

St. Peter's Episcopal School "E"pistle

October 31, 2008 edition----Have a safe, Happy Halloween!

SPECIAL SPANISH CELEBRATION THIS WEEK

Our students enjoyed a special treat this week led by St. Peter's parent, **Christina Glidden**, mother to **Mathew (K) and Evie (PreK 3)**. Having taught Spanish for many years (including 3 at GPS) and spending some of her own formative years in Mexico, Christina entertained students with her presentation of a traditional Mexican holiday, *Día de los Muertos!*

The **Day of the Dead** (*Día de los Muertos* in Spanish) is a holiday celebrated by people of Mexican heritage (and others) living in the **United States, Mexico and Canada**. The holiday focuses on gatherings of family and friends to pray for and remember friends and relatives who have died. The celebration occurs on November 1st and 2nd, in connection with the Catholic holy days of **All Saints' Day** and **All Souls' Day**. Traditions include building private altars honoring the deceased, using sugar skulls, marigolds, and the favorite foods and beverages of the departed, and visiting graves with these as gifts. Scholars trace the origins of the modern holiday to indigenous observances dating back thousands of years to the Aztecs.

Christina brought examples of many of the items used in a traditional *Día de los Muertos* celebration and played a Spanish bingo game to help reinforce the new vocabulary words she introduced during the presentation. The big hit, however, was the "tasting" of the special sweet bread "**Bread of the Dead**," that is baked and served during the celebration. At the request of the students, here is the recipe for you to enjoy!

Mix: 1½ c. flour, ½ c. sugar, 1 tsp. salt, 1 T. anise seed, 2 packages dry yeast. **Combine and heat in saucepan:** ½ c. milk, ½ c. water, ½ c. margarine. **Set aside for later use:** 4 eggs, 3 ½-4 ½ c. flour. **Set aside for glaze:** ½ c. sugar, 1/3 c. orange juice, 2 T. Grated orange peel.

Baking Instructions: 1. Mix dry ingredients, add warm liquid and beat. 2. Add 4 eggs and 1 cup of the flour, and beat. 3. Gradually blend in remaining flour. 4. Knead on lightly floured board for 8-10 minutes. 5. Place dough in greased bowl and let rise until doubled (1 ½ hours). 6. Punch dough down and make shapes. Let rise again for 1 hour. 7. Bake at 350 degrees for 40 minutes. 8. Boil glaze ingredients for 2 minutes. Apply to warm bread shapes. Enjoy!

NEW ANNUAL FUND VOLUNTEERS NAMED

The **St. Peter's School Annual Fund** parent drive began with a bang! A huge thanks to those parents who have already responded so generously to this appeal.

A quick note: In the next couple of days, you'll receive an Annual Fund brochure in your mailbox. ALL friends of St. Peter's are receiving this mailing, so kindly disregard if you have already responded.

We would also like to extend a hearty thanks to the following parents who have volunteered to encourage parent participation from their child(ren)'s classes: **Randy and Andrea Odle, Krystye Dalton, Jennifer Lockwood, Kymberly Restelli, Hope Freytag, Ray and Jill Ryan, Kent Jones, Rob and Shannon Uhorchuk, Rana Hill, Julie Taylor, Tom White, Jim McKenzie, Natalie Allen and Courtney Garland.**

We hope you will consider a pledge of support. Gifts may be made until May 31, 2009 and all gifts are tax deductible. For more information, contact **Development Director Jaime Melton** (jmelton@stpeters.org or 870-1794).

YEARBOOK UPDATE

The **St. Peter's yearbook** is going digital for 08-09! New software provided by our yearbook company allows us to download pictures and create yearbook pages online. But to make the yearbook beautiful, we need your help! We need pictures of every class, from parties to field trips, students at work, at play, at chapel and during our many wonderful performances. Please feel free to email your pictures or put them on a disk and send to school. You may email pictures directly to: **Lisa Wilson**, mmabry@stpeters.org or **Bo Brown**, bbrown@stpeters.org. We need many pictures of students in every grade to make a great yearbook full of wonderful memories of your child's school year.

BASKETBALL TEAM NOW FORMING

Fourth and fifth grade girls and boys are needed for the **St. Peter's School basketball teams**. The season begins in December and ends in February. No games are played over the holiday break; during the season, there are 1-2 games per week. All fourth and fifth graders are invited to join the team, which will compete with other fourth and fifth graders at independent schools. This league is instructional with PAID officials.... Fouls are called, as well as walks! Please let **Kathy Cox** know if your child is interested or you would like to volunteer to coach.

NEWS YOU CAN USE

- **Reminder:** For those paying in two installments, your **second tuition payment** is due.
- **Reminder:** As the weather changes and students begin bringing jackets to school, please make sure that EACH item is clearly labeled. Many fleece jackets look the same, so be sure to label and double-check that your items arrive home!
- Don't forget the time change this Sunday- **roll your clocks back one hour.**
- Next Tuesday, November 4 will be a 1st-5th grade **chapel with communion service**. All parents are welcome.
- Calling all extra hands to help this **Saturday (November 1)** at 8:30 a.m. for a "**work morning**" at the track assisting with grounds keeping, etc.
- Please correct parent **Natalie Allen's** email address in the handbook. It is natalieallen3@live.com.
- **HATS OFF** to kindergartener **Lainey Maddox** and second grader **Nicholas Maddox**, who won the **Fire Prevention Week** coloring contests for their respective grade levels. They will receive a new bike and helmet at a special ceremony next week.

NOVEMBER BIRTHDAYS

Jennifer Huston- November 2

Max Ransom- November 3

Max Wiley- November 4

Trey Smith- November 6

Ms. Ruffner- November 8

Jane Porfiri- November 12

Ms. Holly- November 13

Nathaniel Hannah- November 16

Spencer Chinery- November 19

Riley Hendrix- November 19

Ms. Lockrow- November 19

Lauren Turner- November 19

Ms. Bo- November 21

Olivia Beasley- November 22

Tucker Hunt- November 24

Ms. Allen- November 25

Chris Laymon- November 28

Ms. Scoville- November 30