

Learning about the states at
Harmony School, November 2011.



Preschool/K News and Notes

In our insect studies we discussed how insects move — some crawl, fly, walk, swim or jump. We played an insect game of movements as the children acted out whether they were a grasshopper, water bug, ant, bee, or a praying mantis.

We talked about how insects eat. Some insects have strong jaws to tear and then chew their food, some have a proboscis to suck their food, some have a sponge-like suction to eat their food and a few have a needle proboscis to take blood from other animals for food.

We read an article to the children about people in other countries who eat insects as their main

food, because insects are a good source of protein. Each child got a lollipop with an insect inside to taste. Hopefully, they were adventurous and gave it a try (oops, it's candy, but a special studies occasion for it!)

We discussed how insects sense. They have compound eyes that are made up of thousands of tiny lenses called facets. Many also have three tiny eyes that form a triangle between the two compound eyes. Most insects taste with their mouths and some have ears on their legs. Many insects smell with their antennae and, because of their exoskeleton, they have no sense of touch on their body.

Last, we discussed how insects communicate. Bees do a waggle dance, ants tap their antennae together to tell other ants where to find food and grasshoppers rub their wings together to attract a mate. We hope you had as much fun as we did learning about insects with the children!

Our class field trips to the Congaree National Swamp were very enjoyable with a park ranger leading the way, stopping now and then, to talk about the animals and insects we saw in the swamp.

Thanks so much to the parents who drove and chaperoned the children on the trip.



Elementary News and Notes

The days are growing shorter, but we are filling our daylight hours with adventure each day!

We began the month with a very productive parent/teacher workday. Our classroom truly looks loved with its new terra cotta and sage hues. Thanks so much for a full afternoon of painting — we love it!

Our next adventure was trips to Hammond School's Primitive Technology Week. On the first trip our students enjoyed a lecture by Steve Watts, curator of the Aboriginal Studies Program at the Schiele Museum of Natural History in Gastonia, NC.

They agreed to rename the lecture, *The Evolution of the Stick*. (They loved it!) Then we toured six instructors scattered around the campus as they taught the 5th grade a variety of primitive skills. We went back later that week and the students got to choose a class to take. The boys participated in making a tool kit from a deer's foot, and the girls each made a Cherokee-style river cane flute. They did a great job, and I got so many compliments about their ability to work with their hands and their behavior!

Later that week, Kevin (Alex's dad) came to school and gave a wonderful introduction to landfills using a model and slide presentation. We learned all about Class 1, 2 and 3 landfills. We were lucky to be able to take a trip through a Class 2 landfill in Lexington. Very few school buses have been to the top of what Tatum named "Trash Mountain!" It was a neat adventure!

Later in the month, we enjoyed the State Museum's Body Worlds exhibit. We studied many aspects of the exhibit in class, including the body systems on display and the unique

nature of the installation, too. Both students and parents were fascinated during the experience, and gained a better understanding of the miracle that is our bodies. Thank you so much to the parents who made this trip possible.

November also included a lot of work in math and language arts, Spanish, PE and natural history. Please feel free to look around the classroom and enjoy all the wonderful projects and work our students have on display.

Last, we appreciate all of your support and encouragement. Keep warm in these short days of winter!

Cookie Money

The children decided to send their November Cookie Money to St. Lawrence Place, our holiday giving recipient. Read more on page three of the newsletter about all the good they do in our community!



december	snow?	celebrations	spirit
	12/6 Triple P Parenting Workshop, 7 pm in front building	12/14 Winter Festival at Crayton Middle School Auditorium, 7-8 pm	12/19-12/30 Winter Break No school
		1/16/12 MLK Day No school	1/20/12 President's Day No school

New Board Member

The Harmony Board welcomes new board member, Melissa McInnis (Kate and Aidan's mom). We're thankful for her generous gift of time and talent on behalf of our entire school.

Thanksgiving Feast

Our Thanksgiving Feast was at its best with delicious food, a beautiful day and a community of families who shared a wonderful celebration together. Thanks again for being a part of the Harmony community and attending our fabulous feast.

Winter Festival

Our fun, family Winter Festival will be Wednesday, December 14 from 7-8 pm at Crayton Middle School's auditorium. This is a not-to-be-missed annual event. All children — preschool, kindergarten and elementary — participate. Enjoy singing, skits, plays and surprise bloopers. Mark your calendar and charge the camera battery. Directions will be provided closer to the event.

Harmony School Receives Grant

Harmony School received a \$700 grant from the South Carolina Council on the Holocaust to purchase books for our library collection. Thank you to Dr. Selden Smith and everyone at SCCH for their generous grant.

Happy Birthday to You!

Carroll Bruno 12/10
 Anna Maria Munn 12/11
 Emma Baez 12/15
 Cody Sutton 12/17
 Ian Miller 12/19
 India Herrington 12/22
 Jennifer Mancke 12/27
 Noah Roberts 12/29
 Benjamin Aiken 12/30

Electronics Recycling Drive

We'll be sponsoring a community electronics recycling drive in January so don't throw out those dated mp3 players, digital cameras, laptops or gps devices, even if they don't work. We will be collecting items and recycling them through the TerraCycle program. The drive will be open to the public and surrounding community. Details to come in January.

Like Harmony on Facebook yet? We'd like you to!
<http://www.facebook.com/harmonyschoolsc>



Holiday Giving: St. Lawrence Place

Each holiday season, we adopt an organization in need of help. This year we have chosen St. Lawrence Place, an organization that aids homeless families. We hope our Harmony community can help us make their ongoing burden a little lighter this holiday season.

St. Lawrence Place is an environment of 28 housing units that provides programming and transitional housing – for up to two years – for qualifying families. More than bricks and mortar, St. Lawrence Place provides the structure, training and support that families in crisis need to sustain independence.

When a family moves to St. Lawrence Place, they are given a fully furnished (using donated items) two-bedroom apartment. If the family completes the program, they get to keep the contents of the apartment. St. Lawrence Place is always in constant need of household items and cleaning products for new families as these items cannot be purchased using food stamps.

St. Lawrence Place Wish List

- Cleaning products (Windex, floor cleaner, Comet, dish soap, laundry detergent, toilet cleaner and all-purpose cleaners)
- Small table lamps
- New pots and pans (full sets or singles)
- New bed pillows

Harmony Holiday Wish List

If you're looking for a special way to give to Harmony School this season, there are a few things we could really put to good use:

- ☑ Roll-up US map
- ☑ Bike helmets
- ☑ Bicycles
- ☑ Used or new microwave
- ☑ Buckets
- ☑ Shovels

Oyster Roast Fundraiser

Our annual Oyster Roast Fundraiser was one of the best yet. We raised \$16,200 (after expenses)! Many thanks again to all for ticket sales, auction item gathering and chili cooking. What a fun event and we raised a lot of money.

Special thanks to Jessica Malovic and Karla Turner for their enthusiasm and hard work. More thanks to Next Door Drummers, J'Ouvert Steel Drum Band and Jahson and the Natty Vibes Band for donating their talents and providing us with a great live music.

Thanks to our many volunteers who made chili, set up, cleaned up, took tickets and helped in many other ways. *(More thanks on page four plus the crowd-pleaser chili recipe, too.*

Thanks to all who made our Oyster Roast a smashing success!

Admiral – Asheville, NC
Angelfish Creations
Anonymous
Athey's Kit-Tees
B.A. Hohman
BeBeep Toys
Blue Orchid Salon
BlueCross and BlueShield of SC*
Brookgreen Gardens
Brueggers Bagels
Bumble Boutique
Carolina Fine Jewelry
Carolina Raptor Center
Carrollee Hevener
Cary Weathers
Casa Linda
Chappell, Smith & Arden*
Chris Johnson
City Yoga
Claire McElveen
Clarion Hotel
Columbia City Ballet
Cool Beans
Cypress Gardens
DeGood Family
Daniel Stowe Botanical Gardens
Dick's Sporting Goods
Discovery Place (Charlotte, NC)
Dollywood
Drayton Hall
D's Wings on Beltline Blvd.
Edible Arrangements
EdVenture
Ernest Lee
Forest Lake Gardens
Four Paws Animal Clinic
Fuddruckers
Garibaldi
Grass Roots Yoga
Gruner Family
Heather's Artisan Bakery
hgregg

Heritage Roofing*
Hilton Myrtle Beach Resort
Hooligan's
Ima's Piano Studio
Jeanee Bourque
Jessica Malovich
Joe and Debbie Holmes
K & A Automotive
Karla Turner
Keurig
Kevin Smith
Kindermusik by Ally
La Bag Lady
Larry Nadel w/Theodore and Associates
Laurie Berkner Band & Two Tomatoes Records
Learning Express Toys of Columbia
LeRoy Family
LeVance Family
Loran Britt/Avon
Lucien and Carroll Bruno
Mary How
Mary Reaves
McDonald Family
McInnis Family
Medieval Times
Michael Mann*
Middleton Place
Mill Creek Gardens
NASCAR Hall of Fame
Nickelodeon
Operation LifeSaver
Parc Foundation
Peace, Love & Rocky Roast
Phoebe McLeod
Pet Lovers Warehouse
Pollock Company*
Rachel Taylor
Rebecca Loebe
Ripley's Aquarium
Riverbanks Zoo and Garden
Roberts Family

River Runners
Roger Hutchison
Rosewood Market
S.L. Munson & Company*
SC State Museum
SceneWeaver
Shely English/Latasia
Shelly Robertson
Skorpion Skates, New Zealand
Stafford Family
Stephanie Berg
South Carolina Aquarium
The Carolina Opry
The Little Gym
The Mad Platter
The Whig
US National Whitewater Center
Walmart Garners Ferry Rd.
Walt Disney World Resort
Webb Rawls
Wendy Early
Workshop Theater
Yesterdays Restaurant & Tavern
Zoes Kitchen

**Sponsors*

BlueCross and BlueShield of SC
Chappell, Smith & Arden
Heritage Roofing
Michael Mann
Pollock Company
S.L. Munson & Company

Bands & Food

Jahson and the Natty Vibes Band
J'Ouvert Steel Drum Band
Next Door Drummers
Heather's Artisan Bread
Green's Beverages
Edible Arrangements
Harmony Chili Crew

Best Chili Award: The Palomares' Pumpkin-Chipotle Chili

(We modified this pork-based recipe from The Food Network. We also wanted more pumpkin flavor in the dish. For a vegetarian version, substitute mushrooms for meat and double the beans.)

4 pounds boneless beef shoulder, trimmed and cut into 1/2-inch cubes
1 12-ounce bottle Mexican lager
Kosher salt
3 to 4 chipotle peppers in adobo sauce, finely chopped
3 teaspoons dried oregano, preferably Mexican
2 15-ounce can pure pumpkin (about 1 3/4 cups)
½ cup sour cream
1/4 cup vegetable oil
2 medium tomatoes, roughly chopped
1 poblano pepper, seeded and chopped
2 medium white onions, diced
1/4 cup chili powder, plus more for sprinkling
4 cloves garlic, finely chopped
½ bunch mustard greens, stems removed, leaves roughly chopped
1 teaspoon cinnamon
½ teaspoon nutmeg
1 tablespoon honey
1 can red kidney beans
Lime wedges, for serving

Directions

Combine the beef, beer, 3 cups water or stock and 2 teaspoons salt in a large pot and bring to a simmer over medium heat, skimming the foam off the surface. Add the chipotles and 1 1/2 teaspoons oregano, cover and cook about 30 minutes.

Heat the vegetable oil in a skillet over medium heat. Add the tomatoes, poblano, onions and 2 teaspoons salt; cook until soft, 15 minutes. Add the remaining 1 1/2 teaspoons oregano, the chili powder and garlic; cook 5 minutes. Add the pumpkin and cook 5 minutes.

Add the tomato mixture to the pork and simmer until the meat is tender, about 30 minutes. Add the greens and cook 10 more minutes. Add nutmeg, cinnamon and honey. Add beans. Season with salt. Ladle the chili into bowls; top with the pumpkin cream and more chili powder. Serve with lime wedges and sour cream.