

BLAKE BEAT

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**Blake Olympics
Pg. 4**

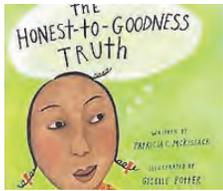
**Family Fitness
- Pg. 3**



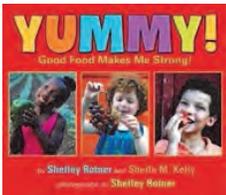
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CHARACTER TRAITS

The character trait for March is **HONESTY**.

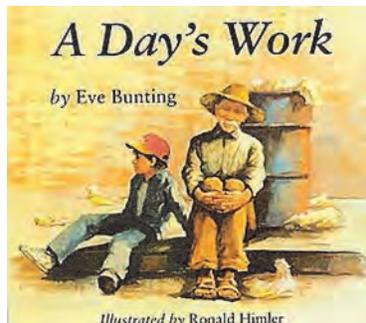
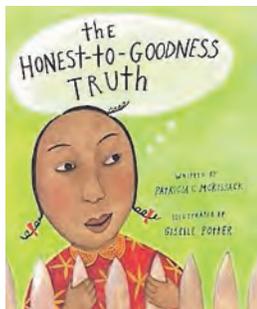
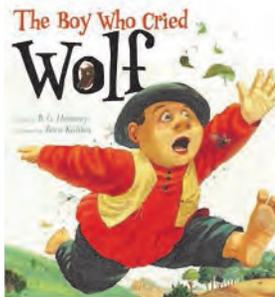
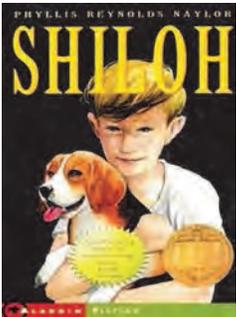
Here are some tips to help your kids learn about honesty:

1. Talk with your children about how much you value honesty in your family. Tell your children how important it is to all of you that you can always count on each other to tell the truth-even when it's difficult. Let them know how important it is for your family to feel close to each other and to trust each other.

2. Model honesty for your children-not only in your words but also in your lifestyle. You can't expect children to tell you the truth if you're not honest with them-even when they ask you an awkward question. Be brief and be age appropriate in your response, but if you lie to them when it's embarrassing to tell the truth, you can't expect them to blurt out the truth when it's tough for them. Aim to create an open environment where there are no secrets and everyone feels comfortable being truthful.

3. Let them know that you put more emphasis on their honesty than on the punishment for their dishonest behavior. Yes, you can impose consequences for their lie, but they need to know there's a benefit for them in being honest. If you glide right over their courage in pouring out the truth and jump to a punishment, they won't be quick to 'fess up the next time. If it's still necessary to discipline after a child has bravely spilled the beans, do it with respect, be tender with her and let her know how much you appreciate her honesty.

4. Read some books and discuss how characters were honest / dishonest. Try to ask questions that help your child to realise the consequences of being dishonest – or even being completely honest. For example, in "The Honest to Goodness Truth", although Libby decides that she is going to tell the truth, her total honesty results in hurt feelings. This book in particular may prompt a conversation about how the truth can help, but also sometimes hurt.



WHAT'S ON - MARCH

EVENTS AT THE EVERGREEN BRICKWORKS

(Free bus from Broadview station every 30 minutes)

- Free Skating** Saturdays and Sundays from 11am-4pm (weather permitting – phone ahead 416-596-7670)
Skates are available for \$5 to rent.
- Children's Garden** Saturdays and Sundays 10am – 4pm.
Suggested \$5 donation. Free activities with eco-theme in the outdoor play area, including face-painting, cooking over an open fire, pizza, and shelter building.

HARBOURFRONT EVENTS

- FREE Skating on the Rink.** Most scenic rink in Toronto... Saturdays and Sundays from 10am to 10pm.

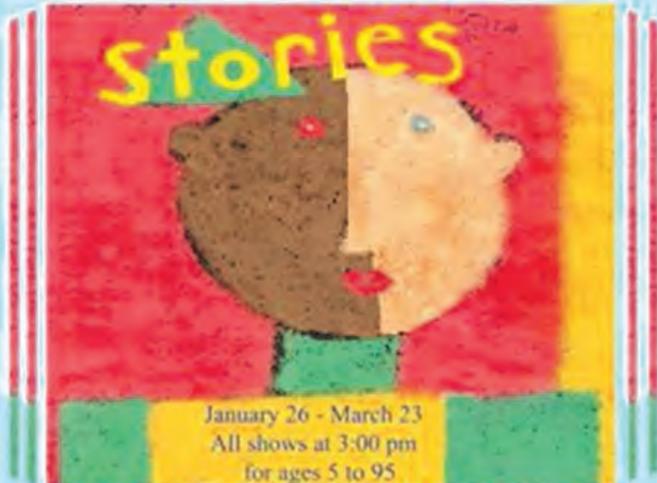
YOUNG PEOPLE'S THEATRE

- Where the Wild Things Are.** Amazing show! On from March 4-30.
Suitable for ages 3-7. Call 416 862 2222 for more details.

MOSAIC STORYTELLING FESTIVAL

- Flyer is below. Admission is by donation and there is no pressure to give anything at all. Do not miss out!.

The Open Door East End Arts Collective and St. David's Anglican Church
PRESENT
MOSAIC
STORYTELLING FESTIVAL



January 26 - March 23
All shows at 3:00 pm
for ages 5 to 95

5 Sundays of Storytelling from around the World
Sunday, January 26 - Itah Sadu
Sunday, February 9 - Hugh Cotton and Celia Lottridge
Sunday, February 23 - Sarah Granskou
Sunday, March 9 - Donna Dudinsky and Rukhsana Khan
Sunday, March 23 - Aubrey Davis

At St. David's Parish Hall - 49 Donlands (at Donlands subway)
Pay what you can - \$5 suggested - Tickets at the door
Info: 416 466 3142 or www.mosaicstorytelling.ca

Thank you: The One, The Only, Masellis Supermarket, C.M.L Printing
Dukem Ethiopian Restaurant

FAMILY FITNESS NIGHT—ZUMBA!



On Thursday February 27th, despite more freezing cold weather, more than 30 people showed up for our second Blake Street Family Fitness Night. The instructors from Zumba did a wonderful job of getting everyone to dance, move and have a great workout. All the adults had a fun time dancing their hearts out and the kids had a blast. The activities were followed by tasty snacks. It was a good social night and everyone there was happy that they had braved the cold weather to attend!
Don't miss out on the next Family Fitness Event.



Attention Families and Students at Blake Street Public School! Family Fitness Program. Next event is YOGA on March 27th!

Who: All Blake Street Public School children and family members aged 4+.

When: Thursday, March 27th from 6.00-7.30pm.

Where: Blake Street Public School.

Child Care: In addition to the activity, free childcare will be provided.

Snack Provided: Children and families are encouraged to eat prior to attending the session. Following the activity, a free snack will be provided. PLEASE BRING A WATER BOTTLE!

What to wear: Comfortable clothes and running shoes. PLEASE BRING A YOGA MAT IF YOU HAVE ONE.

An RSVP will be sent home with all children. Come and join in the fun!

More Activities to Follow: From April – June, two additional Family Fitness activities will take place. These activities will be advertised in the Blake Beat and around the school.

We hope to see you on Thursday, March 27th @ 6:00pm!

Sincerely,

The PRO Committee



BLAKE ST. P.S. OLYMPICS

During the Olympic Games, Mr. Pace organized a range of fun, Olympic-style activities in which students participated. Here are some photos to show how much fun the students had!

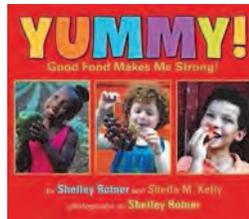


THE BOOK REPORT

By Kelly Dymont, Teacher-Librarian (kelly.dymont@tdsb.on.ca)

Spring is just around the corner, and aren't we all looking especially forward to it this year?! With spring comes a focus on all things outdoors. Elin, our garden educator, is definitely looking forward to getting things growing again, and getting her hands into the soil outside. Just in time for that, we have added some new titles to the library over the last few months that remind us where our food comes from, and our connection to nature.

One of my favourites is a book that is perfect for the early years, "Yummy! Good Food Makes Me Strong!" by Shelley Rotner and Sheila Kelly. The pictures are bold and the text is simple, and there are tips for parents at the bottom of each page.

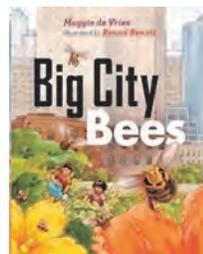


Another one I really like is by Andrea Curtis, and is entitled, "What's for Lunch? How Schoolchildren Eat Around the World".

This book has much more text, so is a great read-aloud for primary children, or can be read by junior students. The pictures are fantastic and the conversations around what children bring in other parts of the world end up being quite entertaining. Toronto is represented in the book, which also makes for an interesting conversation because their lunch isn't

entirely representative of what the kids at Blake eat – but of course it's always great to see your home town in a book! This book has won a few book awards already, and was long-listed on a number of children's information book lists.

My final book for this report is, "Big City Bees" by Maggie de Vries. If you don't know her name already, I would highly recommend that you get to know her work a little more. Maggie is a Canadian author who writes for children and for teens, and does well with both! "Once Upon a Golden Apple" was her first children's book, and is a fun read, especially if your child has a sound knowledge of most of the traditional European fairytales. Her latest book, "Big City Bees", tells the story of Sophie and Matthew, two typical city dwellers who decide to plant some pumpkin seeds, but understand that they will not grow without the help of bees. It's a great story inspired by a real life beekeeper at the Fairmont Hotel in Vancouver, Graeme Evans (<http://www.cityfarmer.info/2009/08/22/keeping-bees-at-the-fairmont-hotel-in-vancouver/>).



Remember that the Blake library is open to families every Tuesday and Thursday morning from 8:45-9:20. Come in and read a book, borrow a book, or use our computer lab. Hope to see you soon, and happy reading!

LOVE YOUR LUNCH

Popeye Burgers (Guaranteed to give you superhuman strength!)

(Adapted from a recipe in "Plenty" by Yotam Ottolenghi)

This week spice up your lunch with these fragrant green veggie burgers. They are full of protein and iron, making them the perfect meal for your growing kids. In our house I make them for dinner and keep the leftovers for packed lunches. They got the big thumbs up from my 7-year-old.

Makes approx. 10-12 burgers Ingredients

- 3 large potatoes, peeled and diced
- 3/4 teaspoon cumin seeds
- 3/4 teaspoon coriander seeds
- 3/4 teaspoon fennel seeds
- 6 cups baby spinach
- 3 tablespoons olive oil
- 3 cups frozen shelled edamame (soy) beans
- ½ fresh green chile, seeded and finely chopped (optional)
- 3 garlic cloves, minced
- Salt and black pepper to taste
- 3 tablespoons chopped cilantro
- 1 egg, whisked



Method:

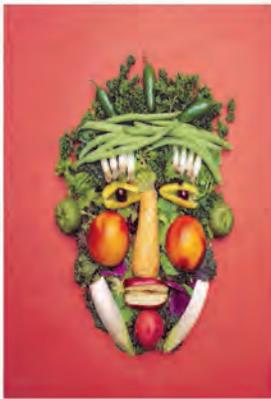
1. Cook the potatoes in boiling water for about 15 minutes, or until soft. Drain and mash into a large bowl or pan
2. While potatoes are cooking, put the whole seeds in a pan and dry-roast over high heat for about 1 min or until they start to pop. Grind to a powder in a pestle and mortar and set aside.
3. Heat up 1 tbsp. of olive oil in pan and sauté spinach until wilted. When cool enough to handle, squeeze out any liquid, chop and set aside.
4. Place edamame beans in pan of boiling water and simmer for 4 mins. Once cooked, drain and put into a food processor
5. Add the crushed seeds, chili, garlic and remaining 2 Tbsp. of olive oil to the edamame beans and pulse until smooth.
6. Add spice and bean mixture to potatoes, along with the egg and wilted spinach. Mash with potato masher until smooth. Add salt and pepper to taste.
7. Wet your hands and shape the mix into burgers that are roughly 1 ½ inches wide and ½ inch thick. Place on a baking tray lined with parchment paper and place in refrigerator for 20 mins.
8. Place burgers in oven and bake for 20 mins at 350°F. Flip burgers and bake for another 7 mins.
9. Delicious served with a tahini dressing, salad and pita

Leftovers can be stored in the fridge for 3-4 days in a sealed container

Tips

1. If you think your child might be adverse to pieces of wilted spinach in their burgers, you can add it the other ingredients in the food processor. I personally like the texture it gives.
2. These burgers can also be made into smaller falafel sized balls. This may be more appealing for smaller hands and mouths.
3. For packed lunches serve with chopped vegetables, pita and possibly a small side of ketchup to tempt picky eaters.

-Lucy Frankel, Parent and Holistic Nutritionist



East York Community Kitchen

**Good Food, Good Connections,
Good Experiences**

Next Community Meal: Healthy Lunches

Date: Sunday, March 23, 2014

Time: 3-6pm

Place: East York Community Centre (1081 1/2 Pape Avenue)

TTC Tokens and child minding available.



New art program for children and youth!

Registration is required.

Contact eyckitchen@gmail.com or call Jennifer at 416-532-7840.

Recruiting volunteers to plan future sessions!

Funded by



FOCUS ON HAITI

By Heather Howey

I'm going to tell you about a special little country that is part of our continent and has had a remarkable, heroic, and tragic history: Haiti. Haiti is one-half (approximately) of the Caribbean island of Hispanola. The other half is the Dominican Republic. In Haiti, the people speak a special Haitian form of French called Créole, or Kreyol. They also speak regular French, so their country is officially a bilingual country. In fact, there are only two countries in North and South America that have French as one of their official languages: Canada and Haiti.

The first people who lived on the island were the indigenous tribe called Taíno. Then in 1492, Columbus sailed the ocean blue and discovered the amazingly beautiful and mountainous island. He named it Hispanola. The first Europeans there were Spanish-speaking. But soon the French started settling there, and they renamed the area of their settlement Saint-Domingue.

For the next two hundred years, the Europeans brought thousands and thousands of Africans, whom they had forced into slavery, to Saint-Domingue. But in 1804, the slaves revolted. It was a bloody revolution, but they were successful. They fended off the French and established a new independent country, and they were the only enslaved people in the Americas who really managed to do this.

The first leader of the new country, Jean-Jacques Dessalines, decided to give the country a name from the language of its first inhabitants, the Taíno. He called it Ayiti, which means, in the Taíno language, "land of high mountains." That's why we call it Haiti (if you pronounce it the French/Kreyol way, you say "Ayiti").

The new citizens wanted a tradition to show that they were now entitled to the same privileges that their former rulers enjoyed. They chose pumpkin soup. Every year on Haitian Independence Day (January 1st), people in Haiti have pumpkin soup, Soup Joumou. Before the revolution, only the French rulers could have pumpkin soup. Now all the Haitian citizens could enjoy this delicious soup.

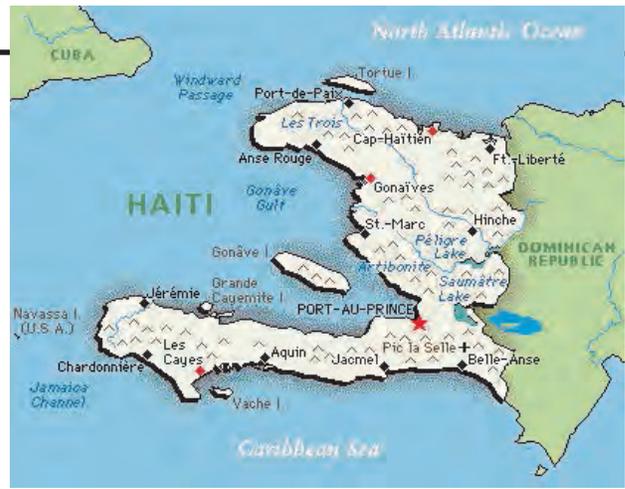
Here is a picture of the coat of arms of Haiti. At the bottom you will see two chains, representing the chains of slavery, broken.



There is a lot to say about Haiti, more than fits the space here. You probably know, for example, that in 2010, the country suffered a catastrophic earthquake. Many countries sent help, but the need for help is ongoing and it is important that the world doesn't

forget to keep sending help to Haiti.

One way to help Haiti is to buy Haitian things. Did you know that Haiti produces coffee, for example, that is very high quality? And did you know that there are even computer tablets now that are made in Haiti?



Haitian coffee (there are many sources on the Internet):
<http://www.cafexaragua.com/story.html>

Haitian computers:
<http://surtab.com/home/>

To listen to the Haitian national anthem:
http://en.wikipedia.org/wiki/La_Dessalinienne

For a recipe for Soup Joumou:
<http://recipes.sparkpeople.com/recipe-detail.asp?recipe=98211>

ECO CLUB



By Ms. Kiil, Ms. Ellis, Yukina Kuo and Azka Azmi

Go Green ! Go Blake !

The Eco Club meets after school every Wednesday to work on projects to help Blake become a more Eco-friendly school.

Read below to find out about some of our projects.

Freaky Fridays

The Eco club is pleased to announce Freaky Fridays! They are not so freaky – they are fun! Every Friday morning we turn off classroom lights from 9:00 a.m. to 10:00 a.m. to help save energy. Freaky Fridays started on Jan. 28 and have been a fun way to be Eco-friendly.

What goes into the Recycling Bins?

Paper, boxes, metal cans and newspapers can be recycled. But straws, Kleenex and paper towels should go into the garbage. Check out our Eco Board on the main floor, by room 109, to see what other school materials can be recycled. You can also check the classroom recycling posters made by the Eco Club.



New members are welcome! Please see Ms. Kiil or Ms. Ellis for a permission form if you would like to join. Watch out for our art pieces using recyclable objects coming to you soon.

ECO Tip

Don't forget to turn off lights at home when you leave a room to save electricity and maybe some money, too!

OUTDOOR SCAVENGER HUNT LIST

How it works...

Write your name, age, and teacher's name at the top of this page, and then try to find as many items as you can that match the descriptions below. Don't forget to write down your findings. After March Break, return this page to your teacher. If your list is picked (by random draw), you could win a cool outdoor prize pack (valued at \$25.00)!

NAME: _____

AGE: _____

TEACHER: _____

- Something with a tail: _____
- Something from the mailbox: _____
- Something made of wood: _____
- Something made of glass: _____
- Something old: _____
- Something shiny: _____
- Something round: _____
- Something tasty: _____
- Something cold: _____
- Something orange: _____
- Something with wings: _____
- Something sticky: _____
- Something wet: _____
- Something with paws: _____
- Something smaller than your thumb: _____
- Something that makes you happy: _____

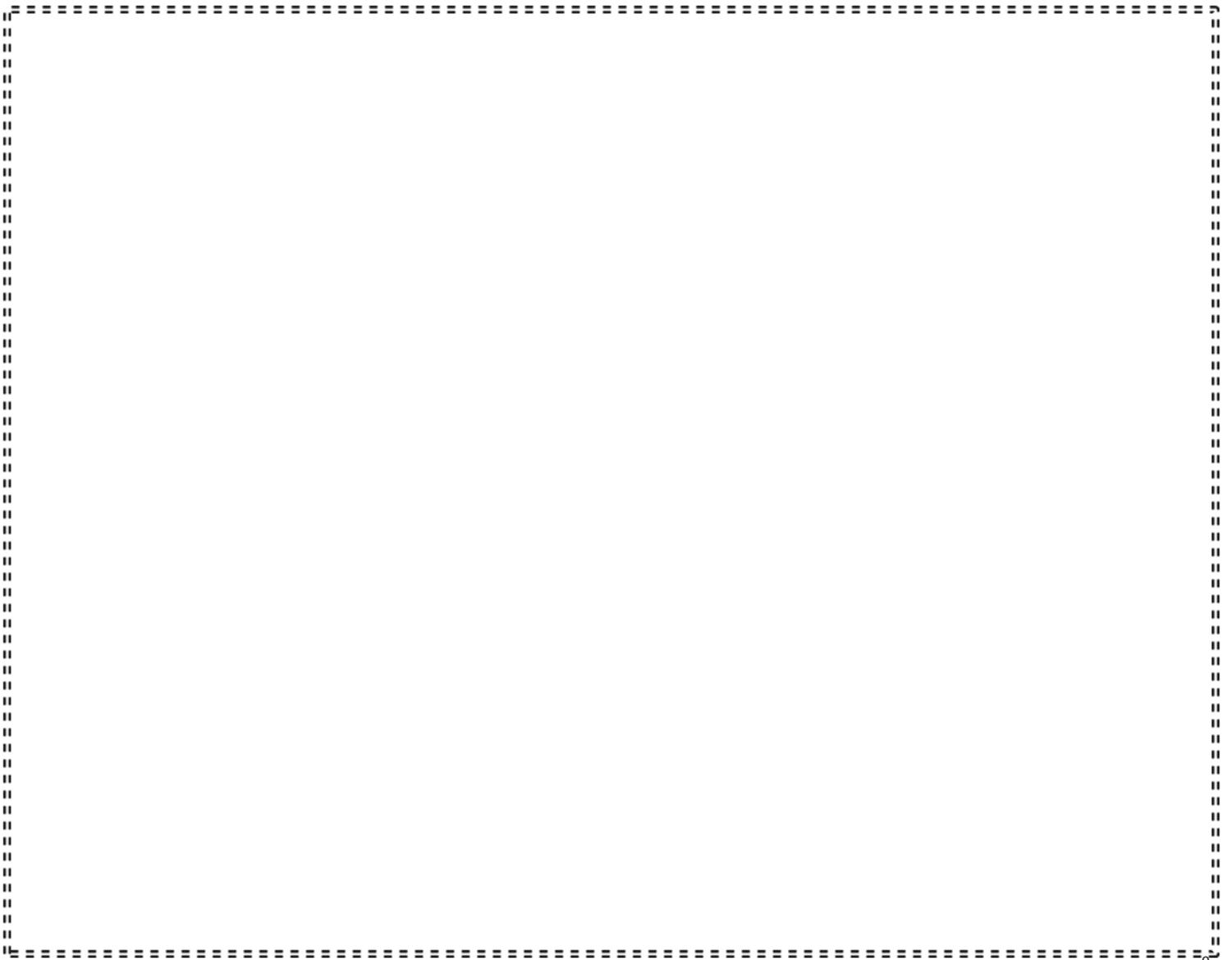
DRAW A PICTURE OF YOUR FAVOURITE SPRING ACTIVITY

Write your name, age, and teacher's name at the top of this page and then draw a picture of your favourite spring activity. After March Break, return this page to your teacher. If your picture is picked (by random draw), you could win a cool outdoor prize pack (valued at \$25.00)!

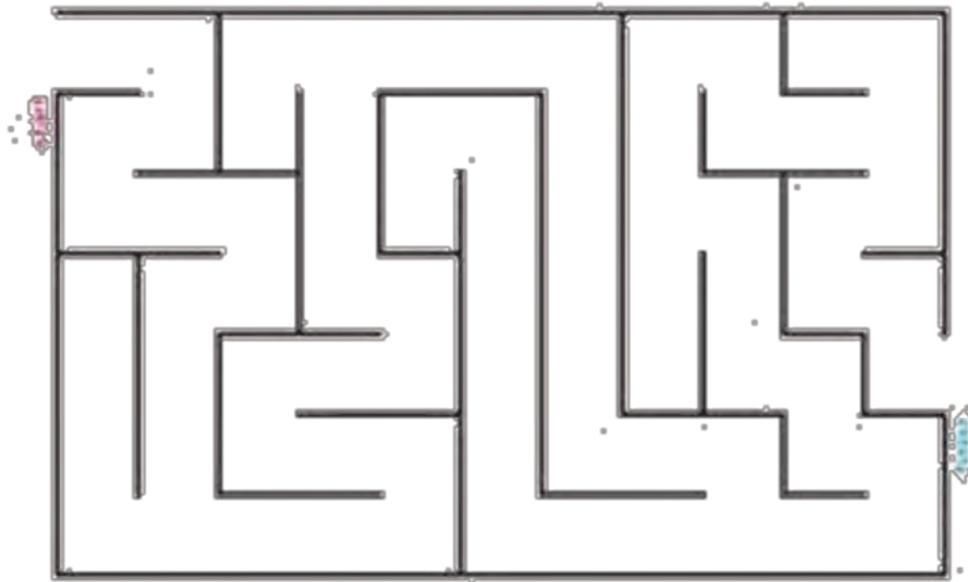
NAME: _____

AGE: _____

TEACHER: _____



MARCH 20 is the first day of *SPRING*



Spring



egg



snail



bee



frog



caterpillar



lamb



ladybug



butterfly



owl

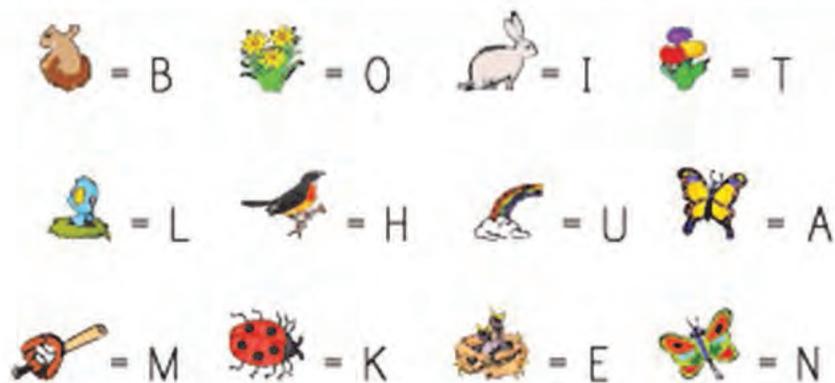
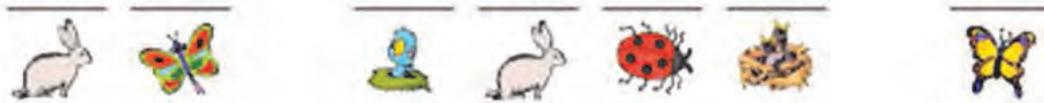


sun

C	A	T	E	R	P	I	L	L	A	R	E
R	F	B	T	Y	V	I	L	Q	B	S	B
U	R	Y	W	S	D	F	V	N	U	N	C
F	O	E	A	V	M	L	Y	L	C	A	B
R	G	U	B	E	G	G	O	A	W	I	K
N	H	T	R	C	R	F	Y	D	B	L	I
O	W	L	G	H	V	T	A	Y	I	B	Q
M	N	P	O	T	G	L	E	B	S	Q	C
H	N	J	I	O	P	A	Q	U	V	G	H
F	C	N	L	F	I	M	B	G	F	Y	U
B	E	E	C	Y	Z	B	T	H	W	P	B
Y	B	U	T	T	E	R	F	L	Y	S	M

Spring Secret Message Puzzle

Decode and solve the secret spring message. Fill in the blanks with the letter that matches each picture from the box at the bottom to reveal the spring message.



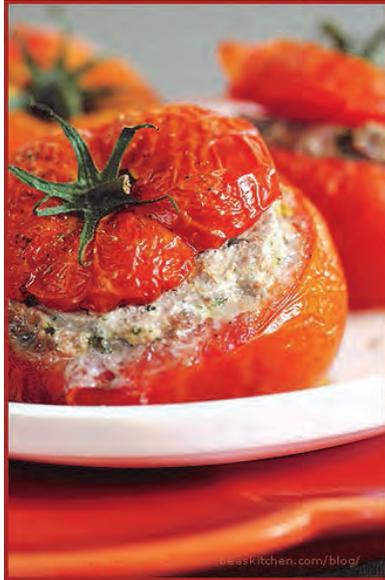
RECIPES FROM THE BLAKE SCHOOL COUNCIL DINNERS

Domates Yemistes me Rizli / Stuffed Peppers and Stuffed Tomatoes

Serves 6-8 people

Ingredients

- 12 firm ripe tomatoes or peppers
- 1/2 cup of water
- Salt and granulated sugar
- 1 1/4 cup raw long-grain white rice
- 3 tablespoons olive oil or butter
- Tomato Juice
- 1 medium onion, or 3 scallions
- Freshly ground pepper
- 2 springs of fresh mint or basil chopped finely
- 2 cloves of garlic, chopped
- Pinch of grated nutmeg
- 1/4 cup of chopped fresh parsley
- (Option: 1/2 pound of lean lamb or veal, ground. If meat is used, adjust rice to 5-6 tablespoons only)



Method:

Wash tomatoes and peppers, place in baking dish. If any peppers or tomatoes are not sitting straight, turn upside.

With a sharp knife, carefully cut open a "cap" in both the peppers and tomatoes. With a small spoon, carefully without breaking the outer skin of the tomatoes, scoop the pulp into a bowl.

Use a sharp knife to clean out the peppers too. Discard the pulp of the peppers.

Place the tomato shells and the pepper shells in a baking-serving dish large enough to support them touching. Sprinkle the inside of the shells with salt and sugar.

Meanwhile, prepare the stuffing. Heat the oil in a heavy skillet and add the onions.

Cook over moderate heat until soft and transparent, then add the garlic and parsley, and blend.

(Optional: Add the meat, mashing with a fork,) then add the water, cover, and simmer for a few minutes.

Add the rice and tomato pulp and stir. (Tomato juice may be added if necessary, since the mixture should provide enough liquid for the rice to absorb.)

Cover the skillet and simmer about 7 minutes, then add salt, pepper, mint or basil, and nutmeg. Taste for seasoning.

Remove from heat and fill the tomatoes and peppers up about two-thirds of the way with the stuffing and liquid.

Cover with tomato caps and pepper caps, brush with oil.

Bake in a moderate oven (350°F) until the rice is tender (approximately 50 minutes to 1 hour), basting inside the tomatoes and peppers with liquid released by them.

Serve warm.

-Valerie Foussias

Maroulosalata: Cos (Romaine) Lettuce Salad

Serves 8

Ingredients

- 2 heads of Cos (Curly) Romaine Lettuce
- 10 Scallions (Green Onions) cleaned and finely chopped (bulb and stalk)
- 1/3 cups of fresh dill, finely chopped (or 2 tablespoons of dried)
- 1/4 cups of extra virgin olive oil
- 1/4 cup of fresh lemon juice (or high quality of red wine vinegar)
- Pinch of freshly ground pepper
- 1 teaspoon of sea salt

Method:

Clean the lettuce, removing the stem and discarding damaged leaves. Separate and rinse leaves individually to remove any soil and debris. Pat dry with paper towels or use a salad spinner. Cut the lettuce, by hand, thinly using a lettuce knife (plastic) or shred using a food processor.

Whisk together the oil and lemon juice, salt and pepper (if using dried dill, add it now to the dressing)

In a salad bowl, combine lettuce, fresh dill, and scallion (green) onions. Toss with dressing and serve cold or at room temperature.

Preparation Tip:

This salad should be light and crunchy. The amount of dressing needed will depend on the size of the heads of lettuce, so don't add it all at once. Add half or three-quarters, toss, and keep adding until the dressing coats the salad ingredients but does not swamp them.

LEARNING GROUNDS GRANT

Last month, Ms. Tsue's class attended a presentation of the Toyota Evergreen Learning Grounds Grant, which helps schools create outdoor classrooms to provide students with a healthy place to play, learn, and develop a genuine respect for nature.



SCHOOL COUNCIL UPDATE

- **Principal's Report and Teacher Updates**

The Olympic events with Mr. Pace were a great success. There are karate classes coming to Blake soon for children in primary division. It is only \$20 for 10 sessions. Flyers will go home soon or please contact School Council for more information. Coming soon to Blake: Pottery-making classes and a storyteller who will work with Grade 5 students.

- **Treasurer's Report**

Jamie Gillingham reports that School Council's finances are in a good position leading into the spring; and his new villa in Barbados has been a nice escape this winter.

- **Newsletter**

If you have any ideas or would like to provide content for the Blake Beat newsletter, please contact Kate Green at kate_jane_green@yahoo.co.uk

- **Family Fitness**

The PRO (Parents Reaching Out) Grant for this school year focuses on fitness. We had a very successful introduction to Karate in the first session, with more than 60 parents/students in attendance, and a special appearance from our very own principal, Kiki 'Black Belt' Karailiadis! There will be another session in March in the school gym – please come out and enjoy!

- **Gardening**

New sitting areas will be added to the garden this spring. If you'd like to help contact School Council please!

- **Fun Fair**

The Funfair is scheduled for Saturday June 7th from 11am-3pm.

We're going for a Saturday instead of a weeknight this year to allow more time for fun! Bookings are well underway for all activities, so the big push now is for sponsors and donations for raffle/auction prizes- **please contact School Council if you have ideas or would like to help out.**

- **French Programming at Blake**

Ms. Karailiadis informed us that French Immersion (an optional stream for full-day French programming, starting in SK only) is coming to Blake for the 2014-2015 school year. As well, despite previous reports, Extended French (part time French starting in Grade 4) is not coming to Blake next year. Ms. Karailiadis also mentioned that this would not have any impact on how classes are run or how resources are allocated within the school - all students at Blake, whether in the English or French streams, will continue to be treated equally and the camaraderie, passion, and commitment of all members of the Blake community will not change!

- **Next meeting is Thursday, March 20 from 6-7:45pm.**

It's a great way to get involved in the future of your school, and connect with other parents, so please join us. Food and child minding are provided, just remember to please fill out the RSVP sheets that your child brings home so that we know how much to cook!

Mission Statement and Philosophy

At Blake, our mission is to provide a caring, safe and bully-free environment, which 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 lead 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 each other, and are responsible for following staff directions.

Principal: Kiki Karailiadis

School Council Chair(s): Lori Ross, Nicole Novakovics

Superintendent: Mike Gallagher

Trustee: Cathy Dandy

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, please send an email addressed to Blake School Council :

blakeschoolcouncil.tdsb@gmail.com, with the subject line 'For the newsletter' before the 20th of the month.

Articles should be sent in Microsoft Word format.

THE MARCH NEWSLETTER TEAM

Karla Barrera
Kelly Dymont
Kate Green
Lucy Frankel
Jamie Gillingham
Sean Neeb
Eric Novakovics
Andrew Pace
Jeanette Rees

Willie Macrae
Ms. Kiil
Ms. Ellis
Yukina Kuo
Azka Azmi
Valerie Foussias
Heather Howey
Lynn Logan



MORNING MEAL PLAN FOR MARCH 2014

*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

Monday March 10	Tuesday March 11	Wednesday March 12	Thursday March 13	Friday March 14
March Break	March Break	March Break	March Break	March Break
Monday March 17	Tuesday March 18	Wednesday March 19	Thursday March 20	Friday March 21
English Muffins Cream Cheese Orange	Tortilla/Pita Hummus Red Peppers/Carrots	Nut-free granola/cereal Vanilla yogurt Apples	English Muffins Marble/Mozzarella Cheese Cucumber/Carrots	1 slice baked goods 2% White Milk Grapes & Pears
Monday Mar 24	Tuesday Mar 25	Wednesday Mar 26	Thursday Mar 27	Friday Mar 28
Pita/Tortilla Strawberry Yogourt Celery/Carrots	Bread Marble/Mozzarella Cheese Bananas	1 slice baked goods Yogurt tubes Tomatoes/Peppers	Pita/Tortilla Hummus Melon	English Muffins 1% Chocolate Milk Cucumber/Carrots

MARCH

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	3 After-School Club (in our library) Riverdale students volunteer in our library	4 Homework Club (run by Eastview C.C.) Chess Instruction: Mr. Milburn & Ms. Ho	5 After-School Club (in our library) Eco Club	6 Homework Club (run by Eastview C.C.)	7 PA Day	8
9	10 March Break	11 March Break	12 March Break	13 March Break	14 March Break	15
16	17 After-School Club (in our library) Riverdale students volunteer in our library House League Basketball : Grades 4 & 5	18 Breakfast Programme resumes Homework Club (run by Eastview C.C.) Chess Instruction: Mr. Milburn & Ms. Ho	19 After-School Club (in our library) Eco Club	20 ROM Visit: Whole School Homework Club (run by Eastview C.C.) House League Basketball : Grades 4 & 5	21 Karate Kids @12:00pm (Grades 1-3) Lights Out 9-10am	22
23	24 After-School Club (in library) Riverdale students volunteer in our library House League Basketball : Grades 4 & 5	25 Homework Club (run by Eastview C.C.) Chess Instruction: Mr. Milburn & Ms. Ho	26 After-School Club (in our library) Eco Club Chess Tournament	27 Homework Club (Eastview) Play Academy House League Basketball : Grades 4 & 5 Family Fitness—Yoga 6:00pm	28 Karate Kids @12:00pm Grades 1-3 Lights Out 9-10am	29

Character Trait for March:

Honesty

CHARACTER TRAITS BY MONTH

September: **Respect**
 October: **Responsibility**
 November: **Empathy**
 December: **Kindness & Caring**
 January: **Teamwork**

February: **Fairness**
 March: **Honesty**
 April: **Co-operation**
 May: **Integrity**
 June: **Perseverance**