



Wasatch

charter school



OH BE JOYFUL - THE ROOTS OF OUR SCHOOL SONG

If you walked your children to the first day of school, you may have noticed the beautiful song led by Misiti Moberley, a song that every student and faculty member knew by heart.

One of our most beloved traditions, the singing of “Oh Be Joyful”, has a charming origin story. Before the school even opened, all of our original teachers learned the song during training. Emily Merchant, our founding director, had first heard it a few years earlier at the Public School Institute training at Rudolf Steiner College in Sacramento, the very experience that inspired her to open a Waldorf school.

The song became our school song almost by chance. It was simply a tune many of us knew and loved, so we naturally shared it with students and sang it at school gatherings. By the second year, a new tradition had taken root: singing it on the very first day of school. And ever since, it has continued to bring joy and connection to our community.

DEAR WASATCH WALDORF COMMUNITY,

We are delighted to share the very first edition of our school-wide newsletter! In a world full of screens, we wanted to create something you can hold, place on the fridge, or tuck into a book - a tangible reminder of rhythm, beauty, and connection in our community.

This newsletter will highlight the stories, seasonal rhythms, and learning that make Wasatch Waldorf unique.

Each edition will bring festival news, classroom highlights, farm updates, family resources, and a calendar overview. Our hope is that it continues to grow and becomes a touchpoint for accessing the community and curriculum you have chosen for your children.

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



Looking Ahead: Our 10th Year

....“My mission is to look at the areas where we can strengthen the roots and provide the space and guidance for growth....”

A WORD FROM OUR EXECUTIVE DIRECTOR



As we step into our 10th year, I am filled with gratitude for the vision of our former Executive Director, Emily Merchant, our founding families and the dedication of every parent, teacher, and staff member who has nurtured this school from its inception. Thanks to all of you, we have grown into a place where academics, creativity, reverence, and community flourish. Public Waldorf education is thriving here in the Salt Lake Valley.

The first decade of our school was about planting and growing the content and ideas of this beautiful education, it was a time to lay the foundational rhythms and relationships that allow our community to thrive. Now, as we move into our next phase, our focus shifts toward strengthening the form around that content by honing our organizational rhythm, integrity and stability so that the rich life of our children is fully supported. This milestone year will be one of continued growth as well as a review of the past. My mission is to look at the areas where we can strengthen the roots and provide the space and guidance for growth. I plan to do my best to meet challenges by modeling compassion, curiosity, and collaboration, because within that we offer our children a living example of how to meet the world with strength and love.

There is much to celebrate as this year unfolds. Our enrollment remains strong—even as many schools in Utah face uncertainty and declining enrollment. We are launching an exciting hybrid-homeschool program, and more parent-centered events, offering new pathways for family engagement. Meanwhile, our governing bodies have been diligently clarifying leadership roles and refining systems that will support us in this next chapter.

As we honor the vision of our founding families and look ahead with renewed purpose, I'm deeply grateful for the many colleagues stepping into new and expanded roles and for the dedication each of you brings to this community. Together, we are not only shaping a stable, strong and healthy school, but holding a space where your children, while receiving their education, can discover that the world is good, life has meaning, and they have a place within it.

Sincerely,
Heather Campbell



COURAGE AND LIGHT IN AUTUMN'S TURNING

Michaelmas is a cherished Waldorf tradition that honors courage, strength, and the turning of the seasons as we move into autumn. At Wasatch, this celebration invites students and teachers to gather in story, song, and activities that remind us of the light within each of us.

Through tales of St. Michael and the dragon, we reflect on bravery, perseverance, and the call to meet life's challenges with open hearts. Michaelmas is both festive and grounding, weaving beauty, rhythm, and and togetherness into the fabric of our school community.



TO BE OR NOT TO BE ON TIME - WHY ATTENDANCE MATTERS

In Waldorf education, missing days can feel bigger than in traditional schools because students create their own books rather than using textbooks.

We understand that, as parents, it can be a delicate balance between giving children extra time and keeping the morning calm and on schedule.

We do ask, as families find their rhythm this school year, to prioritize getting to school prepared and on time to enter their work.

Drop off can begin at 8:15 am and students are ready to begin in their classrooms at 8:30 am.

"When a student arrives late, we always greet them warmly and check in quietly during work time, helping them catch up without drawing attention."

UPCOMING EVENTS

Subscribe to our [WCS google calendar](#) for up-to-date info - calendar can be found on the website under the resources tab

- 9/9 6:30-7:30PM** Family Council Meeting - Community Norms discussion series "Why volunteering matters"
- 9/11 5-7PM** School Farm Volunteering--All Parents Welcome!
- 9/13 9-11AM** Lee Sturgeon Day workshop - Nurturing the Nurturers
- 9/22 TBD** Liz Beaven - Alliance for Public Waldorf Education Community Presentation
- 9/24** Evening Parenting Course with Marla Macdonald (monthly) Registration Required.
- 10/11** Harvest Festival
- 10/15** School Picture Day

GET IN TOUCH



Is there something you would like to learn more about? Send us a request by snapping the QR Code. Thank you!

NOURISHING BODY, MIND & SPIRIT WITH AUDREY EVANS

At Wasatch Charter School, food and education grow together. Guided by our wellness policy and Waldorf philosophy, we see each meal as an extension of learning - rich in color, flavor, and connection. We serve and encourage whole, nutrient-dense foods, free from artificial additives, and celebrate the rhythms of the seasons through gardening, festivals, and shared meals.

Families are partners in this work, packing lunches that reflect our Food Guidelines and inviting children to explore new tastes. In nourishing our children with wholesome food and mindful mealtimes, we nurture not only their health, but their sense of gratitude, community, and care for the earth.

ITEMS YOU WILL NEED:

- ☐ Whisk
- ☐ Large bowl
- ☐ Rimmed baking sheet
- ☐ Parchment paper
- ☐ Silicone spatula



INGREDIENTS:

- ☐ ¼ cup pure maple syrup
- ☐ 3 TBSP melted coconut oil
- ☐ 2 TBSP honey
- ☐ 1.5 tsp pure vanilla extract
- ☐ ¼ tsp sea salt
- ☐ 1.5 cup sliced almonds
- ☐ 2 cups old fashioned rolled oats



Homemade Granola

INSTRUCTIONS:

- **Pre-heat oven to 300 degrees F and move the center rack up a level so it's on the second level/rack from the top.**
- **Line a rimmed baking sheet with parchment paper. Set aside.**
- **In a large bowl, whisk together maple syrup, coconut oil, vanilla, honey and salt.**
- **Add your oats and sliced almonds and fold the mixture together.**
- **Use a silicone spatula to help pour the granola onto your parchment-paper lined baking pan. If you want large chunks of granola (the best!) flatten the mixture into an even layer with your spatula, adding pressure so the granola is nice and compact.**
- **Bake for 20 minutes, rotate the pan (180 degrees) for even toasting, then bake for an additional 10-15 minutes or until golden and crispy. I like mine a little more on the golden/crunchy side- YUM! Ovens vary from home to home so just keep an eye on it and yank once it's your degree of golden perfection! NOTE: I don't stir at the halfway mark so I can break it to chunky clusters when it cools – love it like this!**
- **Once you remove your granola from the oven, allow it to cool on the baking sheet until completely cooled. This will give it some time to get that signature crunch we all know and love! (It won't crisp up until it cools)**