



134 D Street

Salt Lake City, Utah 84103

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Open Classroom Newsletter



If you missed the penguin awakening
last year...never fear!

The Penguin Awakens again this Fall!
Dates for T-shirts sales will be announced soon...

—Your friendly neighborhood Fundraising Committee

Coming Soon
To A Library Near You

BOOK FAIR 2016

During PTKs
November 2 & 3
1 - 6 pm

Earn free books for our library while you shop!

SAVE THE DATE!



The Annual OC WALKATHON is on
Wednesday November 2, 2016 from 9am to noon.

Information about this event is forthcoming!

Huevos Rancheros—Mary & Thomas Cartwright (Upper Grades)

The recipe is flexible, sometimes we use canned salsa and just add a few more chopped tomatoes and some chopped pickled jalapeños to make the sauce.

Sometimes if we have some leftover refried beans, we'll spread some on the tortillas before topping them with the eggs and salsa. My mother has been known to add a pinch of sugar to the salsa sauce if she feels it's too acidic for her taste.

Cook time: 20 minutes

Yield: Makes 2-4 servings

INGREDIENTS

1 Tbsp olive oil

1/2 medium onion, chopped (about a half cup)

1 15-ounce can whole or crushed tomatoes, preferably fire-roasted, (or 1 -2 large fresh vine-ripened tomatoes, when in season)

1/2 6-ounce can diced green Anaheim chiles

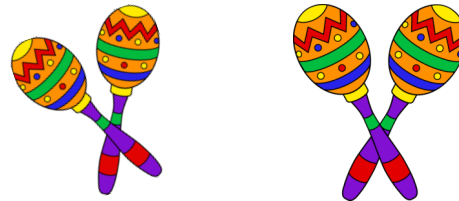
Chipotle chili powder, adobo sauce, or ground cumin to taste (optional)

4 corn tortillas

Butter

4 fresh eggs

2 Tbsp fresh cilantro, chopped (optional)



METHOD

1 Make the sauce: Sauté the onions in a little olive oil in a large skillet on medium heat. Once the onions are translucent, add the tomatoes and their juices. If using whole canned tomatoes, break them up with your fingers or a spatula as you put them in the pan.

If you are using fresh tomatoes, chop them first, then add. Note that fresh tomatoes will take longer to cook as canned tomatoes are already cooked to begin with.

Add chopped green chilies. Add additional chili to taste, either chipotle chili powder, adobo sauce, regular chili powder, or even ground cumin.

Bring to a simmer, reduce heat to low, and let simmer while you do the rest of the cooking, stirring occasionally. Reduce to warm after it has been simmering for 10 minutes. Add salt to taste if needed.

2 Warm the plates: Heat the oven to a warm 150°F, place serving plates in the oven to keep warm.

3 Prepare the tortillas: Heat a teaspoon of olive oil in a large non-stick skillet on medium high, coating the pan with the oil.

One by one (or more if your pan is big enough) heat the tortillas in the pan, a minute or two on each side, until they are heated through, softened, and pockets of air bubble up inside of them.

Then remove them and stack them on one of the warming plates in the oven to keep warm while you continue cooking the rest of the tortillas and the eggs.

4 Fry the eggs: Using the same skillet as was used for the tortillas, add a little butter to the pan, about two teaspoons for 4 eggs. Heat the pan on medium high heat. Crack 4 eggs into the skillet and cook for 3 to 4 minutes for runny yolks, more for firmer eggs.

5 Assemble and serve: To serve, spoon a little of the sauce onto a warmed plate. Top with a tortilla, then a fried egg. Top with more sauce, sprinkle with cilantro if desired.

Amazing Resource for Families—Utah's Online Library

As teachers, parents and students who are all learning together we often need new places to find the answers and ideas needed to keep our learning brains active and challenged.

The Utah Education Network has compiled a big selection of reliable sources for research projects, ideas for mini-courses, explores and art activities.

Some of what you'll find-

- *Copyright and DRM-free background music for video making
- *The World Book Encyclopedia
- *Culturgrams and Counties of Utah for research information
- *Digital Science Online and e-media for educational videos
- *Digitally archived newspapers both current and from the past from around Utah
- *Spanish learning resources
- *Pre-K parents can find creative ideas for everyday learning at home and community activities around the state that accommodate our younger friends at the Preschool Pioneer link

Access to the Online Library is free but does require username and password when using at home. These are posted on the parent board and throughout the hallways. We have informational bookmarks and fliers available in the library, as well. Users can open it up right away on school networked devices.

Utah's Online Library Home Access Login:

Onlinelibrary.uen.org

Utah's Online Library Home Access password changed on August 1, 2016. Discover the new password by visiting onlinelibrary.uen.org from a school computer!



October 2016

Sun Mon Tue Wed Thu Fri Sat

						1
2	3	4	5 6:30 PM New Families Meeting	6	7	8
9	10	11 6:30 PM Steering Meeting	12 6:30 PM Pre-K Parent Meeting	13	14	15
16	17	18	19 6:30 PM 1/2's Parent Meeting	20 UEA No School	21 UEA No School	22
23	24 Non Student Day	25	26	27 6:15 PM Love & Logic Class	28	29
30	31 Halloween 					