



THE YASUHARA ODYSSEY

JUNE 2023

YASUHARA COMMUNITY STRONG:

If you are at Yasuhara family and would like information about available resources, please contact our Communities in Schools at:

509.824.8217 or elizabethhaw1@spokaneschools.org



REMINDERS:

No School June 19th for Juneteenth

June 20th is the Last Day of School

Due to our weather makeup day, please be aware that school ends June 20th. Students will be released at 12pm that day (lunch will not be served).

Semester 2 grades will be available to view in PowerSchool on June 21st. The district will mail hard copies to families within the week.

Summer Programming

Yasuhara's Summer program will run from June 21-July 6th, Monday-Thursdays. If you are interested, please contact Elizabeth Hawks at 509-824-8217 / elizabethhaw1@spokaneschools.org

Yearbooks are available for pre-order or purchase for \$25.00

Box Tops:

Help Yasuhara fundraise by scanning your receipts! Email stormyg@spokaneschools.org for information.

Lost & Found

Any lost and found items not collected by June 20th will be donated.

Absences

If your student misses school for any reason, please report and excuse their absence at [509-824-8201](tel:509-824-8201)

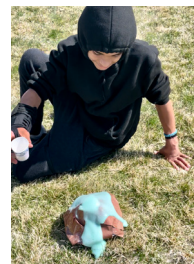
Yasuhara is a fragrance-free zone. No perfumes, body sprays, scented hand sanitizers, etc. Thank you for keeping staff & student safety a priority.



Outdoors for All

Outdoors For All, a nonprofit organization from Seattle that adapts outside activities for all people with disabilities, came to Yasuhara for an adaptive biking event for our visually impaired students. Students from Woodridge and Garry joined in on the event. Students had fun trying many different types of adaptive bikes. It was a great afternoon!

Volcanoes



6th graders have been learning about plate tectonics and volcanoes. After recreating a volcano of their choice (composite, cinder cone, or shield), they created a reaction with vinegar and baking soda to make their volcanoes erupt!

Message from the Principal:



Happy June Everyone!

We made it! We're quickly wrapping up our first year at Yasuhara Middle School, and I could not be more proud of everything we've accomplished. We have worked together as a community to provide the best experience possible for our students. It's amazing to look back at where we started and see how far we've come.

Our students and staff have blossomed into the leaders we knew they could be, and we are ready to welcome our new 6th graders into the building. We hope you all have a wonderful summer break, and we look forward to seeing you in August!

Sincerely,
Stephanie Lundberg

Barkley's Bites



Authentic Turkish Lahmacun

Ingredients:

Dough:
 2 Cups Bread Flour,
 or combination of all-purpose and
 semolina flour
 1 1/2 tsp instant yeast
 1 tsp light brown sugar
 1/2 tsp salt
 1 large egg
 1/2 Cup whole milk
 1/4 Cup extra virgin olive oil
 (plus more for brushing)

Topping:

1/2 small onion, finely diced
 10 small or 5 medium tomatoes
 1 tbsp tomato paste
 2 tbsp chopped parsley or cilantro
 1/2 tsp chopped mint
 1/2 tsp ground sumac
 1 tsp Aleppo chili flakes, plus more for
 sprinkling
 1/2 tsp paprika
 1/2 tsp ground allspice
 1/2 tsp ground cumin
 1/4 tsp ground cinnamon
 1/2 tsp salt
 1/4 tsp ground black pepper
 5.3 oz fatty ground lamb or beef

Instructions:

For dough, warm milk in a microwave on high heat for no more than 30 secs. In a large bowl, whisk together flour, yeast, brown sugar, and salt. Make a well in the center of the flour mix and add egg, warmed milk, and olive oil. Knead for 5-6 minutes until dough is smooth and elastic. Cover bowl with plastic wrap and place in a warm place to prove until doubled in size (roughly 2 hours)

Transfer dough onto lightly floured surface. Divide into four equal portions and shape each piece into a ball. Cover with plastic wrap and let rest for 30 minutes.

While the dough is resting, place a baking tray inside the oven and set it to preheat at 480°F To make the topping, first slice the tomatoes in half, then remove the seeds and squeeze out the juice. Place all the ingredients that make the topping, except meat, in a food processor until well combined. Incorporate the meat and pulse until the mixture turns into a paste.

To assemble, lightly flour each ball of dough, then roll into a thin round. Place the round on a piece of baking paper and brush the edges with olive oil.

Smear the topping evenly all over the dough in a thin layer, then gently press it in being careful not to tear the dough. The topping should fit comfortably on the dough; if it falls off as you move the lahmacun, remove some of the topping.

Place the lahmacun on baking paper onto the baking tray. Bake for 5-6 minutes.

Visiting Gonzaga



Ms. Konshuk and Ms. Given's classes visited Gonzaga's community garden while studying food scarcity. The students learned about helping communities thrive while getting outside in the sunshine!

JOIN THE YASUHARA COMMUNITY AT AVISTA STADIUM

It's time for the Yasuhara Middle School Group Event with the Spokane Indians!

Tickets in the Yasuhara section cost \$6.00 each. Use the QR code below to purchase yours!

When: Saturday, June 17th at 7:05 PM
Who: Spokane Indians vs Eugene Emeralds
What: Fireworks Night
Where: Avista Stadium, 602 N Havana St



Gates to the ballpark open one hour prior to first pitch. Parking is free at Avista Stadium. Check the website for details on bag policy, happy hour, the fan shop and more!

Zag Student Helping Yas Students



Contributed by J. Collins, Interventionist

Ms. Given's Science class were fortunate enough to get a visit from Gonzaga student Mackenna to do some chemistry. The class enjoyed their time and had fun learning hands-on.

Empower Food Security



Yasuhara's 7th grade Humanities class has been hard at work trying to impact food insecurity issues in our community through our project, "Empower Food Security." We have learned from many community members who work everyday to increase the number of people who have access to fresh, nutritious food, including Second Harvest Food Bank, Gonzaga University, River City Youth Ops, and Growing Neighbors.

Students had the opportunity to decide which project they think would make an impact on food insecurity. They developed an indoor community garden, built hydroponic systems and Blessing Boxes, as well as creating a vermicompost, compost and a seedbank. Special thanks to Mick Bondurant and Dave Silver - carpenters who volunteered time and energy to our Blessing Boxes. Lots of learning is going on!



6th Graders visit the EWU Campus

Yasuhara's entire 6th grade class took a field trip recently to the Eastern Washington University campus.

The students were given a tour of the facilities, learned about college life from current EWU students, and even enjoyed a scavenger hunt.

The event was a positive experience that showcased post-secondary education to our students.



YASUHARA'S PUBLISHED WRITERS

Yasuhara has three published authors in our student body! As part of the 7th grade Humanities project, "We Are Our Choices", Hannah Utter, a poet with Eastern Washington University's Writers in the Community program, came to work with our students.

Hannah offered our writers an opportunity to submit their writing to *In Roads*, an anthology from Writers in the Community. I am proud to announce three of our students' works were selected: Makinley Therien, Kenzie Swanson, and Jayden Floyd.

They are all invited to the release party on June 3rd to celebrate with other published authors. These Phoenix are soaring!