

This Month

The children have been busy with our mini pumpkin project. The children enjoyed painting pumpkins, predicting what the classroom pumpkin weighed, learned about the parts of a pumpkin, and baked pumpkin seeds. Most of the children liked the pumpkin seeds. We had EP firefighters, the librarian, and Miss Debbie from the Hult Center come to visit. The children have been working on cutting, writing names, counting objects, measuring, and practicing letter sounds.

In November, we plan to learn about different kinds of bread, transportation, Thankful hearts, Thanksgiving, and Teddy Bears. Look on Learning Genie, there is a book for you to listen to with your child and share with us what they share with you about the story.

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 Family Center Parent Committee @ 5:30 pm

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

20th Family Center Upstairs Classroom Thanksgiving Feast (Note to come)

21st Family Center Downstairs Feast Classroom Thanksgiving Feast (Note to come 22nd – 24th No School / Fall Break

November Birthday

Evelynn 11/01

Robert 11/07

Pyramid Model News

This month, the children have been working on the expectation "being kind". This includes being kind to friends, teachers, and the classroom materials. They have been learning to stop and think, breathe, and then, use the solution cards to solve the problem. We have been learning about emotions, how we all have these feelings, how to calm our body, how to have safe hands and feet, and how to work through the feeling.

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.