SRBI is designed to help schools focus on classroom instruction and provide interventions that are matched to student needs.

SRBI is a way to provide support and instruction to children at their learning level.

SRBI is most commonly used in addressing needs in the areas of reading and math. A “continuum of support” is developed by school districts to meet the needs of the children they serve.

SRBI can consist of students being pulled out to work with support staff, homogeneous grouping, small groups, and one on one instruction, to name a few.

Some of our SRBI activities include Symphony lessons, games on Sumdog.com, Place Value Path dice game, Multiplication WAR, “24”, Risking Sticks, Equato, Schoola Hoops, and Decimal Multiplication with cards. Many of these games have been taught and played at our 1st Math Night back in November and/or have been taught to the teachers to use during their classes as well. Both online programs can be used at home with the appropriate sign on information.

Carrigan’s Math Night
January 8, 2015
6:00 to 8:00
Ingredients
Original recipe makes 12 rolls
3/4 cup milk
1/4 cup margarine, softened
3
1/4 cups all-purpose flour
1 (.25 ounce) package instant yeast
1/4 cup white sugar
1/2 teaspoon salt
1/4 cup water
1 egg
1 cup brown sugar, packed
1 tablespoon ground cinnamon
1/2 cup margarine, softened
1/2 cup raisins (optional)

Directions
Heat the milk in a small saucepan until it bubbles, then remove from heat. Mix in margarine; stir until melted. Let cool until lukewarm.
In a large mixing bowl, combine 2 1/4 cup flour, yeast, sugar and salt; mix well. Add water, egg and the milk mixture; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has just pulled together, turn it out onto a lightly floured surface and knead until smooth, about 5 minutes.
Cover the dough with a damp cloth and let rest for 10 minutes. Meanwhile, in a small bowl, mix together brown sugar, cinnamon, softened margarine.
Roll out dough into a 12x9 inch rectangle. Spread dough with margarine/sugar mixture. Sprinkle with raisins if desired. Roll up dough and pinch seam to seal. Cut into 12 equal size rolls and place cut side up in 12 lightly greased muffin cups. Cover and let rise until doubled, about 30 minutes. Preheat oven to 375 degrees F (190 degrees C).
Bake in the preheated oven for 20 minutes, or until browned. Remove from muffin cups to cool. Serve warm.

Strategy of the Month

Being able to ask good questions will help you in many ways. Use these to solve problems:

• What information do I know?
• What else do I need to find out?
• What question am I trying to answer? • Have I missed anything?
• Does my answer make sense?

From the bottom of a thirty-foot hole, a frog can climb up four feet each day, but slips back two feet each night. In how many days does the frog escape from the hole?

Answer_______________________________________________________________

Student’s Name and Room #______________________________________________

Parents/Guardian Signature_______________________________________________