

SPEDITION NEWSLETTER

Office of Special Services and Student Equity
Pontiac School District

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November 2021

National Native American Heritage Month

What started at the turn of the century as an effort to gain a day of recognition for the significant contributions the first Americans made to the establishment and growth of the U.S., has resulted in a whole month being designated for that purpose.

One of the very proponents of an American Indian Day was Dr. Arthur C. Parker, a Seneca Indian, who was the director of the Museum of Arts and Science in Rochester, N.Y. He persuaded the Boy Scouts of America to set aside a day for the "First Americans" and for three years they adopted such a day. In 1915, the annual Congress of the American Indian Association meeting in Lawrence, Kansas, formally approved a plan concerning American Indian Day. It directed its president, Rev. Sherman Coolidge, an Arapahoe, to call upon the country to observe such a day. Coolidge issued a proclamation on Sept. 28, 1915, which declared the second Saturday of each May as an American Indian Day and contained the first formal appeal for recognition of Indians as citizens.

The year before this proclamation was issued, Red Fox James, a Blackfoot Indian, rode horseback from state to state seeking approval for a day to honor Indians. On December 14, 1915, he presented the endorsements of 24 state governments at the White House. There is no record, however, of such a national day being proclaimed.

The first American Indian Day in a state was declared on the second Saturday in May 1916 by the governor of New York. Several states celebrate the fourth Friday in September. In Illinois, for example, legislators enacted such a day in 1919. Presently, several states have designated Columbus Day as Native American Day, but it continues to be a day we observe without any recognition as a national legal holiday.

In 1990 President George H. W. Bush approved a joint resolution designating November 1990 "National American Indian Heritage Month." Similar proclamations, under variants on the name (including "Native American Heritage Month" and "National American Indian and Alaska Native Heritage Month") have been issued each year since 1994.

<https://nativeamericanheritagemonth.gov/>

Veterans Day November 11th

Salute to everyone who made the ultimate sacrifice for our country and made us feel protected. This Veterans Day, nothing but huge respect for you all.

We are not only thankful to you but also motivated by you. You have shown us how to be brave and honest. You will always be in our hearts.

Without your bravery and compromises, we would never be here to thank you today. Your footprints will always be followed when its time for us to protect the nation!

Liberty comes at a price, and the men and women who serve our country are willing to pay that price for our freedom and peace. Today, we thank you, we salute you, we honor you Veterans!

May God forever bless our servicemen and women. I have nothing but honor and gratitude to show to you today and always. You are worth all that you can get!

You will always be remembered for your sacrifice and love towards the country. All hail to the brave souls of this century.

On this Veterans Day, we honor the men and women of Pontiac School District- who served the country. We are extremely proud of you.



THE CORE CLASSROOM MANAGEMENT PHILOSOPHY

1 Rules & Consequences

A great rule of thumb is to have 5 or less rules and consequences that are precise and easy to understand!



2 Procedures, Policies & Systems

Vital to the running of your classroom and should be specific and clear!



3 Organization

Classroom AND teacher organization is a MUST! Disorganization is the quickest way to sabotage classroom management!



4 Student Engagement & Rapport

Empower your students and the management issues will dissipate



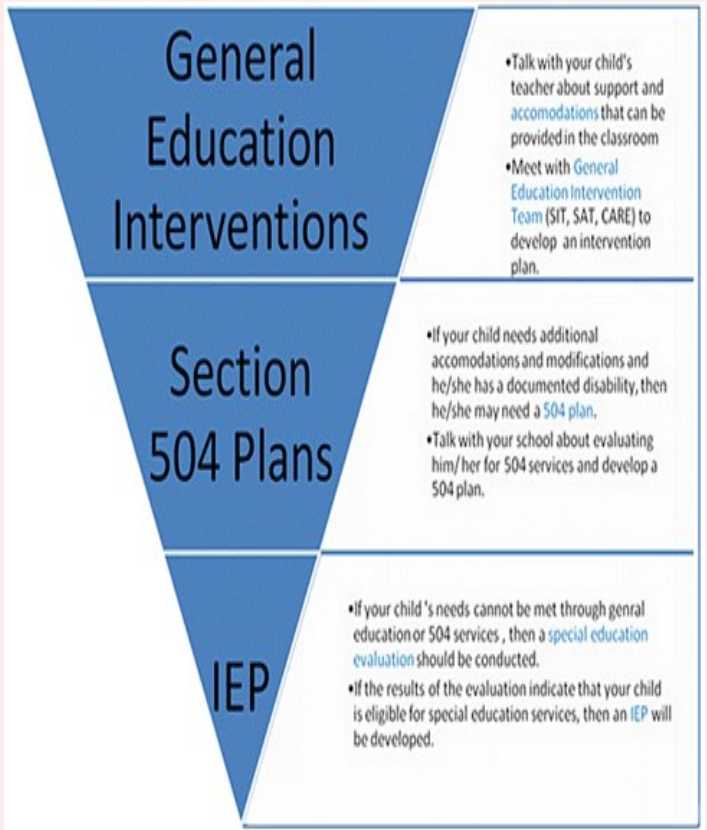
5 Teacher Self-Care

Self-care is VITAL! If you are not at your best, it can impact the classroom, but more importantly, your life.



6 Consistency

The more inconsistent you are, the less students will follow rules, procedures, policies & systems!



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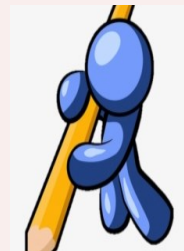
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Sec. 300.305 Additional requirements for evaluations and reevaluations

- (a) **Review of existing evaluation data.** As part of an initial evaluation (if appropriate) and as part of any reevaluation under this part, the IEP Team and other qualified professionals, as appropriate, must—
- (1) Review existing evaluation data on the child, including—
 - (i) Evaluations and information provided by the parents of the child;
 - (ii) Current classroom-based, local, or State assessments, and classroom-based observations; and
 - (iii) Observations by teachers and related services providers; and
 - (2) On the basis of that review, and input from the child's parents, identify what additional data, if any, are needed to determine—
 - (i)
 - (A) Whether the child is a child with a disability, as defined in §300.8, and the educational needs of the child; or
 - (B) In case of a reevaluation of a child, whether the child continues to have such a disability, and the educational needs of the child;
 - (ii) The present levels of academic achievement and related developmental needs of the child;
 - (iii)
 - (A) Whether the child needs special education and related services; or
 - (B) In the case of a reevaluation of a child, whether the child continues to need special education and related services; and
 - (iv) Whether any additions or modifications to the special education and related services are needed to enable the child to meet the measurable annual goals set out in the IEP of the child and to participate, as appropriate, in the general education curriculum.
- (b) Conduct of review. The group described in paragraph (a) of this section may conduct its review without a meeting.
- (c) Source of data. The public agency must administer such assessments and other evaluation measures as may be needed to produce the data identified under paragraph (a) of this section.
- (d) Requirements if additional data are not needed.
- (1) If the IEP Team and other qualified professionals, as appropriate, determine that no additional data are needed to determine whether the child continues to be a child with a disability, and to determine the child's educational needs, the public agency must notify the child's parents of—
 - (i) That determination and the reasons for the determination; and
 - (ii) The right of the parents to request an assessment to determine whether the child continues to be a child with a disability, and to determine the child's educational needs.
 - (2) The public agency is not required to conduct the assessment described in paragraph (d)(1)(ii) of this section unless requested to do so by the child's parents.



Roast Turkey with Berry-Mint Sauce and Black Walnuts

Native American, Turkey

Cook about 2 hours • **Makes** Yield 8 to 10 servings • **Source** cooking.nytimes.com



The flavor of heritage turkey breeds is richer and more pronounced than that of commercial turkeys sold at supermarkets nationwide. Put plainly, heritage breeds taste more like turkey. Heritage birds are raised outside, pecking at a varied diet. They tend to have meatier thighs and smaller breasts, and a higher ratio of dark meat to white meat. The Onondaga tribe, among others from the Northeastern United States, would have been able to serve them with forest berries, perking up the rich, dark meat with color and flavor. Sparked with mint, this berry sauce is bright and fruity, with just enough acid to complement the richness of the turkey.

Ingredients

- 1 (10- to 12-pound) turkey, preferably a heritage breed
- **Coarse sea salt:**
- 1 bunch fresh sage
- 3 cups wild rice cooking liquid or turkey stock, plus more as needed
- 6 medium leeks, white and pale green portions only, halved lengthwise, cut into 2-inch pieces and rinsed clean
- 2 tablespoons sunflower oil
- ½ cup maple syrup, plus more as needed
- 3 cups fresh raspberries or blackberries
- 3 cups fresh or frozen cranberries
- 2 tablespoons chopped fresh mint, plus more as needed
- ½ cup black walnuts, lightly toasted and chopped
- Pea shoots or microgreens, for garnish

DIRECTIONS

Remove giblets from the turkey cavity and discard or reserve for another use. Pat the turkey dry using paper towels. Rub the turkey all over with 1/2 teaspoon salt per pound of turkey. Tuck the sage sprigs inside the turkey cavity.

Set the turkey on a baking sheet, breast-side up. Place in the refrigerator, uncovered, for at least 4 hours and up to 6 hours to dry out the skin (this will help it crisp when it roasts).

When you are ready to cook the turkey, remove it from the refrigerator and allow it to come to room temperature, 1 1/2 to 2 hours.

Heat the oven to 450 degrees. Pour the rice cooking liquid or stock into a large roasting pan and add the leeks. Place a roasting rack on top, then transfer the turkey to the roasting rack, breast-side up, and tuck the wings underneath. Brush the exposed turkey generously with the oil. Transfer to the oven and roast, 30 minutes. Baste the turkey with the pan juices, adding rice cooking liquid or stock as needed to make sure there is a 1/2-inch layer of liquid at the bottom of the pan.

Reduce the oven temperature to 350 degrees and continue roasting, basting every 30 minutes, until an instant-read thermometer inserted into the thickest part of a thigh reaches 165 degrees, 1 to 1 1/2 hours. If the skin begins to darken too much, tent the turkey loosely with aluminum foil. Brush 1/4 cup maple syrup over the turkey. Transfer turkey to a cutting board to rest for 30 minutes before carving.

Transfer 3/4 cup of the turkey pan juices to a heavy-bottomed saucepan. Add the raspberries or blackberries, cranberries and the mint to the saucepan, stir with a wooden spoon to combine, and bring to a boil. Reduce the heat to medium and cook, stirring occasionally, until the cranberries have popped open, the raspberries have fallen apart and the liquid is thick enough to coat the back of a spoon, 10 to 12 minutes. Stir in the remaining 1/4 cup maple syrup, then add maple syrup and mint according to taste.

Carve the turkey. Smear some berry sauce on each plate. Top with the leeks then the turkey. Garnish with walnuts and pea shoots or microgreens, and pass more berry sauce alongside.