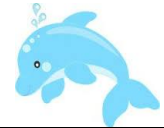




# LFH Pod Squad Newsletter



March 14, 2017

Greetings LFH Family,

Walk to School Day was a complete success! Thank you Mrs. Katie Wynn for all of your hard work and special touches! Thank you Gina Ashley with Safe Routes to School!

Our visit from First Lady Deal was a fabulous treat for our 1<sup>st</sup> graders! Thank you Mrs. Courtney Hatcher for arranging the visit!

We hope to see everyone tonight at the art Show! Meet us in the gym from 1:00-8:00 pm for some exquisite pieces!

Please do not forget our 2<sup>nd</sup> graders are performing tonight at 6:00 pm.

*Dr. Driggers*



March is Youth Art Month

March 22<sup>nd</sup> and 23<sup>rd</sup> Early Release Days

## Reminders:



## ART SHOW

Tuesday March 14<sup>th</sup>  
1:00-8:00pm  
Lake Forest Hills Elementary  
Gymnasium

### March 2017

Monday	Tuesday	Wednesday	Thursday	Friday
<b>13</b> End of 3 <sup>rd</sup> Nine Weeks	<b>14</b> ART Show 1-8:00 <hr/> 2 <sup>nd</sup> graders perform 6:00 pm	<b>15</b> *Robotics 3:45-5:00  *Dance Team 3:30-4:30	<b>16</b>	<b>17</b> *Dolphin \$\$ Store
<b>20</b>	<b>21</b> ASL Club K- 2 <sup>nd</sup> graders 3:30-5:00 Basketball Club 3:30-5:00 Spring Pictures	<b>22</b> Early Release 12:45	<b>23</b> Early Release 12:45 <hr/> 3:30-4:30 IB Open House <hr/> Report Cards	<b>24</b>  All Pro Dads 7:15 am
<b>27</b>	<b>28</b>	<b>29</b> STEM Club 3:45-5:00 <hr/> Robotics Club 3:45-5:00 <hr/> Dance Team 3:30- 4:30	<b>30</b> District EOY School Council Meeting- BOE auditorium 5:00 pm	<b>31</b>



# The Pod Squad

## $\pi$ Sing O Number Pi:

(to the tune of "Oh Christmas Tree")

Oh Number Pi

Oh, number Pi

Oh, number Pi

Your digits are unending,

Oh, number Pi

Oh, number Pi

No pattern are you sending.

You're three point one four one five  
nine, And even more if we had time,

Oh, number Pi

Oh, number Pi

For circle lengths unbending.

Oh, number Pi

Oh, number Pi

You are a number very sweet,

Oh, number Pi

Oh, number Pi

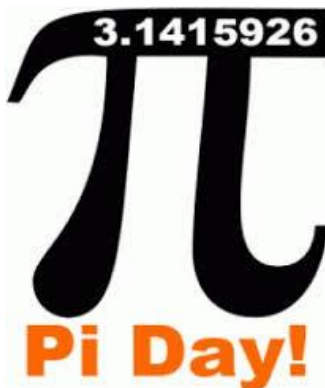
Your uses are so very neat.

There's 2 Pi r and Pi r squared,  
A half a circle and you're there,

Oh, number Pi

Oh, number Pi

We know that Pi's a tasty treat.



## Skillet Apple Pie with Cinnamon Whipped Cream

### **Skillet Apple Pie:**

- 1/2 cup (1 stick) unsalted butter
- 1 cup light brown sugar
- 2 refrigerated rolled pie crusts, such as Pillsbury
- One 21-ounce can apple pie filling
- 2 tablespoons cinnamon sugar

### **Cinnamon Whipped Cream:**

- 2 cups whipping cream, chilled
- 1 teaspoon ground cinnamon
- 4 tablespoons sugar

### **Directions**

For the skillet apple pie:

Preheat the oven to 400 degrees F. Melt the butter in a 9-inch cast-iron skillet; set aside 1 tablespoon of the melted butter for the top crust. To the melted butter, add the brown sugar and melt them together on medium heat, about 2 minutes. Remove from the heat and line the skillet with one of the pie crusts. Pour the apple pie filling over the crust and sprinkle with 1 tablespoon of the cinnamon sugar. Use the second pie crust to cover the filling. Brush the top with the reserved melted butter, then evenly sprinkle the remaining 1 tablespoon cinnamon sugar on top. Cut vents in the middle of the pie. Bake for 30 minutes. Serve hot, topped with a generous dollop of cinnamon whipped cream.

For the cinnamon whipped cream:

Chill a large metal mixing bowl and a wire beater attachment in the freezer for about 20 minutes. Pour the cream, cinnamon and sugar into the cold mixing bowl and beat until soft peaks form, 2 to 3 minutes; the mixture should hold its shape when dropped from a spoon. Don't overbeat or you'll have sweetened butter!

