



The TMI Update

A Monthly Newsletter Written by the Toronto Montessori Institute

Workshop Update

On April 30 during our Refresher Course we examined the spiral curriculum, not only from a material perspective but from the scaffolding of skills. Through hands-on experience with a focus on cultural experiences, participants learned how to use information gained through observation to assess key skills. We collaborated to develop new observation tools which will assist us to quickly assess whether the child is encountering challenges with the concept, with the manipulation of the material or with peers. From a 15 minute cooking experience, participants saw that a wealth of knowledge could be ascertained through observation. They also learned the value of planning activities that support transitions from Toddler to Early Childhood, Early Childhood to Lower Elementary (EL) and Lower EL to Upper EL. It is necessary to know where the child is today in order to provide experiences during the summer to ensure a smooth start in the fall. Participants left with new ideas and were enthusiastic about implementing integrative cultural activities within their classrooms to facilitate observation in order to support the needs of the whole child.

Word of Mouth is Our Most Effective Means of Advertising Please Continue to Direct Interested Candidates to TMI!

Montessori teacher candidates are coming to us from various walks of life but primarily as a result of the excellence they have experienced in your schools. The professionalism and expertise of your teachers, your community spirit and the effectiveness of parent education sessions at your schools is evident in the comments made to us by the enthusiastic open house participants whom you have referred to us. This is so eloquently articulated by Tina Khorana, a parent of a Montessori child and soon to be summer mode Infant Toddler Montessori Diploma student.

"As a parent of a child in the TMS Children's House program, I have had the joy of witnessing the tremendous development of independence, communication skills and knowledge that my daughter has gained since September. Over the past few years, I have attended a number of parent workshops... to learn more about the Montessori method and the manner in which it is applied These sessions have been extremely valuable and have played an integral role in inspiring me to pursue a career in Montessori education through Infant Toddler Training at Toronto Montessori Institute this summer. I look forward to learning more and being a part of the Montessori community as a teacher." – Tina Khorana

Congratulations TMI Class of 2011!

Congratulations to our 2010-2011 Early Childhood and Elementary diploma students and our Infant Toddler diploma students who will receive their diplomas on June 21 and July 9, 2011 respectively. We look forward to reconnecting and catching up when visiting your schools and at Montessori community events in the future. On behalf of our students we would like to extend our sincerest gratitude to all in the Montessori community who support TMI teacher training and mentor our students. Together for over 40 years we have ensured that the Montessori standard of excellence in education is supported through the availability of high calibre Montessori teachers to teach our children!

Best wishes for a safe and enjoyable summer!

Yours truly,
TMI Faculty and Staff

May/June 2011

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**Early Childhood and
Elementary I & II
Graduation June 21, 2011**

**Infant Toddler Graduation
July 9, 2011**

**Still Accepting Applications for
All Our Courses for the
2011/2012 Academic Year
Apply Now!
Spaces are Limited!**

**Are you hiring teachers for the
2011/2012 Academic Year? We
can post your listing
on our Web-site.
Please e-mail the advertisement
to tmi@torontomontessori.ca**

**Upcoming Open Houses:
Tuesdays 10 am to noon
June 7, 14 and 28
Integrated Open House
Saturday June 11
10 am to noon**

Upcoming Professional Development

**Mary Flewelling-Pinchen of CAMT
presents
Strategies for September**

**Saturday June 25, 2011
9 am – 3 pm Cost: \$75.00**

**Hosted by TMI
Location: 8569 Bayview Ave.
Richmond Hill**

More details to come

To register please go to
<http://www.camt100.ca>

Visit our Web site for
regularly updated job
postings, as well as information
about
professional development
workshops.

Events at TMI



Inna and Ivana making pasta sauce on April 30 at our interactive and informative Spiral Curriculum Refresher course.



A TMI summer Elementary student teacher observes the concentration of a Lower Elementary student as she makes a Mother's Day gift.



Tina Khorana and her daughter are excited to be sharing the Montessori experience together!

Enjoy these Simple Recipes From Our April 30 Workshop

Pizza with Potatoes and Herbs

- 1 pizza dough
- 1 onion, thinly sliced
- 1/4 teaspoon salt
- 2 potatoes finely sliced
- 1 cup sliced cherry tomatoes
- 1/2 teaspoon oregano
- 1/2 teaspoon rosemary
- 1/2 teaspoon basil
- 1/2 cup Parmesan cheese

Preheat oven to 400 degrees F. Lightly grease a baking sheet.

Gently spread out the pizza dough onto a baking sheet. Arrange the potatoes then the tomatoes on the dough. Sprinkle on the herbs. Top with the Parmesan cheese. Bake for 30 to 40 minutes.

Lavender Tea Cookies

- 1 teaspoon dried culinary lavender flowers
- 1 cup butter, room temperature
- 2/3 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon lemon or orange extract
- 2 cups all purpose flour
- 1/8 teaspoon salt

In a medium bowl, mix together ground lavender flowers, butter sugar, vanilla extract and lemon and orange extract. Add flour and salt; mix until combined (dough should be soft but not sticky.) Refrigerate 1 to 2 hours or until dough is firm.

Prepare lavender frosting; set aside.

Preheat oven to 325 degrees F. Remove dough from refrigerator. On a lightly-floured surface, roll dough approximately 1/4 - inch thick with your rolling pin. Cut into desired shapes with your favourite cookie cutters and place onto ungreased cookie sheets.

Bake 12 to 15 minutes or until cookies are lightly browned around the edges. Remove from oven and cool on wire cooking racks. When cool, frost with lavender frosting.

Lavender Frosting

- 1 cup powdered confection sugar
- 2 tablespoons dried culinary lavender flowers
- 2 tablespoons milk
- 2 teaspoons light corn syrup

In a small plastic bag, combine powdered sugar and dried lavender flowers. Let stand at least 1 day before using. When ready to use, sift the mixture into a medium-size bowl; discarding lavender flowers.

Add milk and corn syrup, mixing well. Additional powdered sugar or milk may need to be added. Spread on baked, rolled cookies.



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