

October 2008

Afterschool Pickles

"Get your monthly pickles!"



Celia and Max show off their African face painting.

Exciting happenings in Agassiz Afterschool!

Hello to parents and kids! A little FYI from Alice (1-5 Site Director). Here at afterschool we have come up with fabulous themes for each month. Teachers have been having fun creating their own projects around each theme. September was International Month, the kids visited a new country everyday and did some interesting art, craft, movement, drama, and even cooking activities! October is Heroes Month and teachers have been working on imaginary hero projects with the kids,

as well as reading about heroes and thinking specifically about heroes in their own lives. November is Media Month and we are going to focus on all sorts of writing activities, as well as doing different activities about commercials, movies, TV programs, the internet, and newspapers. We are hoping to have a Pickles News group that will design and gather stuff for a page of Pickles each month. Depending on the interest level, we may even start a new Kids ONLY newsletter!

Afterschool Briefs

Piano & Drama Update by Sarvi Moshfegh

Piano lessons at the afterschool have started with a lot of enthusiasm by both the beginners and the more experienced players! Teesa and Larissa love to improvise, while Eion has taken apart the piano at the molecular level. Jonathan has a wonderful grasp of the keyboard as does Claire. Anna, my only 5th grade student, is preparing to take part in the afterschool play as accompanist!

Everyone in Drama club is working together to put together the story of Mee-An and the Magic Serpent, a tale from Mali, West Africa. I'm excited to be collaborating with the entire staff including Joh, our wonderful African Drumming and Dancing teacher from Mali! It's going to be an exciting process!

Dance Update by Sunny Hitt

The Kindergarteners in Storytime

Creative Movement have been reading and dancing out some fun stories including "Where The Wild Things Are," and "Dinosaur Roar!". In addition we have been learning basic ballet positions, moving across the floor, and dancing for each other during solo time. Creative Modern Dance (1st - 5th grades) has been learning about our relationship to space by exploring different shapes, rhythms, timing, and qualities of movement. Soon both groups will begin practicing for the performance on December 5th!

Learn about our Agassiz Afterschool Community

Kids interview each other...

Imani Dottin, age 8

Interviewed by Alicia (Lesley Intern)

What is your favorite color?

Purple

What is your favorite movie?

High School Musical 2

What is your favorite sport?

Basketball or gymnastics

Do you have any brothers or sisters?

2 brothers, and 2 sisters

What is your favorite food?

Chicken Broccoli Ziti

Ruby Maute, Age 7

Interviewed by Teesa Manandhar
Age 6

What is your favorite color?

Red

What is your favorite movie?

Spirited Away



Teesa and Ruby interview each other.

What is your favorite food?

Macaroni and cheese

What is your favorite subject in school?

Science

Teesa Manandhar Age 6

Interviewed by Ruby Maute, Age 7

What is your favorite color?

Blue

What is your favorite movie?

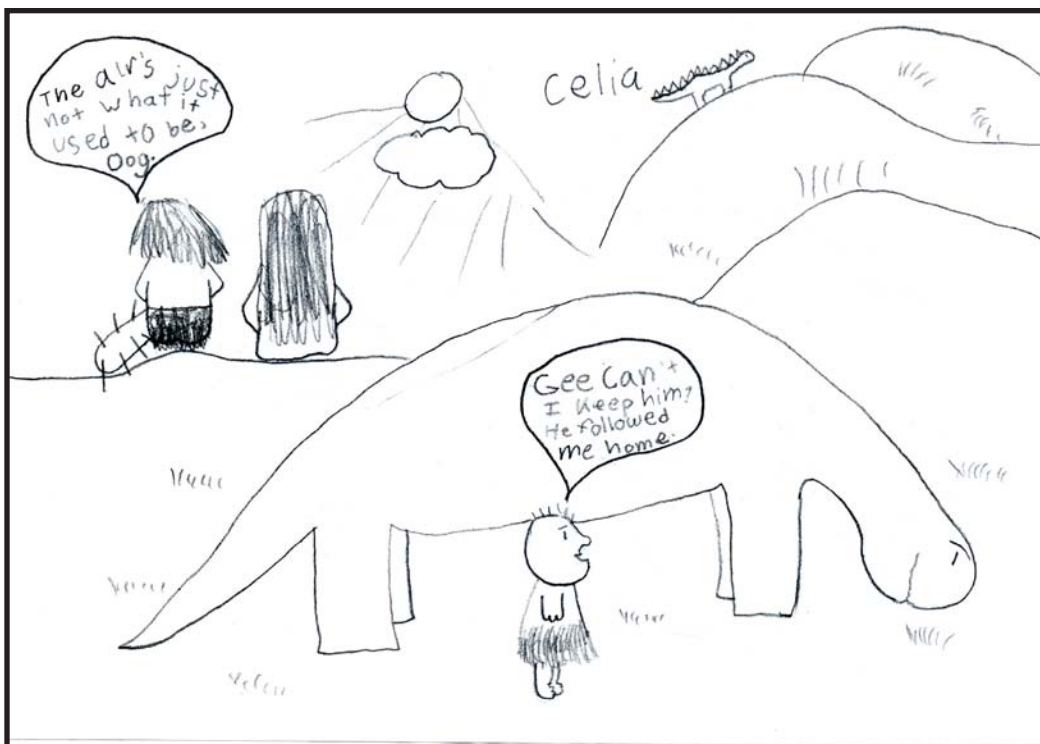
My Little Pony

What is your favorite food?

Apple pie

What is your favorite subject?

Gym!



Cartoon by Celia Maline, Grade 2

LOOKING FOR:

Donations for our construction club:

- Mat board
- Cardboard tubes
- Architecture modeling items (tagboard)
- Old hard-cover books (for Media month)

Rachelle's Iron Chef Recipe of the Month

Featherlight Chocolate Cake Courtesy of Gale Gand Show: Sweet Dreams

Ingredients

- 12 tablespoons unsalted butter (1 1/2 sticks), plus more for the pan
- 1 3/4 cups sugar
- 2 eggs
- 1 teaspoon pure vanilla extract
- 2 1/4 cups sifted cake flour, plus more for the pan
- 1/2 cup good-quality cocoa powder
- 1 1/4 teaspoons baking soda
- 3/4 teaspoon salt
- 1 1/4 cups ice water



Iron chefs at work.

Directions

Arrange a rack in the upper 1/3 of the oven and preheat to 350 degrees F.

Butter and flour a bundt pan or tube pan. (You can use a mixture of cocoa powder and flour instead of flour, to prevent white spots on the cake.)

In a standing mixer fitted with a whisk attachment, or using a hand mixer, cream the butter until light and fluffy. Mix in the sugar. One at a time, mix in the eggs, then the vanilla, occasionally scraping down the mixing bowl.

Meanwhile, in another bowl, sift together the flour, cocoa powder, baking soda, and 3/4 teaspoon salt.

Add 1/3 of the flour mixture; then 1/3 of the ice water. Repeat, mixing after each addition. Transfer the batter to the pan and bake until springy and dry, about 40 to 45 minutes.

Let cool in the pan on a rack, then carefully turn the cake out. Just before serving, sift confectioners' sugar over the top. Serve with very cold milk!



Dates to remember:

- Oct. 22 is a Half Day / Early Release Day AND we have a special performance by Bamidele African Drummers and Dancers at 2pm
- Oct. 24 Small Works show in Sacramento St. Gallery Opens
- Nov. 11 Afterschool is CLOSED