May Dinner Dash was a joint effort between our Unified Arts teachers, Prekindergarten and Farm to School. It gave us a small opportunity to share with families and to celebrate the abundance of our local farms by providing each student with a healthy meal. Each meal kit contained the ingredients to make a personal size pizza and salad, and included an ice cream coupon for Bliss. The brochure that went home with each meal is attached.

- 250 bags were made
- 212 students are enrolled (including remote students)
- 155 students received a bag (including some remote students)
- 232 bags were given away (I know, the math doesn’t add up because we couldn’t say no when families had younger and older siblings - we gave a kit to each child in the house)

Horance Mann, an insurance carrier for our district, invited the staff of 10 central Vermont schools to compete in Kahoot. Kahoot is an online trivia game. Our own Kristen Liu won the championship and first prize: a visit from Smokey D’s food truck at the year-end staff gathering on June 18!

One of our behavior intervention staff shared this story with me: despite covid restrictions and protocols, a sense of community has still been created by a few of our 6th graders. At the end of the day, some students visit the gym for a few minutes of activity. The older students have taken the younger students under their mentorship – teaching them some of the finer points of basketball, and cheering on their efforts.

June A playground inspection by Vermont School Boards Insurance Trust (VSBIT) revealed a few minor recommendations:

- A portion of the play structure needs replacing or fixing
- New chain and hooks for the older swing set
• Stall mats under swings
• Grind down some bolts that are too long
• Replace 2 basketball layup boards

Otherwise, it’s all in great shape with good padding where needed. We’ll coordinate with OESU to apply for a playground safety grant to fund these repairs.

OHS varsity girls’ softball went to the state championship on June 11th. We couldn’t walk the entire school to Main Street to cheer the bus on its way out of town, so a couple of staff coordinated with the coach/bus driver to bring the team to us. We think this may be the first time this year the entire school was together – and it was magical!

The second time the entire school congregated was at graduation. All grades and staff lined the thoroughfare between the building and the graduation tent, and cheered on our 6th Graders.

Staff changes: We’re saying good-bye to Kristen Liu, our 4th and 5th Grade Special Educator. Faith Beaudin (3rd Grade) will be moving into Ms. Liu’s role, teaching 3rd and 4th Grade special education. We welcome Lorelea Smith as the new 3rd Grade teacher. Ann Claflin, para educator, will be away on a one-year leave. Jessica Paynter will be a paraeducator in PK and the lower grades. We also have some pending short term leaves next year, and will hopefully be bringing on a person to provide consistent support and coverage.

I’d like to thank the Board and our community for their understanding and patience as we learned our way through this year. Some things were a significant challenge. I’m humbled by the way staff, students and families showed up and faced each day with courage. As a school we’ve reflected on what has gone well and what we’ve learned about ourselves and our school. Next year won’t be the same – it will be even better!

Respectfully submitted,

Maria Ianello
Principal
Bradford Elementary School
School
Bradford Elementary
Fresh From the Farm
Homemade Pizza
Personal Pizza Kit
Drive Thru

Story Walk

This is an ongoing invitation to visit Low St John Forest.

Each Kit contains:
• A personal size pizza crust (Cottingham)
• Cheese (Caibor Creamery, Cobpton)
• Meatballs (Long Wind Farm, Thefork)
• Tomato sauce (Long Wind Farm, Thefork)
• Glaze (Balsamic dressing, maple syrup)
• Fresh Greens (Crossroads Farm, Koot)
• Exki broadband
• A personalized pizza crust (Cottingham)

Enjoy!

*Maple syrup, Farm, Cottingham

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• Tomato sauce (Long Wind Farm, Thefork)
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Community

The Farm to School program helps our bodies grow, think, and play. Students involved with preparing meals for the local food shelf using locally sourced ingredients helped prepare 100% of the food served at the K-8 cafeteria. The program helps children develop sustainable eating habits and learn about nutrition. The Farm to School program is an important part of our community in more ways than one.

Classroom

Every student is involved in classroom activities. Even the gardeners are involved in classroom activities. The gardeners help create homegrown environments and teach students the importance of healthy eating.

Caterina's Over 3,000 Lbs. of locally grown food has been incorporated into school meals over the last two years. Form 100% of the food served comes from local farms.

Directions

1. Preheat oven to 350°.
2. Place on baking sheet.
3. Spread sauce on crust.
4. Top with cheese.
5. Bake for 8-10 minutes, or until cheese is melted.