

New Braintree Grade School News February 26, 2010

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Message from Mrs. Worthington

I hope that everyone enjoyed the February vacation and are ready to dig into the school routine again. It is hard to believe that March and MCAS testing time are upon us again. MCAS testing will run from March 22 – April 12th. A more detailed test schedule will be coming home soon.

MEETING REMINDER

Please join me on **Wednesday, March 3rd** at 6:30 p.m. to **discuss the proposed reconfiguration** of New Braintree Grade School and Oakham Center School. Superintendent Maureen Marshall will be present to answer questions regarding this proposal. The meeting will take place in the NBGS cafeteria. I hope to see you there!

EARLY RELEASE DAY

Reminder that we will be having an **early release day** on Friday, March 12th with dismissal at 11:30 p.m. Lunch will be served.

Second trimester ends on Friday, March 19th and report cards will be sent home the following Thursday, March 25th.



March Calendar of Events:

March 2: School Banking with Country Bank

March 3: Meeting to discuss proposed reconfiguration of NBGS and OCS at 6:30 p.m. in NBGS cafeteria.

March 11: NBGS PTO Meeting at 6:30 p.m.

March 12: Early Release Day. Dismissal at 11:30 a.m. and lunch will be served.

March 14: Daylight Savings Time Begins

March 16: School Banking with Country Bank

March 19: Second Trimester Marking Term Ends

March 20: First Day of Spring

March 23: MCAS Grade 4 ELA Comp. 8:30 – 12:00

March 30: School Banking with Country Bank



Mrs. Stockwell's Kindergarteners celebrated the 100th day of school on February 11th. In honor of this special occasion students were asked to count out and collect 100 items to bring into school. The day was celebrated with special stories, poems, songs and activities. A party followed at 2:00 with children (and some parents) enjoyed a special treat, and the fact that the students are 100 days smarter.

When Mrs. Howard's Second Graders were discussing culture and international food, Madison Babij shared her experience of making Polish pierogi with her grandmother. Madison said that, she "knew that her grandmother...Anna Banford...would come in to show the class how to make pierogi too." And as a matter of fact, that's what happened. Mrs. Banford, armed with flour, cabbage filling, farmer's cheese, rolling pins, pots, strainers, etc. joined us in our classroom to take the group through the whole process. Each student had his/her own individual pile of flour to turn into dough with the right amount of water. Then came the rolling, flattening and cutting of the dough and filling of the pockets with cabbage or cheese. The pierogi were slipped into boiling water, drenched in butter and finally eaten. There were even some to take home and share with family members. As Mrs. Banford brought the children through the process, she explained that having pierogi was a way to use leftovers to feed a large, hungry family using ingredients that were easy to come by with things from the garden and pantry. She also pointed out that many cultures have similar foods called by different names...dumplings, crepes, ravioli. As you can tell from the notes to Mrs. Banford, the Second Graders learned and enjoyed a lot from the wonderful experience with a very special grandmother. They may all get jobs at Millie's Pierogi Company"

Dear Mrs. Banford.....

Thank you for coming in and helping us with our pierogis. I especially enjoyed the part when you let us make our own little pile of flour and water and mix it all together. It was a lot of fun doing it especially with you. Sincerely, Jenna Lindhorst

Thank you Mrs. Banford for teaching us how to make pierogis. It was awesome when mine got all crispy. I ate a half then I gave the rest to my dad. Sincerely, Thomas Wisnewski

Thank you Grammy for making pierogis with my class. I hope you had a good time. My whole class had a good time when you came. I had a good time. I hope you can come again some time. I love you! Love, Madison

Thank you Mrs. Banford for coming to help make pierogis. I especially had fun rolling the dough around. I love the pierogis with farmer cheese. It was fund when I pinched the edges. Sincerely, David Pina

Thank you Mrs. Banford for helping us make pierogis and helping us make dough. Thank you for the tools that we used to make them. Thank you for the flour too. Thanks for everything you did for us. I love making pierogis now. You are a great pierogi maker.

Love, Kimberly Moores

Thank you for coming in to show us how my make pierogi and use the leftovers to make noodles. My whole family liked them. The part I liked the best was the rolling.

Sincerely, Lukas Anderson

Thank you for coming in and helping us make our pierogis. I loved mushing the dough. I loved using the roller and flattening the dough. I had so much fun. I brought the pierogi home. My dad ate them all. Sincerely, Hannah Perron

Thank you for making pierogi with us. I loved the pierogi. I liked the way we made the dough. It was very messy. It was hard, but the hard work paid off. Sincerely, Gabe Blaisdell

Thank you for coming to the school and making pierogis with us. It was fun making the dough. I also liked rolling it out, but I really liked pinching them. Thank you fone more time. Sincerely, Morgan Whitney

P.S. I made the pierogis I said I would.

Thank you for coming to my class and making pierogis with us. I especially enjoyed using the flour and water and dough. I hope you can come back to my class soon.

Sincerely, Anthony Knowles

Note from Mrs. Bristol

The 4th grade was the winner of the Box Tops Collection this month. They will have an extra gym class sometime soon. Congratulations!

SPRING ENRICHMENT PROGRAM

Oakham Center School will be hosting a Spring Enrichment Program and will again invite New Braintree Grade School students to join them. Some of the classes that will be offered are Yoga, Embroidery (4 – 6), Quilting (K – 2), Orienteering, Cooking, Paper Mache, Stage works (to get ready for Theater production), Lego Creations and more. Reserve the dates March 18th, 25th, April 1, 8 and 15th from 3:00 – 4:00 p.m. More information to follow soon.

