



## Welcome and Introduction from the Leadership Team

Artemis Place Society runs with a volunteer board of directors and implements a shared leadership model with two directors, Heather Kay and Patricia Hamlin. Heather, the Program Director has been involved with Artemis Place for over 30 years and is committed to the philosophy of respect, trust and caring in all aspects of the program - from the children in the child care centres to the students and staff she works with. Patricia, the Education Director, is relatively new to the program beginning two years ago as a teacher in the art studio. She comes with many years of experience in education leadership and approaches the work with compassion and appreciation. Both are committed to working as vital members of a team in a dynamic, creative, and supportive environment.

## Reconciliation and Indigenization at Artemis

At Artemis Place, we recognize the importance of our role as educators and a school in the process of Reconciliation. We all know about the harmful role the education system – and those within it – has played in colonization. We know we must do better for all students. We do this work every single day of the school year, but in honor of Truth and Reconciliation Day, we spent the week of September 25-29<sup>th</sup> ensuring that our entire programming that week was Indigenous-focused.

From the food we made, to the science we learned, to the films we watched, and the books we read – all of our content was Indigenous. More than content, however, we as a staff team are committed to Indigenizing our workplace. What does that mean? To us, it means learning by doing; being in circle; emphasizing relationships; creating communities in and outside of the school; being outside and in the garden; listening and honoring student voice; giving student choice as much as possible; advocating for students and children; bringing in Indigenous guest speaker and elders; and building on everyone's unique and diverse gifts/skillsets.



## Artemis Daycare Program

We've been inspired to begin the new year with the Reggio Emilia focus on learning provocations i.e. setting up interesting displayed materials to stimulate ideas, wonder, conversation and curiosity.

It can be as simple as bringing in found objects in nature to display on a table with a photo or book to go along with it or rearranging materials that are already on the shelves as shown in the photo.

The materials set out by a staff have attracted 3 toddlers to the area to explore and enjoy. By observing the children's play and interactions staff are also thinking about ways to enrich and further expand the experience.



**Want to be an Artemis Board Member?** We are looking for people who are passionate about Artemis Place to join our Board of Directors. Email [info@artemisplace.org](mailto:info@artemisplace.org) for more information

## Equine-Assisted Learning with Heart Lake Farm

This fall on Monday afternoons we are going to Heart Lake Farm for Equine-Assisted learning. We have opportunities to work directly with the horses.

At our first visit, we got to know their unique personalities by leading them through various obstacles and communicating with them. It was such a powerful experience.

We will continue for 5 more weeks with the goal of deepening communication, leadership, and the understanding of self through being with horses and in a group. All students are welcome!



## From the Artemis Kitchen

Foods is off to an amazing start. This year! We've barbecued; made Bannock (including gluten free Bannock!); baked many pear-flavored baked goods; harvested fresh ingredients from the garden; and more. Our foods program relies on the enthusiasm, expertise, and leadership of our students.

For the first week of October, we made spaghetti and vegetarian tomato sauce, accompanied by a large salad and dinner rolls. Our special sauce was made by a student who called the following recipe "thrown together." It was delicious!

### Skylar's Red Sauce

Ingredients:

- Crushed Tomatoes
- Tomato Paste
- Fresh Basil
- Onion
- Garlic
- Red peppers
- Oregano
- Thyme
- Salt and Pepper to taste



Directions: Throw all the ingredients into a bowl. Blend together. Heat up slowly. Serve with spaghetti.

## Fall Indigo Dye Workshop

September means natural dyeing at Artemis place! Thanks to Kemi Craig, who is the city of Victoria's artist in residence and curator of "Blueprint for Afrofuture", we have an abundance of Indigo growing in our dye garden. Her donation of Indigo starts from the spring are thriving, and in full bloom this fall.

Our garden coordinator Dana shared some of what they had learned from Kemi, about the many histories of Indigo, including how the plant came to Turtle Island with the skilled artisans stolen from their lands, and how African diaspora and artisans around the world continue to hone their craft. We harvested the leaves and created incredible textile art pieces. We left with hands blue and hearts full! Thank you to Patricia for preparing our fabric, and to all the students who created incredible pieces.



*Special thanks to:*

