

# Soar Newsletter



Spring/Summer 2016

## 7th Annual Soar Showcase

It's hard to believe, but the Soar Showcase has produced seven, incredible performances. This year, it was 'Trombley teamwork' as husband and wife, fine arts teacher and clinician, Lee and Tiffany Trombley, made the showcase one of the best yet.

As with every showcase, it takes the whole school coming together. From the eager, excited students, to the staff mentors, the preparations begin long before April arrives. After the holidays, staff begin talking about the showcase and the events from the past years. The video of the last year often surfaces at this time too.

However, it comes down to brave students signing them-



selves up, and staff that know students well enough to know whose hidden talent can be brought out into the spotlight. There are sets and costumes to design, props to be created, songs and acts to be rehearsed; all in addition to our regularly busy days.



Beyond the acts on stage, are the creative works that decorate the gym. From the course of the school

year, art instructors Arlene Thompson and Nikoa Kmetz-Derr, collected art work from the classes they teach. These student creations were music to the eyes of all the friends, family, and community members present.

From comedy acts, singing, a Minecraft Parody dance, to student and staff collabora-

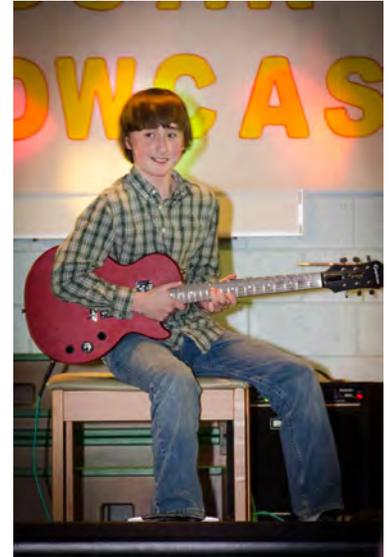


Right and then clockwise: a middle school student beams with pride after his performance, 'groovy' student peace-signs, artwork with lines that create illusions for the eye, another student rocks out with staff members, one of many baby quilts made by a high school class to donate to local families, and the stage-dressed and ready for the showcase.

tions; this showcase had it all.

There were even self-composed pieces students performed. Several students also showcased their skills with instruments they had just learned this year. The talent present, this year, set a high bar for future years.

A huge thank you, as always, to Deana Paquette, our MC extraordinaire, and all of the students and staff that make the showcase such an amazing and important event.



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## Culinary Connection and Cooking Classes

A true staple not only for our school, but the NCSS agency, is our culinary program. This year, four students were members of Culinary Connection, while five comprised the Intro to Cooking class. These students worked hard every day learning skills in the kitchen, but also preparing top-notch food for events and celebrations.

From baking and decorating 500 shamrock cookies for staff appreciation day, creating a



breakfast for Vocational Rehab, the spread of sweet and savory treats for both the Soar Showcase and graduation, the annual Soar BBQ, their usual monthly board meetings and Friday lunches, you could say they keep busy!

Not only do students learn the tricks and tips for cooking the food, but they develop strong interpersonal skills while they serve their creations. By distributing their meals and treats within the community, they easily see the positive power that can be found within sharing your skills with others.

## Vocational Programming

Thanks to the hard work of our students and Claire Thompson, there was a great deal of vocational training and employment this year. Due to the continued funding of a grant through Vocational Rehab, our students are able to gain valuable experience in a variety of employment sites.

This year and summer, some of the sites we would like to thank are: The Damn Diner, Arrowhead Golf Course, Burton Island Bistro, St. Albans Bay, St. A. Auto, and Hardack. Students from our LEAP program have also been training at the St. Albans Town Office, completing clerical work, and also Hannaford, working in the grocery and maintenance de-

partments. We also had a group of students work diligently cleaning up the bay after severe storms passed through.

For several of our students, these training opportunities have been so successful that they have been offered employment independently by their placements. We congratulate these students and again, thank our community businesses.

This summer, we have 16 students participating in the summer vocational training program.



## The Soar Sugaring Season

Despite the mild winter, Soar had the most successful sugaring season to date! With the most taps of all our years, 180 total, we produced 23.5 gallons of syrup. Our first year boiling, we made 22 gallons, but have yet to come close to that number since.



Sugaring season is a school-wide effort. All of the classes helped with tapping, collecting, boiling, and related activities that can be designed around sugaring. Mrs. Mock's math class collected data to try and determine the best location and trees from the areas we

tapped. Hopefully, this information will help guide our plans for next year. Although we use our grounds and trees, we need to thank Eli and Dina Hakey for graciously allowing us to also tap trees on their property.

With the syrup collected this year, care packages were made for graduating seniors. Not only did the gift include our Soar Maple Syrup, but it also had samples of our spaghetti sauce, pickles, and pepper jelly (all products from our garden).

With a new number to beat, we hope next year is just as successful.



## Recipe Corner

### Amish Ginger Cookies

#### Ingredients:

3/4 cup butter, softened  
 1 cup granulated sugar  
 1 egg  
 1/4 cup unsulfured molasses  
 2-1/2 cups all-purpose flour  
 1 teaspoon ground ginger  
 1 teaspoon ground cloves  
 1 teaspoon ground cinnamon  
 1-1/2 teaspoon baking soda  
 white or colored sanding sugar, for decorating (can use regular granulated sugar)

#### Directions:

Preheat oven to 350°F. In a mixing bowl, beat together butter and 1 cup sugar until creamy. Add egg and molasses; beat until combined. Add the remaining ingredients and mix until well combined. Roll dough into 1-inch balls and roll in the extra granulated sugar. Place balls on ungreased baking sheet. Bake for 7 - 9 minutes until barely turning brown. Allow to cool for 5 minutes on baking sheet and then remove to wire racks to cool completely.

*From: christmas-cookies.com*



# The Class of 2016

This year, our graduation ceremony was packed with speakers, awards, transitioning students, and graduates. With five students (four from our high school and one from the LEAP program) graduating, there was much to celebrate.



After Mr. Bombard welcomed our graduates, families, and friends, Tom Murphy addressed the community. Tom is a local business owner and co-developer of Sweethearts and Heroes, an anti-bullying group. He is also a successful MMA fighter. By discussing his childhood and difficulty in school, even being told he would end up in jail, he made clear that it is truly in our power and control to determine where we go in life. Pushing ourselves, never giving up, and accepting that success takes hard work, were all points that Tom made very clear. He also talked about finding our strengths, no matter how big or small, and finding ways to help others with those strengths we've been given.



We were honored to have such a powerful speaker share inspiring words with us.

Also inspiring, were the number of students with outstanding and perfect attendance this year. Six students had near perfect attendance, while four students did not miss a single day of school this year.

Honoring transitioning students is also part of our graduation ceremony, and this year, seven students deserved recognition. No matter how long their stay at SLC was, hard work and determination made transitioning back to their sending school possible. We congratulate these students and wish them all the best.

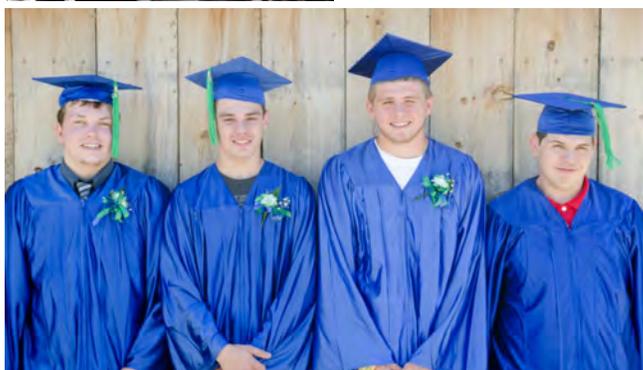


Also a point that brought out chuckles from the audience, but was nothing short of the truth, was the parallel that exists between having commitment and taking a shower. Like showering everyday, if you don't commit to your goals, you will stink!



Before conferring diplomas, we also present academic achievement awards and a vocational award. These are given to students that have shown perseverance, dedication, and a desire to learn in the classroom and community. These students impressed their teachers and were role models for their peers. Several of these students were surprised with their award, and their reactions were priceless. All recipients should be very proud of their personal accomplishments.

After an eighth grader shared a speech he wrote, the eighth graders received their certificates. Many of these students will be members of our high school next year.



Finally, Mr. Bombard spoke about each graduate before presenting them with their high school diploma. Each senior has had an impact on the staff and students here, and they all have the potential to do great things.

The graduation ceremony closed with a staff ensemble performing 'Celebration' with much of the crowd joining in. We wish everyone a safe and fun summer.





Soar Learning Center's summer programs are running this year, July 5th-29th. Students from grades K-12, will be out and about in the community, swimming, fishing, driving go-carts, and much more. Look for updates on their summer fun and pictures from the many trips, in our fall/winter edition.



Top left then clockwise: a student is ready for his job at Hannaford; therapy dog, Holland, visited LEAP and the K-8 classes; a student gets ready to use the nitro swing on our low-elements ropes course; a middle school student shows off her t-shirt she made in art class; and two students work together learning a new beat in the high school Music Production Class.



**Check out the newsletter archives at [ncssinc.org](http://ncssinc.org)**



Top left then clockwise: a high school student works with Ms. Mock to perfect their electric bike during the Mechanics Class; two elementary and two middle school students enjoy the Blue Cross Blue Shield National Walk at Lunch Day (staff and students participated and completed almost 100 laps around the school on April 27th);



a student peaks through the bars of the jail at Shelburne Museum; and a member of the Culinary Connection works hard getting the next meal ready to be enjoyed!

