

Peninsula School's Weekly Update



Connect to Kinder

Tuesday, February 21st, 5:30pm



Families with incoming kindergarteners are invited to join us for our Connect to Kinder event, presented by our fabulous kindergarten team. New parents will learn about our Peninsula kindergarten program and what to expect in kindergarten, as well as talk about ways to help your child get ready for kindergarten. Children are welcome at this event.

If you know any kindergarten parents, especially within the new boundaries, please tell them about this event.

Peninsula Health Classes - Learning to Cook

Many of you know about our garden program that every student at Peninsula participates in, but in addition we have implemented a health class once a month where the students learn about healthy foods and how to cook them. In the most recent health class the students made granola, which was a big hit. The recipe that the students used is below.

Almond Granola with Dried Fruit

INGREDIENTS - Makes about 9 cups

- 1/3 cup maple syrup
- 1/3 cup packed (2 1/3 ounces) light brown sugar
- 4 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 5 cups old-fashioned rolled oats
- 2 cups (10 ounces) raw almonds, chopped coarse
- 2 cups raisins or other dried fruit, chopped

Chopping the almonds by hand is the first choice for superior texture and crunch. If you prefer not to hand chop, substitute an equal quantity of slivered or sliced almonds. (A food processor does a lousy job of chopping whole nuts evenly.) Use a single type of your favorite dried fruit or a combination. Do not use quick oats.

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper.
2. Whisk maple syrup, brown sugar, vanilla, and salt in large bowl. Whisk in oil. Fold in oats and almonds until thoroughly coated.
3. Transfer oat mixture to prepared baking sheet and spread across sheet into thin, even layer (about 3/8 inch thick). Using stiff metal spatula, compress oat mixture until very compact. Bake until lightly browned, 40 to 45 minutes, rotating pan once halfway through baking. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. Stir in dried fruit. (Granola can be stored in airtight container for up to 2 weeks.)

Upcoming Events

Friday 2/17
PTA First Aid Fundraiser begins, order forms sent home with students.

Saturday 2/18, 9am-12pm Saturday School & HW help

~~**Saturday 2/18,**~~
Caldera Creative Lab
CANCELLED

Monday 2/20
No School - Presidents' Day

Tuesday 2/21 5:30-7pm
Connect to Kindergarten

Wednesday 2/22 10am-1pm 1st Grade Field Trip to Portland Art Museum

Friday 2/24 5:30-8pm
PTA Movie Night

Wed 3/1 8:15-8:55am
Principal's Coffee

Thur 3/2
All school read-in

Tue 3/7 9:30am
Winterhawks Assembly

Thur 3/9 8:00am
Spring Picture Day

Friday 3/10 5:30pm
PTA Trivia Night

