

This Month

Can you believe that it's already November? We ended October celebrating Halloween with science experiments, crafts, and so much more!

The kids have been enjoying the Fall weather. Please remember to send your child in weather appropriate clothing. Even though the outdoor temperatures will be getting cooler, we will continue to go outdoors to play!

This month, we will have activities that help us be grateful and thankful. We will be creating a Gratitude Tree and Thanksgiving placemats. Plus, we will explore a variety of traditional Thanksgiving foods. We will continue to work on our Kindergarten Readiness goals for our upcoming Parent-Teacher Conferences.

Upcoming Events

2nd No School / Parent Teacher Conferences

3rd No School / Parent Teacher Conferences

10th No School / Observing Veteran's Day

**14th Robein Parent Committee @ Family Center
5:30 pm**

15th Picture Retakes at the Family Center

18th Eat Healthy Stay Active Parent Training at the Family Center (Note to come)

21st Thanksgiving Feast at Family Center (Note to come)

22nd – 24th No School / Fall Break



Pyramid Model News

We have been working on problem solving. Our sensory tables are very popular during center time. When the popular centers become full, we have the children let a teacher know to add their name to "waitlist". A virtual timer is set to help us take turns. When the timer goes off, the next children get their turn.

Applesauce Pancakes

Ingredients:

½ cup milk
1 egg
1 Tablespoon vegetable oil
1 cup applesauce
1 ½ cups all-purpose flour*
2 teaspoons baking powder
½ teaspoon salt
1 Tablespoon sugar
¼ teaspoon cinnamon



Preparation:

1. Wash your hands with soap & water.
2. Combine milk, egg, vegetable oil, & applesauce together in a mixing bowl.
3. In a separate bowl, combine all dry ingredients. Add dry mixture gradually to bowl with applesauce mixture. Mix until nearly smooth with a hand mixer or wire whisk.
4. Heat a large skillet on medium heat & spray with non-stick cooking spray.
5. Pour ¼ cup batter onto skillet. Flip once after bubbles form on top of pancake. Cook until lightly browned on both sides & middle is no longer raw.
6. Serve with fresh fruit or light syrup.

Note: *Replace ¾ cup of all-purpose flour with whole-wheat flour for added fiber.