

Dear friends, congratulations on the start of the new school year! Welcome to our friendly team of Northwood parent-volunteers and teachers! Let's make this academic year even more memorable and interesting for our children! JOIN US!

Northwood PTA Board

Upcoming PTA events

September 5-11

Fall Book Fair *

Parents and students are invited to purchase SCHOLASTIC books at the school Book Fair, located in the Northwood FIS (Flexible Instructional Space).

Hurry up to buy high-quality literature for your child for the current academic year. Also, you can buy books for your class (Teacher's Wish List you will find in the FIS). For questions, please contact Wai Ping Wong, PTA Vice President: wp4ptacs@gmail.com

September 7th

Back to School Night

We invite you to Northwood Multipurpose room at 6 pm. There will be an introduction of the teachers, school staff, and the Northwood PTA Board members.

September 8th

Ice Cream Social *

Want to taste delicious Ice Cream? In that case, come to the Northwood Multipurpose room at 6 pm. There will be entertainment and art activities. Ice Cream is free for everyone! For questions, please contact Sona Grover, Vice President PTA: sonagrover@gmail.com

* Volunteers are required

Welcome, Northwood Families

Join us! Together we will do a lot!



Parul Manglik
Northwood PTA President

We would like to introduce our new PTA President, Parul Manglik.

– Parul, what innovations should we expect in 2017-18? Will there be any new PTA events?

– I really liked the activities of Northwood PTA in the last academic year, so our team (PTA Board) decided to make minimal changes.

In the very near future there will be a "Reflections" contest. This is one of the largest events of the National PTA. Students from all US States take part in it.

To become a participant in this amazing event, the child must provide creative work in one of the five spheres of art: Dance Choreography, Film Production, Literature, Musical Composition and Visual Arts. In the current academic year, all creative works should conform to the theme "WITHIN REACH". (Read more about "Reflections" in the next issue of Northwood PTA News, in September).

This year Northwood will hold our several events such as the Harvest Festival, Multicultural Night, Spelling Bee, Zumbaton, Science Night, Bingo Night, Oral Health Assembly, Movie Night, etc.

– It is rumored that Northwood PTA is going to increase membership fees from \$ 10 to 12. Is this so?

– Not this year. The amount of membership fees will remain unchanged. I take this opportunity to invite all the Northwood parents to become our members. Join us! Your membership will help us to conduct wonderful activities for all our children and adults.

Forms for joining the Northwood PTA will be sent through your teachers in the very near future. For questions regarding PTA joining, please contact Wai Ping Wong, Northwood PTA Vice President: wp4ptacs@gmail.com

Northwood PTA is a non-profit organization.
We will be very grateful for your donations!

Event of the month

Northwood Welcome Back Breakfast

Wednesday, August 16. Northwood PTA Board organized a Welcome Back Breakfast for teachers and school staff.



First Morning With Coffee From PTA

Thursday, August 17. On the first day of school Northwood PTA offered coffee to the Kindergarten parents.



FAQ's

What is Northwood PTA?

It is a team of Northwood volunteers, engaged primarily in the organization of school leisure. We hold such school events as Multinational Night, Talent Show, Harvest Festival, Spelling Bee, etc.

Also, we annually create a colorful Year school photo book, which contains portraits, group pictures and the most interesting moments from school life. Anyone can purchase this book at the end of the academic year.

Northwood PTA is a non-profit organization. We exist solely on membership fees, donations, and school fundraisers which we organize several times during academic year. This money goes to buy the necessary materials for school events, prizes, medals and certificates to students-winners.

How does the "PTA" decrypt?

"PTA" it is a parent-teacher association.

What does PTA membership give me?

During one academic year, you and your child can participate in all Northwood PTA events.

You have the right to vote in the annual PTA Board elections and run for the Northwood PTA Board. Northwood PTA members have some discounts, particularly when buying tickets for the school Harvest Festival.

Contact us

Northwood PTA Board



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NORTHWOOD SPIRIT WEAR - IT'S COOL!



**Clothing sale is held in the PTA room
on Thursdays from 1 pm
on the 1st Thursday of the month at 8 am**

We are on Facebook



[NORTHWOOD ELEMENTARY PTA](#)

LIKE US!

NORTHWOOD PTA NEWS is issued monthly throughout the school year. An electronic version of the PTA newsletter you can find on the website of the Northwood elementary school. Also ask hard copies of **NORTHWOOD PTA NEWS** at the school office.

If you have any questions regarding the content of the PTA newsletter, please contact Kateryna Maslenko, Historian: radiket@gmail.com, or any of the Northwood PTA Board members.



Many thanks to Florie Stoltz (Northwood RSP teacher) for proofreading and processing texts for newsletter

Multicultural Night

Traditionally, every winter in Northwood, Multinational Night is held — one of the most interesting and biggest PTA event. This event will feature food, costumes, artifacts, dances and music from around the World.

On the eve of this event, we decided to publish most popular culinary recipes from different countries. We hope you can test this ethnic food on the upcoming Multicultural Night.



India



Banana flower VADAI (Vazhaipoo vadai)

Banana flower Vadai is a popular snack in India. It is crispy and slightly spicy. Indians love to eat them with tea or coffee.

Ingredients:

- 1/4 cup bengal gram/channa dal
- 1/4 cup toor dal
- 3 green chillies
- 1 tsp. fennel seeds
- 1 tsp. cumin seeds
- 1/4 tsp. hing/asafetida
- 1 onion
- 2 tbsp. coriander leaves, finely chopped
- few curry leaves
- 1 banana flower

Wash and soak Bengal gram and toor dal for 2 hours. Add tender banana flower in the buttermilk to prevent from discoloration.

After two hours, drain the water from the dal and add green chillies, fennel seeds, cumin seeds, salt as needed and grind it together for 2-3 seconds. Drain the banana flower from the buttermilk and add it in the dal.

Grind it coarsely. Add the chopped onion, coriander leaves and curry leaves in the coarsely grind mixture. Take a lemon size mixture and flatten it with your hands. Heat the oil in the pan for deep frying the vada. Drop the vada into the oil gently and fry both the sides until brown.

*Written by
Gayathri RADHA,
Parliamentarian PTA*



Ukraine

BORSCHT is a favorite food of Ukrainians

Borscht is a vegetable soup of bright red color. It is served for hot lunch. Ukrainians are very fond of eating borsch with bread, bacon and garlic.

Ingredients:

- 1 gallon of meat broth (or water)
- 3-4 potatoes
- 1 small beetroot
- half a small cabbage
- 1 carrot
- 1 onion
- 1 small bell pepper
- 3 tsp. tomato paste
- fresh fennel - a little
- fresh parsley - a little
- garlic - a little
- 1 dry bay leaf
- black pepper powder - a little
- salt - a little
- 3 tsp. sugar
- Juice from one half of a lemon



Peel the beetroot and finely chop it. Put in a small saucepan. Add salt, sugar, tomato paste and lemon juice. Stir, close the lid tightly, and place over low heat for 30 minutes.

Pour the meat broth (or water) into a large saucepan. Boil. Peel the potatoes, cut them into medium pieces and put them into boiling broth. In 7-10 minutes add finely chopped cabbage.

Peel onions and carrots, cut very finely. Fry in a pan. Put in boiling broth 7-10 minutes after cabbage. Immediately after this, add the beetroot cooked on a low heat. In 7-10 minutes add the dry bay leaf, black pepper powder, finely chopped bell pepper, chopped garlic, dill and parsley. Add if necessary more salt and water. Wait for it to boil, remove from heat. Before serving put a dab of sour cream on top.

*Written by
Kateryna MASLENKO,
Historian PTA*