



SPRING 2020

Migrant Education News

Migrant Education Summer Camp Partnerships

The Migrant Education Program (MEP) is excited to partner with the following Community Summer Camp Programs this summer: Anchorage Parks & Recreation, the Anchorage Museum, Camp Fire Alaska, Create Academy at Pacific Northern Academy, Trailside Discovery Camp, and the YMCA. MEP will sponsor up to two (2) sessions for each eligible student three (3) and older with a \$15.00 co-pay per student/per session.

**Please note the change in the application process.*

- ✓ To access the application for Summer Camp Requests please click [here](#).
- ✓ Please fill out this form with your student's information and indicate the camps that you are interested in.
- ✓ After we receive your application we will confirm your student's eligibility.
- ✓ You will receive an approval email from the MEP office.
- ✓ Your student's information will be sent to the camps you selected.
- ✓ It is the responsibility of the parent/guardian(s) to contact the camp for registration AFTER you have been notified by MEP that your child has been approved.

Please call our office if you have questions about the application or registration 742-4275.





State Parent Survey

The State of Alaska Migrant Education Program is conducting their annual state-wide survey of the needs of families of

migratory children and youth. We would like all our eligible migratory families in ASD to complete this survey. Your answers will help improve the educational support your children receive from the Migrant Education Program.

Please complete one survey per family. If you would like to request a paper copy be mailed to you, please contact our office at 742-4275.

The deadline for completing and returning this survey is **March 20, 2020.**

The survey is available at:

www.surveymonkey.com/r/2020MEPParentSurvey

Barnes & Noble Book Fair



Come join us at the biggest Book Fair of the year!! We are excited to invite all Migrant-eligible students and their families to attend our Barnes & Noble Book Fair

on March 28, 2020. Each student (3 and

older) will receive a “voucher” to shop in-store for books of their choice. Students MUST be present at the event to receive a voucher.

We ask that all families please RSVP and register for your check in time at the following link:

<https://forms.gle/ydwpLphJbWeJt8bBA>



Technology Survey Update

Thank you to everyone that completed our Technology Survey! We had almost 350 parents and students participate in the online survey.

- 22% of respondents stated their access to technology and internet at home was insufficient to meet the academic needs of their students. 36% indicated their access only meets some of their needs.
- Households with many children expressed that having a single, shared computer makes it challenging to meet all their students' academic needs.
- The local cost of internet service, specifically high speed and/or unlimited, is often a barrier for families and many must utilize their limited data through cell phone hotspots for schoolwork.
- Outdated equipment (computers, software) and lack of access to a printer was frequently cited as a concern.

Stay tuned to how MEP will support the technology needs of our families.



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@migrated907



Alfredo Salmon Pasta

Ingredients:

- 8 oz dried fettuccine
- 3 tbsp unsalted butter
- 1 small shallot very finely minced
- ½ cup heavy cream (Note 2)
- ¾ cup freshly grated Parmigiano Reggiano or parmesan
- ¼ teaspoon salt and a good grind of black pepper
- 6-7 oz hot smoked salmon fillet, flaked

1. Bring a large pot of salted water to boil. Add the fettuccine and cook until al dente (still firm but just cooked through).
2. Meanwhile, melt the butter in a deep fry pan over medium high heat.
3. Add the shallots and sauté for 2 minutes or until tender.
4. Add the cream and bring to boil. Turn heat down to medium low and simmer for 3 minutes.
5. Remove the fry pan from the heat and stir through the Parmigiano Reggiano, salt and pepper until the sauce is smooth.
6. TAKE OUT 1/2 cup of pasta water PLUS scoop out an extra mug (extra, just in case). Then drain the pasta in a colander.
7. Transfer the pasta and 1/2 cup of reserved pasta water into the fry pan with the sauce. Add salmon. Return the fry pan to the stove over medium heat. Toss very gently to coat the pasta in the sauce and allow the sauce to emulsify for 1 1/2 - 2 minutes, until the sauce coats the pasta - there should be no sauce pooled at the bottom of the skillet.
8. Remove from the stove and serve immediately, garnished with extra Parmigiano Reggiano and fresh parsley, if using.

Recipe from: RecipeTINEats.com

Migrant Education Program Parent Advisory Council

Are you interested in improving education for MEP students and are willing and able to attend regular meetings? If so, please consider applying for a position on the Migrant Education Program Parent Advisory Council (MEP PAC). All applications will be reviewed through a selection committee consisting of MEP staff, the MEP State Parent Representative, Community Members, and ASD Senior Leadership. The selection of a diverse group of parents will be key to the success!

The application will open March 6, 2020 and will close March 20, 2020.
To apply please fill out the [MEP Parent Advisory Council Application](#).

Selection announcements will be made April 1, 2020.

Upcoming Events

March 2020	April 2020	May 2020
3/6/20-MEP PAC Application opens	4/1/20-MEP PAC Selection announcement	5/21/20 Last Day of School
3/9/20-3/13/20-No School Spring Break	4/25/20-Summer Kick Off @ Hanshew Middle School	5/25/20 Memorial Day
3/20/20-MEP PAC Application closes		
3/28/20-Barnes & Noble Book Fair		
3/31/20-PFD Deadline		