

This Month

We will be doing a unit on The Three Pigs, when we do these units of study, we include a lot of the curriculum as we do it. We learn about letters, numbers, letter sounds, social emotional skills, rhyming, writing, and so much more. We like to use fun things to get the children interested, this way they learn more than if they were disinterested in a topic. We will also be doing fun activities about Thanksgiving, being thankful, Native Americans and Pilgrims. We look forward to seeing you at parent teacher conferences. Please try to keep your appointment time as these can be hard to make up. Thanks for all you do!

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

We have been working with the children on how to be cooperative with each other and how to use their nice words to problem solve, they have been doing very well with this. We do still give reminders, but they are starting to have a better understanding.

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.