BLAKEBEAT







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A Note From Our Blake Street **School Council Chairs**

Hello Blake Street Students and Parents.

We hope you're keeping warm this month, which may very well be the coldest one on record!

While the outside air was frigid during February, School Council activities attempted to keep us active and warm. It was a fantastic month, with many great activities. On Feburary 5th, Blake Showcase, which is funded by the Parents Reaching Out grant, was launched with Samba Kidz, an organization that led an amazing evening of drumming for Blake students and their parents. This was followed by the sensational Valentine's-themed school disco on February 12th. The month ended with a "Wear Pink" day to promote anti-bullying at Blake, as well as a Pizza Lunch.

With March Break just around the corner, the month of March will be a bit lighter from an activity perspective. However, many great activities are planned for April including a Movie Night and a second installment of the Blake Showcase, in which the focus will be a Bollywood Dance workshop. The month will wrap up with another Spirit Day and Pizza Lunch.

A huge thank you to all parents who support the school and do all that they can to make it a vibrant community hub. Due to a shortened month in March, the School Council will not be meeting. We will reconvene on Thursday, April 16, from 6.00 to 7.30pm in the school library. As always, School Council meetings provide dinner and child care. Feel free to come out and connect with your school administration and fellow parents.

Wishing you well for now, and looking forward to seeing you soon!

Emma & Sean

Parenting and Family Literacy Centre

Looking for a place to hang out with your baby, toddler or preschooler? If so, the Blake Street Parenting Centre (in the kindergarten

area) is just the place for you!

Open from 8:45 a.m. to 12:45 p.m. Monday to Friday, we offer a safe, fun place for children ages 0 to 4 years to play with you and other children, while you enjoy a cup of tea or coffee and relax with other parents, grandparents and caregivers. No registration is



required; stay for a long time or a short visit, whichever suits your schedule and your child's needs. For questions please drop by to talk to Margot in the Centre. Hope to see you soon!



Mission Statement and Philosophy

At Blake, our mission is to provide a caring, safe and bully-free environment that meets the intellectual, physical, social and emotional needs of our students.

With the assistance of our families and greater school community, we are committed to supporting our students and leading by example so that they reach their full potential.

Our code of conduct clearly states that all students have the right to be heard and valued, must respect themselves, and also have the responsibility to follow staff directions.

Principal: Kiki Karailiadis

School Council Chairs: Sean Neeb and Emma Brejak

Superintendent: Mike Gallagher

Trustee: Jennifer Story

Newsletter Submissions

This newsletter is not possible without the hard work of the many hands who volunteered their time. We'd love to hear from you! If you have a newsletter submission or idea, please e-mail it to: blakeschoolnewsletter@gmail.com, or drop a copy in the School Council mailbox in the office, by the 25th of every month. Items should be sent in Microsoft Word format if possible, but do not need to be formatted: Simply forward text and/or images.

Newsletter Team

Editing and Layout: Nicole Novakovics

March Contributors: Emma Brejak, Ms. Dyment, Valerie Foussias, Lucy Frankel, Jamie Gillingham, Hena Hanifi, Colleen Huggins, Darcy Losell, Sean Neeb, and Eric Novakovics.

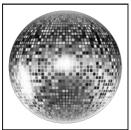




BLAKE BEAT ISSUE # 5, VOLUME 03

VALENTINE'S DANCE!



























Valentine's Dance "Photo Booth" Prints Now Availa-

ble for Order...

The "Family and Friends Photo Booth" photos from the Valentine's Dance are \$3.00 each for a 5 x 7 print. **Orders are due Monday, March 9th**, so that we can get the prints to you by the Friday before March Break.

The photo contact sheets have been posted on the School Council bulletin board across from the office. To order your print(s), follow the instructions below:

- 1. Write down your **name and photo number on a pink slip** found in the envelope attached to the School Council bulletin board.
- 2. Bring \$3.00 for each photo you would like to order and give both the slip and the money to your teacher.

A huge "thank you" goes out to Camilla of Camilla Pucholt Photography for her beautiful and fun photos!



Maria, voted Best Dancer, and Marlo, voted Best Costume!

Favourite Afghan Recipes

by Hena Hanifi

Afghan Rice

Ingredients:

3 cups Basmati rice

1/4 cup olive or vegetable oil

2 tablespoons + 1 teaspoon salt

6 cups water + 1 cup boiling water

Preparation:

- 1. Rinse the rice 2 to 3 times, drain well, then put it in a bowl, cover it with water and let stand for about 1 hour.
- 2. In a large pot add the 6 cups of water and bring to a boil, sprinkling in the 2 tablespoons of salt.
- 3. Drain the rice and add it to the boiling water, boiling until the rice is soft, about 10 minutes.
- 4. While the rice is boiling, dissolve 1 teaspoon of salt in 1 cup of boiling water, add the oil and mix well.
- 5. Drain the cooked rice and return it to the pot. Add the water-salt-oil mix to the rice and mix gently so you don't mash up the rice.
- 6. Cover the pot with foil or a paper towel and poke 4 holes in it for ventilation.
- 7. Cover the pot with the lid and bake in the oven for 30 minutes.

Now enjoy with anything of your choice!



Afghan Kabobs

Ingredients:

3 lbs (1360g) lean ground beef (85% lean)

2 small onions, peeled, grated, and drained of excess juice

1 tablespoon salt, or to taste

1 teaspoon ground black pepper, or to taste

1 teaspoon ground turmeric

1 teaspoon ground sumac

1/4 teaspoon saffron threads, soaked in water for 10 minutes

Preparation:

- 1. Combine grated onion and ground beef in a large bowl.
- 2. Add the salt, black pepper, turmeric, and sumac to the meat mixture—be sure to combine the ingredients well.
- 3. Add the soaked saffron to the bowl and continue to knead the mixture for about 7 minutes.
- 4. Cover the bowl with a lid or plastic wrap and put it in the refrigerator to marinate for 8 to 12 hours.
- 5. To make the kabobs, put a fistful of the beef mixture on a skewer and flatten
- 6. Grill the kabobs, turning them often to avoid burning.

These kabobs taste delicious with rice and grilled vegetables.



Blake Students Visit The Role

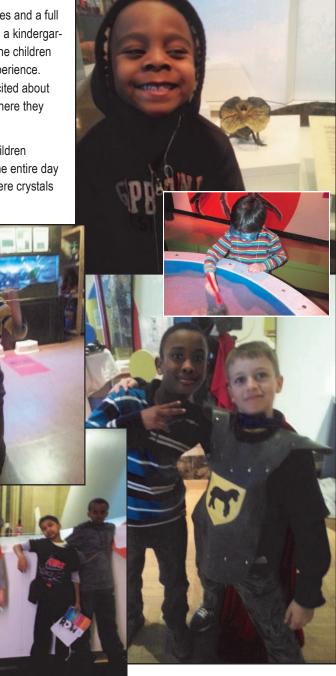
By Jamie Gillingham

In recent weeks both the kindergarten classes and junior grades visited the Royal Ontario Museum on field trips.

The field trip served different purposes for each group: most of the junior kids had already been to the ROM (a big thank you to Model Schools funding for making this field trip accessible!), and knew what to expect. They had an assignment to work on during their time at the ROM, and this work was due back to their teachers at the end of the day. We spent quite a bit of time in the Native Canadian section. The children thought that it was cool how the ROM demonstrated what life was like in this land of ours for those people who had to live off the land, winter and summer. My group zipped through other exhibits such as ancient Rome but focused on the Africa section as half of the children in my group were from Sudan and Somalia, and were very interested in the information on the ancient kingdoms that existed where these countries are today (known as the Kingdom of Kush). I personally took away from the ROM the idea that understanding these ancient civilizations helps us celebrate the contributions of all cultures to the world we live in today.

For the kindergarten classes, this was their first big field trip of the year involving school buses and a full day away from school. The excitement was intense. While there are only so many skeletons a kindergarten child can look at, and certainly my group had little appreciation for ancient civilizations, the children liked the fact that this was (for the JKs at least) their first field trip and enjoyed the whole experience. The school bus ride might very well have been the highlight of the day, but they got very excited about the dinosaurs and other skeletons they saw, and spent a lot of time in the hands-on area, where they could touch things and play.

Both sets of students absolutely loved the bat cave and the Discovery Gallery, where the children dressed up in costumes and played in the teepee. I think all the children could have spent the entire day just in the bat cave. The juniors also spent a lot of time in the Earth's Treasures gallery, where crystals and gemstones dug up around the world are displayed. They are absolutely magnificent.





2015 Parent Academy Conference

By Parents For Parents

Education, Empowerment and Employment









Education

Workshops for parents/caregivers to effectively support their children's success and well-being

Empowerment

Workshops for parents/caregivers to impact positive change on a personal, school and community level

Employment

Workshops for parents/caregivers to enhance their workforce development

East

Saturday April 18th, 2015 10:00 a.m. - 2:30 p.m. Cedarbrae C.I.

550 Markham Rd, Scarborough, ON, M1H2

West

Saturday April 25th, 2015 10:00 a.m. - 2:30 p.m.

Thistletown C.I.

20 Fordwich Cres, Etobicoke, ON, M9W2T4

Both locations will offer:

ight breakfast

(childminding

(lunch

(interpreters

(transportation

Visit your school office to register or register online at tdsb.on.ca/modelschools











Blake Showcase: Samba Kidz!

By Lucy Frankel & Darcy Losell



On February 5th, the School Council hosted its first Blake Showcase event of the year, a samba drumming workshop facilitated by Samba Kidz. Despite the frigid temperature outside, there was a fantastic turnout with close to 60 parents and kids attending. Everyone had a great time learning different samba rhythms on drums and percussion instruments. It was a truly interactive event and by the end of the night the gym was filled with the warm sounds and ruckus of a Brazilian carnival (earplugs included!).

Here's what some of the kids and parents had to say about Samba Kidz:

"It was awesome"

"It was very noisy and fun"

"It was very entertaining"

"It was a real effort to come out but once I did I changed from miserable to happy"

Don't miss the upcoming Blake Showcase events:

April 30th - Bollywood Dance workshop

May 28th - Storytelling from China in celebration of Asian Heritage Month

June 18th - Canadian Hoe-Down





Recipe! Crispy Smashed Potatoes with Avocado Garlic Aioli by Lucy Frankel

Who doesn't love potatoes on a cold wintery night? These smashed potatoes are highly addictive and have become one of our family's favourite snacks.

Total Time 1 Hour, 15 Minutes

Ingredients:

For the potatoes:

2 lbs. new potatoes 2 tablespoons olive oil (or oil of choice)

Fine grain sea salt and freshly ground black pepper

Avocado Garlic Aioli:

1 large avocado, halved and pitted 1 large or 2 small cloves garlic, minced

½ tablespoon fresh lemon juice

2 tablespoon mayonnaise

Sea salt and freshly ground black pepper, to taste



- Preheat oven to 450°F.
- 2. Place potatoes into a large pot and cover with water. Place on stove top and bring to boil. Boil for approximately 15 minutes or until potatoes are tender. Drain in a colander and cool for 10 minutes.
- Meanwhile, put all the aioli ingredients into a blender/food processor and blend until smooth. Add salt and pepper to taste. Refrigerate until ready to use.
- Place potatoes on a large, lightly-greased baking sheet. With the base of a mug, smash or press down on each potato until it is almost flattened.
- Drizzle each potato with a little olive oil and a sprinkle of salt and pepper.
- Roast potatoes in the oven for 25-30 minutes until crispy, golden, and browned on the bottom.
- 7. Remove potatoes from the oven and serve immediately with avocado aioli.







Opera for everyone...



Artistic & Executive Director Ann Cooper Gay invites you to join our instructor Adine Mintz and discover the magical world of opera. Everyone is welcome, regardless of experience, knowledge or ability, so come and make new friends while exploring the many skills and disciplines that combine to create this incredible art form.

No Audition - Everyone Welcome

Wed., 3:45 - 5:45, Mar. 4 - Apr. 3 \$20 per participant Child care not provided before 4:00

Blake Street Junior Public School, 21 Boultbee Ave



Canadian Children's Opera Company

Ann Cooper Gay, Artistic & Executive Director

for more information or to apply 416-366-0467 adine@canadianchildrensopera.com

Morning Meal - March 2015*

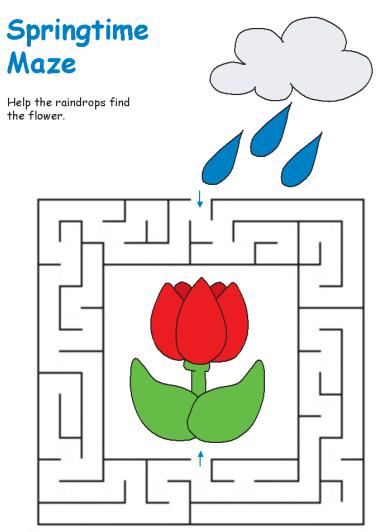
Monday Mar 2	Tuesday Mar 3	Wednesday Mar 4	Thursday Mar 5	Friday Mar 6
Nut-free low-fat Cereal	Pita/Tortilla	Crackers	1 slice baked goods	Buns/Bagels
Vanilla Yogourt	Hummous/Dip	Marble & Mozzarella Cheese	2% White Milk	Strawberry Yogourt
Blackberries & Raspberries	Cucumbers & Carrots	Apples	Tomatoes & Carrots	Oranges
Monday Mar 9	Tuesday Mar 10	Wednesday Mar 11	Thursday Mar 12	Friday Mar 13
Crackers/Bread	1 slice baked goods	Pita/Tortilla	Nut-free low-fat Cereal	Buns/Bagels
Marble & Mozzarella Cheese	2% Chocolate Milk	Hummous/Dip	Vanilla Yogourt	Cream Cheese
Cucumbers	Melon	Peppers & Carrots	Pears	Snow Peas
Monday Mar 16	Tuesday Mar 17	Wednesday Mar 18	Thursday Mar 19	Friday Mar 20
March Break	March Break	March Break	March Break	March Break
Monday Mar 23	Tuesday Mar 24	Wednesday Mar 25	Thursday Mar 26	Friday Mar 37
Nut-free low-fat Cereal	Pita/Tortilla	English Muffin	1 slice baked goods	Bagel/Bun
Strawberry Yogourt	Hummous/Dip	Cream Cheese	2% White Milk	Yogourt Tubes
Apples	Carrots	Oranges	Cucumbers	Melon

^{*}Fruits/vegetables subject to change due to supply – check the Blake website under "Nutrition Programs" for the most up-to-date menu

**all bread products are whole wheat with a minimum of 3g fibre

March 2015

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Sun	Mon	Tue	Wed	Thu	Fri	Sat	
1	2	3	4	5	6	7	
	French Immersion Kindergarten Registration						
	Folkdancing Practice (201)	EAST Math Club	Eco Club (106)	Free The Children Club (LC)			
	After School Activities (Gym)		Chess Club (208)				
			After School Activities (Gym)				
			OPERAtion KIDS				
8	9	10	11	12	13	14	
Ü	Folkdancing Practice (201)	Scientist in School Visit (308)	Children's Book Bank (210)	Free The Children Club (LC)		14	
	After School Activities (Gym)	EAST Math Club	Eco Club (106)	Troo me omaron olas (20)			
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			After School Activities (Gym)				
			OPERAtion KIDS				
15	16	17	18	19	20	21	
					SRRING		
	March Break!						
22	23	24	25	26	27	28	
	Folkdancing Practice (201)		Eco Club (106)	TUSC Workshop on Government			
	After School Activities (Gym)		After School Activities (Gym)	Free The Children Club (LC)			
			OPERAtion KIDS				
29	30	31	April 1	2	3	4	
	Character Trait Assembly		Eco Club (106)	Free The Children Club (LC)			
	Folkdancing Practice (201)		After School Activities (Gym)				
	After School Activities (Gym)		OPERAtion KIDS				
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blossom	daffodil	green	growth
melting	puddle	rainbow	raindrops
seeds	sunshine	tulips	umbrella

Unscramble the letters to fin	
Spring And Hidden Word (circled letters	
Word List: daffodil, flower garden, growth, jacket, pud raindrop, sunshine, tulip, um	dle,
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