

THE C.E.S.



connection

NEWSLETTER | **PODCAST** ▶



Go see “Arsenic and Old Lace” at RCA this weekend!

Two of the kindest and most loving old ladies are hiding the fact that they have killed 12 elderly gentlemen. Their nephew, who thinks he is Teddy Roosevelt, buries the bodies in the basement - which he thinks is the Panama Canal. The bumbling police are none the wiser and can't figure out what is going on. The one person who can change things is their nephew Mortimer, a theatre critic. But can he rid his family of the crazy? Another nephew who looks like Frankenstein also happens to be a mass murderer. Does this sound crazy? It is! Come see the show and be prepared to laugh yourself to death! But not really!



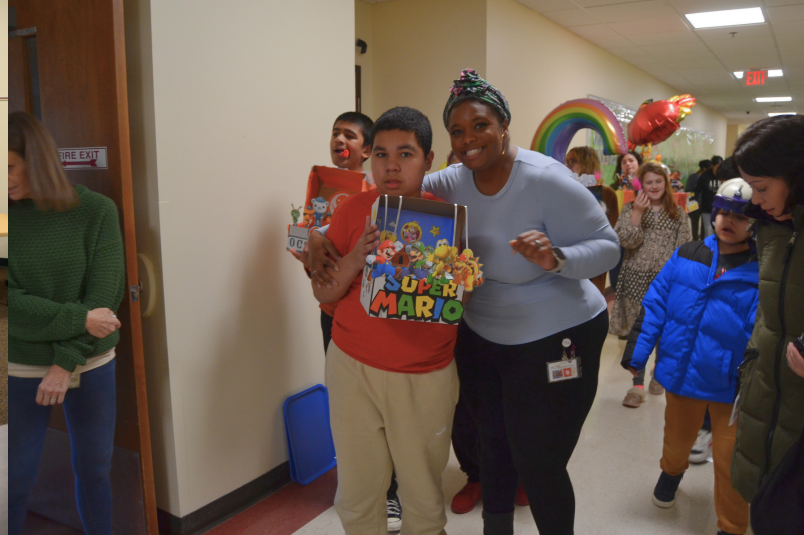
BUY TICKETS HERE!

ELECTION DAY WAS VERY BUSY FOR PDS!

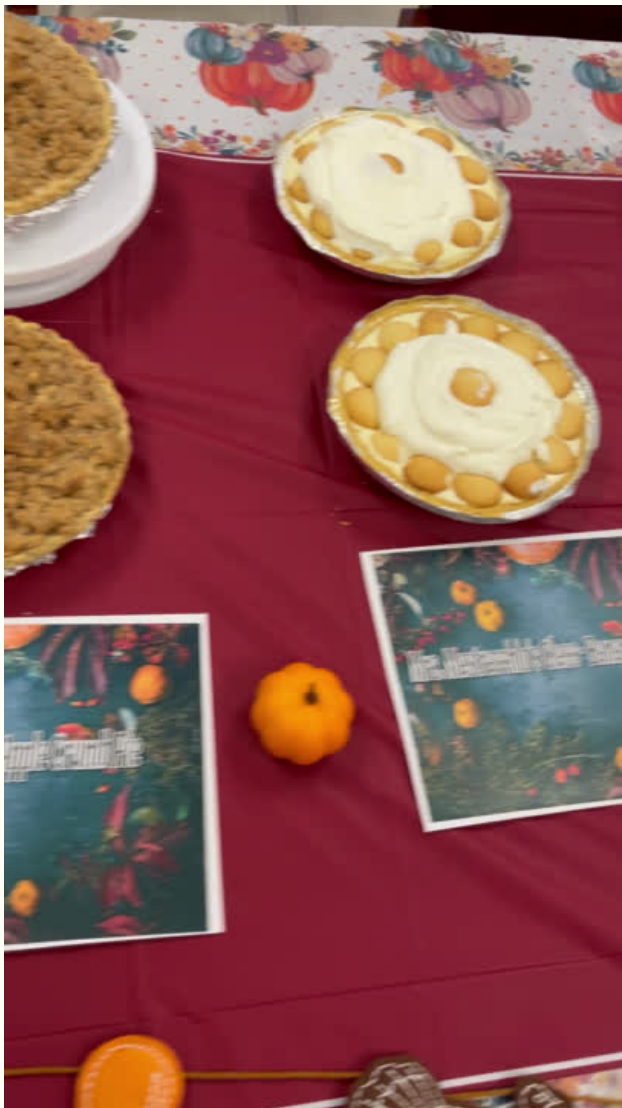
Professional development services were working overtime on election day, leading several professional developments all across our member districts, many of them leading multiple in one day!



PLC AND DLC CELEBRATE THANKSGIVING!



**TDP HAD A PIE
CELEBRATION! AND
YOU KNOW WHAT
THEY SAY...PIE IS
ALWAYS A “BERRY”
GOOD IDEA!**



TLC PANCAKE BRUNCH!



WHO'S WHO IN THE AGENCY?

Get to know people from other departments!

**Jamila Ford - Deedon
from School Readiness**



I have been working with children for about 20 years, but who is counting? I have been with the agency for about a year and a half. I am a mom of four boys, 20 years old, and 18 years old, and a set of twins that are 13 years old. I love to travel all over with my kids and without them, I love to swim and be outdoors. I love working with children, the things that they say, and their brains just keep going and going.

Working with children is a true joy and privilege. It's amazing to see the world through their eyes and to witness their curiosity and imagination. Every day brings new challenges and opportunities to make a difference in their lives. As a mom of four boys, I have learned a lot about patience, creativity, and the importance of setting boundaries. It's not always easy, but it's always worth it. When I'm not working, I love to spend time with my family, explore new places, and try new things. Whether we're hiking in the mountains or lounging on the beach, we always manage to have a great time together. And when I need some alone time, I head to the pool or the park to soak up some sunshine and fresh air.

C.E.S. COOKS WITH 40 LINDEMAN COOK - OFF WINNERS!



C.E.S.
COOKS

8 Oz. Jar Kalamata Olives (drained and rinsed well)

1/4 oz black pepper

1/8 lb parmesan Cheese (grated)

1/8 oz. Lemon Juice

1 lb mayonnaise

1 oz. garlic

1/2 oz. basil

APPETIZER WINNER

Cooking Instructions - Rinse olives well and drain (CHECK for pits).

Put in a food processor and mix for approximately 3 minutes to a fine paste.

Add remaining ingredients and blend well, stop the machine often and scrape the sides.

Do not use salt as the olives are salty enough



KALAMATA OLIVE AIOLI LYNDA SWIFT'S RECIPE

ENTREE WINNER



Ingredients:

Peppers - 1 Habanero Pepper

Tomatoes - 2 Large Tomatoes (or 3 medium ones)

Onions - 1 Large onion (or 2 medium ones)

Stock - 2 Cups (veggie, beef, or chicken stock) and 2 Cups Water (or 4 Cups Water)

Rice - 2 Cups of Rice Meat - (any meat of your choice-cooked or roasted any way you prefer) and set aside

Carrot - 2 Sticks of Cart (optional) cut any way you want

Cabbage - (optional)

Seasoning - 2 Chicken or Beef Bouillon, and Salt

Cooking Oil - 1 Cup

Cooking Instructions:

Blend tomatoes, onions, and pepper to a smooth puree

Heat cooking oil in a saucepan until hot

Add blended veggies to the oil and put the heat medium, cover and continue to stir and keep from sticking (reduce heat if necessary)

Cook for about 30-40 minutes or until the oil separates from the sauce

Add season to and the stock and water combo (or just water) and bring to a boil

Stir in the 2 cups of rice and bring to a boil and the liquid is reduced by half

Stir in the meat, or the optional carrots and cabbage (or all 3), cover, and set the heat on low until rice is tender Enjoy



JOLLOF RICE TANKO AWUDU'S RECIPE

Ingredients:

Crust

1 cup brown sugar

⅓ cup flour

1 cup chopped nuts (pecans preferred)

½ cup butter (melted)

DESSERT WINNER

**C.E.S.
COOKS**

Sweet Potato Recipe

3 cups mashed sweet potatoes (can use canned to save time, just drain)

1 cup sugar

½ teaspoon salt

1 teaspoon vanilla

2 eggs (well beaten)

¼ cup butter, melted (1/2 cup)

Cooking Instructions:

Combine brown sugar, flour, nuts and butter in mixing bowl. Set aside.

Preheat oven to 350 degrees.

Combine sweet potatoes, sugar, salt, vanilla, eggs and butter in a mixing bowl in the order listed.

Mix thoroughly.

Pour mixture into buttered baking dish. Sprinkle the surface of the sweet potato mixture evenly with the crust mixture.

Bake for 30 minutes. Allow to set at least 30 minutes before serving.



SWEET POTATO PIE ALI KARPOWICH'S RECIPE

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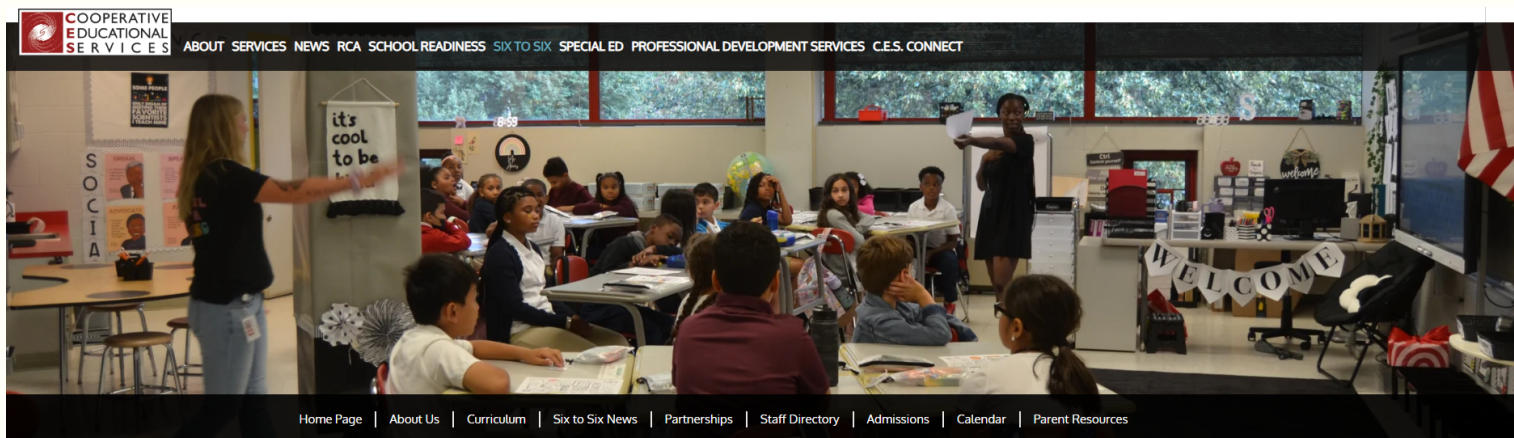
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New podcasts every month!

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WEBSITE UPDATES ARE COMING!

If you have not already noticed changes are being made to the website! Some of the biggest updates were made to the Six to Six page as seen below! More changes will be coming to all of the pages so keep an eye out for that!



Six to Six Magnet School

Need it in another language? Click the icon above to have the page translated!



Six to Six home

[Bus Information](#)
[Lunch](#)
[Handbooks & Documents](#)
[Student Data Privacy](#)
[Nursing and Health](#)
[Curriculum](#)
[Calendar](#)
[Powerschool](#)
[Admissions](#)
[Parent Teacher Association \(PTA\)](#)
[Fingerprinting](#)
[Partnerships](#)

SIX TO SIX PARENT RESOURCES

Need it in another language? Click the icon above to have the page translated!

BUS INFORMATION

LUNCH

HANDBOOKS AND DOCUMENTS

STUDENT DATA PRIVACY

NURSING AND HEALTH

CURRICULUM

POWERSCHOOL

ADMISSIONS

PARENT TEACHER ASSOCIATION (PTA)

FINGERPRINTING

CALENDAR

PARTNERSHIPS

**CONGRATULATIONS TO SALLY
FINCH (PLC) ON THE BIRTH OF
HER DAUGHTER, LILA
ELIZABETH**

**CONGRATULATIONS
TO CHRISTINA
D'AMBORSIO (TDP)
ON THE BIRTH OF
HER SON, LEO
ANTHONY**

**LET'S STAY
CONNECTED!
GOT ANY NEWSLETTER
INFORMATION?
LET ME KNOW! EMAIL ME AT
KARPOWIA@CESTRUMBULL.ORG**



THE C.E.S. connection
PODCAST

C.E.S. CONNECTION

HOSTED BY STACEY CRONK
FEATURING CHRISTOPHER LABELLE
C.E.S. ASSOCIATE EXECUTIVE DIRECTOR

The image shows a podcast player interface. On the left is a photo of Stacey Cronk, a woman with red hair wearing a colorful patterned jacket and a decorative hat. On the right is a photo of Christopher Labelle, a man with glasses wearing a tan blazer over a plaid shirt. In the center is a large microphone icon with the text 'C.E.S. CONNECTION' below it. Below the microphone are playback controls: a shuffle icon, a previous track icon, a pause icon, a next track icon, and a repeat icon. At the bottom is a waveform visualization. In the top right corner, there is a logo for 'THE C.E.S. connection' with a microphone icon and the word 'PODCAST' below it.

THE C.E.S.



RELEASE DATES –

PODCAST – CHRIS LABELLE WATCH NOW

DECEMBER 21 MIKE MCGRATH

JANUARY 28 – IVY GUZMAN

NEWSLETTER – FIRST OF EVERY MONTH