

November News

This Month

This month, we will learn about Thanksgiving traditions. We will focus on activities that help us remember to be Thankful. Another week, we will do activities that celebrate Thanksgiving, diversity, and families. We will also do a week of Turkeys. We will do some turkey art, we will do some science activities, and count turkeys. We will read books like *Run Turkey Run* and other fun turkey books. We will also talk about the foods we eat and see on Thanksgiving.



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



Pyramid Model News

This month, we are working on learning the problem-solving steps and how to use the problem-solving kit in the classroom. We are focusing on getting timers and waiting to take turns.

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.