

# The Update

Halifax School's Weekly Newsletter

January 19, 2018

## **Principal's Note**

Winter sports begins today, there is much excitement in the air. Students that will be remaining at school will be involved in winter games with Mr. Alferie



and winter crafts with me. I am looking forward to an afternoon of fun, there are many skills both gross and fine motor that can be incorporated into these activities.

Our SBSC testing is winding down, as usual it was an eye opener for our 3rd graders as they learned to navigate through the assessment. Kids are fearless when it comes to using technology tools, and all of them caught on quickly; signing in, using the embedded tools for support, and flagging questions to return to later.

Each grade is required to do performance tasks in Math and English Language Arts. These task require students to explain their thinking, to demonstrate logical reasoning, to reference information given, and use correct grammar and mechanics.

These skills tie directly to the supports we hope that you provide to your children when they encounter homework issues. When you ask your child “What do you know about this math concept/problem?”, or “Tell me how you practiced in class”, these types of prompts push our children to remember and share the information that they used earlier in the day. This is not always easy, and waiting for a response other than “I don’t remember” is hard. However, when they are faced with having to think logically for themselves, in real life, they will then have some practice in trying to tackle an issue using information learned previously. This is not easy, yet it is a skill that we address in every grade.

Some people have strong feelings about the validity of state mandated testing, we see it as another source of information about our students. There are many “data points” collected in regard to our student’s learning, the SBAC testing is one of these.

## **Flu and Cold Season**

Flu and cold season is upon us, and many people have been affected this year. *The school was notified that one of our students has a confirmed case of the flu.* We will continue to encourage: frequent hand washing, students to avoid touching their eyes, nose and mouth as germs spread easily, disposing of tissues after use etc.. If your child is sick they should stay home. Please check in with your physician if you believe that your child has any symptoms of the flu. The CDC notes that;

### **People who have the flu often feel some or all of these symptoms:**

- Fever\* or feeling feverish/chills.
- Cough.
- Sore throat.
- Runny or stuffy nose.
- Muscle or body aches.
- Headaches.
- Fatigue (tiredness)
- Some people may have vomiting and diarrhea, though this is more common in children than adults.

*\* It's important to note that not everyone with flu will have a fever.*

### **[Flu Symptoms & Complications | Seasonal Influenza \(Flu\) | CDC](https://www.cdc.gov/flu/about/disease/complications.htm)**

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## **Friday Workshop Volunteers**

We are looking for a few parents or community volunteers to run a Friday workshop for students who are not participating in the ski and snowboarding program. If you have a passion for crafting, exercise, games, snowshoeing, etc.. we need you. Volunteers would run a small group for students in grades K-4, 5-8. The group would meet for 50 mins. We are looking for a volunteer for 1 day or all 6 days on the following dates; January 19th, February 2nd, 9th and March 2nd, 9th and 16th.

Come have some fun and help create a great experience for our students! Supplies will be provided, but we need you!



## **Kindergarten**

The Kindergarten class would like some small plastic containers to freeze water for ice sculptures. If you have some containers the Kindergarten would appreciate it if you would please send them in to school.

## **PTG NEWS**

The PTG has started a new Facebook page. This page will be used to update parents on meetings and events, and the group is more for parent discussion. The page is public, but membership must be approved to post; the group is closed/private, membership is also approved.

Main Page - [facebook.com/HalifaxPTG](https://facebook.com/HalifaxPTG)

Group - [facebook.com/groups/HalifaxPTG](https://facebook.com/groups/HalifaxPTG)

The next PTG meeting is scheduled for Tuesday, February 6 at 7:00pm in the library. Parents can contact Jaymie LeVine at [halifaxptg@gmail.com](mailto:halifaxptg@gmail.com) (or the Facebook page/group) with any questions or concerns.

## **Farm to School- Winter Squash**

### **Acorn Squash Soup**

**Recipe courtesy of [Guy Fieri](#)**

**Yield: 8 to 10 servings**

### **Ingredients**

- 3 whole acorn squash, approximately 8 cups when cooked
- 6 shallots, 1 cup diced, 3 left whole and peeled
- 6 garlic cloves, peeled
- 3 tablespoons olive oil, plus 1/3 cup extra-virgin olive oil
- 1 tablespoon salt
- 1 tablespoon pepper, freshly cracked, plus more for seasoning
- 1 stick unsalted butter, in all
- 4 cups chicken stock, low-sodium
- 1/4 teaspoon cayenne



- 1/4 teaspoon white pepper
- 1 teaspoon sage, dry
- 1 teaspoon savory
- 1 cup heavy cream
- 1 tablespoon Worcestershire sauce
- 1/3 cup grated Parmesan

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Roasting Directions: Preheat the oven to 350 degrees F. Cut the squash in half on the equator and remove the seeds with a spoon. Cut a flat spot on each end so the squash will sit flat. Line a baking sheet with aluminum foil and arrange the squash, cut side up. To 3 of the squash halves, add a peeled shallot and to the other 3 add 2 garlic cloves on each. Drizzle with 2 tablespoons of olive oil and season with 1 tablespoon each of the salt and freshly cracked pepper. Roast in the hot oven until very tender and starting to caramelize and collapse, approximately 1 hour. Remove from oven and when cool enough to handle, remove the squash from the skin. Reserve the roasted shallots and garlic with the squash. Can be done ahead.

Soup Directions: In a large Dutch oven, heat 1 tablespoon of the olive oil and 2 tablespoons of the butter over medium-high heat and when the butter is starting to foam, add the raw diced shallots and saute until they are starting to caramelize, about 5 to 6 minutes. Deglaze with 1/2 cup of the chicken stock and stir to remove any fond. Reduce the heat to medium-low and add in the reserved squash, roasted shallots and garlic and then the remaining chicken stock. Stir to combine, then puree with a stick blender. The mixture will be very thick. Add in the cayenne, white pepper and the herbs. Stir in the cream and Worcestershire sauce and heat slowly over medium-low heat. When the mixture comes to a slow simmer, mix again with the stick blender and stir in 1/4 cup of the Parmesan and turn heat to low. Serve with a fresh crack of black pepper, a nice drizzle of extra-virgin olive oil and a light sprinkle of remaining Parmesan. Ladle into soup bowls and serve.

## **Important Halifax Community Dates**

Friday, January 26 - No School - Full Day Inservice

Friday, February 2 - Skiing @ MT Snow  
Tuesday, February 6 - PTG Meeting 7:00 PM in the Halifax School Library  
Wednesday, February 7 - 11:30 Dismissal - Afternoon Inservice  
Friday, February 9 - Skiing @ MT Snow  
Wednesday, February 7 - School Board Meeting 6:00  
Monday, February 19-23 - No School - February Break  
Friday, March 2 - Skiing @ MT Snow  
Monday, March 5 - No School - Full Day Inservice  
Tuesday, March 6 - No School - Town Meeting Day  
Wednesday, March 7 - School Board Meeting 6:00  
Friday, March 9 - Skiing @ MT Snow  
Friday, March 16 - Skiing  
Thursday, March 29 - 11:30 Dismissal - Afternoon Inservice  
Friday, March 30 - No School - Full Day Inservice  
Wednesday, April 4 - School Board Meeting 6:00  
Monday, April 16-Friday, April 20 - April Break  
Wednesday, May 2 - School Board Meeting 6:00  
Wednesday, May 9 - 11:30 Dismissal - Afternoon Service  
Monday, May 28 - No School - Memorial Day