



Explorer News

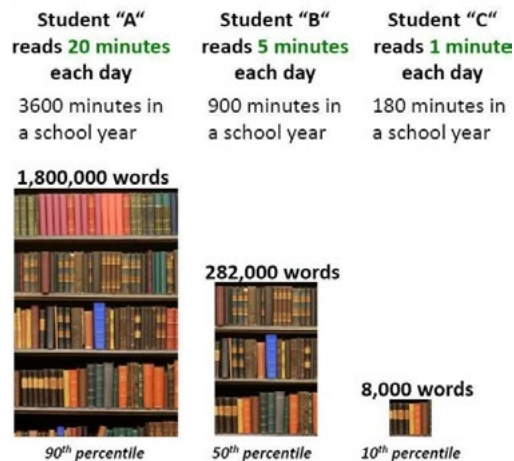
Principal's Message - Mr. Jeremy Brunner

Does my child really need to read at home every night? This might be a question that you've asked yourself once or twice this year. You may also wonder why reading at home is so important when children do so much reading practice at school. I wanted to share some fascinating research that has been done about reading time at home.

I have heard many teachers at this school tell their students, "You don't need to read every day, just on the days you eat." I wish every parent and child believed that reading is this important. The fact is, reading with a high level of fluency and comprehension is an essential skill that children will need to graduate from high school, and a high school diploma is necessary to provide a living in today's competitive job market. If a child does not learn to read, he or she will have vastly reduced opportunities in the future.

The following infographic shows the huge difference in the number of words between a child who reads 20 minutes a day and a child who reads 1 minute a day:

Why Can't I Skip My 20 Minutes of Reading Tonight?



By the end of 6th grade Student "A" will have read the equivalent of 60 whole school days. Student "B" will have read only 12 school days. Which student would you expect to have a better vocabulary? Which student would you expect to be more successful in school...and in life? (Nagy & Herman, 1987)

It is my hope that you will take the time to read at least 20 minutes with your child every day. This is a great way to prepare your child for jr. high, high school, and beyond!

Sincerely,

Jeremy Brunner
Principal

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Ski School Info



Upcoming Events

December 2017

Monday	Tuesday	Wednesday	Thursday	Friday
				1
4 Early Out Day	5	6	7	8
11 Early Out Day	12 Christmas Concert 6:30 pm	13	14	15
18 Early Out Day	19	20 Half Day No Kindergarten School is out at 1 pm	21 Winter Break No School	22 Winter Break No School
25 Merry Christmas! Winter Break No School	26 Winter Break No School	27 Winter Break No School	28 Winter Break No School	29 Winter Break No School

December Birthdays!

Karen Crabb 9
Christine Young 31

Next Month...

6th Grade Clear Creek January 10-12
Martin Luther King, Jr Day Jan 15
5th Grade Program Jan 25
Spelling Bee Feb 1

In other news...

Amy Hulme will be opening her home to give the families at Foothill the opportunity to shop! This is a great time to pick up Christmas presents, Sub for Santa gifts, Wedding presents, and Baby gifts.

The dates will be December 5-6th at 9:00 AM, 1:00 PM, and 7:00 PM each day. If these times don't work you can text Amy and if she is home you are welcome to drop by. Her number is 801-471-6783 and her address is 1230 East 1130 North.

All funds go the PTA to support the programs at Foothill.

Happy Holidays!



School Spelling Bee

The final school bee will be held on the evening of Thursday, February 1, 2018.

Each class (grades 3 through 6) will conduct its own class spelling bee during the first two weeks of January (unless otherwise specified by your child's teacher).

Each class (grades 3 through 6) will send 2 winners to participate in the school bee on February 1 (3rd place class winners may be asked to act as an alternate, in case one of the top 2 winners is unable to compete).

Each teacher will use the corresponding grade-specific spelling list for the class bees (unless otherwise specified by your child's teacher). Attached is a pdf file for each grade's list.

Each teacher will determine how their class bee is to be conducted. I will defer to their judgment in determining who will represent their class in the school bee.

I will provide the class winners with a complete spelling list to study for the final school bee.

Unfortunately, grades K-2 are not eligible to participate in the school bee. However, teachers of these grades may choose to conduct their own class bees in preparation for future competition. Please contact your child's teacher to see if they will be conducting a class spelling bee.

If you have any questions, comments, or concerns, you may email me. Happy spelling!

Erin Zimmerman

erinzimmermom@gmail.com

Nursing News

December 2017

With the holidays upon us, it is important to take safety precautions to prevent foodborne illnesses. Proper food preparation and proper clean up protects against foodborne illnesses from bacteria which can cause diarrhea, fever, abdominal cramps, nausea, vomiting, and dehydration.

TIPS FOR SAFE FOOD PREPARATION

- Wash your hands with warm water and soap before preparing foods and after handling raw meat, poultry, fish, or egg products.
- Keep raw meats and their juices away from other foods in the refrigerator and on countertops.
- Freeze or cook raw ground meat, poultry, or fish within 1 to 2 days.
- Never wash raw poultry. Washing raw meat and poultry can spread germs around the kitchen.
- Use separate utensils for cooking and serving raw meat, poultry, fish, or eggs.
- Never put cooked food on a dish that was holding raw meat, poultry, or fish.
- Thaw meat, poultry, and fish in the refrigerator or microwave, never at room temperature.
- Cook thawed meat, poultry, and fish immediately.
- Remove stuffing from poultry after cooking and store it separately in the refrigerator.
- Do not allow raw eggs to sit at room temperature for more than 2 hours to reduce the risk of Salmonella infection.
- Thoroughly cook eggs.
- Cook meat until the juices run clear. Poultry should be cooked until the chicken or turkey reaches the internal temperature of 165 degrees fahrenheit. Place the thermometer in the thickest portion of the meat and away from bones or fat. Wash the probe between uses.

TIPS FOR CLEAN UP

- Refrigerate any leftovers as soon as possible after cooking. If left to sit at room temperature, bacteria in the food will multiply.
- Consume leftovers within 3-4 days or throw them out.
- Wash cutting boards in hot, soapy water. Cutting boards can be sanitized with a homemade cleaning solution (1 tablespoon of chlorine bleach in 1 gallon of water).
- After washing and disinfecting the cutting board, rinse it thoroughly with plain water and pat with paper towels or leave it to air dry.
- Don't use old cutting boards with cracks or deep gouges because bacteria may hide in the crevices of the board.
- Wash your hands if they come in contact with raw meat, poultry, or fish.
- Don't use a dish towel to wipe your hands after handling raw meat, poultry, fish, or eggs-use paper towels instead. Bacteria can contaminate the cloth towels and can then spread to another person's hands.
- After preparing food, wipe your kitchen counters and other exposed surfaces with hot soapy water or a commercial or homemade cleaning solution. Consider using paper towels to clean surfaces.
- Because sponges stay wet longer and their porous quality attracts bacteria, experts recommend using a thinner dishrag that can dry between uses instead of a sponge.
- Use clean dishrags and towels every day. Wash the dirty dishrags and towels on a hot cycle in the washing machine.
- Periodically sanitize your kitchen sink, drain, and garbage disposal by pouring in a commercial or homemade cleaning solution.

Taking these simple precautions can reduce the chance of foodborne illnesses in your family.

Best wishes for a Merry Christmas and Happy New Year!!!

Sincerely,

Kim Lowe, RN, School Nurse

2017 Foothill Reflections Award Winners

Visual Arts

Award of Excellence

Primary: Maya Francis
Intermediate: Hailey Shurtz
Middle: McCall Thaxton
Will Keller

Award of Merit

Primary: Holland Ferguson
Canyon Robert
Lucy Lowry
Simon Gale
Intermediate: Addison Francis
Hannah Francis
Abrar Ihtiram Uddin
Anastasia Alton
Middle: Gentry Pyne
Amelia Brown
Kyah Smith
Charlotte Cochran

Photography

Award of Excellence

Primary: Hyrum Beus
Intermediate: Seth Gale
Middle: Annie Galland
Anna Davis

Award of Merit

Primary: Lincoln Huff
Jaden Partridge
Intermediate: Camilla Partridge
Daniel Anderson
Sawyer Huff
Eliza Johnson
Middle: Paige Noyes
Madeline Garside
Lauren Shurtz
Amanda Partridge

Music

Award of Excellence

Intermediate: Anya Chipman

3D

Award of Excellence

Primary: Katelyn Shurtz
Middle: Spencer Gale

Literature

Award of Excellence

Primary: Lincoln Huff
Intermediate: Camilla Partridge
Middle: Vicky Memmott

Award of Merit

Primary: Jaden Partridge
Middle: Annika Wood
Amanda Partridge

Dance

Award of Excellence

Intermediate: Olivia Tucker
Middle: Amelia Beck

Film

Award of Excellence

Primary: Jaden Partridge
Middle: Nanga longi



A special congratulations to Olivia Tucker, Amelia Beck, Vicky Memmott, and Will Keller who all won the Award of Merit at the Council level!

Ski and Snowboard School

REGISTRATION IS OPEN!

Register and get more info at:
<http://www.foothillpta.org/programs/ski-school-sundance>

2018 Season

Dates: Feb 12
Feb 26
March 12
March 19
All Mondays from 4-6pm

Ages: 8 and up for skiing
9 and up for snowboarding.

Cost: \$200 or \$160 with season pass
Due by Feb 1, 2018!
pay to Katrina Larson via Venmo or check

Rentals: Ski/snowboards \$10 per session
Helmets \$5 per session
(paid directly to Nymans)

Questions: Contact Katrina Larson @ 801-361-0287 or leifandkatrina@yahoo.com