

# “Connections”

## Superintendent’s Corner

### 2024 Laurel Public Schools LEVY INFORMATION

Laurel Schools is asking the Laurel community to re-approve our Elementary and High School Building Reserve Levy and to approve an Elementary and High School Operational Levy.

**Building Reserve Levies** must be renewed every 5 years. We last passed this levy 5 years ago and we are asking for a renewal of this levy. This will **NOT** be a new levy.

Proposed Building Reserve Renewal:

- HS Building Reserve Levy: \$400,000 per year for 5 years
- Elem. Building Reserve Levy: \$200,000 per year for 5 years

What is the Building Reserve Levy used for?

Building Reserve Levies are used for: general school repairs, heating system repairs, doors, bathroom, pipe leaks, roof leaks, bleacher repair/replacement, floor refinishing, and windows.

**Operational Levies** are limited by state law and we can only ask for an amount limited by state school finance laws. Operational Levies help with rising costs of supplies, staffing, and school programs. This will be a new levy.

Proposed Operational Levy:

- HS Levy: \$330,000
- Elem. Levy: \$225,000

What will the Operational Levies be used for if passed?

1. Reimplement Summer School for grades 3rd -12th.
2. Re-hire some eliminated teacher positions
  - a) Fine Arts and/or Career and Technical Education (CTE) teacher at the High School to have a wider variety of courses to meet high school graduation requirements leading to college and career readiness.
  - b) Instructional Coaches who provide direct support for our classroom teachers. These positions help us retain our current staff and help our new staff become better at what they do. These positions help improve classroom instruction and our student learning.
  - c) K-4 Intervention teacher who will work with elementary students who struggle and need some assistance to catch up.
  - d) Classroom and Special Education Aides may be hired, as needed, to assist students with academic and behavioral needs

### **GOOD NEWS!**

In an effort to help the Laurel School Community with the impact of these levies, the school will be **DROPPING** the levied amounts of other non-voted levies to help make up for the potential tax increases. The School District will **DECREASE** the Tuition Levy and the Transportation Levy by a total of over \$481,000 in an effort to offset the new operational levy and the renewed building reserve levy that we are requesting.

Levy- Type and amount	Estimated tax for a homeowner with a house taxable valuation of \$100,000	Estimated tax for a homeowner with a house taxable valuation of \$300,000
High School Building Reserve \$400,000 NOT a new Levy	\$8.87 Per Year	\$26.61 Per Year
Elementary Building Reserve \$200,000 NOT a new levy	\$4.35 Per Year	\$13.06 Per Year
High School Operational Levy \$330,000	\$7.32 Per Year	\$21.95 Per Year
Elementary School Operational Levy \$225,000	\$4.90 Per Year	\$14.70 Per Year
Total Annual Amount Both Levies	\$25.44	\$76.32
Less Reduction in Permissive Levies (Non-voted levies)	(10.56)	(31.68)
<b>Total on Tax Bill</b> (Estimated)	<b>\$14.88</b> <b>Per Year</b> Only \$1.73 more than last year	<b>\$44.64</b> <b>Per Year</b> Only \$5.00 more than last year

**FEEDING YOUR FAMILY ON A DIME – Jessie Smith**  
6-Part Series \$45.00 per class, or entire series for \$100.00  
Laurel High School FACS classroom

Minimum of 6 participants, with a maximum of 10 per class.

**1-Meal Planning on a Budget**

**Tuesday, April 23 at 6 pm**

Whether you are cooking for 1, 2 or 10, the price of groceries has gotten so expensive it seems like it gets harder and harder to feed our families. In the first class of this 6 part series, learn some tips and strategies to save money at the checkout stand. We will discuss how to plan a week's worth of meals to leverage your purchases to last all week, all while minimizing waste and keeping your families happy.



**2-Meal Prep Part 1: Prepping for the Week**

**Tuesday, April 30 at 6 pm**

Learn how to prep for the week to save time and ensure that nothing goes to waste. We will talk about precooking meats for various recipes during the week, how to prep for your teenagers' cravings and hunger pangs, what ingredients to pre-mix and what to add when you are ready to eat.

**3-Prepackaged vs Homemade**

**Tuesday, May 7 at 6 pm**

It seems like there are never enough hours in the day or enough money in our bank accounts. Learn how to prioritize your time vs your money in a way that makes sense for your family and your pocketbook. We will compare how prepackaged meals vs purchasing the ingredients to make your own version can help you achieve the balance you are looking for. We will make an antipasta salad both ways to learn the differences in real time.

**4-Meal Prep Part 2: Freezing & Preserving for the Future**

**Tuesday, May 14 at 6 pm**

Sometimes we can't eat the whole pot of split pea soup or homemade spaghetti sauce. In this class, learn what foods and recipes work well frozen or preserved in cans. Also learn how to make your fresh produce last to reduce waste. And we won't forget to incorporate our frozen meals and sauces into our weekly meal plans.

**5-Reusing Leftovers**

**Tuesday, May 21 at 6 pm**

Tired of trying to get your family to eat leftovers to minimize waste? In this class, learn how to repurpose those leftovers. Turn extra taco meat and shells into nachos, those cheesy potatoes au gratin into a loaded baked potato bake. Leftover baked chicken? Turn it into chicken enchiladas or chicken mushroom lasagna. The possibilities are truly endless. We will repurpose three meals during this class.

**Is a Club membership worth the cost for my family?**

**Tuesday, May 28 at 6 pm**

With membership fees and seemingly unlimited discounts and benefits, most people assume a bulk club membership will save them money, but it's not always so clear cut. Learn the strategies necessary to decide for yourself the cost vs benefits of such club memberships. And this conversation goes beyond just groceries. Clubs have discounts on everything from vacations and gas to tires and clothes.

**SPRING WREATH CLASS - Eileen Rath**

\$45.00 per person - April 30, 2024 at 6 pm

Transportation Office, East Side of High School Parking Lot

Minimum of 6 participants with a maximum of 10.

We are offering a 3-hour class to create an inviting spring wreath to decorate your home. We will supply the materials for the project: wreath, flowers, greenery, and accent pieces.

**Tools you will need to bring are:**

- Glue gun and glue sticks
- Side cutters
- Scissors
- Needle nose pliers



**INTRODUCTION TO FLY FISHING CLASS – Ben Bullis**

\$45.00 April 27, 10 am – 1 pm

Laurel Middle School

Minimum of 5 participants with a maximum of 15

Do you want to dive into a new hobby? Or become a more successful fly fisher? Laurel Adult Ed is having an intro to



fly fishing class, for new and beginner fly fishers to learn new techniques and to become more successful. This class emphasizes the basic knowledge and skills to begin your journey in Fly Fishing, including basic

Montana fishing rules, identifying target game species, casting technique, equipment knowledge, and an overview of the many different fly fishing techniques, with a focus on dry fly fishing.

**ADVANCED FLY FISHING CLASS – Ben Bullis**

\$55.00 April 28, 10 am – 1 pm

Laurel Middle School

For the fly fishers that are looking for a new challenge and

to learn about more advanced techniques, there is also an advanced fly fishing class, where you'll learn fly tying and the many different fly fishing techniques that can lead you to catching different species, or into being more successful during harder times; including streamers, nymphing, wading, indicators, and other techniques tried and proven to work in Montana.



**Register On-line**

**Laurel Public Schools**

**[https://www.laurel.k12.mt.us/  
departments/community-education](https://www.laurel.k12.mt.us/departments/community-education)  
406-628-7630**

## ENHANCE YOUR SUMMER BARBECUE – Jessie Smith

6 Part Series \$45.00 per class, or entire series for \$100.00

High School FACS classroom

Minimum of 6 participants with a maximum of 10

### 1-Dry Rubs, Marinades and Barbecue Sauce

**Monday, April 22 at 6:00 pm**

Join us for a class on how to create your own dry rubs, marinades and barbecue sauce for your summer barbecues. Learn how to make St. Louis Style dry rub, your own Montreal Steak Seasoning, a Citrus Onion marinade, and your own barbecue sauce, all from scratch. We will talk about how to customize these recipes to make them your own, all while cooking St. Louis Style ribs, Barbecue baby backs, and a pork roast. Take home your new dry rubs, marinade, barbecue sauce and your personalized recipe cards to enjoy with your family.

### 2-Side Salads

**Monday, April 29 at 6:00 pm**

No barbecue is complete without a good side salad. Skip the grocery store and make your own from scratch. Join us to learn how to make German Potato Salad, Macaroni Salad, and Bean Salad, all from scratch. Even if you already have your own recipes, learn how to take them up a notch with additional spices or ingredients you've never considered before. Take home your own recipe cards to recreate all summer long.

### 3-Baked Beans

**Monday, May 6 at 6:00 pm**

What barbecue is complete without baked beans? Throw out the can and make them from scratch. Join us to learn how to prepare this glorious barbecue side from scratch. Like yours a little smokey? Maybe you prefer a little heat or sweet? Learn how to put your own stamp on baked beans that your friends and family will ask for all summer long. Take home your own personalized recipe card.

### 4-Step Up Your Veggie Grilling Game

**Monday, May 13 at 6:00 pm**

There are all sorts of ways to cook veggies, but who wants to use the stove on a hot summer day? Join us to learn how to grill those veggies for maximum flavor that your guests won't soon forget. We will discuss various veggies that can be cooked on a grill and multiple techniques to do so.

### 5-Summer Beverages

**Monday, May 20 at 6:00 pm**

What hot summer day wouldn't be enhanced by a great homemade beverage? Join us while we focus on 4 non-alcoholic beverages to showcase at your summer events. We will concoct a good old fashioned homemade lemonade, summer party punch, a strawberry watermelon cooler with fresh basil, and cucumber mint slushie. A special barbecue-themed treat will be served while we work on these recipes.

### 6-Desserts

**Thursday, May 23 at 6:00 pm**

No good meal should ever go without a great dessert! Don't let your guests head home without trying one of these special dessert dishes. We will prepare green grape and mint sorbet, frozen candied grapes, and the ultimate barbecue dessert, cobbler. This won't be just any cobbler; we will take it to a whole new level with some different ingredients. This class is offered on Thursday so you will have all the tools for a great barbecue before Memorial Day!



## DISCOVERY TOURS– 2024—Zada Stamper

Leave from Laurel High School Parking Lot

### Little Bighorn Battlefield, Pompeys Pillar and Big Horn County Historical Museum: May 4, 2024

**Load at 8:00 am**

Better known as Custer's Last Stand, this sacred area is memorializes the fight between the Sioux, Cheyenne and the US Cavalry. Spend some time learning all sides of this historic event. After the visit, we will move to the Big Horn County Historical Museum and walk through the buildings that gives a glimpse of the past. On our way home we will stop by Pompey's Pillar National Monument and enjoys some peace and quiet on the banks of the Yellowstone River. The cost is \$35.00 and includes your travel and entrance Fees. You will need a picnic lunch and we will stop for dinner on our way back home. 10 minimum– 45 maximum.

### Babies of Yellowstone National Park:

**June 13, 2024 Load at 6:00 AM**

Spring is a busy time in Yellowstone National Park. As the winter season ends, roads open up, and best of all the babies are being born! This trip is totally dedicated to the animals and spectacular views of spring and early summer.

Bison calves– are born April and May, so this late visit should provide us the best time to see them. Yellowstone Wolves may also make a debut! We cannot leave out the possibility of a few adorable bear cubs either!!

The cost is \$25.00 and includes your travel and entrance costs to the Park. We will be stopping for a picnic lunch (not included) and a break. Bring your lawn chairs to enjoy a relaxing time outside visiting with nature. Minimum required is 10 Maximum is 17.

### Madora, North Dakota -Musical and Pitch Fork Fondue

**June 22, 2024 leave at 6 am– (day trip)**

Step back in time when cattle was king on the prairie and Old West towns like Medora were gathering places for the people brave enough to settle in the rugged Badlands. A little history, A little humor, A whole lot of Western spirit. Experience the ultimate Country Western Music Revue in Medora, ND! This live outdoor spectacle showcases a variety of music favorites – from Dolly to disco. The cost is \$90 and includes your travel, entrance fee and dinner. Lunch is on your own as well as snacks. Min 10 Max 30

### Chief Joseph Scenic Byway and Beartooth Pass

**June 27th leave at 7 am**

Sit back and enjoy the majestic scenery of the 10,947-foot Beartooth Pass and the sweeping descents of the Chief Joseph Highway. Learn the incredible stories of the strong and courageous settlers traveling this area, and experience the path of the Nez Pierce Indians took and their escape to freedom in Canada. Cost is \$25.00. Please bring your lawn chairs and picnic lunch and snacks. Min is 10 and Max is 17.



Laurel School District 7 and 7-70  
300 East Maryland Avenue  
Laurel, MT 59044  
(406) 628-7630

NONPROFIT  
ORGANIZATION  
U.S. POSTAGE  
PAID  
Laurel, MT  
PERMIT #22

## Current Resident

### **DISCOVERY TOURS– 2024 Continue– Zada Stamper** *Leave from Laurel High School Parking Lot*

#### **Mount Rushmore–**

##### **July 13-14, 2024 Leave at 6 am**

Majestic figures of George Washington, Thomas Jefferson, Theodore Roosevelt and Abraham Lincoln, surrounded by the beauty of the Black Hills of South Dakota, tell the story of the birth, growth, development and preservation of this country. From the history of the first inhabitants to the diversity of America today, Mount Rushmore brings visitors face to face with the rich heritage we all share. Cost is \$250.00 per couple and includes hotel and travel expenses. All food and beverages are on your own. Min 10 Max 25 must have reservations by May 15th paid July 1st.

#### **Bannack State Park–**

##### **July 25, 2024 Leave at 7 am**

See the “Old West” come alive again at the site of Montana’s first major gold discovery in 1862 and Montana’s first territorial capital. Come walk the deserted street of Bannack and discover for yourself realities of living in the past. Bannack is the best preserved ghost town in Montana. Cost is \$35.00—Min 10 Max is 35.

#### **Philipsburg, Montana**

##### **August 15, 2024 Leave at 6 am**

Come mine your own Montana sapphires while learning the history of this rugged town. Enjoy a day of discovering southwest Montana and beauty that is mostly forgotten. The cost is \$35.00 and includes travel and mining. Bring your lunch and we will stop for dinner. Min 10 Max 17

#### **Grant-Kohrs Ranch & Old Montana Prison**

##### **September 14, 2024 Leave at 6 am**

“Wide open spaces, the hard-working cowboy, his spirited cow pony, and vast heard of cattle are among the strongest symbols of the American West. Once the headquarters of a 10 million acre cattle empire, Grant-Kohrs Ranch National Historic Site preserves these symbols and commemorates the role of the cattlemen in American history.” Come step back in time and experience Montana in 1862.



Then for those cowboys and cowgirls that got themselves in a little bit of trouble we will tour the Old Montana Prison. Our tour guide will take us through the 1871 prison and learn about the history. We will load the bus at the Laurel High School at 6:00 a.m. The cost is \$35.00 and includes your entrance fees and travel. Pack your lunch and we will stop dinner on the way home.

#### **Yellowstone National Park**

##### **October 5, 2024 Leave at 6 am**

Time to glimpse the last bear as he heads off to bed for a long winter nap. Along the way, weather permitting, we will enjoy Mother Nature in her full fall colors. Cost is \$25.00 bring your own lunch and snacks. Min 10 Max 17