



Grape Class
Newsletter

September 2023

Dear Parents,

It's nice to see you all again. I know the children were all excited to come back to school and share their wonderful and interesting experiences and stories during summer vacation.

This month, the children will tell their own imaginary stories through puppet. Story telling through puppet will be included in our presentations. I hope through this activity they will be able to overcome their shyness and build their confidence to speak in front of their friends and parents.

Our theme for this month is "Hawaiian Culture." The children will learn about Hawaiian songs, food and dance. Our crafts and other activities like cooking will be related to our theme. And of course the children will learn how to dance Hawaiian. We will have a mini presentation of the dance and Story Telling through puppet on September 22, 2023 Friday from 2:00 - 2:45 pm. We are inviting you to come and watch.

I would like to say thank you in advance for your support and cooperation.

Thank you,
Ms. Melanie





Learning Activities



1. Conversation - (Hawaiian culture)
2. Language Skills
 - a. Reading - short stories, sentences and words
 - b. Writing - numbers, words and sentence
 - c. Phonics - silent sound of k and w
 - d. Vocabulary - When, Who, Where, What, Why, and How
 - e. Spelling - continue alphabetical order
3. Science - Water Cycle
4. Math - awareness of monetary
5. Songs and Poem - Hawaiian and other songs and poem
6. Craft Activity - related to summer and for the Elders
7. Cooking - Spam musubi and pineapple jam



Dates to Remember

- | | |
|--------------|----------------------------------|
| September 18 | -Respect for the Elders (Monday) |
| September 19 | -Foundation Day/no class |
| September 22 | -Hawaiian Presentation |
| September 23 | - Autumn Equinox |
| September 29 | - Fun Day |

Kid'sCorner

Happy 6th

Birthday

Mio

Songs

I want to go back to my little grass shack

In Kealakekua, Hawaii

I want to be with all the kanes and wahines

That I used to know long ago

I can hear the old guitars playing

On the beach at Honaunau

I can hear the old Hawaiians saying

It won't be long till my ship will be sailing

Back to Kona

A grand old place

That's always fair to see, you're telling me

I'm just a little HawaiianA homesick island boy

I want to go back to my fish and pI want to go back to my little grass shack

In Kealakekua, Hawaii

Where the humuhumunukunukuapua'a

Go swimming by

PINEAPPLE PRINCESS

"Pineapple princess", he calls me pineapple princess all day

As he plays his ukulele on the hill above the bay

"Pineapple princess, I love you, you're the sweetest girl I've Seen"

"Some day we're gonna marry and you'll be my pineapple queen"

I saw a boy on Oahu isle Floatin' down the bay on a crocodile

He waved at me and he swam ashoreAnd I knew he'd be mine forevermore

He sings his song from banana trees

He even sings to me on his water skis

We went skin-divin' and beneath the blue

He sang and played his ukulele, too

"Pineapple princess", I love you, you're the sweetest girl I'veSeen

"Some day we're gonna marry and you'll be my pineapple queen"

We'll settle down in a bamboo hut

And he will be my own little coconut

Then we'll be beachcombin' royalty

On wicky-wicky wacky Waikiki

Aloha, E Komo Mai"

I lai la

Ua i la

No mala hini ohana

Welcome cousins, e

komo mai

Oh when you're down,
you're feeling low

Got nobody by your
side

It can be lonely and
you want to only

Find a place, no need
to hide

Just lay back you'll fit
right in

You can make it allde
And hope will see you
through

Aloha... [Stitch:] Ji
waba

You'll find the place
that you belong

Ohana... A family to
call your own

Where you feel at home
Everybody sing!

I lai la

Ua i la

No mala hini ohana

Welcome cousins, e
komo mai

Aloha e komo mai

[Stitch:] Maka maka

I lai la

Ua i la

No mala hini ohana

Welcome cousins, e

komo mai

Aloha e komo mai

Now you can see,
tookie ba waba

Nothing but these clear
blue skies

Love it has found you,
and when it surrounds
you

It's just like paradise

Now the door has
swung wide open

Now your heart has
taken wings

Feel that magic in the
air

Oh hear your spirit
sing

Aloha... [Stitch:] Aloha

You'll find the place
that you belong

Ohana... A family to
call your own

Where you feel at home
Everybody sing!

I lai la

Ua i la

No mala hini ohana

Welcome cousins, e

komo mai

Aloha e komo mai

[Stitch:] iki baba

I lai la

Ua i la

No mala hini ohana

Welcome cousins, e

komo mai

Aloha e komo mai

Aloha e komo mai

[Stitch] Iki tooki nee ha
[tikis repeat]

[Stitch] Aka tiki baba
[tikis repeat]

[Stitch] Gaba ika

tasooba [tikis repeat]

[Stitch] Oocha [tikis
repeat]

[Stitch] Chika [tikis
repeat]

[Stitch] Miki miki
coconut

I lai la

Spam Musubi

1. Make rice. Use the same cooking method as you do with [sushi rice](#), but do not flavor it.
2. Cut the seaweed pieces in half, lay them shiny-side down, and put them aside for now.
3. Open the spam container, carefully shake the can upside down (so that the contents can come out), and cut the spam into slices. **It's preferable to cut it the short way, so that you have more pieces.**
4. Fry, bake, [microwave](#), or boil the spam slices.
5. Place a piece of the seaweed vertically on the cutting board. **Dampen or wet down the musubi mold and place it in the middle of the seaweed. No need to wet too much.**
6. Scoop rice into the mold (not a lot, there's still plenty to put in there!). **You can flatten it now to see how much rice you want to have in your musubi. Sprinkle furikake on the rice if desired.**
7. Lay a piece of spam on top of the rice. **(If you do not want to make a musubi with a spam slice in the middle, use more rice then flatten hard, sprinkle with furikake, lay the spam slice on and wrap with seaweed now.) Take another scoop of rice and place it on top of the spam.**
8. Wet down the top flat piece of the maker and proceed to flatten the entire thing. **Holding down the top flat piece, slowly slide the mold up around the top piece and off of the musubi. Take the flat piece off afterwards, being careful of the stickiness of the rice.**
9. Take both sides of the seaweed and fold it in (like tucking a baby in a blanket). **Dab some water on the edge to seal it.**



Pineapple Jam

Ingredients:



250 grams Pineapple (Ananas) pieces


250 grams Sugar (Cheeni)

2 1/2 cups Water

How to make pineapple jam:

Cook the pineapple pieces with water on a low fire until tender and 1 cup water is left. Add sugar cook until it is dissolved. Pour into a jar and close tightly.

September 2023 Schedule

Monday	Tuesday	Wednesday	Thursday	Friday
				
4 a.m. vocabulary p.m. phonics	5 a.m. spelling p.m read sentences	6 a.m. write sentences p.m Science	7 a.m. read short story p.m Math	8 a.m add/ subtraction p.m make spam musubi
11 a.m. spelling p.m Math	12 a.m. write sentences p.m. phonics	13 a.m vocabulary p.m Science	14 a.m read sentences p.m add / subtraction	15 a.m read short story p.m make pineapple jam
18 Holiday Respect for the Aged	19 Foundation day No Class	20 a.m vocabulary p.m craft	21 a.m. Spelling p.m. Hawaiian/ practice	22 a.m. read short story Hawaiian Presentation
25 a.m write story p.m phonics	26 a.m spelling p.m math	27 a.m vocabulary p.m: write sentences	28 a.m. write sentences p.m add / subtraction	29 Fun Day

The schedule is subjected to changes.

Park time at 11:30 until 12:00 on a fine weather