A NOTE FROM OUR PRESIDENT

Hello St. Michael Families!

October was an exciting month! I don't think we could have packed any more into the 31 days. Thank you to all our families who came to celebrate with us at the Ribbon Cutting. The students were overjoyed. It was a beautiful day and the apple cider donuts from the Donut Truck were delicious! Our Movie Nights were quite possibly the best ones we've held so far! Even with some rain we had lots of laughs and fun was had by all! The Calendar Raffle was so much fun - so many generous parishioners and school families donated their winnings to the PTO. We hope to do this fundraiser in the spring. Congratulations to our Pizza and Ice Cream Party winners -Kindergarten, 3rd, 5th and 6th grade classes. These students sold the most Calendar Raffle tickets! Last but certainly not least thank you to all our SMS parents and family members who set up tables for the students Halloween Parade! It was a beautiful day and the students were all overjoyed - thank you from the bottom of our hearts!

We have some familiar, exciting events coming up so make sure to follow us on Facebook and watch out for flyers and emails. We need a lot of volunteers to make these events happen so please consider volunteering! Also, as you turn in your orders for our Annual Poinsettia Sale please make sure your totals are correct - there were some errors on a few of the forms. All Small Poinsettias Red or White are \$15 each, all Large Poinsettias Red or White are \$20 and the Wreath with Pinecones is \$30each. I apologize for the confusion.

A NEW event - Wreath Making - will be held on November 19th! This is a fun (Adults Only - 21+) event. I will instruct all the attendees on how to create a fun, easy, beautiful wreath - one to take home and one to donate to a local Senior Living Facility!

Don't forget to check out our NEW section in our Newsletter - "Look Who's Cooking!" - From our kitchens to yours! We are excited to announce our new community recipe sharing section. This month the McNally family shared one of their favorites. We hope to create a cookbook with a wonderful mix of newly discovered recipes, old family favorites, holiday traditions, and more!

If you have any questions or suggestions please email me at ptoPRES@stmikes22003.org.

God Bless,

Angela Hughes Zeke's Mom - 2nd Grade PTO President 2021-2022

UPCOMING EVENTS!

November 5th - Poinsettia Orders DUE!!

November 8th - Turkey Trot T-Shirt Orders DUE!

November 10th - PTO General & Auction Meeting

November 19th - Wreath Making Event November 23rd - Annual Turkey Trot

2021 HOLIDAY POINSETTIA & WREATH

ERGERS NOV. 5Th

The St. Michael School PTO is proud to bring you the opportunity to purchase poinsettias and wreaths again this year for decorating your home as well as the opportunity to donate money to help pay for the church Christmas Mass decorations. Please make sure to complete your order form and turn it in by November 5th. You can drop off your order in the school office or return in your students Yellow Folder.

*Sm Poinsettias \$15 (Red or White)
**Lg Poinsettias \$20 (Red or White)
***Wreath w/Pine Cones \$30 each

2021 TURKEY TROT T-SHIRTS

CONGRATULATIONS to our Turkey Trot T-Shirt Design Contest Winner!!!

Help support the PTO by purchasing one of these awesome T-Shirts designed by our very own SMS Student.

BEST OF ALL you'll get to "DRESS DOWN" with your festive T-Shirt for the TURKEY TROT on Tuesday, November 23rd.



Orders due: Monday, November 7TH by 3:00PM
Make checks payable to SAINT MICHAEL SCHOOL PTO.

**Money MUST accompany order.
Email the PTO with any questions at
ptoPRES@stmikes22003.org



ST. MICHAEL SCHOOL

NOYEMBER 2021

PTO NEWSLETTER

LOOK WHO'S COOKING!

ALMOST 5 INGREDIENT PIZZA SPAGHETTI PIE

INGREDIENTS

- 1 large spaghetti squash (about 600 grams)
- 1 pound Italian sausage
- 1/2 yellow onion, diced
- 1 cup pizza sauce (no sugar added)
- 1 teaspoon dried basil
- salt and pepper, to taste
- · 3 eggs, whisked

(optional: add anything you like with pizza: veggies, basil, even cheese)

INSTRUCTIONS

- 1. Preheat oven to 400 degrees.
- 2. Cut spaghetti squash in half lengthwise. Place spaghetti squash cut side down on a baking sheet and bake for 20-25 minutes or until the skin of the squash gives when you press on it. Then reduce oven heat to 350 degrees.
- 3. Once squash is done cooking, remove threads and place in an 8×8 greased baking dish.
- 4. Place a large pan over medium heat. Add Italian sausage and onion. Cook until pink no longer remains in the sausage and it is broken up into pieces.
- 5. Add pizza sauce, dried basil and salt and pepper to the pan and mix well.
- 6. Add sausage mixture to the 8×8 dish and mix well with spaghetti squash threads.
- 7. Lastly, add whisked eggs to the baking dish and mix everything together until you can no longer see the eggs.
- 8. Place in oven and bake for 1 hour or until the top of the mixture forms a slight crust that doesn't give when you press on it in the middle of the dish.
- 9. Let rest for 5 minutes before serving.



Take a look and then share a recipe that your family loves...we can't wait to see what you cook up!

Email Angela at ptoPRES@stmikes22003.org

and we'll share it in our next newsletter!

OF YEAR AGAIN!

SAINT MICHAEL SCHOOL ANNUAL TURKEY TROT

Once again the PTO is sponsoring the Annual Turkey Trot on Tuesday, November 23rd.

This is a fun event for the entire school.

Each student will receive a treat at the end of the Turkey Trot. (Provided by the PTO)

Don't forget to order your 2021 <u>Turkey Trot</u>

<u>T-Shirt by November 5th!!</u> Watch for

SWEATER WREATH MAKING

The Saint Michael's PTO will present an evening of sweater wreath making. With the focus on up-cycling your old sweaters or scarves for a festive winter wreath - one for your home and a 2nd to donate to a local senior nursing home.



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