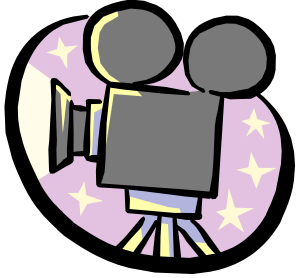


C.O.R.A.L. CONNECTIONS

(Challenging Others to be Responsible, Active Learners)

JUNE 2008

SENIOR SPOT LIGHT!



Chris Cassidy is our Senior Spot Light this month!

What are your short and long term goals? “My short term goal is to get a full time job after graduation. My long term goal is to have a family.”

Anything different about being a Senior this year? “More freedom and to be able to go out to lunch.”

What are you looking forward to after you graduate? “No more Algebra!”

What are your hobbies? “Watching and reading about NASCAR, collecting coins and being involved in my church.”

What do you like doing during your leisure time? “I enjoy watching TV”!

What is your favorite food? “Mill Creek’s Philly Cheese Steak Wrap”.

Any words of advice for upcoming Seniors? “Work hard and always do your best”.

SPECIAL OLYMPICS



On May 30th the C. O.R.A.L. Program had 6 students participate at the Special Olympics that were hosted by Canandaigua Academy this year. Ontario and Wayne County schools were involved along with over 1,000 students. The following students participated and took home either medals or ribbons in the events that they participated in from the C.O.R.A.L. Program:

**1500m race – Chris Cassidy – Bronze medal
Will Beeley – 5th place ribbon**

50m race – Devin Dewall – Bronze medal

**100m race – Audreyanna Schultz – Silver medal
Emily Kirsch – 4th place ribbon**

**Softball Throw–Will Beeley – Gold Medal
Chris Cassidy – Bronze Medal
Cheryl Zonneville – Bronze Medal
Devin Dewall – 5th place ribbon
Emily Kirsch – 5th place ribbon
Audreyanna Schultz – 6th place ribbon**

**4 x 100m Relay – Silver Medals to:
Emily Kirsch
Audreyanna Schultz
Will Beeley
Chris Cassidy**

Recipe of the month...

Dandelion Honey Recipe

(from our Greenhouse tour!)

4 cups dandelion petals
4 cups water
3 (1/4 inch) thick slices lemon
2 tsp. Vanilla
2 1/8 cups granulated white sugar

Pick dandelion flowers during the daylight while in full bloom, remove petals, then measure petals only.

Place petals in a heavy saucepan along with the water, lemon slices and vanilla. Bring to a boil, reduce heat, and simmer for 30 minutes. Remove from heat and let steep for 6 hours.

Strain dandelion tea through cheesecloth and discard solids. Place in a heavy saucepan and bring to a low boil. Gradually add sugar while stirring until sugar is dissolved. Lower heat and let simmer to desired syrupy thickness (may take up to 4 hours).

Dandelion Honey is great on toast, muffins, pancakes and biscuits!

Yield: about 1 cup

Emily's Corner.....

It has been very busy in the kitchen this year! Below are our totals of the different programs we offer:

Cupcakes made – 3,000
Muffins sold – 1,019
Cookie Cakes sold – 29
Vegetable Trays sold – 1

The C.O.R.A.L. Program students and teachers would like to thank everyone who supported us this year.

We hope everyone has a wonderful, safe, fun summer!

