Making “Going Out” Come Alive
TMI actively facilitates and promotes the “going out” experience as an integral component of the Elementary curriculum. Through collaborative planning and participation in a “going out” excursion, small groups of children take their individual research topic beyond the classroom. In addition, they develop life skills that support their independence and create positive school memories. An effective “going out” experience is based upon purpose, action and then follow-up. Recently TMI Full Time Elementary I & II diploma students under the guidance of Rosanna Gaudio, Senior Trainer, embarked upon an excursion to the grocery store to support the presentation of “Where does the bread come from?” This “going out” had many purposes: to plan a shopping trip; to buy supplies; to make bread and yeast free pretzels; to look at the universality of bread as a food staple; to understand what goes into making bread and to show how “going out” can be woven into a lesson simply. The students compiled a list of the many types of breads available and looked for the best prices to purchase ingredients within an allotted budget. The bread making process incorporated both manual and machine-made bread. The students took part in the presentations of “Where does the bread come from?” and “What does the farmer need?” while waiting for the dough to rise. The processes of making bread by hand and baking the bread in the bread machine were compared, highlighting the labour intensive process that early settlers had to manage in order to make this dietary staple. A secondary component was mapping the origins of the various breads. The conclusion: Bread is a staple food worldwide.

Promoting Practical Life while Building Community
TMI students hosted a luncheon to thank the TMS School Faculty and Staff for welcoming them into the Montessori community as part of the lab school. The Full Time students planned, prepared and presented a menu of homemade Poor Man’s Lasagna, Bread Pudding and punch. The students organized themselves, preparing the menu, decorating the rooms, chopping vegetables, cooking and serving. They experienced what it would be like to host a function at a school including greeting guests at the door and making sure everyone felt welcome. TMS School Faculty and Staff appreciated the enthusiasm of TMI students and the tremendous effort taken to ensure that this community building event was a success. TMI students appreciated this opportunity to get to know members of TMS School. Untouched leftovers were taken to a women’s shelter.

TMI Students Look Forward to a Warm Welcome into the Larger Montessori Community
In the coming weeks our Registrar, True Macedo, will be contacting schools to arrange observations and practice teaching for our Early Childhood and Elementary Full Time students. If you are interested in welcoming a student into your school for observation on Tuesday November 22, 2011 and/or are able to accommodate a student teacher for a practice teaching placement, please do not hesitate to contact True by phone (905) 889-6882 Ext. 242 or via e-mail at tmacedo@tmsschool.ca. Your warm welcome and support of TMI students is always appreciated. TMI student volunteers, faculty and staff look forward to connecting with you at the upcoming CAMT conference on November 4, 2011. Please be sure to drop by our booth and say “hello”.

October 2011

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Community Events
CAMT 2011 Annual Conference: November 4, 2011
CCMA November 16, 2011
Mindfulness Practice in Education and the Benefits for Teachers and Students in a Montessori Setting

Upcoming Professional Development
Cosmic Creativity with Wendy Agnew Saturday November 12, 2011
Montessori 101 Parent Workshop/Refresher Course April 16 to April 27, 2012 Details to Come

Visit our Web site for regularly updated job postings, as well as information about professional development workshops.
Please e-mail any questions or comments to tmi@tmsschool.ca
Cosmic Creativity with Wendy Agnew

Come for the day to be inspired and infused with cosmic creativity!

- Engage in interactive story telling approaches
- Refresh the theoretical assumptions of the cultural area
- Be inspired to integrate art and culture into your program

November 12, 2011
9 am to 3 pm
Cost $75

Location: 8569 Bayview Ave. Richmond Hill

To register please contact Trucilla Macedo at tmacedo@tmsschool.ca
OR
A registration form is available on the homepage www.tmi.edu

Simple Recipe for Bread Pudding

Bread Pudding

Ingredients
6 slices day-old bread
2 tablespoons butter, melted
1/2 cup raisins (optional)
4 eggs, beaten
2 cups milk
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions
Preheat oven to 350 degrees F (175 degrees C).
Break bread into small pieces into an 8 inch square baking pan.
Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.
In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.
Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.