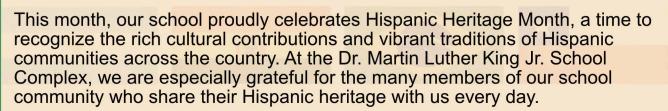


## HSPRING HERITAGE



Our students, teachers, staff, and families of Hispanic heritage play a vital role in making our school a welcoming, inclusive, and enriching place for everyone. Whether through their dedication to education, their leadership in the classroom, or the traditions and values they bring to our community, their presence makes our school a stronger, more vibrant place.

We want to extend our deepest thanks to all those who contribute to the fabric of our school community. Your hard work, creativity, and commitment to making the Dr. Martin Luther King Jr. School Complex a place where all can learn and grow are deeply appreciated. The school wouldn't be what it is without all of you. Thank you for being such an important part of our school family.

Happy Hispanic Heritage Month to everyone, and thank you for enriching our school with your culture, experiences, and spirit!



# OF THE 2024-2025 SCHOOL YEAR

Earlier this month, the Dr. Martin Luther King Jr. School Complex held its first pep rally of the year, and it was a memorable event! The rally served multiple purposes: to welcome back students, boost their enthusiasm for the new school year, have some fun, and introduce the exciting MLK Stripes Program.

The event kicked off with Mr. Russell DJing some great music, creating an upbeat atmosphere. Vice Principal Ms. C. Burroughs then took the stage to deliver a powerful welcome-back message to students and staff alike. Following her warm introduction, Ms. Burroughs gave a short presentation about the MLK Stripes Program. This initiative is designed to recognize and reward students who consistently demonstrate hard work, good behavior, good grades, and strong attendance. It's a fantastic way for students who make positive choices to be celebrated for their efforts.

After the presentation, the fun truly began. First up, the Championship MLK Tiger Cheer Team wowed the crowd with an energetic performance, showing off their spirit and skills. Then, a few lucky students were called down from the stands to participate in a lively "Minute to Win It" style competition, which had the entire school cheering them on.

The pep rally also included a special introduction to the school's new in-building Officer, Officer B. Mitchell. After a warm welcome from the crowd, Officer Mitchell brought even more excitement by challenging a few students to a student vs. staff foul shooting contest. The students emerged victorious, adding an extra layer of fun to the day.

The event concluded with an inspiring message from Principal J. Burroughs, followed by a final send-off performance from the MLK Cheer Team. The entire rally was a perfect way to kick off the school year, filled with energy, excitement, and a sense of community. All in all, it was an amazing first pep rally that set a positive tone for the year ahead.





### A SUCCESSFUL START: ANNUAL OPEN HOUSE WELCOMES PARENTS AND STUDENTS

As the new school year began, our school hosted its yearly Open House event, providing a great opportunity for parents to meet their students' new teachers. The event allowed parents to gain insight into the year ahead and get to know the educators who will be guiding their children.

Beyond meeting the teachers, parents had the chance to explore various tables set up around the school, each offering something unique. Some tables provided information about local community events and resources, while others offered snacks for visitors to enjoy. One table donated free books, allowing students to take home something special to read. There was also a high school information table, highlighting the benefits of attending ACHS, and a table offering important voting information for parents.

The Open House was a great success, giving parents a clear view of what to expect in the upcoming school year and offering valuable resources to support their families. It was a welcoming event that set a positive tone for the months ahead.



## HSPANIC HERITAGE



#### RECIPES



#### ECUADORIAN TORTILLAS

A traditional Ecuadorian dish, Ecuadorian tortillas are potato pancakes made from mashed potatoes and stuffed with cheese. They are crispy on the outside and creamy on the inside. They may take a little time to make but are definitely

#### INGREDIENTS:

- •5 to 6 Yukon Gold potatoes or Russet potatoes
- •1 stick of butter, divided
- •1 egg
- •1 or 2 packages of Sazon Goya with achiote
- •1 ½ cups shredded mozzarella
- •Salt and black pepper, to taste



#### Instructions:

- 1.Fill a large saucepan 3/4 full of water and bring to a boil. Add the potatoes and reduce the heat to low; simmer for about 15 minutes or until the potatoes are tender. Drain well and mash the potatoes. You should have about 3 cups of mashed potatoes.
- 2. Meanwhile, melt 1 tablespoon of butter in a skillet over medium heat.
- 3.In a large bowl, combine the mashed potatoes, egg, Sazon, and a little more butter if needed. Season with salt and pepper to taste. Mix in the shredded mozzarella until well combined.
- 4. Shape the potato mixture into 3-inch-round patties using about 1/4 cup of mixture per patty, making about sixteen patties, each about 1/2-inch thick.
- 5.Heat 1 tablespoon of butter in the skillet over medium-high heat. Cook the potato patties in batches until well browned on one side, then flip and cook until both sides are golden brown. Repeat with the remaining patties, adding more butter to the skillet as needed.

6.Serve hot and enjoy!

## HSPAUG HERHROE



RECIPES



AS A WAY OF CELEBRATING AND SHARING THE RICH HERITAGE OF OUR HISPANIC COMMUNITY, WE ARE EXCITED TO PRESENT SOME AMAZING RECIPES SHARED BY OUR HISPANIC STAFF MEMBERS. THESE DISHES ARE NOT ONLY DELICIOUS BUT ALSO OFFER A TASTE OF THE TRADITIONS AND CULTURES THAT MAKE OUR COMMUNITY SO SPECIAL. IF YOU'RE LOOKING TO ENHANCE YOUR APPRECIATION OF HISPANIC CULTURE—OR SIMPLY TRY SOMETHING NEW AND DELICIOUS—GIVE ONE OF THESE RECIPES A TRY!

#### **GREEN SALSA**

#### INGREDIENTS:

- •1/2 lb green tomatoes (tomatillos)
- · 1 medium onion, divided
- · 2 cloves garlic
- · 1 bunch cilantro
- · 2 jalapeño peppers

- •1/2 teaspoon oregano
- •1/2 teaspoon cumin
- •2 chicken bouillon cubes
- 3 tablespoons oil
- · Salt, to taste

#### Instructions:

- 1.Blend: In a blender, combine the green tomatoes, 1/2 of the onion, garlic, cilantro, oregano, and cumin. Blend until smooth.
- 2. Sauté: In a pot, heat the 3 tablespoons of oil over medium heat. Slice the remaining 1/2 of the onion and add it to the pot. Sauté until the onions are slightly browned.
- 3.Combine: Pour the blended green salsa into the pot with the sautéed onions. Stir well, then add the chicken bouillon cubes and salt to taste.
- 4.Cook: Let the salsa simmer for about 5 minutes, or until it takes on a darker green color.
- 5.Serve: Your green salsa is now ready to enjoy! Serve it with your favorite dishes or as a dip.

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