

LFH Pod Squad Newsletter



February 14, 2017

Greetings LFH Family,
Thursday 2/16/17 at 6:00 pm, Dr. Pringle will be providing the RCSS Annual Report at Cross Creek High School. Please join us if you are able.



Friday 2/17/17 we will be having an Arbor Day Celebration! A shade tree will be planted on our property, donated by the Augusta Recreation Parks and Facilities Department. We look forward to this event! Our 4th & 5th graders will learn about tree care, conservation and a healthy planet with Tim Womick's Tree Circus!



We will be having a Georgia Milestones Parent Workshop Thursday, February 23rd @ 5:00 pm. Please come to learn about resources you can use to help your child succeed on the Georgia Milestones Test coming in April.



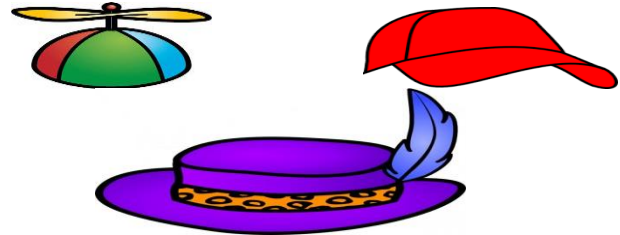
Our *Legendary Silent Auction & Family Night* will be Thursday February 23rd from 6-8:00. You don't want to miss this Extravaganza!!

Dr. Driggers

District Math Competition
March 4th
Butler High School



Reminders:



Friday 2/24 we will be having a school-wide Hat Day for Friends for Frances! Pull out your most exotic hat and bring a \$1.00 donation for Rare Disease Research!

FEBRUARY 2017

Monday	Tuesday	Wednesday	Thursday	Friday
13	14 *ASL Club K-2 nd 3:30-5:00	15 *Math Team 3-4:00 *Robotics 3:45-5:00	16 6:00 PM Cross Creek High School-RCSS Annual Report	17 *Art Club 7:30am *Arbor Day Celebration 9:00 K-2 nd & 3 rd Garden Club 1:30 Tree Circus 4 th & 5 th graders *Dolphin \$\$ Store
20 No School	21 District PL No School for Students	22 *Math Team 3-4:00 *Dance Team 3:30-4:30 *STEM Club 3:45-5:00 *Robotics 3:45-5:00	23 *Title I Workshop 5:00 Silent Auction & Family Night 6-8:00	24 *Art Club 7:30 am *All Pro Dads 7:15 am *Dolphin \$\$ Store * Friends for Frances Hat Day \$1.00 donation
27	28 Basketball Club 3:30-5:00	1 *Math Team 3-4:00 *Dance Team 3:30-4:30 *Robotics 3:45-5:00	2	3 *Art Club 7:30 am *Math Team 7:30 am *Dolphin \$\$ Store

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The Pod Squad

Self-Management Skills

Gross motor skills: You are able to do things that involve strength. You can complete tasks that involve using large muscles.

Fine motor skills: You can do things that take precision and care. You are able to complete delicate tasks.

Spatial awareness: You are aware that people need their own space. You also know that things take up space in the environment and you are aware of that space.

Organization: You are able to plan, carry out and complete activities. You keep your area neat and tidy. You are aware of where all of your things are located. You keep them in their proper place.

Time management: You are able to complete your work and hand it in on time. You are able to plan your time effectively so you can complete all of your tasks.

Safety: You know that the behavior choices you make keep you and others safe. You do not put yourself or others in danger.

Healthy lifestyle: You eat a balanced diet and make time for rest and exercise. You take care of yourself and have good personal hygiene.

Codes of behavior: You are able to behave in different situations. You know the rules and essential agreements and stick to them.

Informed choices: You are able to choose a proper course of action and your choices are based on facts and opinions. You reflect before you make your choices.



King Cake Cheesecake

Ingredients:

1 ½ cups graham cracker crumbs
½ cup (1 stick) unsalted butter, melted
Three 8-ounce packages cream cheese, softened
¾ cup sugar
6 large eggs plus 6 large egg yolks
½ cup heavy whipping cream
1 teaspoon vanilla extract
¾ teaspoon cinnamon
Purple, Green, Yellow food coloring, as needed
Whipped cream for garnish
Chocolate curls for garnish

Directions:

Preheat oven to 300 degrees F.
Combine graham crackers and melted butter until well mixed. Press the crumb mixture into a 9-inch springform pan to create the crust. Wrap the outside of the pan with aluminum foil. Set aside.
In a bowl, combine cream cheese and sugar, add the whole eggs one at a time, then add the yolks, shipping cream, vanilla, and cinnamon. Divide the mixture among 3 bowls and add purple food coloring to one, green to another, and yellow to the last bowl. (Traditionally the King Cake has deep, rich, "royal" colors) Transfer the batter from all 3 bowls to one bowl and swirl together. Pour the mixture into the crust. Place the springform pan into a deep baking dish. Add ½ inch of water to the dish to create a water bath, and bake about 1 hour. Allow the cake to cool and garnish slices with whipped cream & chocolate curls.



Silent Auction

Save The Date!!
Silent Auction & Family Night
February 23rd 6-8 pm