

Deer Park Home-Link

November 2007

Newspaper

On behalf of Home-Link, thank you veterans!

By Debbie Trepanier

March 1, 1951. A spring offensive in the South Korean War. The Chinese and North Koreans against South Korea and the United States Marine Corps and Army.

"The North Koreans had infiltrated into the South Korean population and were harassing them and stealing their food. I was in the Second Battalion, Fox Company, Seven Marines Regiment, First Marines Division. We were brought in to push the North Koreans back because the South Koreans were losing it bad. The refugees were moving south; we were moving north," shared Robert W. Bangs. "I was in Wonju. In the front lines, the Marine Corps way. Food was scarce; there was no water in the mountains, and everything was packed in. I got blew up with a shell of some kind – got a piece of shrapnell still in my lower back."

Robert was tagged – a medic, a navy corpsmen, wrote down what had happened as was described by Robert, and then the information was tag tied to his parker. Robert was helped down the hills to the battalion aid station, given morphine, and choppered to the regimental hospital at Taigu.

"The field hospital was a quonset hut that had been taken over by the Chinese a couple of times already and was full of bullet holes. It looked like a sieve (a strainer with small holes). I got a shower (only had three while I was there), found some clothes that would fit me, pants with a 26 leg inseam although I was a 32 inseam. Thirty-five soldiers were missing when I got back to my company, 15 days later.

"There were a lot of close calls -- we quit counting how many times after 10. It just happens. You're up in the mountains, somebody opens fire with their automatic weapons. We had red tracers, the Chinese had green. They would fire those things out of the valley and it looked like the Fourth of July, harassing fire, and we would fire at them to keep them from coming down the ravines, and then they'd lob a couple of artillery shells."

Robert Bangs served our country for four years, five months, and 12 days of active service. He received the Purple Heart Medal which is bestowed on military personnel "for being wounded or killed in any action against an enemy of the United States or as a result of an act of any such enemy or opposing armed forces." Although Robert was discharged in July of 1951, over 56 years ago, he still remembers. It's hard to forget.

Thank you, Robert Bangs, great grandfather of Home-Link's Logan Fry who is in second grade. Thank you for your service! Thank you for your courage! Thank you for your sacrifice! We know it was huge!

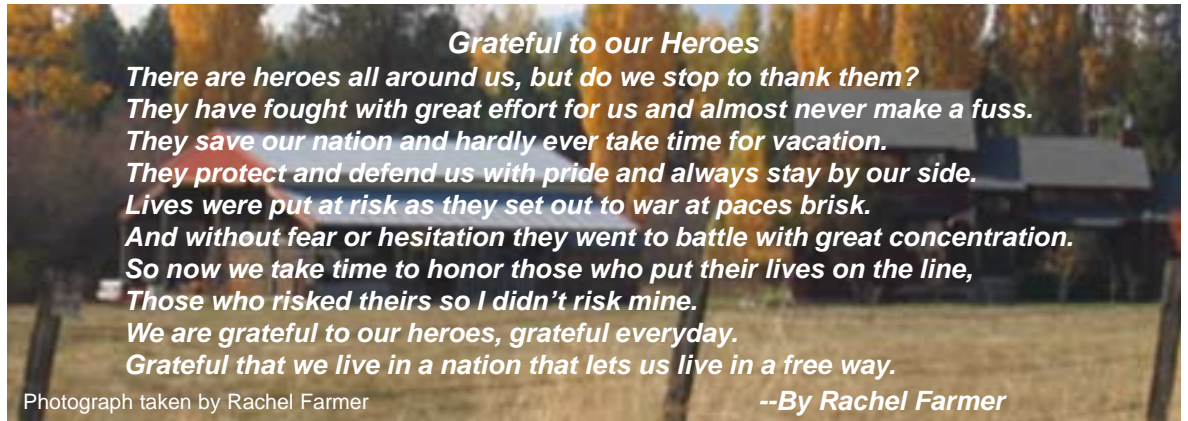
And thank you to all veterans who have served this great country. A special thanks also to the many family members of second grader Rebeka Taylor, 27 in all, who served in Desert Storm, the Korean War, the Vietnam War, and WWII. Her papa was in the Air Force at Vietnam and her grandfather served in the U.S. Navy in Vietnam. A special thanks also goes out to my father and the grandfather of ninth grader Christina, fourth grader Julianna and first grader Thaddeus Trepanier, Fred Thier, who served in the Air Force for 24 years and fought in Vietnam.

Grateful to our Heroes

***There are heroes all around us, but do we stop to thank them?
They have fought with great effort for us and almost never make a fuss.
They save our nation and hardly ever take time for vacation.
They protect and defend us with pride and always stay by our side.
Lives were put at risk as they set out to war at paces brisk.
And without fear or hesitation they went to battle with great concentration.
So now we take time to honor those who put their lives on the line,
Those who risked theirs so I didn't risk mine.
We are grateful to our heroes, grateful everyday.
Grateful that we live in a nation that lets us live in a free way.***

Photograph taken by Rachel Farmer

--By Rachel Farmer



Junior Dance students enjoy dancing and performing

By Caleb Hansen

I love to be active! I'm excited to perform because I like to. My favorite part is performing, and I might want to become a famous dancer!" says Joanna Goodner.

Abby LeClair states, "I chose to take Jr. Dance because it's fun, and I'm excited to perform because it's fun. I like all parts of Jr. Dance. I have future plans with dancing because I like dancing lots."

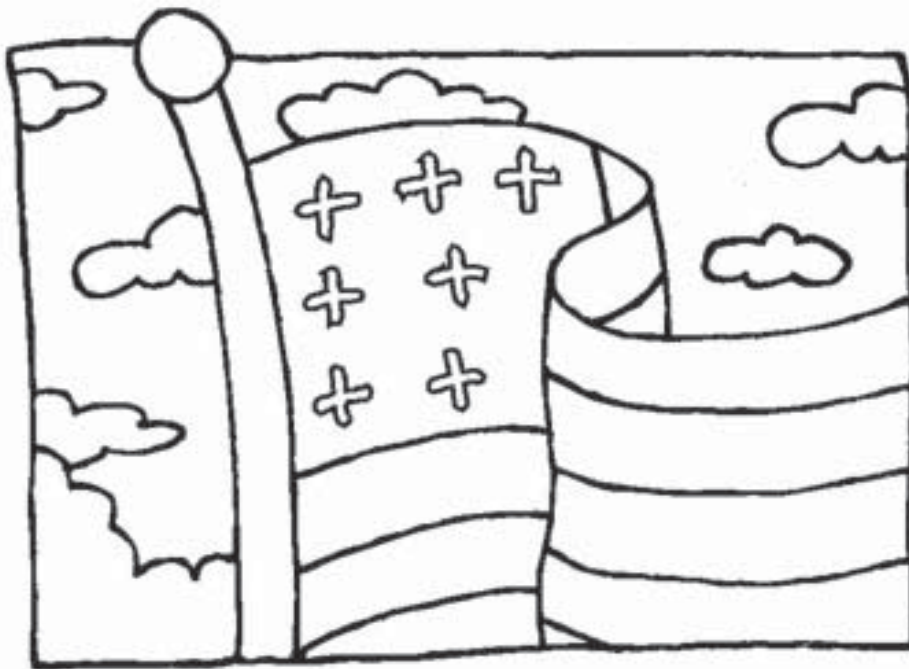
"I took Jr. Dance because all my friends are in it," said Chloe Evans. "I'm excited to perform.

My favorite part is being able to hang with friends, and I also want to become a champion Irish dancer."

Olivia Zurtuche says, "I like dancing, and I want to perform because it's exciting. My favorite part is dancing. I may dance in the future."

These girls are participating in the Junior Dance team. They will be performing again in February at the Home-Link game night, where you are welcome to come watch and have fun. You can also be a part of the Junior Dance team -- just sign up next semester!

COLORING CORNER



CALLING ALL ARTISTS!

WE NEED YOUR ARTISTIC SKILL!

EACH MONTH, A COLORING PAGE WILL BE PUBLISHED IN OUR SCHOOL NEWSAPER. IF YOU WANT A CHANCE TO HAVE YOUR WORK PUBLISHED, HERE'S WHAT TO DO.

PLEASE DRAW, DO NOT COLOR, A PICTURE OF YOUR BEST WORK. GIVE IT TO CONNIE AT THE FRONT DESK.

THE NEWSAPER STAFF WILL MAKE SELECTIONS.

THANK YOU!

Artists Corner



Sixth grader Chloe Evans painted a landscape using water colors in Mrs. Brickner's Art Buffet, her first official art class. Chloe's favorite assignment was painting a strawberry with oils.

She enjoys drawing in her spare time as well as dancing. A second-year Home-Link student, Chloe likes all of her classes, with the exception of math.

Home-Link dance classes perform at school assemblies

By Shelby Gibson

The Arcadia school children were wowed by the performance of Mrs. Brickner's fabulous dance classes at Arcadia's Veteran's Day Assembly on Nov. 9! As part of a special dedication ceremony to honor school district employee Dave Dummitt and other community veterans, Home-Link's dance teams performed together in an awesome display of flags to *The Battle Hymn of the Republic*.



Home-Link's junior varsity and varsity dance teams performed at Arcadia and Deer Park Elementary Veteran's Day assemblies.

Mrs. Brickner believes people often overlook this special holiday and thinks that people should appreciate our veterans and be thankful to them since they serve our country for each and every one of us! She also knows how hard it can be for the veterans to leave their friends and family because she has a brother who used to be in the Air Force! That is why she is having us perform for the young children so that they can grow up appreciating our veterans!

The Battle Hymn of the Republic was chosen because the song is quick and very

upbeat! Mrs. Brickner came up with great choreography because she says that God is her number one helper, and as we all know it is because God gave her a huge artistic side to her brain!

Know you are informed on what is going on for Veteran's Day and Mrs. Brickner's dance classes. I hope that reading this will change your thoughts about Veteran's Day, and next time if you could, when you see a veteran please tell them thank you! For all of the veterans out there, **thank you and have a spectacular day!**

Artists Corner

By Jessica Basta

Ten-year-old Alexandria Morrison or Lexi is in fifth grade at Home Link. Her art assignment was a cut and paste picture she did at home. She cut every little piece and then put it all together in a new way. Lexi thought the picture was really fun to make.

Besides creating beautiful pictures, Lexi loves ballet dancing, going to Home Link and riding her horse. Her horse's name is Johnny.



Kindergartner Colin Hanson enjoys Home-Link classes

By Kelsey Hanson

Have you ever dreamed of being a pirate sailing the seven seas or perhaps a tiny mouse nibbling cheese? Well this is just what kindergartner Colin Hanson gets to do in Storybook Theater,

one of his favorite classes at Home-Link. Colin is quite a character and says that the best part about the class is “It just has boys in it!”

For years Colin has been looking forward to coming to Home-Link and now that he is here, he loves it! A couple of his other favorite activities are playing tag and dodge ball in P.E. and learning about **dangerous** animals in Science Lab.

At home Colin spends his time playing with and pestering me, his brother, and his sisters,

Callie and Olivia. He enjoys playing outside (a lot!), usually with a sword, pistol, or just a big stick in his hand.

Winter is Colin’s favorite season. You might think it’s just because he likes sledding or making

snowmen or snow angels, but I know it’s because he gets to **throw snowballs at Kelcey!** A few of Colin’s favorite pastimes are building with Legos, drawing, and reading. Any book will do for him!

At dinnertime Colin excitedly shares his adventures with us. Sometimes before the meal is even finished, he asks if we’re having his

favorite dessert, cookie dough ice-cream.

In all, Colin is very energetic and a good mouse!



Colin, left, and his classmates look forward to dressing up in Storybook Theater.

Artists Corner



By Jessica Basta

Logan Basta is a fun and energetic second-grader at Home-Link. He has drawn a very beautiful freehand picture of Tom and Jerry cartoon characters. “It is very fun to draw pictures,” shared Logan.

When Logan is not drawing, he loves playing outside, doing schoolwork, riding the bus and playing on the computer. When Logan grows up, he wants to be a TV broadcaster which is very exciting to him.

Logan loves Home-Link and looks forward to coming to school every week.

Miss B adores her job and especially the students

By Alyx Hanson

Vibrant energy fills the gym early on Thursday mornings, before Home-Link has officially opened its doors. Giggles and laughter echo into the halls, beckoning those within earshot to take a look. Although the girls, and Miss Brickner (or Miss B), are tied to a task, they're having scads of fun.

Did you know that Miss B teaches 14 classes here at Home-Link? She is a consultant to many families as well. Her teaching career spans 17 years, 13 with Shadle High School and Libby Middle School and 4 years with our elite Home-Link team.

Miss B loves teaching all 14 of her classes, one favorite being Varsity Dance Team. She loves the maturity level, all the energetic girls, their

creativity, and how they laugh at her jokes.

She finds Home-Link a comfortable place to be, for the stupendous family foundation. Miss B also loves finding all the wonderful smiles and

welcomes entering through the door every morning!

Besides being at Home-Link, she enjoys being at home with her dogs, doing dishes, and entertaining herself in her art studio.

Miss B would love to share a quote, "Do or do not there is no try." Also a little reminder: take

good care of this wonderful woman because she may be teaching you one day!



Miss B paints alongside students in Color Explosion.

Artists Corner

Freshman Matthew Moeller is right where he wants to be in Miss B's art classes at Home-Link. Currently he is taking art buffet, color explosion and drawing.

Matthew's cactus painting, above, is part of an art buffet assignment where students sketched out a



picture of choice and then blended pastels to become familiar with the process. He prefers black and white sketches, and his favorite is his 'shadow of the hedgehog.'

You may have guessed that Matthew's favorite school subject is art, with science in second place. He enjoys playing video games and messing with the computer to learn more about it. Matthew especially likes customizing the computer.

Spokane Skills Center offers many opportunities

By Shalisha Martin

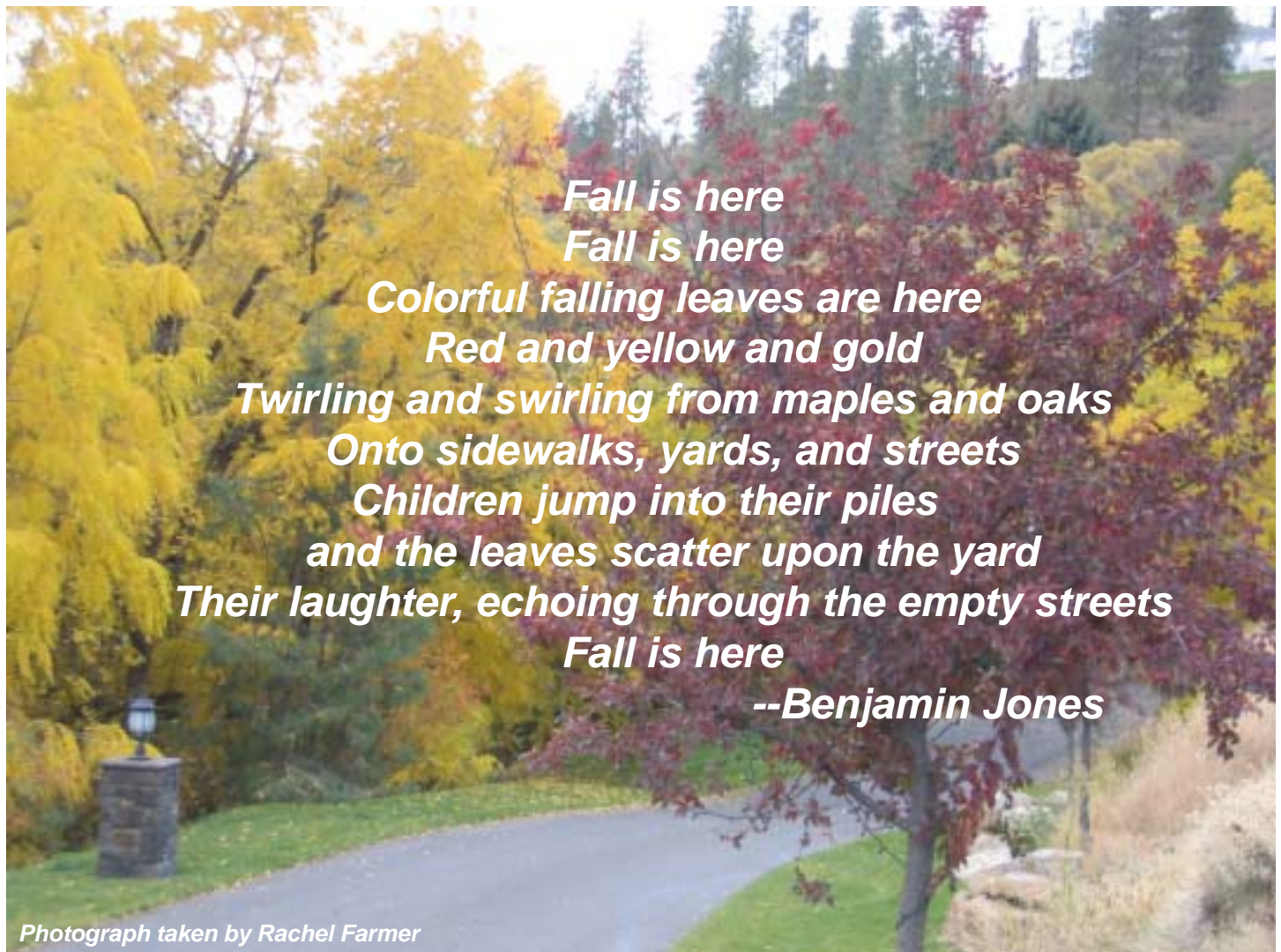
Ever thought about what you wanted to do as a career? Was it broadcasting or video production? Maybe automotive or carpentry? Have you considered medical or veterinary assistance? Well, all of these opportunities and more are available at the Spokane Skills Center.

Brandon Geier, a student and sophomore here at Home-Link, is taking a computer games programming course and plans to work at Microsoft as a lead designer after he finishes his two-year course at the skills center. The purpose of the skills center is to prepare students for their futures as young working adults, by providing a quality learning environment, which creates a professional working atmosphere for the students.

David Stoop, also a sophomore, is taking a

mechanics course and says that, "It's an early start on beginning my future." When asked if he would recommend the skills center for others, David replied, "It's a nice school and everybody's nice there. So yeah, I think that a lot of people would enjoy it there."

Morning and afternoon classes are offered, and students attend five days of class per week. The bus leaves Deer Park High School at 10:00a.m. Students eat lunch, attend afternoon classes, and ride the bus back to the high school at 2:30 p.m. Classes are offered as high school electives, and students receive college credit for most classes. Summer courses are also available during June and July. For more information about the skills center, call 354-7440 or visit www.skillscenter.com.



*Fall is here
Fall is here
Colorful falling leaves are here
Red and yellow and gold
Twirling and swirling from maples and oaks
Onto sidewalks, yards, and streets
Children jump into their piles
and the leaves scatter upon the yard
Their laughter, echoing through the empty streets
Fall is here
--Benjamin Jones*

Photograph taken by Rachel Farmer

Running Start another opportunity to earn college credit

By Monika Hunter

Do you want a high school diploma and a college degree by the time you're 18 years old? Then Running Start is made for you! Running Start is a program designed for high schoolers in the 11th or 12th grade who feel ready to take on college. It's a program the state will completely pay for, so that means it's completely free to you!

The students can take classes through the Internet and also if they choose, in a classroom setting. They can choose any career field and by 18 have their associate's degree (AA) in that field.

Emma Wolfe, grade 11, is working toward her AA degree in Culinary Arts for the next two years. She says, "It's an amazing program, and I love it!" Her typical school day includes classes in first aid, sanitation, business math, conflict management, and hospitality mathematics (there will be more cooking classes coming later in the year). "The classes are not really that hard, but the writing is for me," shared Emma. When asked about how it felt to be around older kids and being at the college, she replied, "I was really nervous at first because I'm the youngest

in all of my classes, but everyone is so kind and I made friends really fast." Emma attends Spokane Community College every Tuesday with her sister.

Rachel St. Amand, also an 11th grader, is taking her courses through the Internet. Her classes include art, economics, geography, piano, and Spanish. She says she's doing Running Start because "Not only am I finishing up my high school credits, I'm getting closer to getting my AA degree in nursing." With the Internet, students have to print out their weekly work, read everything on the printouts and do homework on the the school website. Every other week, students visit the college campus to take their tests. Rachel says, "English 101 is the hardest because you have to write many papers. Also, the reason I like this program is because I love the challenge!"

Both of these girls strongly recommend this program to everybody. It's not only amazing, but it's completely free! So jump on the opportunity! To find out more information, contact our own Molly Murphy, or visit the SCC website.

Body Vox shares their athletic talents at Home-Link

By Kaili Lawrence

Have you heard anyone at Home-Link talk about Body Vox? Well, shortly after they performed a special assembly for Home-Linkers in October, many students have been talking about the action-packed, fun-filled crowd-pleasing presentation.



Body Vox is characterized by a bold athleticism and is inherently theatrical. It is a lively blend of physicality and creative choreography and was founded by former dancers with Pilobolus. And these talented dancers came to Home-Link for a community service while they were traveling to perform at the Bing Crosby Center in Spokane.

Many of those in attendance were amazed by how much action the production contained. The dancers were very talented and funny. The event not only appealed to adults, but children were also amazed by it as well.



Recipe Of The Month – Orange Chicken and Won Ton Soup

By Shelby Gibson

Are you a cook and looking for a new flavorful recipe? Well, whether you are a cook or not this recipe is quick, easy fun and very satisfying to your taste buds and your belly! This week I was able to visit the Oriental Cooking class and had a



blast trying out their new meal. This recipe only took the class about 40 minutes to prepare, and they all agreed that they had a ton of fun making it. This meal can be enjoyed by anyone of any age!



First I am going to tell you about the main dish, the Orange Chicken. I am personally telling you that this orange chicken is amazing! This was very tender and juicy with the outside of it being a thin layer of a crunch. This crunch was coated with a special sauce that had an

extraordinary zing of orange! My assistant taste tester and I both agreed that this orange chicken was absolutely, by far, the best that we have ever had!

Now I am going to tell you about the super Won Ton side soup! The reason this is called won ton soup is because of the won tons that are in the soup. These won tons are very similar to raviolis which are big square noddles with with delicious pork filling. Within the soup there are also green onions and cabbage which provide a nice crunch to the soup. My favorite part of the soup was the juicy, barbecued, pork strips. Delicious!

To me, this meal was remarkable! I highly suggest that you, yes I mean you, go ahead and make it and invite all of your friends and family to enjoy it with you! You can find this recipe below.

Orange Chicken

2 pounds of boneless chicken pieces	1/4 cup flour
1 egg	1 tablespoon minced ginger root
1-1/2 teaspoon salt	1 dash crushed hot red chilies
1/4 teaspoon pepper	1/4 cup chopped green onions
oil for deep fat frying	1 tablespoon rice wine
1/2 cup cornstarch	1 teaspoon sesame oil

Orange Chicken Sauce

3 tablespoons soy sauce
3 tablespoons water
10 tablespoons (1/2 cup + 2 tablespoons) sugar
10 tablespoons (1/2 cup + 2 tablespoons) white vinegar

In a small bowl, mix 1/2 cup water and 2 tablespoons cornstarch. Heat wok to 375 degrees.

1. Cut chicken pieces into 2-inch squares and place in bowl. Stir in egg, salt, pepper and 1 tablespoon oil. Mix well.
2. Stir cornstarch and flour together. Add chicken pieces, stirring to coat.
3. Fry in hot oil, small batches at a time, 3-4 minutes or until golden and crisp. (Do not overcook or chicken will be tough.) Remove from oil with slotted spoon and drain on paper towel. Set aside.
4. Clean wok and heat 15 seconds over high heat. Add 1 tablespoon oil. Add ginger and garlic and stir-fry until fragrant. Add and stir-fry crushed chilies and green onions. Add rice wine and stir-fry 3 seconds. Add orange sauce and bring to boil. Add cooked chicken, stirring until well mixed. Add water and cornstarch mixture and heat until sauce is thickened. Stir in 1 tablespoon oil and 1 tablespoon sesame oil. Serve at once. You may want to add grated zest of one orange for flavor.

Won Ton Soup

- 36 uncooked won ton
- 6 cups regular-strength chicken broth
- 2 cups thickly sliced napa cabbage or bok choy
- 3 green onions (including tops), thinly sliced
- 1 cup slivered Barbecue Pork
- 1 teaspoon soy sauce
- 1/2 teaspoon sesame oil



Fill a large kettle with water and bring to a boil over high heat. Drop in won ton; then reduce heat and simmer, uncovered, until pork in filling is no longer pink (about 4 minutes; 6 minutes if frozen).

Meanwhile, pour broth into a 3- to 4-quart pan and bring to a boil over medium-high heat. Add cabbage and onions and cook for 3 minutes. Remove won ton from water with a slotted spoon and drop into hot broth. Add pork, soy, and oil and cook until pork is heated through. Makes 6 servings.

Fried Won Ton

- 1 pound ground pork or 1/2 pound each ground pork and medium-size shrimp, shelled, deveined, and finely chopped
- 1/2 cup water chestnuts, finely chopped
- 2 green onions (including tops), finely chopped
- 1 tablespoon soy sauce
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon minced fresh ginger
- 2 teaspoons dry sherry
- 1 egg
- 1 package (1 lb.) won ton skins
- Salad oil
- Catsup



Combine pork, water chestnuts, onions, soy, salt, pepper, ginger, and sherry; mix well. In a small bowl, beat egg lightly.

Place 1 won ton skin on countertop or other flat surface; cover remaining skins with a damp towel to keep them pliable. Mound 1 teaspoon of the pork filling in one corner. Fold that corner over filling, and roll to tuck point under. Moisten the 2 side corners with egg; bring together, overlapping slightly. Pinch together firmly to seal. Repeat with remaining skins, placing filled won ton slightly apart on a baking sheet; cover.

Into a deep, heavy pan at least 6 inches in diameter, pour oil to a depth of 2 inches and heat 360 degrees on a deep-frying thermometer. Add 4 to 6 won ton and cook, turning occasionally, until golden brown (about 2 minutes). Remove with a slotted spoon and drain on paper towels. Keep warm in 200 degree oven. Repeat with remaining won ton. Serve with Hot Mustard and catsup.

Hot Mustard. Place 1/4 cup **dry mustard** in a small bowl. Stirring constantly, slowly pour in 1/4 cup **cold water**; continue to stir until mixture is smooth. Spoon in 1/8 teaspoon **salad oil**. Cover and let stand for one hour. Makes about 1/3 cup.

Barbecued Pork

- 1/4 cup soy sauce
- 2 tablespoons each honey, sugar, and dry sherry
- 1 teaspoon salt
- 1 teaspoon Chinese five-spice or 1/4 teaspoon each crushed anise seeds and ground cinnamon, cloves and ginger
- 3 quarter-size slices fresh ginger, crushed
- 3 pounds lean boneless pork (butt or leg)



In a small pan, combine soy, honey, sugar, sherry, salt, five-spice, and ginger. Heat over medium heat for 1 minute to dissolve sugar; let cool.

Cut pork into 1-inch-thick slices; place in a plastic bag and pour in marinade. Seal bag and refrigerate for at least 4 hours or until next day, turning occasionally to distribute marinade.

Drain pork, reserving marinade, and place on a rack set over a foil-lined baking pan. Bake in a 350 degree oven for 30 minutes. Turn pieces over and bake for 45 more minutes, brushing occasionally with reserved marinade. Cut into thin slices; serve hot or cold. Makes about 2-1/2 pounds.

Toy Shelf features Home-Link students as cast members

By Rachel Farmer

"It's such an invaluable experience to work with professional dancers and learn their choreography. You really learn a lot," said freshman Madison McElroy, who is one of many girls involved in *Toy Shelf*, a traditional holiday classic put on by Ballet Spokane.

The story is about Monsieur Marionette and Miss Ellen's annual class visit to the magical toy shop. Hundreds of children auditioned for the Toy Shelf, and a special audition was held right here at Home-Link. Twenty-seven Home-Link girls, ranging in age from 6 to 15, are practicing about four hours each week. As the performance date draws near, the practice hours will increase and eventually be held at the Bing Crosby The-

ater. The actual performance dates are November 23, 24 and 25.

Sixth grader Alysse Moss is excited to perform in *Toy Shelf* because "It's a great opportunity, and it's fun to perform for your family and friends."

Likewise, Madison agrees. "I'm so excited! I love performing on stage for people. You also get to be free and express yourself." Both recommended this as a good experience. Madison adds. "It's such a great thing to do. It's good to stretch yourself and see what you can do."

A few of the girls who are performing have seen *Toy Shelf* before and say it is well put together and that the choreography, costumes and acting are great.

Stardust offers an enchanting adventure to all ages

By Tiana Martin

Have you ever imagined that a star was something other than a burning rock? What if a star was a living, breathing thing? Newcomer Charlie Cox makes an incredible outbreak as 'Tristan,' a young man who would do anything for true love. Of course this proves to be a bit of a problem when he promises to retrieve a fallen star and discovers that stars aren't exactly what they seem.

Claire Danes appears as 'Yvaine,' a beautiful star with an attitude to match her brains. In their adventures they encounter mystical creatures, pirates, and three witch sisters (Michelle Pfeiffer, Sarah Alexander and Joanna Scanlan) who must capture the star to restore their youth. This spellbinding tale is sure to keep your whole family on the edge of their seats from beginning to end. My entire family, from ages six to 60, really enjoyed this movie, and I'm sure you will too. My favorite part was the cross dressing pirate's dance!

Catch Stardust on DVD, December 18, 2007. The film is rated PG-13 and is 128 minutes long.



Paramore's Riot an exhilarating alternative rock CD



By Shalisha Martin

Laced with catchy melodies and spunky lyrics, Paramore's sophomore album delivers an exhilarating, heart-pounding rush of alternative rock. It reflects a much stronger and mature band and even features fans singing in on one of the songs. My personal favorite songs are "That's what you get" and "Fences."

Paramore was formed in 2004 and was signed by Fueled by Ramen's founder John Janick in 2005. Their fan base has grown immensely over the last couple years. They are doing sold-out amphitheater shows and are touring with bands like Angels and Airwaves, The Used, and Jimmy eat world.

