraut.
8. Pour tomato sauce evenly over the top of cabbage rolls, making sure all the rolls are moistened.
9. Lay the bacon strips over the top and cover tightly. Bake for 2 hours, checking midway through the cooking time to see if more tomato juice or water is needed to keep the rolls moist.
10. After 2 hours, test for doneness by cutting one of the cabbage rolls in half and tasting to see if the rice is tender. If not, return the pot to the oven for an additional 30 minutes to 1 hour.
11. Serve with sour cream.

Pierogies

Recipe from The Polakiewicz Family

Part of our family ancestry is Polish, so we incorporate some Polish traditions into our holiday season. We make pierogi, which are a type of dumpling. We fill some with potatoes and cheese, and others with sauerkraut (pickled cabbage) and

mushrooms. They are fun to make with the whole family; it's a lot of work but worth it!

INGREDIENTS

6 cups flour
1 tsp salt
2 eggs
4+ tsp oil
1.5 cups warm water
¼ cup sour cream

PREPARATION

Mix all ingredients except flour. Add flour one cup at a time and mix until blended. Dough will be sticky. Divide dough into small parts and roll out on a floured surface until the desired thickness. Cut into rounds with circumference of choice (we use a drinking glass). Fill with filling and seal the edges tightly. You can refrigerate or freeze for later. When ready to eat, put them in boiling water until they float, then brown them in butter and onion. Enjoy!!

Mashed potato filling:

Fill with mashed potatoes and cheese.

Sauerkraut and mushroom filling:

INGREDIENTS

2 lbs. Sauerkraut (if you buy it in a jar, drain and rinse slightly)
3-4 TBSP brown sugar
¾ oz dried mushrooms (soak in water)
1 large onion chopped
2-3 TBSP butter

PREPARATION

Saute sauerkraut and onion in butter for about 15 minutes. Add brown sugar and mushrooms and continue to cook for another 10 minutes. Move all onto a cutting board and chop into small pieces.

We also have an Oplatki (pronounced O-pwaht-kee) Christmas tradition. Oplatki are thin wafers that are passed around before the Christmas Eve meal. As you break a piece off of each person's wafer, you are making peace for any differences you had throughout the year and wish them the best for the year to come.

A Piñata in a Pine Tree: A Latino 12 Days of Christmas by Pat Mora
(Sing to the tune of 12 Days of Christmas)

On the first day of Christmas, my amiga gave to me / a piñata in a pine tree.

On the second day of Christmas, my amiga gave to me / dos pastelitos and a piñata in a pine tree.

On the third day of Christmas, my amiga gave to me / tres tamalitos...

On the fourth day of Christmas, my amiga gave to me / cuatro luminarias...

On the fifth day of Christmas, my amiga gave to me / cinco guitarritas...

On the sixth day of Christmas, my amiga gave to me / seis trompos girando...

On the seventh day of Christmas, my amiga gave to me / siete burritos bailando...

On the eighth day of Christmas, my amiga gave to me / ocho pajaritos seranando...

On the ninth day of Christmas, my amiga gave to me / nueve campanitas sonando...

On the tenth day of Christmas, my amiga gave to me / diez estrellitas saltando...

On the eleventh day of Christmas, my amiga gave to me / once lunitas cantando...

On the twelfth day of Christmas, my amiga gave to me / doce angelitos celebrando...

Additional Winter Activities that Celebrate Diversity and Inclusion

Watch Netflix's Hot Chocolate Nutcracker Documentary:

<https://www.distractify.com/p/hot-chocolate-nutcracker-performance-2020>

Watch The Snowy Day on Amazon Video (an inclusive, diverse adaptation to the beloved book about Peter's day in the snow):

<https://www.theverge.com/2016/12/6/13854068/the-snowy-day-review-amazon-christmas-special>

Watch Netflix's Jingle Jangle (The Lack of Diversity in 'Chitty Chitty Bang Bang' Inspired Netflix's Christmas Classic):

<https://www.indiewire.com/2020/11/jingle-jangle-netflix-david-e-talbert-interview-1234600088/>

Visit local light displays! See Napa Valley Register's Map: [Holiday Lights Napa Valley 2020](#)

How does your family celebrate in the winter season?

How is it like or different from these traditions?

[Share your traditions with us!](#)