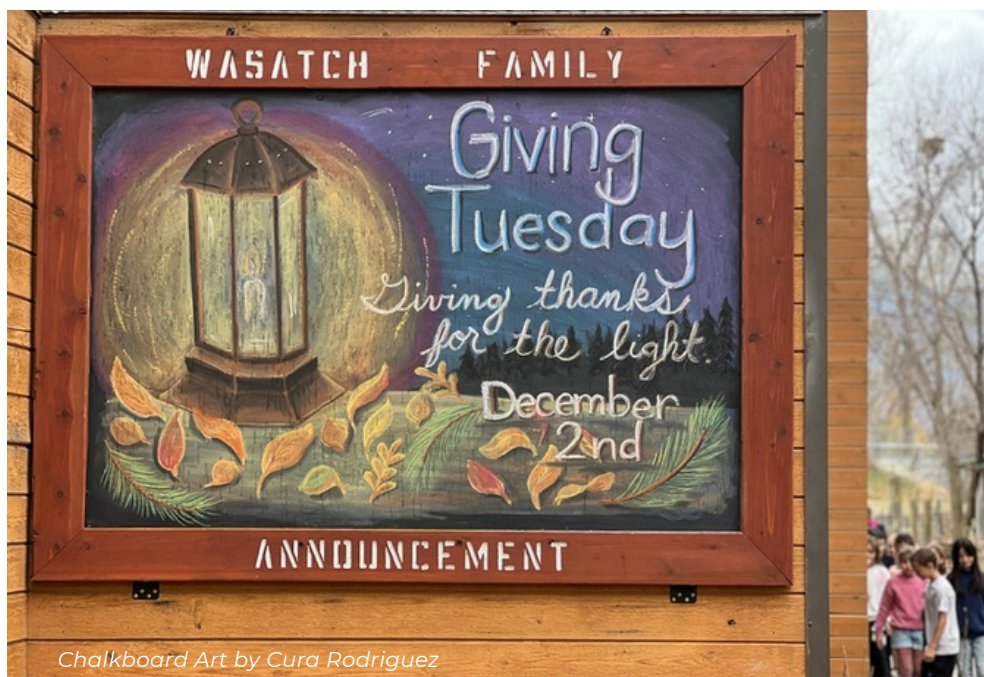




Wasatch

charter school



Chalkboard Art by Cura Rodriguez

We are excited to present our new Wasatch Family Announcement Chalkboard for our parent community. This will continue to be a place where parents can see all the latest happenings.

HOPE, LIGHT, NOURISHMENT: THE CELEBRATION OF SANTA LUCIA

You may notice that this time of year is full of seasonal festivals celebrated in our school; we have four that anchor the months of November and December, and each carries its own purpose. Lantern Walk, St. Nicholas, Santa Lucia, and Spiral Walk fill our days with meaning. All but one, St. Nicholas, use light as a symbol, guiding us through the darker months. In Waldorf education, stories are more than stories; they offer children living pictures of goodness, courage, generosity, and inner strength. When we share old tales and festival legends, we give students a way to *(continued)*

A MESSAGE FROM HEATHER CAMPBELL

Executive Director of
Wasatch Waldorf Charter School

This month's supermoon and northern lights reminded many of us of nature's beauty and the comfort it offers in its steady rhythm.

At school, we carry this awareness into our Lantern Walk, a tradition that celebrates the light we each bring into the darker months. As winter approaches, our students—and we as a community—turn inward, finding warmth in shared experiences, meaningful work, and moments of quiet reflection.

These seasonal rhythms support the children's growth and remind us all of the importance of balance, connection, and renewal. Thank you for helping us honor this time of year with reverence, joy, and light as we move into the heart of the season together.



Content and photos contributed by faculty and staff (current and past). Design by Kandyce Galanis.



*HOPE, LIGHT, NOURISHMENT:
The Celebration of Santa Lucia*

meet these qualities in an imaginative, heartfelt way. The archetypes found in these stories help children recognize what goodness looks like, what kindness feels like, and how noble actions shine from within. In this way, moral lessons are not lectured but lived inwardly; the stories help illuminate the parts of ourselves we hope to develop and root into the world with growing confidence.

THE STORY OF SANTA LUCIA

By Michelle Simmons WCS Festival Committee Chair

The festival of St. Lucia, which begins the Christmas season in Sweden, is traditionally celebrated on December 13. The "Festival of Lights" stems from the fourth-century martyrdom of an Italian saint and the incidents which followed.



A woman named Lucia, which means light, was born to a prosperous family in Sicily. Her father died when she was young, so Lucia was raised by her mother in the Christian tradition. When Lucia was a young woman, her mother became very ill, and Lucia prayed and vowed that if her mother could be healed, she would remain unmarried and devote her life to God. Lucia's mother was healed. She revealed her vow to her mother, convincing her to allow her to give her inheritance, which would have been her wedding dowry, to the poor. Lucia's mother was touched and grateful for her healing, so she agreed, but Lucia's fiancé was upset. He reported Lucia to the government as being a witch and helping the Christians.



Lucia was called before a judge and was killed because she refused to renounce her Christian faith. At twenty years old, Lucia became a martyr. Accounts of miracles followed. According to Swedish legend, after Lucia's death, a ship carrying a maiden "clothed in white and crowned with light" appeared on the shore of a town in Sweden during a great famine. The maiden, widely believed to be Lucia, distributed food and clothing to the needy, thus endearing herself to the Swedish people.



Beyond the Lucia story in Sweden, different stories and traditions surround St. Lucia from around the world. All focus on the central themes of service and light.

Where Curriculum & Attendance Meet

WHAT IS A WALDORF MAIN LESSON?

Contributing Staff Heather Campbell and Kaylee Moffat

At the heart of Waldorf education is the Main Lesson, a unique, daily, immersive teacher-led approach where students focus deeply on one subject over a few weeks. Teachers create and customize this two-hour-plus, block-based learning that allows children to engage with academic content through stories, art, music, and movement, woven together to create a well-rounded, meaningful learning experience.

Teachers do not use textbooks and computer programs but rather provide a Main Lesson of content that enables the students to build their own textbook from these Main Lessons where they create artistic pages that they assemble into a book each year. The Main Lesson is taught in a rhythm of three days so if a student misses one of the days they will miss vital parts of a lesson needed to fully complete the work expected. Our teachers adapt work and adjust to the student needs but this is not the ideal.

Main Lesson is what we would call “Tier 1” instruction when teachers bring new content to all students. Later in the day, practice periods, interventions and special education services provide more specialized approaches and practice to that content. Regular attendance is essential to the success of this method. Each lesson builds on the last, and missing multiple days can disrupt the flow and depth of understanding. Consistent participation ensures your child benefits fully from the academic rigor, continuity, creativity, and connection that the Main Lesson offers.

By attending regularly, students not only build strong supportive rhythm, social interactions and academic foundations, but also develop habits of discipline, responsibility, and a lifelong love of learning.

36% of WWCS students are chronically absent so far this school year - this means they have missed 10% or more of the days school has been in session. If your student struggles to come to school please reach out to us for some help. Together we can create supportive plans that help children stay engaged and want to be at school.

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A look into why the numbers matter:

- Missing 10% of school (about 1–2 days every few weeks) can make it harder to build strong academic foundations.
- Frequent absences disrupt social relationships and classroom rhythm.
- Students who miss more than 9 days per year are more likely to fall behind academically and socially.
- By 6th grade, absenteeism becomes one of the top indicators of whether a student may struggle to complete high school.
- By 9th grade, attendance predicts graduation better than 8th-grade test scores.

Research from the University of Utah shows:

- Consistent attendance strongly correlates with better reading levels, higher test scores, and improved grades.
- The effects are cumulative — each missed day adds up and impacts long-term learning.
- Mobility and homelessness are the strongest predictors of chronic absenteeism.





Join in illuminating the path forward for our students, on this Giving Tuesday.

This gem of a school is no accident. Persistence, diligence, grit and willpower have built a school that offers so much to children. This is an engaging, welcoming and inclusive space where they can grow and develop into capable and competent human beings who can change the world.

This Giving Tuesday, we will invite you to make a commitment to be a Sustainer of the Wasatch Charter School. Inviting you to be among those who not only wish us well but offer tangible support to make sure that children now and into the future are able to benefit from this exceptional education.

Sustainers make a monthly commitment of a financial gift to the school. Gifts of all sizes are needed to meet our goal, so please consider a meaningful gift from your family on behalf of your students who attend WCS. One-time gifts are also very welcome at this time.

Please invite grandparents, aunts, uncles, relatives and neighbors who care about your children to consider a gift to their school as well.

If you are ready to make your tax-deductible gift today, scan the QR code below. When you become a Sustainer now with a gift of \$15 month or more, you will receive a new WCS Sustainer travel mug.

There are nearly 350 families whose children attend Wasatch Charter School. If every family gave a donation of \$15 monthly; we would have \$63,000 toward closing the funding gap. We depend on some families who can give more as not every family is able to give this year. Gratitude will light our way.



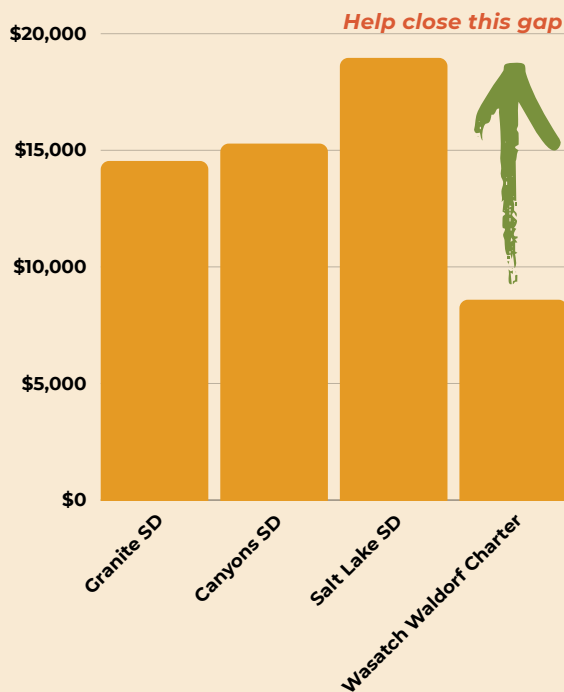
[OR CLICK HERE](#)

Scan this QR code to make your gift today. Sustainers at the monthly \$15 level will get a Wasatch Waldorf travel mug.

The Charter School Contrast

Wasatch Waldorf operates at roughly half the per-pupil funding of nearby districts. It maintains a high instructional spending ratio (~67%) by minimizing facilities and administration overhead. This reflects a typical charter efficiency model but also limits reserve capacity for capital upgrades or specialized support services.

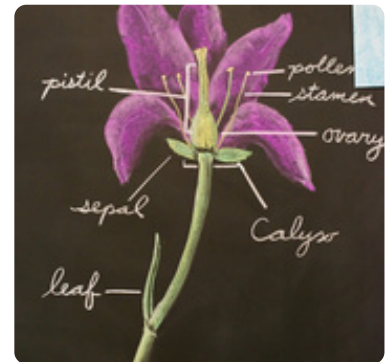
Per Pupil Funding Wasatch Charter and Local School Districts (2023)



5 Year Spending Trend (2020-2024)

- Granite SD: +\$990 per pupil (+11%)
- Canyons SD: +\$3,071 per pupil (+33%)
- Salt Lake SD: +\$4,782 per pupil (+45%)
- WWCS: +\$2,587 per pupil (+43%)

Source: Utah State Board of Education (USBE) FY2020–FY2024 reports; District ACFRs (FY2023); Wasatch Waldorf Charter financial reports.



Santa Lucía *Saffron* BUNS



INGREDIENTS: YIELDS 12 LARGE BUNS

- 1 cup (227g) milk
- 1/4 teaspoon saffron threads, lightly crushed
- 8 tablespoons (113g) unsalted butter, room temperature
- 4 1/2 cups (540g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon instant yeast
- 1/4 cup (43g) potato flour or 1/2 cup (43g) dried potato flakes (instant mashed potatoes)
- 1 1/2 teaspoons (9g) table salt*
- 1/3 cup (67g) granulated sugar
- 3 large eggs
- 1 teaspoon King Arthur Pure Vanilla Extract

*Reduce the salt to 1 1/4 teaspoons if you use salted butter

Topping

- 1 large egg white (reserved from dough) mixed with 1 tablespoon cold water
- Swedish pearl sugar, optional
- golden raisins, optional



INSTRUCTIONS:

- In a small saucepan set over medium heat (or in a microwave-safe bowl in the microwave), heat the milk and saffron to a simmer; remove from the heat and stir in the butter. Set the mixture aside to allow the butter to melt, and for it to cool to lukewarm, 30 to 35 minutes. You can reduce the milk's cooling time by about 10 minutes by refrigerating it.
- Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a large bowl or the bowl of a stand mixer, whisk together the yeast, flours, salt and sugar.
- Separate one of the eggs, and set the white aside; you'll use it later.
- Pour the lukewarm milk and butter mixture over the dry ingredients.
- Add the 2 whole eggs, 1 egg yolk, and the vanilla. Mix to combine, then knead for about 7 minutes by mixer, about 10 minutes by hand, till the dough is smooth and supple.
- Place the dough in a lightly greased bowl or large (8-cup) measuring cup, cover it, and let it rise for 1 hour, or until it's quite puffy, though not necessarily doubled in bulk.
- Gently deflate the dough, and divide it into 12 equal pieces. A scale makes this job easy; each piece will weigh about 92g, or 3 1/4 ounces.
- Shape the pieces of dough into rough logs, and let them rest, covered, for about 10 minutes. This gives the gluten a chance to relax.
- Roll each log into a 15" to 18" rope. They'll shrink once you stop rolling; that's OK.
- Shape each rope into an "S" shape. Tuck a golden raisin into the center of each of the two side-by-side coils.
- Place the buns on a lightly greased or parchment-lined baking sheet, leaving an inch or so between them. Cover them, and let them rise for about 30 minutes, till they're noticeably puffy, but definitely not doubled. While they're rising, preheat the oven to 375°F.
- Brush each bun with some of the egg white/water glaze. Sprinkle with coarse white Swedish pearl sugar.
- Bake the buns until they're golden brown, about 18 to 20 minutes. If you've used raisins, tent them with foil for the final 3 minutes, to prevent the raisins from burning.
- Remove the buns from the oven, and transfer them to a rack to cool.