# Panther Monthly



# Kyelmuya November 2018



# Diabetes Awareness Month

# Happy Thanksgiving Panthers!!

### Save the Date:

11/06

PTO meeting @ 5:30 p.m.

11/07

Sch. Board Mtg @ 5pm

11/12

Veterans Day NO SCHOOL

11/13

Veterans Day Luncheon

> 11/15 MDS

Thanksgiving Luncheon

11/15

**FAMILY MATH NIGHT** 

(K-2)5:00-6:30 p.m.

11/19

Family Fun Fitness Night @ 6p.m.

11/21-11/23

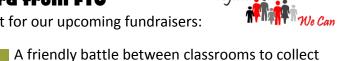
Thanksgiving Break **NO SCHOOL** 

11/29

**FAMILY MATH NIGHT** (3rd -6th) 5:00-6:30 p.m.

## A Word from FTO

Look out for our upcoming fundraisers:



the most points by collecting coins. Be careful;

some coins add points, some take points away. The winning classroom gets a prize.

Lil' Shoppers Shoppe: A fun Christmas store here at MDS for students to purchase Christmas gifts for their friends and family.



Together ...

Nov.19

Zumba **LBC** Screening **Food Demo** 

Incentives for participants

# Hopi Words of the Month

Kyelmuya- November

Kaa'tungwu- laying down dry corn stalk

naasungna- resting, knocking the stalks

mongvastoti- completion of useful task

Askwali (f)/ Kwah'kwa (m) - thank you

muuyaw- moon

Starting In

November

Students are encouraged

to attend school daily

natwani- produce

yugyapu- Hopi plaque

**poota**- coiled plaque

# Hopi Charater Trait of the Month to guide our behavior for a more prosperous life.

"Hag hiita gu öönangwu"

- Don't be lazy



**Materials** Engaging Activities

K-2 Nov. 15

3-6 Nov. 29 Dinner provided



## Impress your family with these 5 Thanksgiving Day facts:

The first Thanksgiving was held in the autumn of 1621 and included 50 Pilgrims and 90 Wampanoag Indians and lasted three days. Many historians believe that only five women were present at that first Thanksgiving.

Thanksgiving didn't become a national holiday until over 200 years later! Sarah Josepha Hale, the woman who actually wrote the classic song "Mary Had a Little Lamb," convinced President Lincoln in 1863 to make Thanksgiving a national holiday, after writing letters for 17 years campaigning for this to happen.

No turkey on the menu at the first Thanksgiving: Historians say that no turkey was served at the first Thanksgiving! What was on the menu? Deer or venison, ducks, geese, oysters, lobster, eel and fish. They probably ate pumpkins, but no pumpkin pies. They also didn't eat mashed potatoes or cranberry sauce, but they probably ate cranberries. And no, Turduckens (a turkey stuffed with a duck stuffed with a chicken) were nowhere to be found during that first Thanksgiving.

**No forks at the first Thanksgiving!** The first Thanksgiving was eaten with spoons and knives — but no forks! That's right, forks weren't even introduced to the Pilgrims until 10 years later and weren't a popular utensil until the 18th century.

Wild turkeys can run 20 miles per hour when they are scared, but domesticated turkeys that are bred are heavier and can't run quite that fast.

Here are some fun activities to do with your chidren during Thanksgiving. Enjoy your time together as a family this season.

### **THANKSGIVING MAD LIBS**

This Thanksgiving I am most thankfu	Il for (noun). I am so
grateful that I've been blessed with	(noun) <b>and</b>
(noun). I love hanging out with my	(adj.) friends and especially
my (adj.) family. I e	njoy (adj.) days , and
even thankful for the	(adj.) days. I am lucky to have a roof
over my head and for being able to love, appreciate and (verb)	
my loved ones. This year and always,	I will be sure to (verb )
and be	(adj.) to others.
Fun Fall Scavenger Hunt  a Turkey  Fall Colored Car (Brown, Red, Orange, Yellow)  2 different colored leaves  Something Fuzzy Something Smooth a Pinecone a Pumpkin Something Green  Something You Think Is Beautiful	winner

### **Cinnamon Apple Chips**

(makes 1-2 servings)

2 apples (pictured, McIntosh) cinnamon



- 1. Preheat oven to 230 degrees
- Core apples and slice thinly. Place on baking sheet with parchment paper or silicone mat.
- 3. Sprinkle apples with cinnamon
- 4. Bake apples for 1 hour.
- Remove from oven and flip apples. Sprinkle other side with cinnamon.
- 6. Bake another hour.
- 7. Turn off heat. Leave apples to cool in the oven. They will crisp up.
- 8. Store in an air tight container.

### **Pumpkin Breakfast Cookies**



1 1/2 c. whole wheat flour 2 tsp cinnamon 1/2 tsp baking powder 1/4 tsp salt 1/2 tsp nutmeg, optional 2 Tbsp oil 1/3 c. brown sugar 1 egg 1 c. pumpkin puree 1 tsp vanilla 1/2 c. dried cranberries (or other dried fruit) 1/2 c. pepitos (or pumpkin seeds)

Preheat oven to 350F.

Sift the dry ingredients into a large bowl, and set aside.

Stir the puree and oil together, adding in the egg and vanilla one a time, incorporating each ingredient fully before adding the next ingredient.

Stir in the pepitos and cranberries; adjust the amount of mix-ins to your preferences.

Portion out tablespoon mounds onto a silicone-lined baking sheet (or parchment paper)

Dust with a bit of cinnamon, if desired. Bake 10-12 minutes until cookies are set to touch.