

ST. JAMES' EPISCOPAL SCHOOL ENGAGING HEART, MIND, AND SPIRIT

Butterfly Newsletter

November 9-13





We would like to honor and say "thank you" to our military veterans that have served and protected our beautiful country. God Bless you!





The Butterflies shared their week of learning with the introduction to the process of making ice cream, yogurt and chocolate. These three units of learning share similar ingredients that are essential for consumption, production and distribution.

The teachers provided the children with slide presentations, stories, songs, cooking, math, science experiments, factory videos, and opportunities that encouraged individual and developmental learning.

Ice Cream



Let's celebrate the beauty of all flavors and colors of "ice cream." The children were offered aspects of ice cream which included ingredients, mixtures, nutrition and most importantly the process of making this delicious treat. This special treat happens to provide us with a great source of nutrition (milk) which aids in building our bones and teeth. We learned that milk is a main ingredient of ice cream and comes from cows, goats and sheep. A video from a dairy farm was presented to the children which offered new information and vocabulary: pasteurization, homogenization, utters, calf and silos.

The butterflies explored with science with a hands-on experience to make their own ice cream. The key ingredients to homemade ice cream: ice, vanilla, half/half, sugar and milk. As they added these ingredients to a ziploc bag, the children sealed the bag tight and began to shake it and observe physical changes from a liquid to a solid. The best part of this science experiment: they got to use their taste buds to eat it all up! Yum!









Yogurt Bites

The Butterflies had the opportunity to learn how yogurt is made. They enjoyed a hands-on cooking experience to create homemade yogurt bites. The ingredients included: plain yogurt, strawberries, a banana, blackberries and an ice tray. The children learned details and the importance of dairy. In relation to dairy, they practiced their fine motor skills by drawing or creating a cow.

























Where does chocolate come from?

The children learned aspects of chocolate. They were presented with a slide presentation and videos that provided information and offered details of the chocolate making process.

Science: The children created chocolate cocoa slime























Stanley's Owl recipe: Bread, Strawberries, Blackberries, bananas, and peanut butter



Let's share our snack recipes





Matilda's sandwich recipe: Tomato, onion, cheese lettuce, sprinkles and cinnamon



Ella is cooking a delicious snack at school



Tara's recipe: Granola bar, peanut butter and mපm's



Priya's cucumber recipe: cucumbers and hummus

Elijia's recipe: waffles, peanut butter and honey





Luke is making ice cream

Phonemic awareness: Sharing special items at home





Stellan's cupcake for "C"





