Fairley STEAM Academy

December 1, 2015

Sensational Support



Mr. Guise, Orff Music Specialist



Greetings. My name is Mr. Martin Guise and I am delighted to serve

as the Fairley STEAM Academy Orff Music Specialist. I am originally from Indiana and attended Indiana University for both my Bachelor and Master degrees in Music Performance and Music Education. I received my Orff Level Certifications I, II, III, and Masterclass at the University of Memphis. This is my ninth year teaching elementary Orff Music in Memphis. I am excited for the musical opportunities that lie ahead for our students at Fairley and plan to work hard to showcase the talents of our students both in the classroom and through school performances. Our upcoming Holiday program will be the first of such opportunities. I can't wait to create wonderful music with the students of Fairley.

Dates to Know	
Half (1/2) Day	December 18
Winter Break	December 21— January 1
Students Return	January 5
Dr. MLK Jr. Day	January 18

A Holiday Message

from Instructional Resource

The holiday time is upon us. It is the time to count our blessings and show our appreciation for others. We want to express our sincerest thank you for entrusting to us the care of your most precious gift - - your child. We could not do this work without you. It is our goal to facilitate your child's education, and keep him/her safe, along with nurturing their creativity to the best of their potential. Thank you again for allowing us the privilege in assisting your child to becoming a valuable and productive citizen of our community. We wish every family a Merry Christmas and Happy Kwanzaa. 🔳

Holiday Science

Dr. Harper, Science Lab Instructor

In science we learn that a **mixture** is a combination of two or more pure substances in which each pure substance retains its individual **chemical** properties. For the holidays, you and your family can create a delicious mixture that everyone can enjoy!

Here is a recipe for Pumpkin Spice Chex Mix.

Ingredients (Materials):

- 1/4 cup brown sugar
- 1 tablespoon pumpkin pie spice
- 1/4 cup butter
- 2 teaspoons vanilla
- 2 cups Cinnamon Chex™ cereal
- 2 cups Wheat Chex[™] cereal
- 2 cups when chex cereu
- 2 cups Honey Nut Chex™ cereal
- 8oz pecans

Steps (Procedure):

- 1. In small bowl, mix brown sugar and pumpkin pie spice; set aside. In small microwave-safe dish, microwave butter on High about 30 seconds or until melted. Stir in vanilla. In large microwavable bowl, mix all cereals and pecans. Pour butter mixture over cereal mixture, stirring until evenly distributed. Add sugar and spice mixture and stir until coated.
- 2. Microwave uncovered on High 5 minutes or until mixture begins to brown, stirring every minute. Spread on wax paper or a cookie sheet to cool. Store in airtight container.
- 3. ENJOY! ■

HAPPY HOLIDAYS

"News You Can Use" Holiday Safety Tips

Mrs. Hudson, School Counselor



Here are some helpful tips to keep you and your family safe during the holiday season:

- In parking lots, *always* be aware of your surroundings.
- Don't display cash.
- Always have your car keys in your hand when walking in parking areas.
- When possible, shop with a family member or friend.
- Most malls provide security personnel to escort you to your vehicle. Don't be ashamed to ask!!
- Never leave valuables in plain view inside your vehicle. This is what many criminals look for, an easy target.
- Always scan your surroundings for suspicious persons or vehicles before you park and exit your vehicle.
- Report all suspicious persons and vehicles to security or Police immediately.
- Don't display gifts under your tree from a front window of your home. Although this looks pretty, it can be attractive to wouldbe thieves.

"A Visit from St. Nicholas"

An Everlasting Poem by Clement C. Moore

'Gwas the night before Christmas, when all through the house Not a creature was stirring, not even a mouse; The stockings were hung by the chimney with care, In hopes that St. Nicholas soon would be there; The children were nestled all snug in their beds: While visions of sugar-plums danced in their beads; And mamma in her 'kerchief, and I in my cap, Had just settled our brains for a long winter's nap, When out on the lawn there arose such a clatter, I sprang from my bed to see what was the matter. Away to the window I flew like a flash, Tore open the shutters and threw up the sash. The moon on the breast of the new-fallen snow, Gave a lustre of midday to objects below, When what to my wondering eyes did appear, But a miniature sleigh and eight tiny rein-deer, With a little old driver so lively and quick, I knew in a moment he must be St. Nick. More rapid than eagles his coursers they came, And he whistled, and shouted, and called them by name: Now, Dasher! now, Dancer! now Prancer and Vixen! On, Comet! on, Cupid! on, Donner and Blitzen! To the top of the porch! to the top of the wall! Now dash away! dash away! dash away all!" As leaves that before the wild hurricane fly, When they meet with an obstacle, mount to the sky; So up to the housetop the coursers they flew With the sleigh full of toys, and St. Nicholas too-And then, in a twinkling, I heard on the roof The prancing and pawing of each little hoof. As I drew in my head, and was turning around, Down the chimney St. Nicholas came with a bound. He was dressed all in fur, from his head to his foot, And his clothes were all tarnished with ashes and soot; A bundle of toys he had flung on his back, And he looked like a pedler just opening his pack. His eyes—how they twinkled! his dimples, how merry! His cheeks were like roses, his nose like a cherry! His droll little mouth was drawn up like a bow, And the beard on his chin was as white as the snow; The stump of a pipe he held tight in his teeth, And the smoke, it encircled his head like a wreath; He had a broad face and a little round belly That shook when he laughed, like a bowl full of jelly. He was chubby and plump, a right jolly old elf, And I laughed when I saw him, in spite of myself; A wink of his eye and a twist of his head Soon gave me to know I had nothing to dread; He spoke not a word, but went straight to his work, And filled all the stockings; then turned with a jerk, And laying his finger aside of his nose, And giving a nod, up the chimney he rose; He sprang to his sleigh, to his team gave a whistle, And away they all flew like the down of a thistle. But I heard him exclaim, ere he drove out of sight-"Happy Christmas to all, and to all a good night!



Holiday Reads

Librarian Smith

This list of favorite children's holiday books will help you make wonderful family memories. Happy Reading, and Happy Holidays!

The Elf on the Shelf The Night Before Christmas Fancy Nancy: Splendiferous Christmas The Berenstein Bears and the Joy of Giving Dream Snow Li'l Rabbit's Kwanzaa How the Grinch Stole Christmas Olivia Helps With Christmas The Nightmare Before Christmas Grace at Christmas Happy Hanukkah, Corduroy Snowmen at Christmas Santa Mouse The Polar Express Pete the Cat Saves Christmas



Christmas Tree Card

Mrs. Redmond, Art Instructor

Having your child to craft and send personalized Christmas cards to family and friends is a fun way to get him/her into the holiday spirit.

Here is one simple design that is easy to make and super adorable.

Supplies:

- One pack of construction paper
- Pencil
- Scissors
- Glue
- Glitter

Steps:

- Fold one sheet of yellow construction paper
- Using green construction paper, draw and cut a triangle (Christmas tree); glue Christmas tree on the front of the yellow card
- Using red construction paper, draw and cut a square (for the tree stump); draw and cut a star (for the top of the tree); glue pieces onto tree
- Glue and glitter tree as desired; let dry
- Once front is dry, personalize card by writing a special holiday message inside the card (practice writing message on a scrap sheet of paper before writing inside the card)

Note: An adult should supervise when scissors, glue, and glitter are in use.

Tis the Season for Living Healthy! Let us follow these healthy lifestyle tips during and beyond the holiday season. Our lives depend on it!



Maintain a healthy diet by eating plenty of fruits and vegetables, avoiding fried and starchy foods, and limiting sweets
Drink plenty of water; limit drinks with caffeine and sugar
Exercise 15-30 minutes daily; stretch (warm up) before exercising

Get plenty of rest

Coach Herron and Coach Holtz