

the Wolf School

July 2018



Too Hot! Too Loud! Too Much! **Sensory Friendly Summer Fun!**

If you're a Complex Learner, summer can actually be challenging. Complex Learners often struggle with sensory issues. That means that summer norms like heat from the sun, the feeling of a wet bathing suit, and the noise of a family BBQ can easily add up to sensory overload and cause behavior meltdowns! But with sensory friendly activities, Complex Learners and their families can enjoy some summer fun together! Here are 4 sensory friendly ideas to get you started! [Continue Reading Our Latest Blog Post...](#)



Wolf School's 4th Annual Complex Learners Conference
Save the Date

Join us for The Wolf School's 4th Annual Complex Learners Conference -

Movement, Mindfulness, and Motivation:

Innovative Approaches for Helping Complex Learners.

Parents, Occupational Therapists, Speech Language Pathologists, Special Education Teachers, Teaching Assistants, Therapists, and others working with Complex Learners are invited to attend this day long educational conference. [Read more...](#)

Movement, Mindfulness and Motivation: Innovative Approaches for Helping Complex Learners

October 27, 2018

With featured speakers:

Dr. John Ratey

Vanessa Weiner

& Lise Faulise, MS, OTR/L, BCP

Camp Confidence 2018

Wolf School Summer Program Kicks Off!

Camp Confidence Week 1 began on July 9th with the theme "When I Grow Up." Students enjoyed spending the week learning about different careers, participating in themed projects and activities, and even attending a mini career-fair with a pilot, Hasbro, Inc. employees, and a state trooper, as special guest visitors! [See photos of the fun...](#)



What's Cooking?

Kid Friendly Recipes from The Wolf School

Camp Confidence's Cooking Elective is off to a great start! Campers are loving spending time preparing and enjoying some delicious treats. Find one of their favorite recipes below for a fun

kid-friendly recipe to try at home!



Corn Dog Muffins

Here's what you need:

- 1 package Bob's Red Mill gluten free cornbread mix
 - 1 1/2 cups milk
 - 1/2 cup butter or vegetable oil
 - 2 eggs
- 1 package hotdogs

Here's what you do:

- Preheat oven to 375.
- Mix all cornbread ingredients (cornbread mix, milk, butter/oil and eggs) and stir until well blended
- Spray mini muffin tin
 - Pour mixture into mini muffin tin
- Cut pre-cooked hot dogs and cut them up into chunks about 1" then stick them right in the middle of the cornbread muffin
- Bake at 375 for 8-10 minutes or until cooked through
- Once removed from the muffin tin, stick a popsicle stick in each muffin to serve
 - Serve with ketchup and mustard (optional)

ENJOY!

Contact

The Wolf School
215 Ferris Avenue, East Providence, RI 02916
401-432-9940

thewolfschool.org

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Mission

The Wolf School inspires Complex Learners to discover confidence, compassion, and a love of learning to unlock their full potential

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