

School Newsletter

Montessori Community School



Angelica
By Claire Marvin



Goldfish
By Elsa West

The Devil's Angel
By Madeline Dunnhammer and
Isabela Jubé

Hope

By Estella Lundquist

What is the sun,

As it breaks through the clouds.

Shinning bright, rising tall.

A warrior, with golden armor, not covering in the
face of hatred and apathy.

The darkness will try to necessitate.

But the sun will not fall.

It will burn.

It will fight.

It will not back down.

You can not beat it.

It will continue to rise.

It will continue to battle.

It will victor.

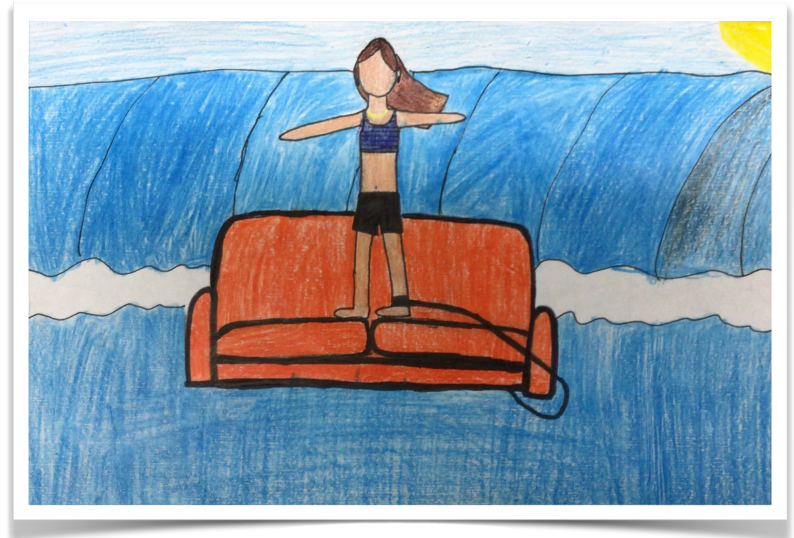
You may call it crazy.

You may call it strange.

You may call it desperation.

But in the end you were all wrong.

It was Hope.



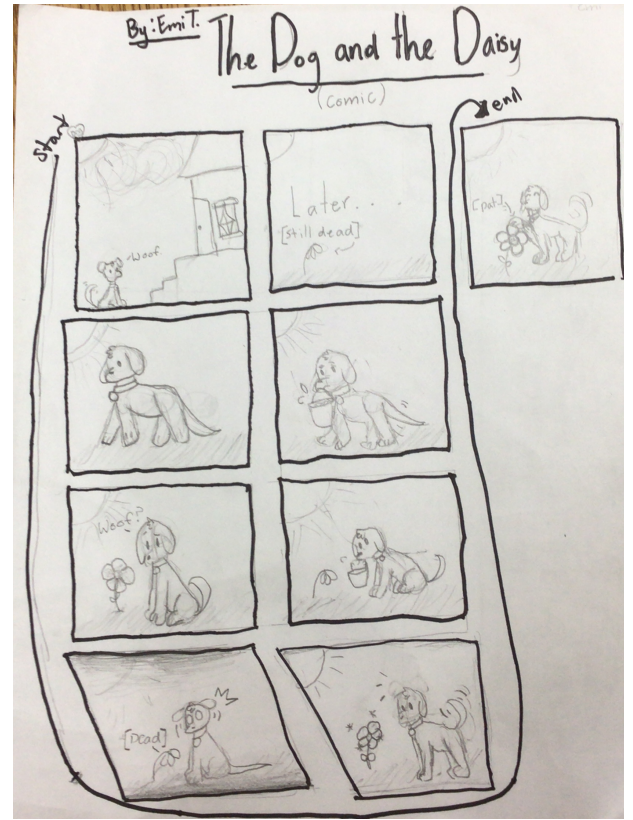
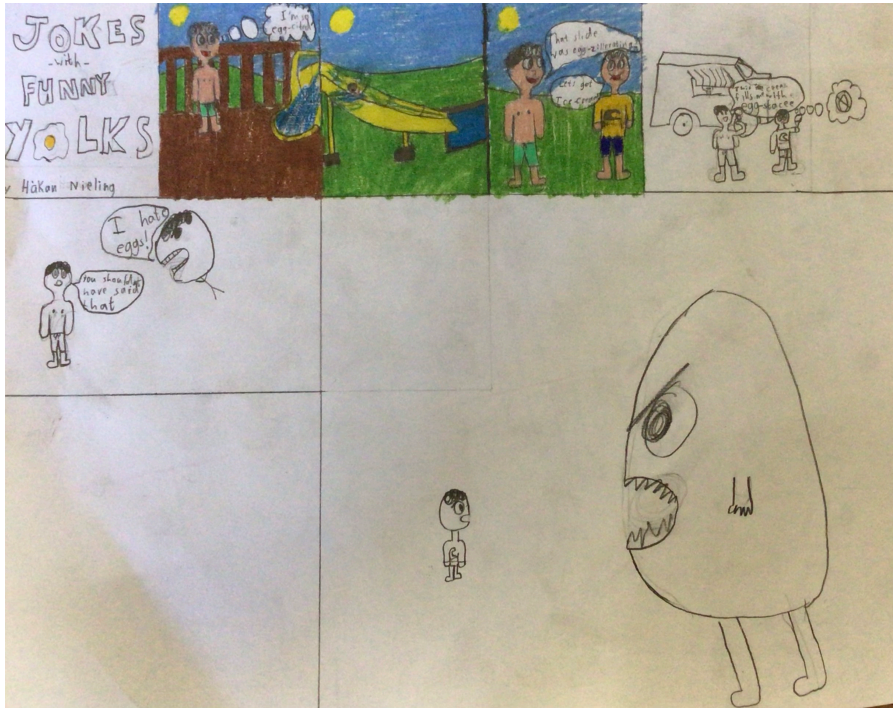
Couch Surfing

By Amory Allison

Maybe

By Kaya Battad

Maybe that will happen,
but maybe it won't,
Maybe in a fashion,
or maybe just don't.
Maybe you'll be famous,
or maybe you will not,
maybe you'll be nameless,
and maybe you'll be caught.
Maybe you'll be happy,
and maybe I'll be too,
but whatever happens,
it's all up to you.



Gluten free cookies

By Tavi Shield

1

INGREDIENTS

- 1 flax egg
- 1/3 cup creamy nut butter
- 1/3 cup maple syrup
- 3 tbsp liquid coconut oil
- 1 tsp vanilla extract
- 1 1/2 almond flour
- 3 tbsp coconut flour
- 1/2 tsp baking powder
- 1/2 cup dark chocolate chips

2

PREPARING

- Line a baking sheet with parchment paper
- Preheat oven to 350 degrees

3

MIXING

- In a large bowl, mix together the egg, maple syrup, oil and vanilla extract until smooth.
- Mix in flour and baking powder until combined then dump in chocolate chips



Box Dragon

By Nikhil Morgan

6

EATING

- Wait until cool to eat
- Put on plate with extra chocolate chips!
- Eat!!!!!!!

5

BAKING

- Add shaped and ready cookies to baking sheet
- Bake in oven for 12-15 minutes or until ready

4

MAKING

- Spoon about 2-3 spoonfuls of cookie dough into your hands
- Form cookie into any shape



Labrador

By Elsa West