

the
Principal's Corner

As the first semester draws to a close!

Holiday Concerts!

The Sienna Hills Music
 Department presents

*An All-American
 Christmas*

Wednesday, December 13

Kinder – 5:30-6:15
 1st & 2nd – 6:30-7:30

Thursday, December 14

3rd, 4th, 5th – 5:30-6:30

In the Sienna Hills Gym



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A Simple Smile for the Season

*“Happiness...consists in giving, and in serving others.” —
 Henry Drummond*

With the holiday season upon us, it is hard not to think about giving. In fact, everywhere we turn, we see reminders and they seem to come earlier and earlier each year. I am sure you know what I'm talking about—the decorations, the Christmas music, Christmas trees and more.

They prompt us to get out and shop for our friends, family or a special loved one. There's also the hustling and bustling of people everywhere we turn. Yet some people are so focused on their lists and gift purchases, they forget to see who is front of them, or who they just walked past.

It is sad, but often we forget some of the best gifts we can give to others is our smiles, our attention and our time. We are all guilty of this once in awhile, but it is important to remember a smile can go a long way, especially during the holiday season.

We are all busy, often preoccupied with our own lives. It is easy to forget the holiday season can be a challenging time for many, and a smile just might make someone's day as well as your own.

(Excerpt from 2017 Consumer Health Digest)



Important Events

There's lots of fun and important stuff going on in December!

Holiday House

Kids love to shop! And the Sienna Hills Holiday House gives our scholars the opportunity to buy neat gifts for their family and friends.

Preview Day is Thursday, December 7.

Open for Business December 11-14.

Open during concerts so you can shop with your kids!

Proceeds Benefit Our School

Texas Roadhouse Gift Card Fundraiser

Texas Roadhouse is partnering with TOPA to create special Odyssey Logo gift cards. Get some of your holiday shopping out of the way by purchasing these special gift cards in \$15, \$25, and \$50 denominations.



Jamba Juice Gift Cards Fundraiser

Sold by the Ambassador's Club, these are a great gift idea! The card lets you Buy One Get One, six times! Cards are \$10 each, and can be used at local stores. *Note – these may not be used for Thirsty Thursday at Sienna Hills.*



Produce on Wheels Without Waste (POWWOW)

On Saturday, December 9th, we will be having another Produce on Wheels without Waste event. It will begin at 8am in the back of the Odyssey Institute High School campus (1495 S. Verrado Way) under the ramadas. You can enter through the east gate. We have an extra bonus for this month - **Santa** will be present to greet everyone, hand out some candy canes and even take some wish lists from the kiddos. Be sure to bring your \$10 cash, a bag or box for your produce, and your POWWOW ID card or number.





Wit & Wisdom

Our New Reading/ELA Curriculum

Wit & Wisdom is composed of four modules per grade level. Each artfully explores a specific topic to develop depth of understanding and inspire curiosity. At the core of each module is a selection of literary works, informational texts, and visual art. Modules are made up of 30 lessons, which are covered in 6-8 weeks of study. All modules integrate reading, writing, speaking, listening and language instruction.

These are our Sienna Hills Kindergarteners. They are using their books and text evidence to support their *wondered and noticed* charts. The discussions were on topic, insightful and engaging. Way to go Kinders!

Module 2 Lesson 18--*The Little Red Hen*



- 1 Duck (5-6 pound)
- 2 cups boiling hot water
- 1 tbsp kosher salt
- 1 tsp black pepper

Dr. Thompson's Crisp Roast Duck

From *Gourmet Magazine* – I made it last week and it was amazing!

Put oven rack in middle and preheat to 425 F.

If necessary, cut off wing tips with poultry shears or sharp knife. Remove excess fat from body cavity, then rinse duck inside and out. Prick skin all over with a sharp fork or skewer. Fold neck skin under body, then put duck, breast side up, on a rack in a 13- by 9- by 3-inch roasting pan and pour boiling-hot water over duck (to tighten skin). Cool duck, then pour out any water from cavity into pan. Pat duck dry inside and out, reserving water in pan, then rub duck inside and out with kosher salt and pepper.

Roast duck, breast side up, 45 minutes, then remove from oven. Turn duck over using 2 wooden spoons, and roast 45 minutes more. Turn duck over again (breast side up), tilting duck to drain any liquid from cavity into pan. Continue to roast duck until skin is brown and crisp, about 15-40 minutes more (total roasting time: about 2 hours). Tilt duck to drain any more liquid from cavity into pan. Transfer duck to a cutting board and let stand 15 minutes before carving. Discard liquid in roasting pan.