

1st Quarter, November 2016

## NEWSLETTER

# Alaska Gateway School District - Migrant Education Program

Hello! I am Karla Champagne. My parents are Ted and Darlene Charles. My Maternal grandparents are Martha Summar and the late Jon Summar. My paternal great grandparents are the late Doris and Peter Charles and Eva and Abraham Luke. My grandparents are Carl Charles and the late Edna Luke and Virginia "Ruth" Charles. I am married to Shawn Champagne and we have three children: Aubrielle, Kailie and Teagan. Our oldest is in college and the other two attend Tok School. I am the new Migrant Ed. Itinerant Aide and I will be assisting students and families within the district to help with your educational needs.



## What is Migrant Ed.?

The Alaska Gateway School District's Migrant Education Program is federally funded and provides activities, services and resources for **Migrant students** and their families.

## What are the goals of our Migrant Ed. Program?

Our goals are to help Migrant children develop to their fullest academic and social potential and to provide learning opportunities for success in life.

## What does Migrant Ed. offer?

Supplemental support for middle and high school students in need of additional academic support.

Summer Fun-Pac's available for checkout during the summertime

Math and Literacy Family Nights

Digital Read-Along Kits available for check out.

Books sent home quarterly to students.

Annual periodical subscriptions for migrant students and families.

Academic enrichment and goal setting activities during the school year as needed.

Eligibility for district's free lunch program



# Encourage Your Teen to Read!

## Recipe Delights: Cranberry Bars

You know that reading is important, and you obviously want to make sure that your teenager grows into adulthood with all the skills he or she needs to succeed. The following is a list of ways that to encourage your teens to read.

1. Set an example. Let your kids see you reading for pleasure.
2. Furnish your home with a variety of reading materials. Leave books, magazines, and newspapers around. Check to see what disappears for a clue to what interests your teenager.
3. Give teens an opportunity to choose their own books. When you and your teen are out together, browse in a bookstore or library. Go your separate ways and make your own selections.
4. Build on your teen's interests. Look for books and articles that feature their favorite sports teams, rock stars, hobbies, or TV shows.
5. Value pleasure reading. Almost anything your child reads—including the Sunday comics — helps build reading skills.
6. Acknowledge your teen's mature interests. Look for ways to acknowledge the emerging adult in your teens by suggesting some adult reading you think they can handle.



"A yummy bar that is tart and sweet at the same time. Easy to put together and your home will smell wonderful while they're baking!"

### Ingredients

- 2 cups fresh cranberries\* or 1 (12 ounce) package whole cranberries
- 1 cup white sugar
- 3/4 cup water
- 1 (18.25 ounce) package yellow cake mix
- 3/4 cup butter, melted
- 2 eggs
- 1 cup rolled oats
- 3/4 cup packed light brown sugar
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon

### Directions

In a saucepan over medium heat, combine the cranberries, white sugar, and water. Cook, stirring occasionally until all of the cranberries have popped, and the mixture is thick, about 15 minutes. Remove from heat, and set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake mix, melted butter, and eggs. Stir in the oats, brown sugar, ginger and cinnamon. Set aside about 1 1/2 cups of the mixture, and spread the rest into the bottom of a 9x13 inch baking dish. Pack down to form a solid crust, getting it as even as possible. Spread the cooled cranberry mixture over the crust. Pinch off pieces of the remaining mixture and place evenly over the cranberry layer.

Bake for 35 to 40 minutes in the preheated oven, until the top is lightly browned. Cool in the pan for about 40 minutes before slicing into bars.

\*Fresh cranberries-12 oz = 2 cups

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Literacy  
changes  
the world