

ÉCVS NEWS

OCTOBER 2022

PRINCIPAL'S MESSAGE

October means cooler weather! It's always a great idea to send extra warm clothing with your child. Having a hat, mitts and extra socks in your child's backpack is highly recommended. If you are needing assistance with winter clothing please reach out to our Outreach Facilitator, Anne Cuddington.

We started the month off with our annual Terry Fox walk and are very proud to have raised \$4600 towards cancer research. Special thanks to our community for contributing to this important fundraiser.

In the weeks ahead, there will be many shortened weeks due to professional development, Thanksgiving and Remembrance Day. Please have a close look at the school calendar for these dates.

This year our student-led conferences and report card distribution dates will be at a different time of year. This decision was made to balance out the reporting periods more evenly. You can expect the first report card to be emailed on November 17th.

In November, we will kick off our first fundraiser. We are bringing back our Purdy's Chocolate fundraiser as it was such a great success last year. We have booked dates to ensure delivery takes place the first week in December so families get their orders before the winter break.

We are thrilled to be bringing back our Christmas concerts. This year the concerts will all take place in the afternoons. December 13 -Kindergartens, December 14 -Grades 1 & 2 English, December 15 -Grades 1 & 2 French Immersion. We will be providing all the kindergarten more information in the weeks to come as we work around their alternate day schedules.

We had a great first Home and School meeting for parents. These meetings focus on connecting with the school and staff and helping set goals for our school. We always welcome any parent to join in with no commitment necessary. The next meeting will take place on November 1st at 7:00 p.m. in the library.

We had a fantastic first month. It is so nice to see parents back in our building.

Sincerely,
T. Vanstone
Directrice/Principal

Important Dates

- Oct. 4 11 a.m. Terry Fox Walk
- Oct. 4 Terry Fox Hot Dog Lunch
- Oct. 5 Picture Day
- Oct. 6 Picture Day for KE2 and KLH2 (any students who missed the day before.)
- Oct. 10 Thanksgiving SCHOOLS CLOSED
- Oct. 13 Fire House Tours and presentations for Fire
 Prevention Week
- Oct. 21 PD Day No Classes
- Oct. 24 PD Day No Classes
- Oct. 31- Scheduled Halloween
 Activities
- Nov. 1 Home and School
 Meeting 7 p.m.
- Nov. 7 Picture Retakes
- Nov. 11 Remembrance Day -SCHOOLS CLOSED
- Nov. 17 Report Cards emailed







Bring mitts, a hat and warm clothes to keep in your locker!

It is cool to stay warm!

ORANGE SHIRT DAY



To honour Truth and Reconciliation Day

ÉCVS RAISES MONEY FOR CANCER RESEARCH

















Coming to ÉCVS in November!

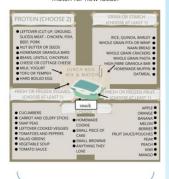
NUTRITION BITS AND BITES

Lunch Box Mix and Match



Lunch Box Mix and Match

Packing lunches can seem repetitive throughout the school year. Try the lunch box mix and match for new ideas!



A+ Lunch Packing Tips

Packing lunches can seem uninteresting and time consuming. Here are 5 ideas to making lunches more fun with less stress:

- 1. Get the little ones involved! While it is the caregiver's job to provide the food, kids can help with washing the fruit and vegetables. filling the contain ners and water bottles
- 2. Use leftovers for lunches. Use leftover vegetables, roast meats or pasta in lunches This can help reduce food waste and save time in making more food.
- 3. Prep and plan beforehand. Having a rough idea of a meal plan or food items to pack can be helpful. This can make grocery shopping and packing lunches a lot quicker
- 4. Use convenience foods. Packaged foods can be a great option to make packing lunches quicker and easier. Look for higher fiber and lower sugar options. Some examples include high fibre granola bars, individual yogurts, fruit ace pouches, individual cheese portions
- 5. Make it fun for the kids! Cut fruit or vegetables into different shapes or sizes. Use different color containers to make a rainbow. Add a cute note or picture to show your love.

Disclaimer: Some recipes or food suggestions may not be suitable for people with allergies. Please check with your local school to identify foods that are acceptable or unacceptable in the classroom.

Easy Whole Grain Pumpkin Spice Muffins

Pumpkin spice and something nice to add to a lunch or try as a snack with some yogurt!

Ingredients:

- 2 1/2 cups whole wheat flour
- 1 cup bran cereal (bran flakes, regular all bran or rolled oats work best) 4 tsp baking powder
- 1 tsp baking soda 1/4 tsp salt
- 1 tbsp ground cinnamon
- 1 tsp ground nutmeg 1 tsp ground ginger
- 3 eggs, lightly beaten
- 1.5 cups buttermilk
- 2 ripe bananas mashed
- 1/2 cup granulated sugar
- can (14 oz) pure pumpkin puree
- 1/4 cup melted coconut oil

- 1. Gather two 12-cup muffin tins, lightly greased or lined with paper cups and preheat oven to 375 F (or 350 F if you have a super hot oven).

 2. In large bowl, combine whole wheat flour, bran or oats, sugar, baking powder, baking soda,
- cinnamon, nutmeg, ginger, and salt. In another large bowl, combine eggs (or chia eggs), buttermilk (or vegan alt), pumpkin, banana
- and oil.
- Make a well in the centre of the dry mixture and pour in wet mixture all at once. Gently fold together until just combined- do not over-mix.
- 5. Spoon batter into muffin tins and bake in pre-heated oven for 18 minutes.

Recipe from: sarahremmer.com

Want more tips for packing school lunches? Check out www.unlockfood.ca and search

** Refer to the Allergy Newsletter (September issue) for substitution ideas.

For more information on nutrition and healthy eating, visit:
https://www.southernhealth.or/finding-care/health-ine/for-you/nutrition-and-healthy-eating/
To access previous shood nutrition newsletters, visit
To access previous shood nutrition newsletters, visit
To access previous shood nutrition newsletters, visit nutritions newsletters/
Connect Dal-Lo Decition 1.877-889-2892. menth Links 1.888-81.59257 Nutrition Services Team 1.204-856-2055
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Mixing ingredients together Scooping into muffin pan Mashing bananas Older kids can measure ingredients

MÉLI-MÉLO EN NUTRITION

Mélange d'aliments pour boîte à lunch



Le lunch resté intact..

Est-ce que vous vous sentez frustré lorsque le lunch de votre enfant

revient à la maison presque intact?

Il peut y avoir plusieurs raisons à ce phénomène. Cependant, il est

important de vous rappeler que

c'est à lui de décider s'il mangera

et en quelle quantité, et non à

vous. Il peut être utile de lui demander

son avis et ce que vous pouvez

faire pour l'aider à manger

davantage. Des contenants faciles à ouvrir et une quantité réduite d'aliments peuvent améliorer la situation. Enfin, les enfants qui

participent dès leur jeune âge à la

préparation de leur propre lunch

sont plus susceptibles de le

consommer.

Voici 5 idées pour rendre la tâche plus amusante et

Conseils A+ pour la préparation des dîners

- 1. Faites participer les plus jeunes! Bien que ce soit le rôle des parents de fournir les aliments, les enfants peuvent aider à laver les fruits et légumes, et à remplir les contenants et les bouteilles d'eau
- 2. Utilisez vos restes (légumes, viandes rôties, pâtes) pour les dîners. Cela peut aider à réduire le gaspillage alimentaire tout en épargnant du
- 3. Planifiez à l'avance en ayant une idée d'un plan de repas et d'aliments à emporter. Cela peut faciliter votre épicerie et votre préparation des dîners
- 4. Ayez recours à des aliments prêts à servir Recherchez des options plus riches en fibres et faibles en sucre (p. ex. barres de granola, yogourts et fromages en portion individuelle, sachets de
- 5. Rendez les choses intéressantes pour les enfants! Coupez les fruits et légumes en différentes formes ou tailles, utilisez des contenants de couleur pour créer un arc-en-ciel, et ajoutez une note ou une photo pour



Ajoutez-les à vos dîners ou servez-les comme collation avec un yogourt!

Ingrédients:

- 2 1/2 tasses de farine de blé entier
- 1 tasse de céréales (All-Bran Flakes ou flocons d'avoine)
- 4 c. à thé de poudre à pâte 1 c. à thé de bicarbonate de soude
- 1/4 c. à thé de sel
- 1 c. à table de cannelle moulue 1 c. à thé de muscade moulue
- 1 c. à thé de gingembre moulu 3 œufs, légèrement battus
- 1,5 tasse de babeurre
- 2 bananes mûres, écrasées 1/2 tasse de sucre granulé
- 1 boîte (14 oz) de purée de citrouille



Les enfants peuvent aider en :

- Mélangeant les ingrédients Versant la préparation dans les
- moules à muffins Écrasant les bananes Mesurant les ingrédients

Directives:

- 1. Graisser légèrement deux moules à 12 muffins ou y mettre des caissettes en papier, et préchauffer le four à 350 °F ou 375 °F (selon la chaleur émise).
- Dans un grand bol, mélanger la farine de blé entier, le son ou l'avoine, le sucre, la poudre à pâte, le bicarbonate de soude, la cannelle, la muscade, le gingembre et le sel.
- Dans un autre grand bol, mélanger les œufs, le babeurre (ou alternative végétalienne), la purée de citrouille, les bananes et l'huile.
- 4. Creuser un puits au centre des ingrédients secs et incorporer délicatement les ingrédients humides jusqu'à ce que le tout soit bien mélangé (mais pas trop).

 5. Verser la préparation dans les moules à muffins et cuire au four préchauffé pendant 18

Pour obtenir d'autres conseils sur la préparation des dîners pour l'école, consultez le site Web DécouvrezLesAliments (https://www.unlockfood.ca/fr/default.aspx?aliaspath=%2fen%2fdefault).

> ** Des idées de substitution se trouvent dans le bulletin portant sur les allergies (numéro de septembre).

Pour en sovoir plus sur l'alimentation et la nutrition, consultez : https://www.southernheabh.co/fr.trauwer.des-soins.health-info-for-you-fr-ca/nutrition-and-healthy-eating-fr-ca/ Pour accèder au bulleins précédents, consultez : https://www.southernheabh.co/fr/que-se-posset-il/Dulletins-de-nutrition/ Service de consultation de didététistes : 1877.830-2892 Health Links-Info Sonté : 1888.315-9257 Équipe des services de nutrition : 204-356-2055





OCTOBER 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5 Day 5	6	7	8
9	Thanksgiving Day SCHOOLS CLOSED	11 Day 2	12 Day 3	13	14 Day 5	15
16	17 Day 6	18	19 Day 2	20 Day 3	MTS PD DAY NO CLASSES	22
23	24 Divisional PD Day NO CLASSES	25	26 Day 5	27 Day 6	28	29
30	31 Day 2	September 20 Su M Tu W T 4 5 6 7 8 11 12 13 14 1 18 19 20 21 2 25 26 27 28 2	22 h F Sa Su M 2 3 5 16 17 13 14 2 23 24 20 21	November 2022 Tu W Th F Sa 1 2 3 4 5 8 9 10 11 12 15 16 17 18 19 22 23 24 25 26 29 30	Academic Calendi	ar by Vertex42.com LLC. Free to print.

Portage la Prairie School Division

NOVEMBER 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4 K-12 Admin Day	5
		Day 3	Day 4	Day 5	No Classes	
6	7 Day 6	8 Day 1	9 Day 2	10 Day 3	Lest We Forget. Remembrance Day SCHOOLS CLOSED	12
13	14	15	16	17	18	19
20	Day 4	Day 5	Day 6	Day 1	Day 2	26
	Day 3	Day 4	Day 5	Day 6	Day 1	
27	28	29	30	Bayo	Bdy i	
	Day 2	Day 3 October 2022 Su M Tu W Th	Day 4	December 2022 Tu W Th F Sa		
		2 3 4 5 6 9 10 11 12 13 16 17 18 19 20 23 24 25 26 27 30 31	1 7 8 4 5 14 15 11 12 21 22 18 19	1 2 3 6 7 8 9 10 13 14 15 16 17 20 21 22 23 24 27 28 29 30 31		ar by Vertex42.com LLC. Free to print.