



Learning at Home

March 2009

Artisan Bread: submitted by Gina



Serves 4

<http://www.artisanbreadinfive.com/>

Note: This recipe must be prepared in advance.

*1-1/2 tablespoons granulated yeast (about 1-1/2 packets)

*1-1/2 tablespoons kosher salt

*6-1/2 cups unbleached flour, plus extra for dusting dough

* Cornmeal

In a large plastic resalable container, mix yeast and salt into 3 cups lukewarm (about 100 degrees) water. Using a large spoon, stir in flour, mixing until mixture is uniformly moist with no dry patches.

Do not knead. Dough will be wet and loose enough to conform to shape of plastic container. Cover, but not with an airtight lid.

Let dough rise at room temperature, until dough begins to flatten on top or collapse, at least 2 hours and up to 5 hours. (At this point, dough can be refrigerated up to 2 weeks; refrigerated dough is easier to work with than room-temperature dough, so the authors recommend that first-time bakers refrigerate dough overnight or at least 3 hours.)

When ready to bake, sprinkle cornmeal on a pizza peel. Place a broiler pan on bottom rack of oven. Place baking stone on middle rack and preheat oven to 450 degrees, preheating baking stone for at least 20 minutes.

Sprinkle a little flour on dough and on your hands. Pull dough up and, using a serrated knife, cut off a grapefruit-size piece (about 1 pound). Working for 30 to 60 seconds (and adding flour as needed to prevent dough from sticking to hands; most dusting flour will fall off, it's not intended to be incorporated into dough), turn dough in hands, gently stretching surface of dough, rotating ball a quarter-turn as you go, creating a rounded top and a bunched bottom.

Place shaped dough on prepared pizza peel and let rest, uncovered, for 40 minutes. Repeat with remaining dough or refrigerate it in lidded container. (Even one day's storage improves flavor and texture of bread. Dough can also be frozen in 1-pound portions in airtight containers and defrosted overnight in refrigerator prior to baking day.) Dust dough with flour.

Using a serrated knife, slash top of dough in three parallel, 1/4-inch deep cuts (or in a tic-tac-toe pattern). Slide dough onto preheated baking stone. Pour 1 cup hot tap water into broiler pan and quickly close oven door to trap steam. Bake until crust is well-browned and firm to the touch, about 30 minutes. Remove from oven to a wire rack and cool completely.

Milk Carton Candles



Craft submitted by: Gina
(SDHSA Craft Coordinator)

All you do is take any size easy-opening milk carton, and drink up the milk, eggnog or fruit juice that's in it.

Then put a regular table candle in the center, fill with crushed ice and pour hot sealing wax until full. (The plastic coating will prevent sticking.) I have also used melted crayons and wax.

When it's cool, cut back the carton and pull out the finished candle.

For extra color, decorate with rosettes or holly leaves.

Now all you do is light the wick and enjoy!

Bob The Builder

Several SDHSA Families attended a Bob the Builder performance at the Washington Pavilion. The group reserved discounted tickets that were just a few rows back from the stage.



The kids learned about recycling and taking care of their surrounds. Everyone jammed out to the music—many kids were singing & dancing.



Valentine's Day Party

For a second year, the SDHSA group met at Eastway Bowl. While there kids were able to exchange valentines. Families shared and ate a variety of delicious treats. Everyone was able to bowl at a special price!

Photos on
Secure SDHSA
Site

Photos on
Secure SDHSA
Site

Everyone had a great time! There were nearly 45 people in attendance!

Our next party will be our Not Back to School Party in August—more will be announced closer to the date!

West Mall 7 Theaters Tour and Group Movie Outing

Photo on
Secure SDHSA
Site

SDHSA kids got to see what happens behind the scenes at a movie theater AND see a movie, at our tour of the West Mall Theaters. The projection room, which seems a lot like a wide hallway, was where the tour took place. We saw the large projector reels, and were able to look into the theaters into which the movies were being projected. The projectionist, Pat, explained about how movies are shot frame-by-frame, and gave each child a piece of film reel. Along with the tour, member families were able to choose to see one of several movies, including Bolt and The Tale of Despereaux.



March 2009

Please note some activities have an additional fee or may have a minimum age—please see online for full information

Contact:

questions@sdhsa.org

All messages will be returned by a SDHSA Leader

Web Site:

<http://www.sdhsa.org>

Address:

SDHSA of Sioux Falls
P.O. Box 882
Sioux Falls, SD 57101

Yahoo Group:

<http://groups.yahoo.com/group/SDHSA>

Treasurer: Crystal

crystal@sdhsa.org

Tours: Penny

penny@sdhsa.org

Tours: Amanda

amanda@sdhsa.org

Newsletter/Volunteerism: Becky

becky@sdhsa.org

Website: Melissa

melissa@sdhsa.org

Administrative Support: Tamara

tamara@sdhsa.org

Gym: Angie

angie@sdhsa.org

Special Activities: Christina

Christina@sdhsa.org

Box Tops/Campbells/Lids: Karin

karin@sdhsa.org

Crafts: Gina

gina@sdhsa.org

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 1:30 pm Gym Time	4	5	6 1:30pm Swimming	7
8	9	10 1:30pm Gym-tastic Tuesday at All American Gymnas- tics	11	12 6:30pm Thursday Night Dine, Plan & Chat	13	14
15	16	17 1:30 pm Gym Time	18	19 2pm Tour at Uno Tomato	20	21
22	23	24 1:30 pm Open Play at Backyard Adventures	25	26	27 1pm or 2pm Washington Pavilion Tour	28
29	30	31 1:30 pm Outdoor Campus Class for SDHSA Kids				

Our monthly newsletter is member driven. You can submit your child(ren)'s artwork, poetry, or accomplishments. If your family has a favorite recipe that you'd like to share with the group you can email that also.

Thanks to the families who
have renewed!

We have a spot in each newsletter for a highlight of a family (Member Get to Know) and also a feature of a SDHSA kid (Kid Get to Know).

If you have any question about submissions please send the inquires to becky@sdhsa.org

If you have any gently used craft supplies that you would like to donate to SDHSA please email gina@sdhsa.org.

Thanks.

March Birthdays

Names on Secure
SDHSA Site

Did you know that there is a Kids Activities site on the secure SDHSA Members area? Simply sign in the members area on the bottom right there is a link "A Website for SDHSA Kids". While there kids can look at previous featured SDHSA kids, look at fellow kids birthdays, and check out some kid safe links/sites!



Ad Space

If you would like ad space please see the link:
<http://www.sdhsa.org/Misc/Ads.html>

If you have any questions please contact:
becky@sdhsa.org

EAT. PARTY. SHOP. What's not to love?

Tastefully Simple offers many easy-to-prepare gourmet foods you and your friends can taste before you buy. Contact me for more information.

Sheryl Johnson,
Tastefully Simple Independent Consultant
(605)362-9663, sherylj@sio.midco.net
www.tastefullysimple.com/web/sjohnson

TASTEFULLY SIMPLE
est. 1995
The food you love, the time you deserve.™

© 2007, Tastefully Simple, Inc.