



Weekly Bulletin



“Men have become the tools of their tools.”
- Henry David Thoreau in *Walden*

Upcoming Events

- January – Braille Literacy Month
- Mon., Jan. 19 – Martin Luther King Day (Recess)
- Thurs., Jan. 22 – Regular Board Meeting
- Tues., Jan. 27 – Bivona Parent Information Night (B/M)
- Wed., Jan. 28 – B/M Winter Carnival at Eyer Park
- Thurs., Jan. 29 – B/M Winter Carnival Day 2
- Fri., Jan. 30 – Creekside Super Bowl Party
- Mon., Feb. 2 – Groundhog Day

Follow this [link](#) to the BOCES Calendar of Events

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A Message from Mike

I proved that Thoreau quote above, recently, and it wasn't pretty. Theresa was out with Emma the other day, so I was cooking dinner. We had raw chicken, so I decided to make chicken jambalaya. I've probably made it over 100 times. It calls for cooked chicken, but Theresa wasn't home to grill it outside (I've given up on grilling – Theresa likes it and is much better at it). I decided to cook four chicken breasts in a pan on the stove. I put the chicken on the stove, and started chopping the vegetables. After a few minutes I flipped the chicken. After another few minutes I used the meat thermometer to see how close they were to 160 degrees. The thermometer read 62 degrees. "Wow," I thought, "these sure are taking a long time to cook." I flipped the chicken again and continued working on other parts of the dish. Then I temped the meat again. Seventy degrees. "What the...?" I poked the chicken with the tongs. It felt "done." But the temp wasn't right, so I kept cooking it. By this time I had everything else ready go to finish the jambalaya. I temped the chicken again. 85 degrees. The thermometer must be broken. I cut into the chicken, and it was really done. At that point I took it out of the pan and finished cooking the meal. When I diced the chicken to put in the pan at the end, I noticed that it was a little rubbery – clearly overdone.

When Theresa and Emma arrived home, I told Theresa that the jambalaya was ready but that the chicken was a little overcooked because the thermometer kept lying to me or must be broken. Then she asked me the question. "Did you have it on Fahrenheit or Celsius?"

I had gotten so caught up the cooking that I missed the fact that the thermometer was set to the wrong units. Worse yet, I didn't even think to check. Even in the face of pretty compelling evidence – the length of time the chicken had been in the pan and the fact that it "felt" done when I poked it – I continued to believe the thermometer. It's like when the GPS tells me to turn right but I know I'm supposed to turn left. Tools help us, but they are not a substitute for our knowledge, experience, and ability to think critically. Resist becoming a tool of your tools.

- Mike Doughty, Deputy Superintendent

Technology Tip of the Week

Thanks to Diane Smith for the following tech tip:

A Double-Click Trick to Quickly Move Around Your Worksheets

Double-click the border of the currently selected cell to quickly jump to the end of a range of cells, in the direction you want to move.

When you double-click an edge of a cell, the active cell will jump in that direction to the last cell *until it encounters a blank cell*.

Alternative way to do the same thing:

Hold down the **CTRL** key and press one of the **arrow keys**.

	A	B	C	D	E	F	G
1							
2		Month	North	Central	East	Downtown	
3		Jan	\$ 12,756	\$ 16,204	\$ 14,118	\$ 6,893	
4		Feb	\$ 14,928	\$ 12,278	\$ 9,759	\$ 14,424	
5		Mar	\$ 6,427	\$ 15,280	\$ 11,201	\$ 4,426	
6		Apr	\$ 10,618	\$ 14,875	\$ 15,414	\$ 15,754	
7		May	\$ 16,553	\$ 4,618	\$ 13,024	\$ 16,324	
8		Jun	\$ 13,436	\$ 3,333	\$ 8,225	\$ 11,324	
9		Jul	\$ 8,259	\$ 10,723	\$ 13,024	\$ 16,324	
10			\$ 5,003	\$ 11,459	\$ 8,225	\$ 11,324	
11		Sep	\$ 6,830	\$ 10,183	\$ 13,294	\$ 10,555	
12		Oct	\$ 14,499	\$ 5,055	\$ 4,151	\$ 11,119	
13		Nov	\$ 9,027	\$ 6,518	\$ 11,119	\$ 11,119	
14		Dec	\$ 9,330	\$ 7,707	\$ 11,119	\$ 11,119	
15							

Connecting with a Colleague

Each week, a staff member will be selected to complete a brief questionnaire to help us get to know him or her. This week we are connecting with **Cherie Becker**, Director of Student Programs and Services.

- **What are your primary responsibilities?** I assist the Principals and Coordinators to implement educational programs and services for students.
- **How long have you worked for BOCES?** I've worked for BOCES for over seven years.
- **What is your favorite part of your job?** I love helping people to solve problems and create new services and supports.
- **What do you enjoy doing in your free time?** I enjoy spending time with my family and running.
- **What is one thing you would like people to know about you?** I have been a BOCES student, paraprofessional, substitute teacher, teacher, and administrator. I worked for 3 different BOCES before coming to Monroe 1.



Programs & Services Update

School 23 6th graders just finished a STEM Career Investigation in partnership with Monroe #1 BOCES and the Seneca Park Zoo. This was a pilot program, entirely funded by a grant received from the Motorola Foundation. Students first connected with five staff members from the zoo via video conference. Then the class was divided into five groups. Each group shadowed one of the staff members at the zoo for the next four visits. The goal of this project was to excite students about science, math, engineering, and technology while demonstrating that there are actual jobs in this field if a student is interested in a career in STEM.

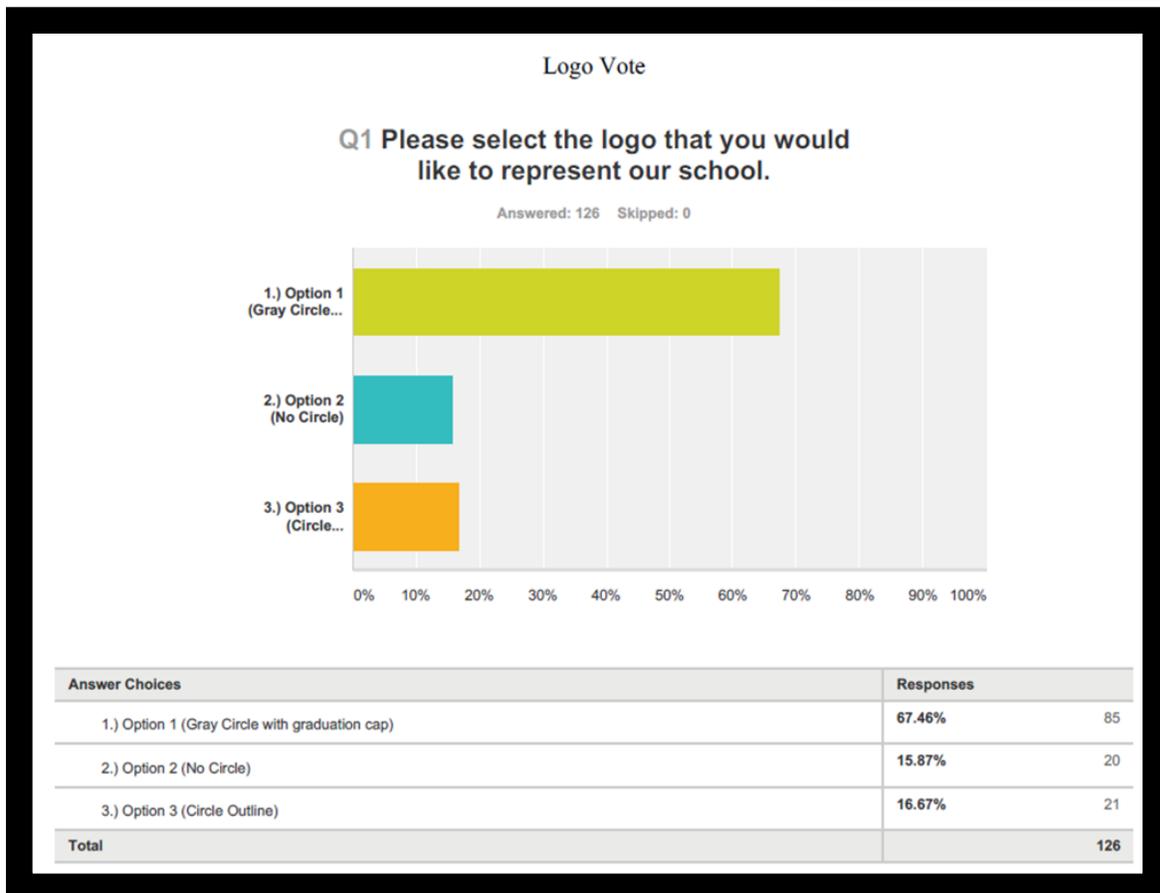
Click on this [link](#) to see presentations that students put together to share with the next class that will be participating in the pilot program. The second pilot group will begin their STEM Career Investigation at the end of February. Once the second pilot group completes the program, we plan to offer it to any interested districts. (If the video does not play when you click on the link, copy and paste <https://ensemble.monroe.edu/Watch/SenecaZooProjects> into the search bar using Mozilla Firefox as your browser.)

- Steve Orcutt, Director of Instructional Programs and Services

O'Connor Academy Has a New Logo

Thanks to the many students and staff members that voted for our new logo! The logo selected won in a landslide and will serve as the symbol of what it means to be a student and staff member here at O'Connor. As the voting progressed, many students mentioned that including the graduation cap and path in the logo generated a sense of pride. Others noted that while graduation is a current goal, it is but one achievement on their individual path to success.

Special thanks to student Orion Jakobovic for inspiring the design and to paraprofessional Nicole Smith for creating the logo!



- Mike Langridge, Principal, O'Connor Academy

EMCC

EMCC students in Rina Harris' and Shannon Speranza's Culinary Arts classes visited Otto Tomotto's, an Italian restaurant in Victor that is owned by EMCC graduate Tim Archetko (East Irondequoit). Students were treated to a delicious meal prepared by Executive Chef Tim. They then wrote individual restaurant reviews as part of their English 12 curriculum. Zach Bearce, a senior from Honeoye Falls-Lima, crafted a high quality review that serves as a model of the professional work students regularly complete in their EMCC programs.

- Nancy Hammerton, Eastern Monroe Career Center, English Consultant



OTTO TOMOTTO'S

Location: 300
Phoenix Mills Plaza
Victor, NY

Hours:
Monday
4:00pm-9:00pm

Tuesday-Thursday
11:00am-9:00pm

Friday
11:00am-10:00pm

Saturday
4:00pm-10:00pm

Sunday
noon-9:00pm

Phone:
585-742-2070

Web: <http://ottotomottos.com>

Seating Capacity: 50

Appetizers: Price
Range \$ 2.95- 7.95

Entrees: Price
Range \$ 7.95- 12.95

Kid Friendly: Yes

Attire: Casual

Credit Cards
Accepted: Yes



"A New Way To Look At Italian"

After a busy shopping day at Eastview Mall, you can take a short drive into the town of Victor and dine at the petite Italian dining establishment of Otto Tomotto's. When you drive into the Phoenix Mills Plaza, you notice the sign with all the tomatoes on it. There is plenty of parking for the main restaurant and the party house, which is a few doors down.

When you walk into the restaurant, you immediately notice the décor. It is very homey and makes you feel like you are eating in someone's kitchen. The tables are set up along the wall with some placed throughout the middle and mostly grouped with seating for four. The lighting is bright and vibrant, making it a very inviting place to dine. There were candles placed on the tables to help you enjoy a relaxed, stress-free dinner. The owner, Tim, shared with me a story about one of his employees who enjoys working at Otto Tomotto's so much that he turned down a job that would pay much more; that says a lot about the working environment at the restaurant.

When you sit down, you are almost immediately served warm fresh bread with a side of garlic butter. It is so good that you will need seconds. The wait staff then brings out the main dish of chicken Marsala. It is a good sized portion of chicken with a large quantity of sauce poured over it which is why you need the extra bread to soak up the delicious sauce. You will really enjoy the taste of the rich mushroom wine sauce that is served over pasta which is very impressive because I despise mushrooms normally.

After dinner the wait staff recommended their most popular dessert which is called Italian Tubolare. The owner described the dessert to me. It is made with deep fried Italian bread, tossed with cinnamon and sugar, and stuffed with butter cream frosting. It sounded very appealing and I agreed to try it. When it arrives, you will smell the cinnamon aroma right away. When you first cut into it, the filling spills onto the plate. At the first bite, you will realize that you can't stop eating it.

Otto Tomotto is definitely worth the drive to Victor. I would highly recommend it and would definitely return for the great food and fabulous dessert.

Zach Bearce December 10, 2014



Professional Development

The Monroe #1 Internal PD Catalog: Keeping Us #1

If you want to continue with the half day sessions that the Ontario Arc has been providing, figure out how to input your PD hours for the NYS TEACH system or learn how to enhance your instruction with a group of BOCES colleagues, then the options below may be for you.

Upcoming Professional Development Opportunities:

- Effective Use of Coping Skills – January 20
- WCW: How to Work the System – January 21
- "New Cohort" of Instruction for All – January 23

Follow this [link](#) to our Internal Catalog in **WinCapWEB** and enroll today!

- Annette Hauenstein, Coordinator of Curriculum, Instruction & Professional Development
& Jodi Coniglio, Teacher Center Director

News and Notes

2015 Superintendent's Conference Day Monday, April 27, 2015 8:00 AM to 12:30 PM

Registration is Open!

All staff can begin registering for Superintendent's Conference Day 2015 through WinCapWEB. Detailed information regarding each session is available in the WinCapWEB Superintendent's Conference Day 2015 Catalog. Follow this [link](#) to our Internal Catalog in **WinCapWEB** and enroll today!

ALL BOCES staff will enroll in 1 session. Each session will run from 8:00 a.m. to 12:30 p.m. On April 27th, staff will drive to the location of their session and remain there until 12:30.

Session locations will be determined after registration closes on April 10, 2015. The following BOCES locations will be utilized: the Foreman Center, Lois E. Bird Morgan School Auditorium, 11 Linden and 15 Linden. Some sessions will be held at off-site locations which will include: The Burgundy Basin Inn, Mario's, Casa Larga and Eagle Vale Country Club. Emails will be sent through WinCap WEB with the location of your session. For off-site locations, maps and directions will be provided.

On April 27th, a break will be provided at all sessions from 10:00 a.m. – 10:15 a.m. Coffee, hot water for tea and ice water will be available. No food will be provided, please plan accordingly.

Enroll in **one** of the fourteen sessions listed in the Superintendent's Day Catalog. If you need assistance with registration, please contact Annette Hauenstein at 249-7039 or Darlene Piper at 383-2277.

*- Annette Hauenstein, Coordinator of Curriculum, Instruction & Professional Development
& Jodi Coniglio, Teacher Center Director*

Braille Is Alive and Well -- January is Braille Literacy Month

Here are a few excerpts from the *American Foundation for the Blind's* website, www.afb.org

"One hundred and seventy five years after the first book was published in braille, millions of people who are blind or have low vision continue to read, write, and communicate through the six dot system. In fact, braille is used throughout the world by people who read a variety of languages. To promote braille literacy and recognize its inventor, Louis Braille, January is designated Braille Literacy Month in honor of his birthday on the 4th."

"There is also a shortage of braille transcribers in the U.S. resulting in blind and visually impaired schoolchildren frequently receiving their textbooks late and sometimes not at all. Coupled with the nationwide shortage of teachers trained in braille instruction, this situation means that many people who are blind or visually impaired lack the encouragement and training they need to become literate."

"People sometimes ask if it would be easier to use raised print alphabet letters, rather than dots. When you read about [Louis Braille](#), you'll learn that raised print letters were tried in the early 1800s before he invented braille. However, these letters were very difficult to read by touch, and writing them was even more of a problem."

"If you ever see an experienced reader's fingers gliding rapidly across a page of braille, you will appreciate the genius of the simple six-dot system. Braille can be read and written with ease by both children and adults. It is truly an invention that is here to stay."

- Nancy Jean Carr, Program Coordinator, Deaf/ASL Education - Vision/Orientation & Mobility Dept.



SANE (Sometimes Acronyms Need Explaining)

LINCS: Literacy Information and Communication System

Notice of Non-discrimination

The Monroe #1 BOCES does not discriminate on the basis of an individual's actual or perceived race, color, creed, religion, religious practice, national origin, ethnic group, sex, gender identity, sexual orientation (the term "sexual orientation" means heterosexuality, homosexuality, bisexuality, or asexuality), political affiliation, age, marital status, military status, veteran status, disability, domestic violence victim status, arrest or conviction record, genetic information or any other basis prohibited by New York state and/or federal non-discrimination laws in its programs and activities and provides equal access to the Boy Scouts and other designated youth groups. In addition, students are also afforded protection based on weight.

For more information, contact one of our Civil Rights Compliance Officers: Nancy Carr, 585-249-7010, Nancy_carr@boces.monroe.edu; James Colt, 585-383-2298, James_colt@boces.monroe.edu; Dennis Glaser, 585-383-2232, Dennis_glaser@boces.monroe.edu