

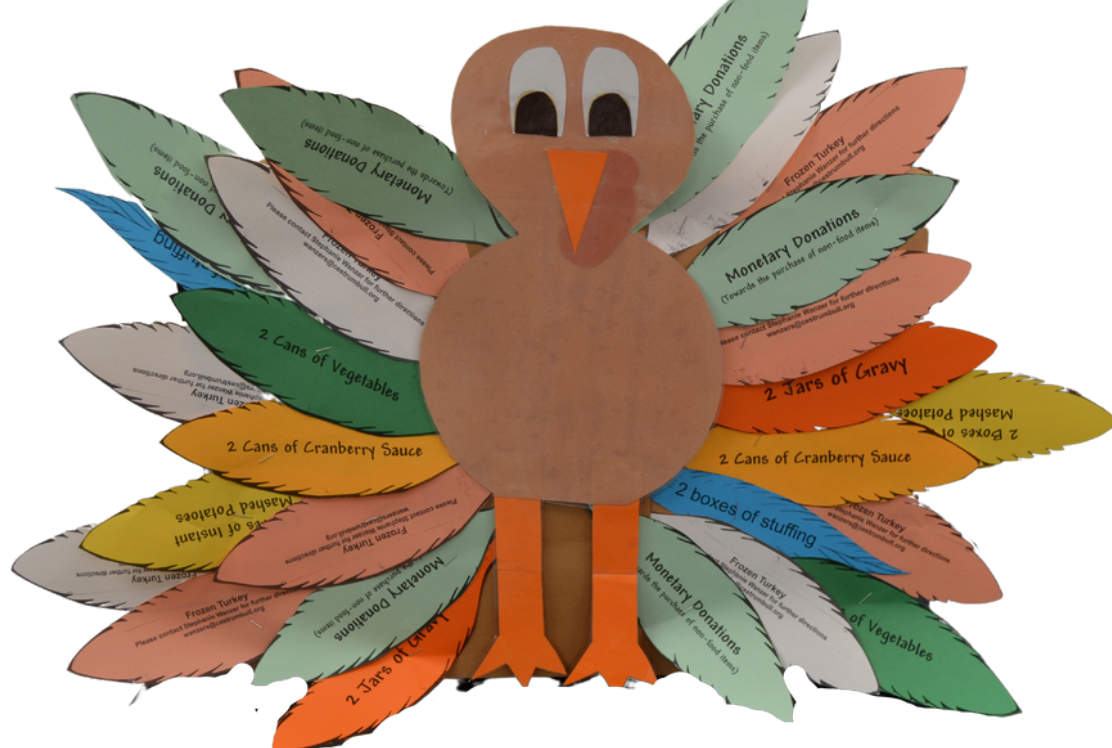
**THE C.E.S.**



**connection**

**NEWSLETTER** | **PODCAST** ▶





**THIS YEAR “PLUCK A FEATHER” WILL AGAIN LOOK A LITTLE DIFFERENT. FOR THOSE WHO ARE NEW, FOR THE PAST 23 YEARS WE HAVE HELPED COUNTLESS CES FAMILIES IN NEED WITHIN OUR SPECIAL EDUCATION PROGRAMS TO HAVE A BOUNTIFUL THANKSGIVING. THE CES STAFF AND REPRESENTATIVE COUNCIL HAVE ALWAYS GENEROUSLY DONATED NONPERISHABLE ITEMS, TURKEYS AND MONEY. WE WILL BE GOING BACK TO A MODIFIED PLUCK A FEATHER WITH A FROZEN TURKEY DRIVE. CES ALWAYS GOES ABOVE AND BEYOND FOR THEIR STUDENTS.**

**PLEASE HAVE ALL DONATIONS IN BY  
WEDNESDAY, NOVEMBER 15TH**

**THANK YOU FOR YOUR CONTINUED GENEROSITY! YOU WILL BE HELPING OUR DLC, PLC, AND TDP FAMILIES THIS YEAR.**



# BRIDGEPORT POLICE STOPPED BY SIX TO SIX FOR A VISIT

Hip-hip-hooray for C.E.S. Teacher of the Year, Kelly Montagna! She cooked up a super fun day for our littlest learners, inviting the brave men and women of the Bridgeport police department to pay them a visit. The police squad rolled in with a mobile command truck, fire truck, two cop cars, and even a SWAT van, which the kiddos got to explore from top to bottom. What a day to remember!





# RCA IS GEARING UP FOR FALL MUSICAL



Over at RCA the musical theatre students are hard at work rehearsing for there musical 9 to 5! Many refer to 9 to 5 as the Dolly Parton musical because she wrote the music and lyrics for the show! The show takes place in the 1970's work place follows three main women, Violet, Judy, and Doralee. The trio are finally over there "sexist, egotistical, lying, hypocritical bigot" boss and want to get even. Its a hilarious show with great dancing and amazing vocals from the RCA students. Don't miss this show running from November 10th and 11th at 7:30 and the 11th at 2:00pm at 23 Oakview Drive! For more ticket information call 203-365-8930.



# RCA'S FRESHMEN TAKE THE STAGE FOR THE FIRST

The RCA theatre freshman were able to get on stage for the first time in *And Evening of Poe* on October 26th! It was a stripped down reading of the show, as Principal Eric Nyquist said before the student preview - the scariest thing about Poe's writing is it normal everyday people and the consequence of there actions. That's the horror factor, it can happen to anyone.





# PDS IS NON - STOP!



The PDS team never stops moving and grooving with there workshops and trainings! The hard working team did at least 20 trainings for C.E.S., the region, the state, and they held a great panel for administrators with four current superintendents. They were able to ask them many questions and all four superintendents were so kind and generous with advice and every helpful for administrators who one day may want to be superintendents!



# **WHOS WHO IN THE AGENCY?**

## **Get to know people from other departments!**

### **Kristen Wilson Unit Director of the Therapeutic Day Program**



Back in 2002 as a very young teacher Kristen walked into TDP and one of the greatest challenges of her life. Straight from the University of Delaware she was tasked with helping middle schoolers feel good about school again. In her classroom she always tried to keep things challenging, interesting and fun. Having mock elections, teaching current events and historical events and made some legendary TDP films dating back to the original film festival. During those 9 years she got a Masters in special education from Fairfield University and 6th year Degree and 092 certification in administration from Southern Connecticut State University. She worked as the TDP elementary program administrator from 2011 to 2019 when she moved into the Unit Director position. Along with her husband Paul, she shares her love of learning with her twin 9 year old daughters, Maya and Leslie, who are 4th graders at Six to Six. Came to CT by way of Cleveland, Ohio and will forever be an Ohio State Buckeyes fan who happened to marry a Michigan alum. Love rooting for our football teams and are a house divided each November. Choosing to believe most people are doing the best they can in that moment has been a guiding force in her life and work.

Always fascinated by human behavior, when not at work loves making memories with her friends and family, watching reality TV, reading and listening to documentaries and nonfiction stories. Over these 21 years has always remained inspired by the staff of TDP for their compassion, empathy and dedication to helping our students and making a real difference.



# School Readiness Spirit Week ends with Dress like a Farmer Day!



Photos taken by Karen Wallace!



# The DLC crew revved up their engines for an epic Pinewood Derby!

The DLC team pulled off an amazing event: their very own Pinewood Derby for students! A massive thanks to Brookfield Cub Scout Pack 135 for lending their track and Scout Troop 5 for setting it up. The DLC kids were over-the-moon excited, painting their own set of wheels to race against one another. Who needs trophies when everyone's a winner in the end?





# Get Pumped for Fall Festivals: Special Education Edition





# C.E.S. COOKS WITH PEGGY SULLIVAN



C.E.S.  
COOKS

1. Gather all your ingredients.
2. Cook sausage, ground beef, onion, and garlic in a Dutch oven over medium heat until well browned.
3. Stir in crushed tomatoes, tomato sauce, tomato paste, and water. Season with 2 tablespoons parsley, basil, 1 teaspoon salt, and pepper. Simmer, covered, for about 1 1/2 hours, stirring occasionally.
4. Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water.
5. In a mixing bowl, combine ricotta cheese with egg, remaining 2 tablespoons parsley, and 1/2 teaspoon salt.
6. Preheat the oven to 375 degrees F (190 degrees C).
7. To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9x13-inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with 1/2 of the ricotta cheese mixture. Top with 1/3 of the mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese.
8. Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil: to prevent sticking, either spray foil with cooking spray or make sure the foil does not touch the cheese.
9. Bake in the preheated oven for 25 minutes. Remove the foil and bake for an additional 25 minutes.
10. Rest lasagna for 15 minutes before serving.



## Ingredients -

- 1 pound sweet Italian sausage
- 3/4 pound lean ground beef
- 1/2 cup minced onion
- 2 cloves garlic, crushed
- 1 (28 ounce) can crushed tomatoes
- 2 (6.5 ounce) cans canned tomato sauce
- 2 (6 ounce) cans tomato paste
- 1/2 cup water
- 4 tablespoons chopped fresh parsley, divided
- 1 1/2 teaspoons dried basil leaves
- 1 1/2 teaspoons salt, divided, or to taste
- 1/4 teaspoon ground black pepper
- 12 lasagna noodles
- 16 ounces ricotta cheese
- 1 egg
- 3/4 pound mozzarella cheese, sliced
- 3/4 cup grated Parmesan cheese

# LASAGNA



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**CONGRATULATIONS  
TO LISA BOBBINS  
(PLC) ON HER  
RECENT MARRIGE!**

**LETS STAY  
CONNECTED!**

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INFORMATION?**

**LET ME KNOW! EMAIL ME AT  
KARPOWIA@CESTRUMBULL.ORG**



**C.E.S.  
EMPLOYEES  
ONLY!  
DOWNLOAD THE  
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SWEENEY  
FOR MORE  
INFORMATION!**



**THERES STILL TIME TO  
APPLY FOR MINI GRANTS  
FROM THE FOUNDATION!**

**APPLICATIONS ARE DUE  
NOVEMBER 6TH!**

**CLICK HERE FOR  
APPLICATION!**

**COOPERATIVE EDUCATIONAL SERVICES  
FOUNDATION**



THE C.E.S.



**RELEASE DATES –**

**PODCAST – WATCH DR. CHARLES  
DUMAIS NOW!**

**NOVEMBER 21 CHRIS LABELLE**

**DECEMBER 21 MIKE MCGRATH**

**NEWSLETTER – FIRST OF EVERY MONTH**