

2023



**SPECIAL POINTS
OF INTEREST**

3/2 & 3/3 Annual Reviews
William Floyd

3/8 & 3/9 Annual Reviews
Patchogue Medford

3/14 Annual Reviews
Riverhead

3/16 Level Reward
Bowling

3/23 Community
Legislative Committee
Meeting

3/24 Presentation
Creatures of the Night

3/28 Annual Reviews
Sachem

Month long activities re:
Women's History Month



Daylight Saving Time
3/12/2023 @ 2:00am
Set your clock
one hour forward!

**School Closed
Spring Recess
4/6—4/14**

**School Reopens
Monday, 4/17**

S Goltz, Principal

J Muller, Assistant Principal



From the Classroom of Ms. Vrabec

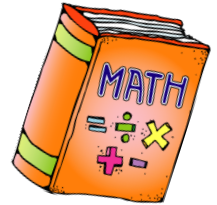
We've made it halfway through the school year and continue to prepare students for end of year exams. We are currently studying how to solve linear inequalities before working our way to applying real-world scenarios to systems of linear inequalities. We kicked off the unit reviewing student prior knowledge on substitution and graphing equations before transitioning to graphing and solving linear inequalities. As we return from mid-winter break, we will begin integrating this prior knowledge with new information in order to

understand how we can use these algebraic topics in the real world.

This part of the curriculum is one I always look most forward to. It's an opportunity to show students how they can apply what they've learned during the first half of the year to real-world scenarios. Students so often question why they need to learn various topics in their math classes and when they will ever use the knowledge. Therefore,

not only is this unit a special time for them to see how they will use their newly

acquired knowledge, but it's also an opportunity for me to make scenarios most relevant and of high interest to my students. It is also an opportunity for students to incorporate their artistic abilities by creating graphs that use different colors to represent solution sets!



SOPA AZTECA : An IAC Favorite Recipe! Culinary Arts Class with Chef Ceretti

This traditional Sopa Azteca (Tortilla Soup) recipe is made with a simple, richly-seasoned, tomato-chile broth that is ladled hot over crispy tortilla strips & loaded up with your choice of toppings. Feel free to add chicken &/or cheese if you'd like!

SOUP BROTH INGREDIENTS:

- 2 large dried pasilla chiles (or dried ancho chiles), stemmed and seeded
- 1 tablespoon olive oil
- 4 large cloves garlic, minced
- 1 3/4 pounds Roma tomatoes, diced (or 28 ounces canned diced tomatoes, with their juices)
- 8 cups good-quality vegetable or chicken stock
- 1/4 teaspoon dried oregano
- 1 epazote sprig (optional)
- fine sea salt and freshly-cracked black pepper

Continued on other side...



2023



Continued from other side...



SOPA AZTECA : An IAC Favorite Recipe! Culinary Arts Class with Chef Ceretti



from: <https://www.gimmesomeoven.com/sopa-azteca-tortilla-soup/#tasty-recipes-75469>

SOUP ADD-INS (CHOOSE YOUR FAVORITES):

- fried corn tortilla strips (or crumbled corn tortilla chips)
- diced panela cheese (or oaxaca, cotija, or any other cheese you prefer)
- diced or sliced avocado
- shredded cooked chicken
- toppings: chopped fresh cilantro, sour cream (or Mexican crema), lime wedges, fried pasilla chile strips

yummy

INSTRUCTIONS:

- 1) Toast the chiles.** Briefly toast the chiles by using tongs to carefully holding each chile an inch over a gas flame, turning for a few seconds until the chile is blistered and fragrant. (Or alternately, if you have an electric stove, you can heat a skillet over medium-high heat and press the chiles down onto the hot skillet on each side for a few seconds until blistered and fragrant.) Transfer the chiles to a blender or food processor and set aside.
- 2) Sauté the veggies.** Heat the olive oil in a large stockpot over medium-high heat. Add the onion and sauté for 5 minutes until softened, stirring occasionally. Add the garlic and sauté for 1-2 minutes more until fragrant, stirring frequently. Using a slotted spoon, transfer the mixture to the blender along with the chiles.
- 3) Blend the broth.** Add the tomatoes to the blender, along with 1 cup or so of the stock (enough to help the mixture purée easily). Then purée until completely smooth and no large chile flakes remain.
- 4) Simmer.** Transfer the blended broth mixture to the stockpot, add the remaining stock, oregano and epazote sprig (if using). Cook over medium-high heat until the broth reaches a simmer. Then reduce heat to medium-low to maintain the simmer and cook, uncovered, for 10 minutes.
- 5) Prepare the add-ins.** While the soup simmers, go ahead and prep all of your add-ins. (See notes below for instructions on how to fry tortilla and chile strips, if desired.) Fill each serving bowl with a handful of tortilla strips and cooked chicken (if using), and set aside.
- 6) Season the broth.** Give the broth a taste and season with however much salt and pepper you think it needs.
- 7) Serve.** Ladle the hot broth into each serving bowl over the tortilla strips, top with a generous helping of avocado and cheese (if using). Then load each bowl up with lots of your favorite toppings. Serve immediately and enjoy!

