

# The Miquon School

## Miquon Matters, 10.15.18



*Thank you to all parents for helping to get friends, grandparents, and grandfriends here to campus for a fabulous day last Friday! Thank you especially to our volunteer helpers Skip Coon, Sabrina Faith, Ryan Kafer, Gretchen Merryman-Lotze, Mariama O'Brien, Frances Sayers, and Paula Sharkey!*

### Your Action Items

1. Order your school photos by Mon, Oct 15 to avoid the \$15/item late fee! Use the password, "Miquon1932" when ordering.

[Order Photos](#)

2. Some more class potlucks have popped up on the Google calendar! Make sure you look for yours.

## Calendar

3. Looking to get together with other Miquon families? You can use the school directory simply by logging into the Parent Portal. It's easy, check it out!

## Portal

4. Cool weather is coming but ticks are still active. Check your child (and teach your child how to check) every day for ticks.

5. Always check out by the office rock when you or your caregiver pick up your child at dismissal. Thank you!



## We Heart Our Volunteers

*A special thank you goes out to the St. John - Richter family for hosting the Families of Students of Color potluck gathering at the end of September. We were so happy to gather all together in your home. Thank you!*

### **Yard Sign Reminder**

If you haven't done so yet, we still have many to hand out (wink)!

### **Open House Helpers**

Can you tour around a small group at our Admissions Open House on Oct 20? It is easy--you just have to share your personal experience with families, and we'll give you a script with some specifics.

If it's a "yes!" please contact Andrea at [andream@miquon.org](mailto:andream@miquon.org).

---

## Calendar

Also view these on the [Google calendar](#).

**Weds, Oct 17, 7:00 pm**

Board Meeting in Louis and Jeri's Room

**Sat, Oct 20, 1:00 - 3:00 pm**

Admissions Open House | [More info](#)

3:00 - ?

Community Campfire and Campout | [More info](#)

**Thurs, Oct 31**

Halloween

1:00 Arrive for parking

1:30 Halloween parade begins



## Community Bulletin Board

### Yoga @ Miquon

You can still join yoga with Tara Culp, held on Wednesdays at 3:30 pm through Dec 19 (skipping Oct 31 and Nov 21). The cost is \$13 per class, either cash or check payable to Tara Culp.

Free After Care is available for your child(ren) during the class. Please email [extendeddayprogram@miquon.org](mailto:extendeddayprogram@miquon.org) to register in advance.

*Note the new location for yoga: Ben and Celia's classroom!!*

### Mt. Airy Learning Tree Historic House Tour Sunday, October 21

A partnership of Mt. Airy Learning Tree and Historic Germantown, this tour opens the doors to some of the area's most notable private historic homes. This year's tour features six homes that range in age from over 300 years (!) to homes built in the 1950s. The tour includes homes that are adaptive re-uses, local icons, and personal follies of local developers.

Pick up a brochure/map at the MALT office (6601 Greene Street) on the day of the tour from 11 AM-1:30 PM. Tickets are \$30 in advance, \$35 at the door.

Call 215-843-6333 to register or visit [www.mtairylearningtree.org](http://www.mtairylearningtree.org).

[More](#)

## **Mindfulness with Michael Baime** **Thurs, Oct 25, 7:00 pm**

The Haverford School's Speaker Series welcomes Dr. Michael Baime, one of the country's foremost experts on mindfulness and the science that supports it. Baime, Founder and Director of the Penn Program for Mindfulness, will review the science behind mindfulness, lead a brief mindfulness practice, engage participants in a listening exercise, and arm parents with tools to help their children achieve balance between who they are and who they strive to be.

[Register](#)

## **Speciality Pumpkins @ Erdenheim Farm** **Saturdays, 8:00 - 11:00 am**

Stop by for specialty pumpkins at the farm store. These are the very same unusual varieties that are popular with the chefs at some of the local restaurants that the farm supports. The N. Georgia Candy Roaster is a cooking pumpkin; long and narrow, it doesn't look much like a typical pumpkin, but it yields delicious flesh that is excellent roasted, fried, or baked. One of our favorite ways of using this pumpkin is for soup, blending it with some of our fresh-pressed apple cider.

[More](#)



This week, there's a pizza order!  
You can download the form [here!](#)

[Pizza Form](#)

