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## Welcome to Tuesday Newsday!

Volume 4, 2025–2026 | Edition: September 2–8

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**9/5:** XC Meet at Clay Park (UE, JH)

**9/11:** Parent Education Night – Montessori Philosophy

**9/12:** Picture Day – All-School Photo, Primary, and Lower Elementary

**9/17:** Picture Day – Upper Elementary and Junior High

**9/27:** FPC Project Day on the Farm

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Wednesday, September 3 — Paul Graff (Silver Maple)

Thursday, September 4 — Isaac Shane (Elm)

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## Parent Education Night | Sept. 11

Our first Parent Education Night (PEN) is scheduled for **Thursday, September 11, from 6:00 to 7:30 p.m.** The topic will be **Montessori philosophy**. At least one parent from each GSMS family is expected to attend, whether this is your first year at Good Shepherd or your 10th—there is always something new to learn! Attending Parent Education Nights counts for one hour toward your family's FPC commitment.

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### Sign Up for Childcare

Childcare will be provided for any current GSMS students who are **registered by Tuesday, September 9th**. [Click here to register.](#)

If you can help provide nutritious **snacks** for the children, please sign up on this [spreadsheet](#). Contributions count toward FPC hours.

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### FPC Opportunity: Bring Snacks

There will be a social time after the PEN program. Traditionally, parents volunteer to bring **snacks and drinks to share**. Contributions count toward FPC hours. If you can help, please sign up on the [spreadsheet](#). Thank you!

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## Two-Part Picture Day

Our first picture day is next week! 😊 We are scheduled for 2 days:

- **Friday, September 12:** All-School Photo, Primary and LE Individual & Class Photos
- **Wednesday, September 17:** JH and UE Individual & Class Photos

Please note that the Junior High and Upper Elementary students will participate in BOTH picture days.

Ordering will open soon. Please be sure to check next Tuesday's Newsday for details.

Note: The All-School picture will be taken at 8:15 a.m. on Friday morning, so please ensure your child arrives on time.

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## Student Directory in Parent Portal

The **2025–2026 Student Directory** is now available in the [Parent Portal](#). The directory is **password-protected**. Enter the following when prompted: *farmfresh*

Please note that you will only be asked to sign in once. When you visit in the future, it may appear as if no login is required. However, please be assured that new visitors will still need the password to access this information.

The same password will also grant you access to the **Family Calendar** in the portal. You can get to the portal from the GSMS [homepage](#). Click the red “Parents” link at the top. The portal houses links to order hot lunch, spirit wear, and more.



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## Family Parent Cooperative Opportunities

Several opportunities to support the daily work of our classrooms are still available!

## Atrium – Catechesis of the Good Shepherd

### Redbud Atrium Volunteer

Help every **Thursday morning** from **8:15–10:45 a.m.** with simple material making and escorting children to the bathroom during Atrium time.

### Silver Maple Atrium Assistant

Every **Thursday** from **1:15–2:45 p.m.**, assist Mrs. Alexis Duffy in the Level II Atrium with half of the children from the Silver Maple classroom. This is a great opportunity to learn about the Catechesis of the Good Shepherd and spend time with the children as they “talk to and listen to God” together.

Please email Sarah Kulwicki at [skulwicki@gsms.org](mailto:skulwicki@gsms.org) to sign up or get more information.

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## Lower Elementary

### Physical Expression

We could use more parent help on Fridays from 2:15 to 2:55 p.m. for physical expression. Dates still needed: September 19, September 26, October 24, and November 7.

### Yarn Donations for Finger Knitting

Please send in your donation with your Lower Elementary child or drop it off at the front desk.

✨ We are grateful for your continued partnership in strengthening our classrooms and community! ✨

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## From the Farm

Please join us for some much-needed work on the landscape on Saturdays in September (get all your FPC hours done this fall!).

We especially need chainsaw-experienced cutters for tree trimming and trucks that can haul the wood out.

- **September 6** will focus on filling holes in the North parking lot.
- **September 13 & 20** are tree trimming and scrub tree removal.

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Trying to get your kids to try/eat more fresh vegetables? Our [farmers market](#) is abundant with fresh, local produce right now. Take a family trip on Saturday to gather the ingredients for a couple of GSMS favorites. I know, from many experiences, kids eat what they help cook (and harvest).

## Easy Zucchini Muffins 🥕

Prepare **1 cup of shredded zucchini**, using both green and yellow varieties.

In a large bowl, beat **one egg** with a whisk and add the following in order, stirring between additions:

- Shredded zucchini
- 1 cup sugar (swap with honey or maple syrup)
- 1/4 cup oil
- 1 tsp lemon juice
- 1 1/2 cups flour
- 1 tsp cinnamon
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 1/4 tsp baking powder

Line a cupcake pan with paper, filling each cup to 2/3 full.

Bake at 350°F for approximately 25 minutes.

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## Fresh Harvest Campfire Dinners 🔥

Prepare: Chop up an **assortment of vegetables** (bite-sized for quicker cooking).

We use potatoes, zucchini, onions, corn, green beans, and sweet potatoes. Keep them separate so each person can individualize their meal.

1. Use heavy-duty foil to create individual “roasting pots.” Tear foil into 18" squares—one for each meal.
2. Each person creates their own vegetable combination by placing vegetables in the center of one piece of foil.
3. Meat is optional. I add about 3 to 4 ounces of hamburger.

4. Add salt, pepper, garlic, basil, rosemary—whatever flavors you want.
5. Finish each pot with **1 tsp butter**.
6. Pull sides up and fold down foil, then roll in each end to create an airtight chamber.
7. Roast on the hot campfire edge or in the oven at 400°F until tender, about 1/2 hour.
8. ENJOY!

Theri Niemier

Farm Manager & Regenerative Agriculture Education Specialist

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## Hot Lunch

### Next Week's Menu

Monday 9/8 — Pizza Pie

Tuesday 9/9 — Larb Moo

Wednesday 9/10 — Red Lentil Dahl

Thursday 9/11 — Sloppy Joes

Friday 9/12 — Dragon Bowl



Order Today!

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Missed an issue? Visit the [Tuesday Newsday Archive](#).

To submit an item for this e-newsletter, email [tuesdaynewsday@gsms.org](mailto:tuesdaynewsday@gsms.org) by Monday mornings at 8:00 a.m.

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Tuesday Newsday Archive

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MONTESSORI SCHOOL

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