

### Highlights of the Week

These weeks we have talked a lot about Thanksgiving, the holiday of giving thanks for all the beautiful things that we have in our life. During circle time the toddlers have been asked “What are you thankful for?” and we had a great variety of answers: mom and dad, food, home, Spiderman, Rapunzel...

We have read books about the pilgrims who left Europe to come to North America to find a better life; we gathered with the toddlers in Willow room to eat some food and to remember how the pilgrims gathered with the Native Americans to share the good harvest.

This week we have also baked some bread: the children helped me to knead the dough and to roll it with the rolling pin. They had so much fun and they really enjoyed eating it! You can try to make it at home following the recipe below.

We also baked corn bread for our Thanksgiving celebration.

These are the new works that have been introduced these weeks:

- **Math:** correspondence 1 to 5 with turkeys and feathers.
- **Practical life:** silverware sorting, wet pouring.
- **Art:** painting with bubble wrap and a rolling pin, painting at the easel.
- **Sensorial area:** smooth and rough.

HAPPY THANKSGIVING! Enjoy your time with your loved ones.

#### Dr. Maria Montessori Words:

*“Every one in the world ought to do the things for which he is specially adapted. It is the part of wisdom to recognize what each one of us is best fitted for, and it is the part of education to perfect and utilize such predispositions. Because education can direct and aid nature but can never transform her.” M. Montessori*

#### Reminder:

- Thanking giving break November 23<sup>rd</sup> -24<sup>th</sup> (**No School**)
- Cookies Around the World December 1<sup>st</sup> (**NO PM KIDS CLUB**) **school ends promptly at 3:15pm.**
- Winter Recess December 22<sup>nd</sup> -January 2<sup>nd</sup>
- School Resumes January 3<sup>rd</sup>

#### Home/School Connection

##### Unleavened Bread

- 1 Cup all purpose flour
- 1 Tablespoon butter
- 1/4 Teaspoon salt
- 1/4 Cup water
- 2 Teaspoon oil

Mix the flour, the salt and the butter until the mixture resembles the size of peas. Add water and oil. Knead the dough. Roll it as thin as you can, prick it with a fork and bake it at 400F for 8 minutes. Enjoy!