573-457-8302 adanz@springbluffpirates.com



# No Early Release Fridays this Year

Upcoming Events	
Spring Bluff Apparel Orders Due	10/12
School Board Meeting @ 6:30 pm	10/15
Kidsight Vision Screening for grades K,1, 3, 5 & 7	10/16
Basketball & Cheer Coaches meeting @ 6:30	10/20
No School	10/23 & 10/26
PT Conferences - By Phone or Virtual	10/27 & 10/29

#### This Weeks Attachments:

- 6-8 PT Conference Letter
- Nutrition Nuggets
- Patriots Pen Essay Flyer

#### Website:

http://www.springbluffpirates.com

#### **Parent Teacher Conferences:**

Phone or Virtual Conferences will be held this year on Oct. 27th & 29th from 4:30-7:30. K-5 teachers are in the process of scheduling their conference times. Attached is information for 6-8 conferences.



#### \*\*\*REMINDER\*\*\*

## NEW SPRING BLUFF APPAREL



Remember to order your Spring Bluff Apparel by October 12th. You can access the Online Store link through the Spring Bluff website.

There are new designs and styles to choose from. Don't miss out!















#### Spring Bluff Parents as Teachers

The Parents as Teachers (PAT) program is a researched-based early childhood home visiting framework (virtual at this time) that builds strong communities, thriving families and children who are healthy, safe and ready to learn. PAT helps to establish positive partnerships between home, school. And the community and plays a vital role in supporting families and children from the very beginning toward school readiness. A trained parent educator emphasizes parent-child interaction, development centered parenting and family well-being in their work with families. The PAT program consists of four components: person visits, group connections, screenings, and resource referrals. Together, these components provide families with children, prenatal to kindergarten entry, a program of support so that children are able to reach their full potential.

For more information, please contact our parent educator, Pam Richards at (573) 457-8302 or prichards&springbluffpirates.com.

Basketball Coaches Needed:

3rd Grade Boys: Head Coach

3rd Grade Boys: Assistant Coach

3rd Grade Girls: Assistant Coach

Fall Class Parties will be held a little different this year. Please look for your child's informational



flyer in their Friday folders this week!



Go Pirates!

## Sporting News & Events



Monday, October 19th Thursday, October 22nd 6/8 Volleyball @ Home vs. St. George 6:00 p.m.

6/8 Volleyball @ Home vs. Immanuel Lutheran 5:30p.m.

### Spring Bluff Pirates



Counselor's Corner

Katie Richarz
School Counselor
kricharz@springbluffpirates.com

#### 5 Responsible Behaviors to discuss with your student:

- Honesty- Be honest with yourself and others. Own up to mistakes.
- Compassion/Respect Respect yourself and others.
- Fairness- Treat others the way you want to be treated.
- Accountability- Accepting consequences for your actions (good or bad).
- Courage- Doing the right thing even when it is not easy.

# HATS & BOOTS FOR THE FRANKLIN COUNTY UNITED WAY



On Friday, October 16th we will have the opportunity to wear hats and boots to school for a \$2 donation to the Franklin County United Way. The United Way of

Pranklin County serves many families in our area by providing health and human services. They concentrate on programs that care for those with special needs, invest in children so that they can become good citizens, strengthen families at risk, and provide emergency assistance to those in need. Please join us for a fun day at Spring Bluff School for a small donation to the Franklin County United Way.



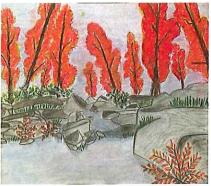
#### Patriots Pen Essay Contest

Patriot's Pen provides 6th, 7th and 8th grade students the opportunity to express their opinion on a patriotic theme and improve their writing skills while they compete for worthwhile awards and prizes. Awards can be given at the local, district and state levels. The state winners compete for \$55,000 in awards at the national level. The first place national winner receives a \$5,000 award. The entry deadline is Oct. 31. Attached is the form to fill out and send in.









These girls have talent! Here are samples from local Spring Bluff artists, Hanna & Halie Vassallie. Recently, the Sullivan Community Art Bus was seeking Amateur and Professional artists to create scenes representing their take on Missouri Wilderness. The project is an attempt to beautify the downtown area. Hanna and Hailie Vassallie each entered a drawing and were selected to recreate it on a 4ft x 4ft panel that will be displayed in the vacant storefront windows in Downtown Sullivan. Also, those selected received a \$50 gift card to purchase supplies. All finished work will be on display from November 2020 to April 2021. Hanna and Hailie are currently working on their panels and are very excited for the opportunity. Keep an eye out for their artwork!

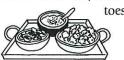
The kindergarten classes at Spring Bluff School recently completed a Social Studies unit entitled "My Community." The students learned about different kinds of neighborhoods that people live in, different kinds of families, and how they can be community helpers. These children have an understanding of wants and needs, why people work, and the different types of jobs in the community. Shown here are the students of Mrs. Stumpe's class with the community the students constructed themselves.

Spring Bluff R-XV School

Mrs. Jeannie Jenkins, Superintendent

# Explore herbs and spices

Cilantro, rosemary, turmeric ... herbs and spices add flavor to food without adding fat or sodium. Help your child create a snack tray to sample natural seasonings. She might include fat-free Greek yogurt flavored with cinnamon, halved grape toma-



dill, and popcorn tossed with paprika.

#### **Night games**

It may be getting dark earlier, but you and your youngster can still fit in some active family time after dinner. Use flashlights for a game of tag. Or play "moonball" with him—a game of catch with a glow-in-thedark ball (buy one at the dollar store, or put glow-in-the-dark stickers on a regular ball).



It's easier than ever to find alternatives to peanut butter. Healthy

options include spreads made from cashews, sunflower seeds, soy nuts, almonds, and even chickpeas. Coconut butter, on the other hand, tends to have more saturated fat. *Tip*: Look for varieties with no added sugar.

#### Just for fun

**Dad:** Why did you ride your bike twice?

**Ben:** I was re-cycling.



# Tips for healthier takeout

Whether it's a busy school night or a special occasion, your family may decide to order food from a restaurant. Teach your youngster to make healthier choices with this advice.

#### Find the winners

Help your child recognize nutritious options with an awards ceremony. Read restaurant menus and vote on awards like "Best selection of vegetables," "Most whole-grain options," and "Healthiest overall." Your youngster can announce winners—and choose one the next time you order takeout.

### Play to-go bingo

Motivate your child to make good selections with this game. Let him create a bingo card with columns for different types of restaurants (pizza, Chinese). In each box, he can write a healthy choice (whole-wheat crust and side salad under pizza, steamed vegetable dumplings and brown rice under Chinese). Each time he tries a food on his card, he may cross it out. Five in a row = to-go bingo!

### **Living room limbo**

Play this favorite party game indoors to improve your child's flexibility—and enjoy active family fun.

**Set up:** Place a broom across the tops of two chairs. Then, stack books on the seat of each chair. The stacks should be about equal in height and come nearly to the tops of the seat backs.

**Play:** Turn on music as family members take turns walking under the stick while bending backward. If anyone touches the stick with any part of her body, or touches the floor with anything but her feet, she's out. Now lower the stick onto the top books and limbo again. For each round, remove a book from each stack. The last player still in wins. **▶** 

### Design "kids' meals"

Encourage your youngster to be creative with his order. Instead of looking at the kids' menu—which is typically filled with fried foods like chicken nuggets and french fries—have him put together a meal of healthy appetizers and sides. Maybe he'd like a turkey burger slider and steamed broccoli. Or perhaps he'll create a combo of grilled chicken strips and fresh fruit.



**Change up vegetables** 

Children need  $1\frac{1}{2}-2$  cups of vegetables every day, so how can you squeeze more into your youngster's diet? Try these variations to find her new favorites!

- **1. Change the shape.** Cut cooked carrots or jicama into sticks or coins. Also, try shredding brussels sprouts or cabbage into salads or paninis.
- **2. Change the texture.** Your child might enjoy tender or pureed veggies. Have her stir spinach or kale into her favorite soup and watch it wilt. Or



use pureed potatoes or cauliflower instead of heavy cream or flour to thicken sauces.

**3. Change the size.** Small bites of vegetables may be easier for your youngster to accept. Dice cooked zucchini or sweet potatoes into tiny pieces, and let her add them to casseroles or top her tacos with them

#### 4. Change the cooking method.

One night you could steam parsnips or okra, and another time you might roast or sauté them. Or turn asparagus spears or green beans into "fries." Help

your child dunk them into a beaten egg and roll them in whole-wheat breadcrumbs. Bake at 400° until browned and crispy, about 15 minutes. **▶** 

### ACTIVITY CORNER

# An autumn "playground"

As temperatures drop and the air feels crisp, head outside with your child for playful fitness fun. Here are some ideas.

- **Leaf path.** For a game of Follow the Leader, let your youngster line up fallen leaves with a few feet between each. Take turns leading everyone along the path, moving in a different way (hop, skip, gallop) from one leaf to the next.
- **Pumpkin weights.** Have your child hold a mini pumpkin in each hand.

Now play Simon Says.

You might say,

"Simon says
lift your arms
out to your
sides." "Do
backward
arm circles."

● Apple relay. Split into teams and take turns running—with an apple—from a start line to a finish line, then back again until everyone has had a turn. The twist? Each player on a team has to hold his apple in a different way (behind your back, on your head). ●

#### OUR PURPOSE

To provide busy parents with practical ways to promote healthy nutrition and physical activity for their children.

Resources for Educators, a division of CCH Incorporated 128 N. Royal Avenue • Front Royal, VA 22630 800-394-5052 • rfecustomer@wolterskluwer.com www.rfeonline.com

Nutrition Nuggets™ is reviewed by a registered dietitian. Consult a physician before beginning any major change in diet or exercise.

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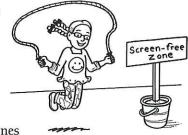
# **O&A** Unplug for physical activity

**Q:** How can I get my daughter to spend less time on screens and more time being active?

**A:** Encourage your child to keep track of her screen time for one week. Together, brainstorm ways to cut back. If she spent 10 hours watching TV and playing video games last week, you might limit her to 8 hours total this week.

To help, perhaps you'll designate screen-free zones like her bedroom and the kitchen table. Also, help her set a goal to be active at least 1 hour per day.

Then, why not have your daughter use her screen time to find ways to be active? She could search for kid-friendly workout videos on YouTube—some are based on moves from video-game characters and superheroes. She might even look up "active games for kids" and teach your family to play new ones.



# IN THE KITCHEN

## **Pasta perfection**

October is National Pasta Month. Celebrate with these healthy versions of kid favorites. *Note:* For each recipe, cook 16 oz. wholewheat pasta according to package directions.

**Macaroni and cheese.** In a large pot, melt 3 tbsp. butter, and whisk in 3 tbsp. flour until smooth. Stir in  $2\frac{1}{2}$  cups nonfat milk and simmer until thickened. Reduce heat, and stir in  $2\frac{1}{2}$  cups low-fat shredded cheddar cheese until

melted. Whisk in  $\frac{1}{2}$  cup plain Greek yogurt. Toss with pasta, 1 cup cooked peas, and 1 diced tomato.

**Chicken parmesan.** Sprinkle 1 tsp. Italian seasoning over 1 lb. boneless chicken breasts. Bake at 375° for 30

minutes, or until cooked through. Pour 1 24-oz. jar low-sodium marinara sauce over chicken. Top with 1 cup low-fat shredded mozzarella cheese, and broil 5 minutes, or until cheese melts. Serve over spaghetti.

