

TIGER NEWS

Dates to Remember

**May 1-5 7th gr.
Testing**

**May 4-6 8th gr.
Band Trip to Oahu**

**May 8-12 6th gr.
Testing**

**May 9 Teacher
Appreciation Day**

**May 26 - Last Day
of School**

Quote of the Month

**You have BRAINS in your
HEAD**

**You have FEET in your
SHOES**

**You can STEER yourself
any DIRECTION you
CHOOSE**

-Dr. Seuss-

Our Tiger Ohana,

As our school year comes to an end we would like to MAHALO YOU for all you do to make our school the best it can be. In this last issue for the school year, we will have a few shout outs to your keiki (child) from their Kumu (teacher) in the EXTRA EXTRA PAGE. We will also have a SPECIALS PAGE with recipes and tips, also a COMMUNITY PAGE of what's happening in our community. I hope you enjoy it

Have a GREAT SUMMER and please be on the lookout for next years UPCOMING EVENTS for our school.

A Hui Hou Malama Pono,

Kentrie Ho-Cantero (PCNC)

Principal's Corner

Aloha Iao Parents and Families,

In this busy time of year our faculty, staff and students find the resolve to complete all the year's endeavors as well as plan for what is to come.

Current plans for next year were shared at last month's Community Meeting, including the additions of Japanese and Ukulele classes, new supports for high-risk students and an alternative learning center with digital resources. As exciting as these changes and the approach of summer are, I urge us all to maintain focus on the "now". Attendance, grades and effort should remain priorities for students through the month of May. Let's finish strong, Tigers!

~Matt Dillon~

Thank you to all the Team A'a parents that teamed up with our teachers this year to make this year challenging, yet rewarding and hopefully fun. On behalf of Team A'a we had a wonderful year working with your students and we are excited to see how they flourish in high school.

Faith Austad
Earth Science - 8th Grade

Mathlete Michael Wong will represent Iao School as a member of the Hawaii State Math Team. The team will travel to Orlando, Florida for a two-day competition on May 14 and 15th.

Michael finished 2nd place overall at the State Mathcounts competition on Oahu.

The Iao School team finished 6th place on Oahu after winning the Maui District Championship two years in a row.

Lynette Zakabi
6th Grade Math

Thank you to all of the 8th graders for being a wonderful class and to get to know my first year here at Iao Intermediate! I have loved watching you all grow into high schoolers this year and I have had so many memories with all of you. Thank you for teaching me, "I'm not on the mainland anymore." Keep your futures bright and I hope to hear of all the wonderful things you end up doing with your lives!

"Remember me when you are famous!"

Love, Ms. Young

To our Parents and Community;

Our Specialist for Quality Care for Hawaiian Keiki (QCHK) childcare subsidy program, has some subsidy assistance that they could use to help with special needs Hawaiian children/teens. What they can help with is before school/after school, evening or weekend care subsidy assistance. Please contact us more information about our program.

Thank you,

Marsha Jones

Intake Specialist

Quality Care for Hawaiian Keiki Subsidy Program

55 North Church Street Ste. A-1

Wailuku, Hi, 96793

808-793-2816

Fax: 808-868-2816

Email: marsha@mfss.org

The ***Mission*** of Maui Family Support Services, Inc. is to promote healthy family functioning by providing supportive services which build on family strengths. The ***Prime Directive*** is to utilize our



collective resources toward the prevention of child abuse and neglect.

YOUNG ART MAKERS

Summer Visual Arts Education Program



Squishy Play With Clay

TUESDAYS

June 6, 13, 20, July 3 10 am - 12 noon Ages 5 - 8

Keep both hands busy and enjoy the fun of making tiny sculptures.

Learn basics in modeling, scoring, and building a variety of 3-dimensional projects using oil-based clay.

Pop Stories Through Cartooning

TUESDAYS

June 6, 13, 20, July 3 2 pm - 4 pm Ages 9 and above

Create drawings that tell stories through cartooning inspired by Japanese anime and popular comic book series. Learn proportion, facial expressions, and personality.

Roll With It In Printmaking

WEDNESDAYS

June 7, 14, 21, July 5 10 am - 12 noon Ages 9 and above

Learn about the materials and techniques used to make a variety of prints. Experiment with patterns, color mixing, collage and text to build your creative ideas.

Paint The World Your Way

WEDNESDAYS

June 7, 14, 21, July 5 2 pm - 4 pm Ages 9 and above

Discover nature and landscapes with acrylic paints, and discover your own personal style. Explore basic techniques in observation, perspective, and color mixing

Cost \$60 per class which includes 4 studio sessions and all art materials. (non-refundable) Classes are limited to 15 students each. Sign up early to reserve your space. Payments accepted by check (made out to the Maui Arts & Cultural Center), or credit card by phone.

Student Name _____

 School _____ Grade _____ Age _____
 _____ Parent / Legal Guardian
 _____ Signature _____ Address _____
 _____ City _____
 _____ Phone _____
 Email _____



Registration Deadline is May 30, 2017



Send Registration Form and Payment to:

Maui Arts & Cultural Center Schaefer International Gallery One Cameron
Way
Kahului, HI, 96732

Questions?

Neida Bangerter, Director Schaefer International Gallery
neida@mauiarts.org
(808) 243-4288

Bianca Rajan Programs Assistant bianca@mauiarts.org

Almond Bars

Recipe By Barefeet in the Kitchen

Main ingredients:

1 cup sugar
1/2 cup butter, room temperature
1 egg, room temperature
1/2 teaspoon almond extract
1 3/4 cups all purpose flour
2 teaspoon baking powder
1/4 teaspoon salt

Topping:

1 tbsp milk
1/2 cup sliced almonds

Icing:

1 cup powdered sugar
1/4 tsp almond extract
1-2 tbsp milk

Instructions

Preheat the oven to 325 degrees. Sift together the flour, baking powder and salt and set aside. Cream together the butter and the sugar. Add the egg and the almond extract and then mix until light and fluffy. Slowly add the flour mixture to the butter mixture. Mix until combined.

Press the dough into the bottom of a well-greased 9x13 pan. For this recipe, I actually grease with butter instead of Baker's Joy. Press with your fingers or a pastry roller to smooth the top of the dough. Using a pastry brush, brush a tiny bit of milk across the top of the dough. Sprinkle with sliced almonds and very lightly press them into the top of the dough.

Bake for 18-20 min, or until just barely beginning to brown around the edges. Do not let them actually brown at all. If they brown, they will be much more crunchy than desired, once they cool. The goal is a very soft shortbread texture.

Let them cool in the pan for 5 minutes and then cut into bars. If they are too soft to cut, let them cool for a few more minutes. Remove them carefully (they will be quite soft) to a wire rack to cool completely before icing. Resist the urge to eat them now. They are even better when they are iced.

Prepare the icing, adding just a tiny bit of milk at a time. If the consistency is too thick, it won't drizzle nicely over the bars. If it is too thin, the icing will just melt into the bars. If you are unsure, test a bit of it on the edge of one bar before drizzling the icing over the entire batch.