

Migrant Education News



A Note from our Director

Dear Families,

For most of us, the fishing season has ended, but the berry picking is still good in some areas (everyone has their "secret" spot)!

While this has been an interesting start of a new school year we continue to work hard to find creative ways to continue providing services for our students. Last summer we provided virtual learning opportunities to over 300 students, supported youth in crossing the finish line by graduating high school, and brought on new staff. We look forward to less interesting times and seeing your students in person soon!

Stay well,
Doreen Brown



Update Your Fishing & Berry Picking Dates!

Updating your fishing and berry picking dates on a yearly basis ensures that your student(s) maintains their eligibility for service priority. A fillable form is available on our website at <https://www.asdk12.org/Page/5557>. You can either mail your calendar to the Migrant Education office or snap a picture and email it to us at migrant_office@asdk12.org.



Summer School Update

The Migrant Education Program had another successful secondary summer program this year! The MEP in collaboration with the Back on Track, Child in Transition and Title VI programs graduated 30 students! There were 205 high school credits awarded, to over 120 students, that participated in the June and July summer programs. Best of luck in the 2020-2021 school year! Be on the lookout for more Secondary opportunities!

Migrant Education Program Parent Advisory Committee



Are you interested in improving education for MEP students and are willing and able to attend regular meetings?

If so, please consider applying for a position on the Migrant Education Program Parent Advisory Committee (MEP PAC). All applications will be reviewed through a selection committee consisting of MEP staff, the MEP State Parent Representative, Community Members, and ASD Senior Leadership. The selection of a diverse group of parents will be key to the success of this committee!

The application will open September 11, 2020 and will close September 25, 2020.

To apply please fill out the [MEP Parent Advisory Council Application](#).

Barnes & Noble Book Bundles

The Migrant Education Program is pleased to be partnering with Barnes & Noble to provide a bundle of *new* reading books for eligible PreK-8th grade students with the goal of increasing their at-home selection of reading materials.

Students will be mailed a collection of books based on the grade/reading level and the genre they choose. The list of specific title in each Genre has been carefully curated by Barnes & Noble staff with the guidance from ASD librarians. No substitutions of special request are allowed.

The deadline for requests is Friday, September 18th at 5pm. Due to shipping delays nationwide, requests will take approximately 3-4 weeks for delivery.

Please place your request here: <https://forms.gle/EgRMnQhT5qCSRCgn6>

Summer Virtual Camps

Last summer MEP partnered with Trailside Discovery Camp and the Anchorage Museum to provide virtual summer camp kits. Interesting and fun weekly themes kept kids engaged and weekly attendance incentives kept them Zooming! Approximately 300 students participated throughout the summer.

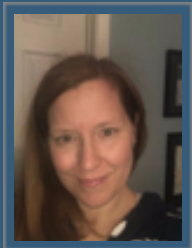


Migrant Education Student Success Coaches



The Migrant Education Program has grown! This year our department added 8 Elementary Student Success Coaches, this is in addition to our Secondary SSCs that were hired last year. SSCs monitor attendance, collaborate with classroom teachers, counselors, and other school support staff, provide social service referrals, implement family engagement activities, amongst other supports. School selections were determined by a variety of factors such as the number of Migrant students at schools as well as access to other services (Title 1 status, 21st Century, United Way, etc...).

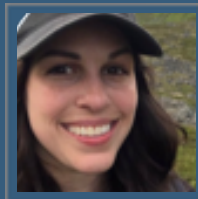
MEET OUR ELEMETARY STAFF!



Jen
ANCCS



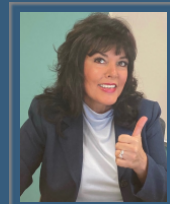
Audra
Abbott Loop



Rebecca
Denali



Fadwa
Kincaid



Teresa
Sand Lake



Morgan
Turnagain

STUDENT SUCCESS COACH SCHOOL CONTACTS

Elementary School Staff (9)

Doner, Audra	Abbott Loop	742-9090
Stoneburner, Jen	ANCCS	742-1370
Cole, Rebecca	Denali	742-4904
Edais, Fadwa	Kincaid	742-8506
Harrison, Teresa	Sand Lake	742-9270
DuClos, Morgan	Turnagain	742-7270
Vacant	College Gate	

Middle School Staff (6)

Donaldson, Annette	Begich	742-0511
Baldwin, Denielle	Central/Wendler	742-7336
Tedor, Holly	Clark	742-7773
Blair, Lorena	Goldenview	742-6773
Bauer, Scott	Hanshew	742-5348
Lena, Atixhe	Romig	742-5208

High School Staff (11)

Sherman-Newsome, Damon	Bartlett	742-1857
Tutaan, Enric	Dimond	742-6981
Smith, Sherry	Mirror Lake	742-7971
	ERHS/Chugiak/Gruening	
Vaughan, Gavin	East	742-2663
Ctibor, Larry	Service	742-9676
Hogan, Alec	King Tech	
	OSY/Alternative Schools	440-1071
Blair, Lorena	South	
Howell, Elizabeth	West	742-2549
Vacant	TBA	
Vacant	SSC-Private/Outreach	





KOREAN STYLE ALASKA SALMON BELLY SKEWERS

INGREDIENTS

Author: Keoni Chang, Corporate Chef, Foodland Super Markets, Ltd.

2 pounds Alaska Salmon belly pieces, skin removed, cut into 1-inch cubes

2 Tablespoons soy sauce

2 Tablespoons rice wine vinegar

¼ cup honey

3 Tablespoons ko choo jung sauce (Korean hot bean paste)

1 Tablespoon sesame oil

2 teaspoons paprika

2 teaspoons Korean chili powder or cayenne

1 Tablespoon sesame seeds, toasted

3 stalks green onion (scallion or chive), chopped

8 bamboo skewers, 6 inches each

For a direct link to this recipe click [here](#)

DIRECTIONS

Combine all the ingredients except the bamboo skewers. Divide the salmon belly pieces between the 8 skewers. Place the skewers in a service tray or merchandise on a platter and drizzle with remaining sauce and garnish with sliced green onions and sesame seeds.

Cooking: If merchandising raw, instruct customers to heat a grill to medium high. Clean the grates and lightly spray with pan release. Grill for 2 minutes, then flip and grill for 2 more minutes.

Chef's Note: Shelf life is 2 days refrigerated raw. If cooked and grilled, it can be merchandised for 3 days in a service cold case.

The dish is best made with King, Coho, and Sockeye salmon. If salmon belly is in short supply, cubed salmon fillet may also be used. For best merchandising of cooked skewers, reserve extra unused marinade. Lightly baste or drizzle cooked skewers prior to merchandising and garnish with sesame seeds and sliced green onions. The skewers make an excellent addition to a composed salad, or even a lunch entrée or bento.



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