End of Year 2021

Newmark K-8 News



Principal's Message



K-8 Field Day Fun

Dear Parents,

Thank you for another wonderful and productive school year at the Newmark K-8 School. It has been quite a year and one of our main goals was to keep our students safe while being onsite the entire school year. Our students and staff learned a great deal and together we were able to overcome many obstacles.

A heartfelt thank you to our outstanding staff for a fantastic school year! Our success could not have occurred without the endless energy, skills and devotion you have towards our students. Well done, to an incredible group of dedicated professionals.

I would like to express my gratitude to our parents for your generous support this year. We could not offer such a rich education to our students without your continued effort and support. I would also like to thank our extraordinary students for a successful school year!

On Friday, June 18, 2021 we had a beautiful send-off and said farewell to our graduating 8th graders. Over the past years, the Newmark staff has taught and given them the tools to become responsible and respectful young men and women. The 8th

summer will officially begin!!!

In this Issue

Newmark K-8 School:

Ms. Gina M. Borea Principal

Dr. Regina M. Peter & Ms. Cynthia Allman *Executive Directors*

success. We will miss them and they will always be a part of our K-8 Family.

I am extremely proud of our Newmark Community. This year has been full of successes and wonderful achievements and after early dismissal on June 22, 2021

grade class of 2021 has risen to the occasion and they graduate with remarkable

Please note, the final marking period Q4 Newmark Report Cards will be live on Tuesday, June 22 at 3:00 PM. If you have any questions, please call the school.

We are very excited to begin our ESY program on Tuesday, July 6, 2021. I am looking forward to seeing many of our students returning to ESY in July.

As our students embark on the summer months ahead, please have a safe, relaxing and fun-filled summer!

Sincerely,

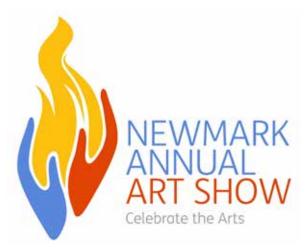
Mini Th. Boren

Gina M. Borea Principal

Spotlight News

WHAT A [VIRTUAL] CELEBRATION!

THANKS TO NEWMARK FRIENDS & FAMILY, THIS YEAR'S ART SHOW RAISED OVER \$25,000!



Despite the global pandemic, we have managed to find a way to truly showcase the talents of our Newmark student. Perhaps more than any other year, the Art Show represents a massive collaboration between students,

teachers, staff and parents to join together in celebration.

Last month students "toured" Main Street to view their outstanding collection of artwork. While we couldn't open the school doors yet to visitors, Newmark friends and family were

treated to a special "Virtual" Art Show this year, spotlighting the amazing artwork by all of the Newmark students.

Thank you to all the Newmark students, parents, teachers, staff, friends and family who came together on May 21, 2021 to celebrate the inspiring artistic achievements of Newmark students.

Sam R. showing off his artwork

In addition to honoring the artist contributions of our students, the Art Show is Newmark's big fundraiser and this year we raised over \$25,000. All proceeds will help us continue to fund the innovative arts program and to help art experiences for students next year.



Mitchell admiring the artwork

The event could not have been possible without the generous sponsors and donors who help keep the arts alive at Newmark! Most importantly, a huge congratulation to all the student artists and Newmark art teachers extraordinaire - Mr. Jonathan Sykes and Mr. Michael Greenman, along with Mrs. Sharon Lisman at the High School and William Henry for creating our Virtual Art Show website.

Spotlight News

2021 NEWMARK ART SHOW SPONSORS

A very special thank you to our generous sponsors who made this [Virtual] Art Show 2021, possible!

CONNOISSEUR - \$5,000

Nussbaum Family

CURATOR - \$2,500

Hobbs Family

JOURNEYMAN - \$1,000

Connolly Family

First Republic Bank

Collette Higgins Family

Richard A. Edlin and Greenberg Traurig, LLP

DESIGNER - \$500

The Altschul Family
Cates Electric Corporation
Cullari Carrico LLC
The Kendis Family
The Peter Family

<u>ARTISAN - \$250</u>

Ace Home Improvements
Food Quality Services
The Headley Family
Herold Law PA
Jammin Jenn Music Therapy for Children, LLC
Mr. and Mrs. Kenny
Warren and Collette McManus
Morrone Family
Ratiner Speech and Language Therapy Services, LLC
Sussan, Greenwald & Wesler
Stentebjerg-Olesen Family
Volpone Family

Community Service

Mrs. Osiadacz



Julie and Harrison

"The unselfish effort to bring cheer to others will be the beginning of a happier life for ourselves." — Helen Keller

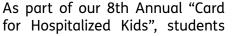
The wise words from Helen Keller were particularly true this school year. It has been a year like no other, and Newmark's student body whole-heartedly dedicated it to our local First Responders, our Administrative Assistants and Nurse Carroll. By making cards, appreciation bags and a couple of homemade videos, our students felt really good about their contributions and for recognizing the vital role that they play in our school community, and in our local community. I'm

always proud of their compassion and growth in humanitarianism.



Military donations

This year, our School Store Donations, where our students so generously spent their hard-earned points to make donations went to: Animal donations - Plainfield Area Humane Society; Toy donations for the holidays: St. Joseph's Social Service Center in Elizabeth; Military items - Menlo Park Veteran's Memorial Home; and Sustainable Lunches: Bridges Outreach, Inc. in Summit- (100 bagged lunches).

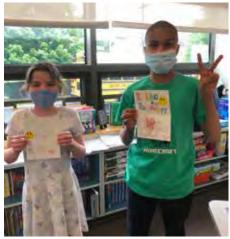




Fire Department visits Newmark

made 200 cards. To date our students and staff have made and sent out almost 1,000 cards to this wonderful organization.

As always, I'd like to thank all of the Community Service Volunteers who are the cornerstone of everything we accomplish. It is because of you that our program is such a success!



Collette and Anthony holding their cards



Noah sharing his card



Henry creating his card



Ved focused on his design

Announcements

Newmark Parent Communication

Thank you for checking your email every week to view Newmark Parent Alerts and Friday Backpack News. Our goal is to provide our busy families with a convenient, concise update of school news, what's coming up and links to important school information. We will continue sending Parent Alerts and Friday Backpack News to families participating in the Extended School Year (ESY) in July.

Otherwise Be on the lookout for Parent Alerts and Friday Backpack News starting up again in August.

When to expect your next Friday Backpack News

- If your child is attending ESY: Begins Friday, June 25, 2021
- If your child will return in the Fall: Begins Friday, August 20, 2021

2020 Extended School Year (ESY) Dates:

Tuesday, July 6 – Friday, July 30, 2021

(No School Monday, July 5, 2021 – July 4th Holiday)

2020-2021 School Forms

New this year! Simply log on to your PowerSchool/Unified Classroom Parent Portal to view, update and submit your child's 2021-22 School Forms. To access, select "2021-22 Registration Forms" under Quick Links.

Please visit the school website to view ESY/ SY Checklists, additional medical forms and resources at newmarkeducation.com/currentparents/forms

Visit **Newmark.com** for more information. We encourage you to complete forms as soon as possible.

Important Deadlines: 2021-22 School Forms

- If your child is attending ESY: **Deadline is ASAP**
- If your child will return in the Fall: Forms Due: Friday, July 16, 2021



Art Show



Jonas and his art project



Julia and her One Point Perspective drawing



Carter and Danny exploring the Art Show



Noah proud to show his art work



Matthew sharing his One Point Perspective



Harrison - thumbs up for a great art project

Awards Assembly



Mrs. Gregory's Class



Mr. Cebula's Class



Ms. Fagan's Class



Counseling Awards



Mrs. Mastrogionvanni's Class



Ms. Pantano's Class

Students of the Month

A P R I L



Kyle, Ms. Fagan



Russell, Ms. McCarty



Andres, Mrs. Necci



Reba, Mr. Cebula

M A Y

N E



Xaiver, Ms. Fagan



Sean, Ms. McCarty



Chase, Mrs. Necci



Mia, Mr. Cebula



Mitchell, Ms. Fagan



Noah, Ms. McCarty



Ryan, Mrs. Necci



Brett, Mr. Cebula

Congratulations!

Students of the Month







Beth, Mrs. Gregory



Sam, Mrs. Mastrogiovanni Pranav, Ms. Pantano





Andrew, Ms. Pantano



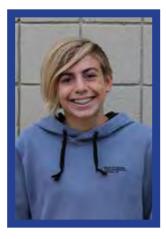
Tyler, Mrs. Arnao



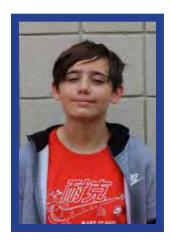
Finn, Mrs. Gregory



Lucas, Mrs. Mastrogiovanni



Aidan M., Ms. Pantano



Ben, Mrs. Arnao



Julie, Mrs. Gregory



Wyatt, Ms. Pantano

Congratulations!

Nursing News

Mrs. Carroll

In this newsletter from the Health Office I will review food safety as summer approaches with outdoor grilling and picnics. A critical part of healthy eating is keeping foods safe. Individuals in their own homes can reduce contaminants and keep food safe by following safe food handling practices. Four basic food safety principles work together to reduce the risk of foodborne illnesses: Clean, Separate, Cook and Chill. Below are 10 tips to reduce the risk of foodborne illnesses.

- 1. **Clean** wash hands with lukewarm water and soap. Rub hands together to make a lather and scrub for 20 seconds, rinse thoroughly and dry with paper towel, use paper towel to turn off faucet. Do this before and after handling food.
- 2. **Sanitize surfaces** wash with hot soapy water, clorox wipes, or a solution of 1 tbp. unscented liquid chlorine bleach per gallon of water.
- 3. Clean sweep refrigerated foods once a week Cooked leftovers should be discarded after 4 days; raw poultry and ground beef after 1-2 days.
- 4. **Keep appliances clean** Clean inside and out of appliances. Pay particular attention to buttons, knobs and handles where cross contamination to hands can occur.
- 5. **Rinse produce** Rinse fresh vegetables and fruits under water just before eating, cutting, or cooking. Even if you peel or cut the produce it is important to thoroughly rinse to prevent microbes from transferring from the outside to the inside.
- 6. **Separate foods when shopping** Place raw seafood and meats in plastic bags. Store them below ready to eat foods in the refrigerator.
- 7. **Separate foods when preparing and serving**-Always use a clean cutting board for fresh produce and a separate one for raw seafood and meats. Never place cooked foods back on the same plate or cutting board that previously held raw food.

- 8. **Cook and Chill** A food thermometer should be used to ensure that food is safely cooked.
- 9. Cook food to safe internal temperatures One effective way to prevent illness is to check the internal temperature of seafood, meat, poultry and egg dishes. Cook all raw beef, pork, lamb, and veal steaks, chops, and roast to a safe minimum temp of 145°F. For safety and quality allow meat to rest for 3 min. before carving or eating. Cook all raw ground beef, pork, lamb, and veal to 160°F. Cook all poultry, including ground turkey and chicken to 165°F. (www.isitdoneyet.gov)
- 10. **Keep foods at safe temperatures** Hold cold foods at 40°F or below. Keep hot foods at 140°F or above. Foods are no longer safe to eat when they have been in the danger zone between 40-140°F for more than 2 hours (1 hour if the temperature was above 90°F).

Have a Healthy and Safe Summer!

STAY SAFE, STAY HEALTHY AND KEEP WASHING YOUR HANDS



Field Day



Mrs. Gregory's class enjoying the turf activities



Mr. Cebula's Class playing Chicken Chicken



Ms. Fagan's Class - cup stacking



Ms. Pantano's Class enjoying stacking cups and the warm sun



Mrs. Arnao's Class dancing along with the DJ



Mrs. Necci's Class playing "Simon Says"

8th Grade Graduation





Jonas and Lucas Presenting the 8th Grade Gift

Jake Recieving the Arthur Peter Award







Danny Andrew Amelia





Congratulations Class of 2020!

Marek Giving the Student Address