May 2008

At our May meeting we elected our 2008 - 2009 Board of Directors. Suzy Taylor and Christine Winters are stepping down after 3 years of service. Terry Allan and Christina Fasciana will be taking over the roles of Secretary and Treasurer respectively and I was voted in for another year as President. Thanks to Christine and Suzy for their dedication to VASE. I look forward to working with Terry and Christina next year.

We are very excited about our plans to add playground equipment to the rear of the school building. This will allow the children to better enjoy recess as well as give them a place to play after school. Ideally, we will be able to find the right spot that will allow us to expand our project over the years. If you are interested in joining the playground committee, please send us an email or call. I would like to have a meeting before the end of the year in the hopes we can have something in place for the start of the 2008 - 2009 school year.

M.O.P., Marion Occupation Program, is scheduled for June 4th. Betsy Kaplan and Laura Dadagian O’Rourke are busy organizing this day for the fifth and sixth graders so the students can listen to and meet people in careers that are of interest to them.

Thanks to Rebecca Baldwin and Christiana Fasciana for offering to host the Sixth Grade Breakfast for students and their families on June 12th.

NSTAR light bulb orders will be available for pick-up on Thursday, May 29th from 2 - 5 in the VASE office.

Thanks again to everyone helping out with Staff Appreciation Week. Danielle Murray was kind enough to share her recipe for Asian Salad, one of the many favorites from this year’s luncheon.

As always, thanks to everyone for their constant support of VASE and our endeavors. We hope everyone has a wonderful end to the school year.

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Asian Salad

2 - 3 oz pkgs of beef Ramen noodle soup
16 oz bag of cole slaw mix
1 cup sliced almonds, toasted
1 cup sunflower kernels
1 bunch green onions, chopped

Dressing:
1/2 cup sugar
1/2 cup vegetable oil
1/3 cup white vinegar
2 flavor packets from soup mix

- Remove flavor packets from Ramen noodle soup and set aside
- Crush noodles and put in the bottom of a large bowl
- Place cole slaw mix op top, sprinkle with almonds, sunflower kernels and green onions
- Whisk together salad dressing ingredients
- Pour dressing over salad, cover and chill 8 - 24 hours