



# Newsletter



November 2010

Issue 2

## November Events

Oct 26 & 27 Picture Days!

Oct 27 Sahara Pizza Night Fundraiser

Nov 1st Poinsettia & Winter Greens Sale Money Due

Nov 11 & 12 **No School** Veterans Day

Nov 16 Island Books Night 7-9pm

Nov 25 & 26 **No School** Thanksgiving

Dec 3 Poinsettia and Winter Greens Order Pickup Day 9:15am—1pm

Dec 17 School Holiday Concert 10am  
(No classes)

**SAVE THE DATE:**



**Fri. Evening Jan. 7th**

**New Year's Celebration/  
Silent Auction for the whole  
family!**

**Chef Will Russell will pre-  
pare an Italian dinner!**



## Let's Have Pizza Tonight! Sahara Pizza Night -EDS Fundraiser

**This Wednesday Oct 27th is Sahara Pizza Night! Every pizza ordered by an EDS family or friend generates \$3 for EDS. You must provide coupon at store or give to delivery person. Coupon attached.**

### We Need Silent Auction

Items and Raffle Items for the Jan 7th New Year's Celebration/ Italian Dinner. Ask a local vendor. Create your own. Provide a service. No item too small. Be creative! Bring to Director's office. Thank you!!!!

### **Poinsettia and Winter Greens Sale**



Beautify your home this season with Stadium Flower's poinsettias, noble fir wreaths, centerpieces, and door swags. Order forms are located on the EDS bulletin board. **Orders must be in Director's office by Mon, Nov 1st.** Plants will be available for pickup on Friday Dec 3rd 9:15am -1pm in the Parish Hall at EDS. This is a major fundraiser for EDS so please purchase for family, office, church, friends and relatives! Thank you!



## **Island Book Night for Emmanuel Day School Tuesday Nov 16th 7-9pm**

Join friends for adult conversation, refreshments, and browsing. This is a great opportunity to purchase books, toys, games, crafts, CD's and gift certificates for the Holidays, and our school will receive 20% cash return on the sale! If you can't make the evening hours, the donation will apply to purchases throughout the day, just mention EDS. We hope to see you there! For more information, contact Mollie Bahner at [molliebahner@gmail.com](mailto:molliebahner@gmail.com) or Sonia Manhas at [scmanhas@hotmail.com](mailto:scmanhas@hotmail.com).

# Thank You!



**Teacher Claudia Lerwick for painting the very beautiful butterfly, moon and sun school decorations!**

**Jeff Geoghagan for the 3's Class Safety Presentation.**

**Sonia Manhas and Aman Sidhu for the 4's Class Diwali Presentation !**

**Sarah Smith for organizing our Pumpkin Carving Evening!**

**Room Parents: Heather Krueger, Erika Satterlund, Patrick Dougherty, Robyn Kerr, Abigail Little and Katie Skudlarick for organizing our class Halloween parties!**

**3's, 4's, 5's and Enrichment Classes for your Halloween decorations!**

**Field Trip Drivers: Faye Wong, Sarah Pellerine, Sarah LeClercq, Sarah Smith, Rebecca Moscatel, Jeff Luu, Alison Stovall Jen Carmichael, Angeli-que Phillips, Stephanie Gribble, Lori Dow, Emma Crew and Andrea Fukano**

**To the families that donated Food for the Mercer Island Youth and Family**

## 4's Class Allergy Free Apple Crisp Recipe

- 1/2 cup + 1 Tbsp dairy-free butter or margarine
- 8 Granny Smith apples
- 1 cup brown sugar
- 1 cup gluten-free all purpose or sweet rice flour (can use allergy-free pancake mix)
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 — 1 tsp nutmeg (optional)

### Directions:

1. Preheat oven to 375 degrees.
2. Peel, core, and thinly slice all apples.
3. Grease baking dish with 1 Tbsp dairy-free butter or cooking spray and fill dish with sliced apples.
4. In a bowl mix brown sugar, cinnamon, nutmeg and salt. Cut butter or margarine into small pieces and mix into flour mixture until crumbly.
5. Spread evenly over top of apples.
6. Bake for 30 minutes until crumb topping starts to caramelize and brown and apples are soft.

Adapted from recipe by Kathy Przywara