



ATMSA

Family Newsletter

- 11/2 Health Screening- KG, 1st & 3rd Graders
- 11/4 Picture Retakes 9:00 am
- 11/11 Veterans Day- No School
- 11/17 Interim Reports
- 11/17 PTO Meeting 5:30 pm
- 11/18 Field Day
- 11/22-26 Thanksgiving Week – **No School**
- 11/30 Virtual Family Curriculum Night

ATMSA needs Volunteers, Mentors & Partners!

We are so excited to open our doors to our volunteers, mentors, and community business partners. If you are interested in volunteering or mentoring, or if you know of or own a business that would be willing to partner with our school, please contact Selena McKinnie at 850-488-7110 or mckinnies@leonschools.net.

*"Try to be a rainbow
in someone's cloud."*

Maya Angelou

Get Connected...Stay Connected

Focus Parent Portal is **[NOW OPEN!](#)** Visit the **[LCS Parent Site](#)** for general information and help guides.

Stay up-to-date on all the latest information by joining the **ATMSA listserv**. Click on the Listserv logo in the upper right area of our webpage to **[Join our Listserv](#)**.

Visit our Social Media Pages - ATMSA is proud to launch our social media pages in an effort to open another line of communication and notifications for parents and students for our school. If you have a Facebook account, "Like" us at **www.facebook.com/ATMSA.STARS**, Instagram account at **www.instagram.com/atmsastars**, or Twitter **[@AtmsaStars](https://twitter.com/AtmsaStars)** to keep up with news, events, announcements, and pictures of the latest and greatest at Apalachee!

Reading News

Did you know that reading is exercise for the brain? When kids are reading, it opens doors for new knowledge. They grow up to have better vocabulary, comprehension, and critical thinking skills. It is suggested that students read at least 20 minutes per day at home.

At Home Resources

www.readworks.org

www.ixl.com

www.epic.com via ClassLink

For more information, please contact: Mrs. Rekeysha J. West, Reading Coach
Johnsonr4@leonschools.net

Math News

Learning and understanding math facts helps to build math fact fluency.

Math Tips for Home:

1. Be positive about math.
2. Ask questions about topics.
3. Watch videos for support.
4. Practice math skills.
5. Play math games.

At Home Resources

www.khanacademy.org

www.ixl.com

www.reflexmath.com via ClassLink

For more information, please contact: Ms. Sybil Brow, Math Coach brows@leonschools.net

Important Policies and Procedures

- **Breakfast** ends at 8:20 am (unless we have a late bus). Students should be ready to learn because instruction begins at 8:30 am.
- **Transportation changes** must be received in writing by 2:15 p.m. Please email atmsa@leonschools.net and describe in detail: child's name, teacher's name, normal method of transportation, new method of transportation, and the dates effective. Transportation changes will not be taken after 2:15 p.m.
- **Student early sign outs** must be done before 2:15 p.m. If you must check out your child(ren) before the regularly scheduled dismissal at 2:50 p.m., you will need to arrive before 2:15 p.m. To help ensure students' safety, we will not be able to check out students between 2:15 p.m. and dismissal at 2:50 p.m.
- **Afternoon Dismissal:** To ensure a safe and smooth dismissal process, we ask that parents do not walk up to the car pickup ramp to pick students up. Also, please do not park at the entrance of the bus loop to pick your child up as a walker.
- **All students must be picked up by 3:20 pm** unless they attend an after-school program or participate in a club. Thank you for your patience with our dismissal process.

Apple Crisp II

A simple dessert that's great served with ice cream.

By Diane Kester

Prep:

30 mins

Cook:

45 mins

Additional:

5 mins

Total:

80 mins

Servings:

12

Yield:

1 9x13-inch pan

Family Fun: Recipe

Ingredient Checklist

- 10 cups all-purpose apples, peeled, cored and sliced
- 1 cup white sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- ½ cup water
- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ cup butter, melted



Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.

Step 3

Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.

Step 4

Bake at 350 degrees F (175 degrees C) for about 45 minutes.

Nutrition Facts

Per Serving:

316 calories; protein 2.4g; carbohydrates 60.5g; fat 8.4g; cholesterol 20.3mg; sodium 97.9mg.