

S E P T E M B E R 2 0 1 1

KING *Academy*

Notes of Gratitude

Dear Families:

The beginning of the 2011 - 2012 school year is off to a great start! A big part of every new school year for the past five years has been The African American Firefighters' Association's (CAFA) support of King Academy and their donation of school supplies for all of our students. A very big thank you to CAFA for their support this year and for all of the years past!

We are again participating in The Free Store Food Bank Power Pack Program. Power Packs are sent home on a rotating basis with students on Fridays and contain nutritious food for the weekend. If you would like more information about this program, please talk with your student's teacher or call the office.

Thank you to all of our families that are working hard at home to help students transition to a new school year that presents new responsibilities and challenges. Your efforts and interest in your students' education are a key factor in our success each year!

Sincerely,
Andrea Martinez, Director

Parent Teacher Conferences

Start planning NOW to attend our first Parent/Teacher conferences which will be Friday, October 28th.

Can't make it because of transportation, your work schedule, or because you need child care for other siblings? Contact your student's teacher. We can help! If it is still impossible to attend, we will schedule a conference call by phone.

*****For the classroom that has the most parents attend their conferences, that class will receive a pizza party!!!*****

Don't underestimate your impact on your child's success! They need to see your interest!

SEPTEMBER 12TH

**Afterschool Instruction
Begins**

SEPTEMBER 23RD

**School Board Meeting 3:00
pm**

**All Welcome - call the office
for more information**

News Around School

Parent Surveys

will be coming home the end of October. Parent surveys are important to your student's education in so many ways! Surveys can help us better serve your student and it also helps

us to strengthen our relationship with student families. The surveys will be completely anonymous and will be sent to an outside source for evaluation and feedback so you

can feel comfortable sharing your comments with us.

Thank you for supporting your student and King Academy's effort to better serve both students and families.

Mrs. Butler has been Certified as an Ohio Resident Educator

The Resident Educator License has been issued to Mrs. Butler for the second year recognizing her as a Master Teacher qualified to provide new teachers with coaching, mentoring, and guidance that is critical to long and successful careers as educators.



CHECK BACK SOON



We are working to renovate all the floors at King Academy. The auditorium and hallways should be done by December!

Girl Scouts

The Girl Scouts program that was offered last year was a big hit! It was a very positive program and one our best attended.

Be looking for registration forms to come home with your girls at the end of September. Our groups this year will include grades K-6 and will begin in October.

Coming in January 2012!

Student family members will be invited to participate in technology classes. These classes will be held on Saturdays and can help with basic computer skills to more advanced work such as learning specific programs that can lead to more employment opportunities.

There will also be opportunities to tour the building and see the new ways technology are being used in the classroom.

Employment Opportunities

NEW GENERAL LABOR jobs in the Fairfax area!
1st and 2nd SHIFTS OPEN
\$9.00hr TO START IMMEDIATE NEED

Manufacturing Plant expanding! Adding new jobs in ASSEMBLY,
PACKAGING, Loading/Unloading TRUCKS & more

Work 4 days on, 3 DAYS OFF!!! HAVE YOUR WEEKENDS FREE!!!

This company is seeking serious workers. Must be able to lift 50 lbs,
be able to work well with little supervision and want long term work

ALL JOBS ARE TEMPT to HIRE with Lots of OT available.

NO APPOINTMENT NEEDED- APPLY TODAY!

We are located at 9910 Princeton Glendale Rd. Cincinnati, Oh 45246, Suite 222 in the North Star Center - approximately 1 mile from the 275 overpass. We are North bound going towards West Chester, and in the building right after Pierre Foods.

Call 513-860-0002 TODAY!!! Ask for Alex or Lesley for an immediate start date

MARK YOUR CALENDARS NOW
JOB FAIR
Wednesday November 9th, 2011

WHERE: Sharonville Convention Center
11355 Chester Road
Cincinnati, OH 45246
513-771-7744 (*call for details regarding type of positions available*)

Dress to impress! Your first impression is critical when job seeking. Men should wear their best suit with a tie, and matching dress shoes. Women should wear their best jacket with matching skirt or pants and shoes. Admittance may be denied to anyone wearing shorts, jeans, flip flops or other inappropriate attire.

Bring plenty of copies of your resume printed on quality paper. Even if you do not bring a resume, be certain to have a portfolio or briefcase with notebook or legal pad and pens.

Free Parking and Admission

HEALTH & NUTRITION

BUSY NIGHT DINNER IDEA:

Sour Cream Chicken Enchilada Casserole

Ingredients:

3-4 cups cooked, shredded chicken
(about 4 breasts)
3-4 cups grated cheese
(I like Mexican or Colby Jack)
1 cup sour cream
1 tsp garlic salt
1 can cream of chicken soup
1 med. onion (chop)
1 4 oz can of green chilies (diced)
1 1/2 tsp chili powder
1 pack of taco shells (broken up)

Directions:

Mix all (but only half the cheese) in a bowl making sure the shells are all wet.

Place in greased 9 x 13 casserole dish. Top with the other half cheese.

Bake at 350 for 20-30 minutes, watch for the cheese to turn brown. Serves 6

www.5dollardinner.com

After School (or Anytime) Healthy Snacks Cinnamon Apple Chips



Apple Chips

- 2 large apples, cored (I used Red Delicious)
- 2 T. sugar (optional)
- 1 t. cinnamon
- canola oil spray

Preheat oven to 200 degrees.

Thinly slice apples crosswise about 1/8-inch (2 mm) thick with a mandoline or sharp knife. Arrange apple slices in a single layer on two parchment-lined rimmed baking sheets, and spray with canola oil cooking spray.

If using sugar, combine in a small bowl with cinnamon. Put mixture into a sieve and sprinkle evenly over apple slices.

Bake in the top and bottom third of the oven until apples are dry and crisp, about 2 hours (mine took a little longer than that to get crisp, but I didn't use sugar). Remove from oven and let 'chips' cool completely before transferring to a sealed container for up to 3 days. Makes about 2 cups of apple chips.