

Pre-K
Classroom Newsletter
April 8, 2019



Science News

Thank you to Clark's dad, as well, for teaching us about the process of making maple syrup. Their family taps maple trees on the farm, and we were able to taste-test the truly organic farm syrup vs. 100% maple syrup. Pancakes for our food prep disappeared quickly! The children acted as trees with connectors and tubing. Ms. Suzanne taught the students about how sap travels through the tree by conducting the celery/food dye experiment. Students observed that the leaves of the celery turned color when the stalks stood in colored water for several days.

Dates to Remember:

Please watch for a special invitation that the Pre-K students will be bringing home soon, and **save the date for Wednesday, May 15 at 1 p.m. for the Pre-K Spring Program. More details will follow!**

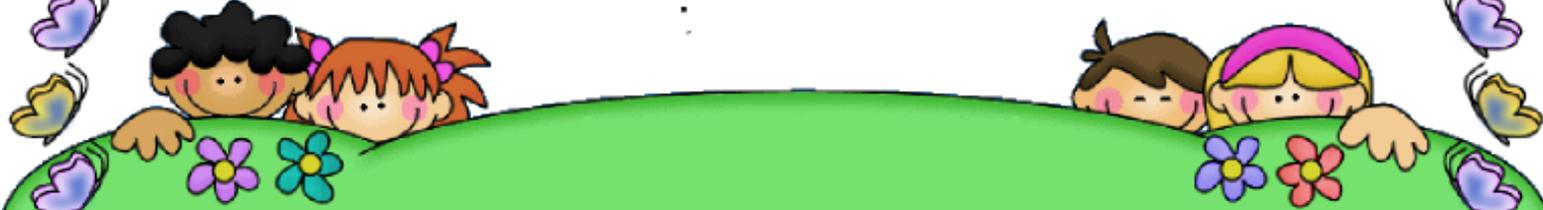
Classroom News

In March, the students celebrated the birthday of Dr. Seuss by reading several of his books and creating the Cat's hat. We measured feet tracings after reading *The Foot Book*, and drew diagrams of our house and families to connect to *In a People House*. *Green Eggs and Ham* was the perfect book to accompany the food preparation of edamame and asparagus as the children explored new tastes and textures. They did eat all of both foods! We also thank all of the families who have come into read as Guest Readers. The students truly enjoy listening to the variety of stories (even in Italian and Spanish!) and meeting their friends' families.

April showers bring May flowers! This month the PreK will be focusing on nature in spring, the water cycle, Earth Day and recycling.

In the last week of April, and into the first days of May, we will conduct the PreK Olympics, which will consist of learning about the customs and culture of traditional Olympics in Greece and the modern day Olympics.

Students will have fun participating in a variety of non-competitive games and contests that will be adapted to indoors in case of rainy weather!



Ms. Janet and Ms. Anita

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Enjoying Edamame



The syrup demonstration



Extracting sap to for syrup



Pancakes with homemade syrup



Guest Reader of the Day



Mixing the pancake batter



Taste Testing Pancakes