

This Month

Can you believe it's already time for Parent-Teacher conferences? We are so glad we got to share all the good things your child is doing and learning. The month of November is going to be a busy one as we focus on thankfulness, letter sounds, and fairy tales. We will hope to share a fun day at the end of the month where the children will be able to re-enact a fairy tale for you. We will be doing this before our Thanksgiving Feast on November 21st, so we hope you will plan on joining us. Just a reminder that as the weather gets colder, please make sure your child is dressed to go outside. Even on cold days, we try to get outside for our large motor time. If you need help with a winter coat, please let us know so we can check in the family resource room for them.

Upcoming Events

- 2nd No School / Parent Teacher Conferences**
- 3rd No School / Parent Teacher Conferences**
- 10th No School / Observing Veteran's Day**
- 15th Picture Retakes at the Family Center**
- 16th Eureka Parent Committee @ 5:30 pm**
- 18th Eat Healthy Stay Active Parent Training at the Family Center (Note to come)**
- 21st Thanksgiving Feast at Eureka Site (Note to come)**
- 22nd – 24th No School / Fall Break**



Pyramid Model News

We have been working on modeling to the children how they can ask to play with a friend or enter a group. Many times, children are unsure how to join in on something they would like to do. We model by using words such as, "can I play with you, or can we share that?" By doing so, they are learning how to connect and make friends.

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.