

This Month

We will be gobbling down turkey lane with our new classroom Teacher Ms. Kristi and learning new things about fall and Giving Thanks! We are very thankful for all the hard work Miss Alexis has done before having a teacher to work with. We will be talking about the ways we can show thanks to family and friends.

We are looking forward to showing personal expression through art during this month. And as always, having some thankful fun at home projects.

We will be learning about sense's our eyes, nose, ears, taste & feeling. We are planning some fun food classroom projects and learning about food groups and seeing with our eyes, smelling what we are creating, feeling what the food feels like and tasting new foods of fall. We are looking forward to our Family Feast Day and hopeful all our families will be able to come and enjoy!

Upcoming Events

2nd No School / Parent Teacher Conferences

3rd No School / Parent Teacher Conferences

7th Pekin Parent Committee @ 5:30 pm

10th No School / Observing Veteran's Day

17th Picture Retakes at the Pekin Site

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

20th Thanksgiving Feast at Pekin (Note to come)

22nd – 24th No School / Fall Break



Pyramid Model News

Nurturing and Responsive Relationships.

Positive relationships with children's families and other providers

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.