



Our Lady of Lourdes School Parent Newsletter

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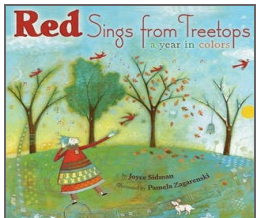
Exciting Events Marking the Start of Fresh New School Year

- Thanks to the generosity of the Italian American Committee on Education (IACE), we will continue to offer Italian classes to our Pre-K through grade 4 students!
- Thanks to generous donors through the Partnership for Inner-City Education, twenty-three students from OLL were able to attend Rye Nature Center for a week to learn about our natural environment.
- Many, many thanks to our custodians, Mr. Rodriguez and Mr. Santos for doing extensive renovations to our facilities in preparation for the new school year!
- OLL will participate in a Fresh Fruit and Vegetable program starting September, 2011. Flip the page to learn more!
- We have expanded our Early Childhood Program to include independent Pre-kindergarten 3 and Pre-kindergarten 4 classes and a second section of kindergarten classes! We are thankful for these blessings as we commence the 2011-2012 scholastic year!

September's Book of the Month:

Red Sings from Treetops

by Joyce Sidman



Congratulations Ms. Saager (Mejias) on your wedding nuptials!!



To all our wonderful OLL families, old and new alike, for aiding us in kicking off an exciting new academic year!! We look forward to learning, fellowship, and fun in the scholastic year of 2011-2012!

WE WELCOME NEW ADDITIONS TO OUR OLL FAMILY

1. Ms. Ruiz, secretary, comes to us from St. Joseph of the Holy Family!
2. Ms. Hunter, K-2 teacher!
3. Ms. Suarez, Art teacher!
4. Ms. Vias, Pre-K teacher!
5. Ms. Foster, Music teacher!
6. Ms. Masterson, Social Studies teacher!

Welcome to our OLL family! We look forward to sharing an amazing scholastic year with you!

Handbook Correction: Page 27 , ¶ 2: "To avoid interrupting the learning process of students, OLL does NOT permit visitors to enter a classroom without permission from the administration".



Recipe Reference: Peach-Raspberry Cobler!
*..remember to have parent/guardian supervision throughout**

Ingredients: Vegetable cooking spray, 6 cups sliced nectarines, 1/2 cup, plus 1/3 cup, firmly packed brown sugar, 1 tablespoon cornstarch, 1 tablespoon fresh lemon juice, 1/2 teaspoon salt, divided, 3/4 cup flour, 1/2 cup old-fashioned rolled oats, 1/2 teaspoon baking powder, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, 6 tablespoons butter, divided.



Directions:

1. Heat the oven to 375 degrees. Coat an 8-inch-square baking dish with cooking spray, or use individual dishes.
2. Mix together the nectarines, 1/2 cup brown sugar, cornstarch, lemon juice and 1/4 teaspoon salt.
3. Pour into the baking dish.
4. In a medium-size bowl, stir together the flour, oats, 1/3 cup brown sugar, baking powder, 1/4 teaspoon salt, cinnamon and nutmeg. Add 3 tablespoons of butter into the flour by pinching with your fingers until the butter is evenly distributed in small clumps. Sprinkle the topping evenly over the fruit. Melt the remaining butter and drizzle over the topping.
5. Bake for 30 minutes, until the fruit is bubbling and the topping is browned. Let cool slightly before serving.

10 Ways to Help Your Child Do Well in School!

1. **Show you care.** Your child needs hugs and words of support. Ask your child about school each day.
2. **Read, read, read.** Read with your child or have him or her read every day. Make it fun—talk about what you've read.
3. **Make home a place for learning.** Help your child practice reading, writing, math, and science skills. Stimulate your child's creativity.
4. **Promote healthy habits.** Make sure your child gets plenty of sleep and exercise and eats balanced meals. Schedule regular checkups.
5. **Be a role model.** Your child learns from you. Be positive about education and show you enjoy learning.
6. **Encourage independence.** Allow your child to make mistakes and learn to accept their consequences. Give your child responsibility such as household chores.
7. **Create a study routine.** Set a time and quiet place for your child to work every day. Go over homework together.
8. **Get involved.** Meet with your child's teacher, attend school events and help out at school if you can.
9. **Build success.** Help raise your child's self-esteem by setting reachable goals and praising your child's efforts, not just results.
10. **Make school important.** Insist on good attendance and punctuality.

OLL to Participate in Fresh Fruit and Vegetable Program!

The State Education Department has selected Our Lady of Lourdes School to participate in the Fresh Fruit and Vegetable Program (FFVP) beginning this September! The purpose of this program is to serve fresh fruits and vegetables daily to all students. The goals of FFVP include:

- Provide healthier food choices and create healthier school environments.
- Increase children's intake of fruits and vegetables.
- Encourage nutritious snacking.
- Expand the variety of fruits and vegetables children consume by providing them with a diversity of produce that they might not have otherwise sampled.
- Help children develop healthy eating habits to impact their current and future health.

As part of the program, fruits and vegetables will be delivered and served in the classrooms or served in the hall outside of regular meal hours. This will allow OLL students to snack on a healthy variety of fruits and vegetables!

Important Dates in September

- 9-7: School Begins for grades K-8!
- 9-8: Pre-K begins today!
- 9-12: Special Subjects begin; After School begins
- 9-14: Back to School Night @ 5:30!
- 9-16: 8:45am- Opening School Liturgy, hosted by grades. 8 & 4-2
- 9-19: TACHS Prep Classes begin for 8th grade from 3-4:15 pm
- 9-21: Flynn & O'Hara Uniform company in Cafeteria @ 8 am
- 9-23: Casual Dress Day
- 9-27: Graduation Pictures, grades. K & 8
- 9-28: Class Pictures, grades. Pre-K-8

**Worthy Words:
Mother Teresa**

"Let no one ever come to you without leaving better and happier. Be the living expression of God's kindness: kindness in your face, kindness in your eyes, kindness in your smile."

