November 14, 2001

Dear Families of Class 616,

In the recent two weeks we have enjoyed apples from Sam’s family and a pear “Charlotte” cake from Charlotte’s family. The cake was made with lady fingers, chocolate pudding and fresh pears. Thanks to all for making our class breakfast so tasty and nice, and especially to the class parents, Michelle, Rebecca, Peter and Ian for organizing it.

We also carved a wonderful Jack O’ Lantern, examined its seeds and lit it for several days before Halloween. We have been perusing the topic of “Animals” and reading books such as “Angus and the Baby”, “Polar Animals”, “Mousekin’s ABC’s”, “Maxi the Taxi Dog” and many more. The children have made an animal collage, and multicolored sponge paintings of different animal shapes, which are proudly displayed in our room. Our animal cracker snack was a big hit and the children all have a lot to talk about during meetings regarding their family trips to the zoo and the aquarium.

To finish our animal curriculum we are asking families with pets to send in one picture of a pet for your child to talk about at circle time. Those without pets are welcome to send a picture of a favorite stuffed animal.

In preparation for Thanksgiving we will read the story of Thanksgiving, bake apple bread (recipe attached) that we will eat with our turkey lunch next Wednesday, and learn many special songs, such as the Tree Song and the Earth Chant. We are also introducing an ongoing tradition in our class of giving to the less fortunate by reading a book entitled, “We Give Thanks” and displaying a box permanently in our room for any families who wish to donate dried or canned goods to the Riverside Church Food Pantry. Each time the box is filled our class will deliver the donations to the pantry.

Our next theme will be “Me, Myself, and I,” which includes discussion of feelings and things we can do as we grow up. We wish you all a very happy Thanksgiving!

Sincerely,

Dear [Signature]

Attachment
Fresh Apple Bread

2 cups sugar
½ cup vegetable oil
2 eggs
Mix well and then add 4 cups diced apples.

In a separate bowl, mix:
2 cups flour 1 tsp. Allspice
1 tsp. Salt 2 tsp. Baking soda
1 tsp. Nutmeg 2 tsp. Cinnamon

Add the apple mixture to the dry mixture and mix together thoroughly. Add 1-cup raisins or ½ cup chopped nuts, if desired. Spray two pound cake pans with non-stick cooking spray and fill each halfway up with batter. Bake at 350 degrees for 50 minutes or till knife inserted comes out clean.