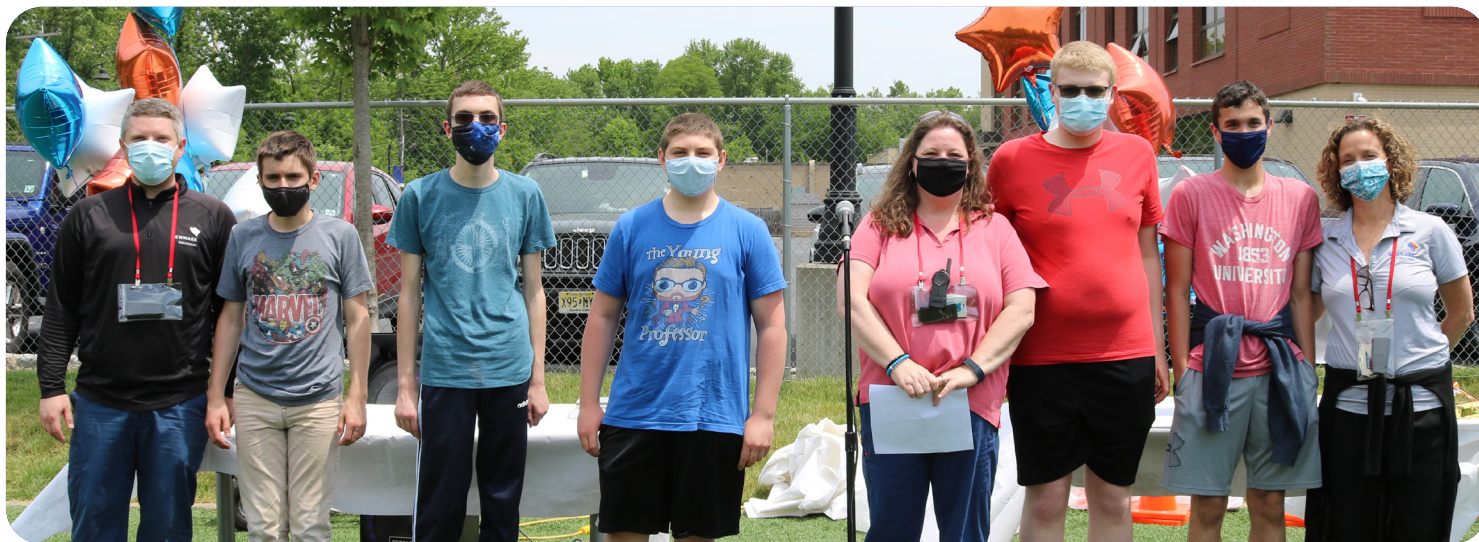




High School End of Year Newsletter 2021

NEWMARK NEWS



Newmark High School:

Ms. Gina M. Borea
Principal

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

Dear Parents,

Thank you for another wonderful and productive school year at the Newmark High 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 thanks to our outstanding staff for a fantastic school year! That could not have occurred without the endless energy, skills and dedication you have towards our students. Thank you and well done to an incredible group of 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 continuing effort and support. I would also like to thank our remarkable students for a successful school year!

On Friday, June 18, 2021, we said farewell to our Seniors, Class of 2021. We were thrilled to have this group of Seniors back onsite for the entire school year. They have a uniqueness about them that will be remembered for a very long time. They have risen to every occasion and have done it with incred-

ible success. We will miss them and they will always be a part of our Newmark Family.

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

Please note, the final marking period (Q4) Report Cards will be live on your PowerSchool/Unified Classroom Parent Portal 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 back here in July.

As our students embark on the summer months ahead, we wish everyone a well-deserved relaxing, fun-filled and healthy summer! We are looking forward to seeing you all soon!

Gina M. Borea

Principal



Max S. wins Watermelon Eating Contest!

SPOTLIGHT NEWS



WHAT A [VIRTUAL] CELEBRATION! THANKS TO NEWMARK FRIENDS & FAMILY, THIS YEAR'S ART SHOW RAISED OVER \$25,000!

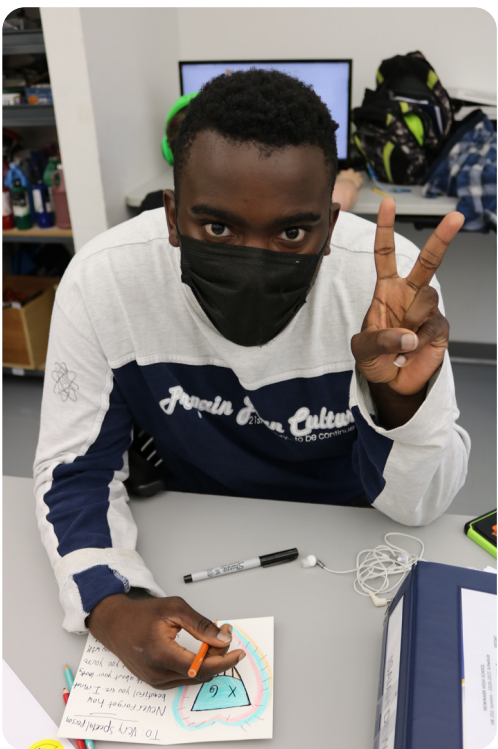
Despite the global pandemic, we have managed to find a way to truly showcase the talents of our Newmark student. Perhaps more than any other year, the Art Show represents a massive collaboration between students, teachers, staff and parents to join together in celebration.

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.

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.

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 extraordinary 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.



2021 NEWMARK ART SHOW SPONSORS

A very special thank you to our generous sponsors who made this "Virtual" Art Show 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

Artisan - \$250

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

HONOR ROLL 3RD QUARTER

SLE/ TRANSITION

Joseph C.
Erik D.
Jack L.
Sydney W.

Clara D.
Tyler E.
Andrew E.
Joseph F.
Mitchell G.
Ian H.
George K.

Zachary M.
Alexandra M.
Griffin N.
Jack P.
Alexander S.
Carter V.
Carly W.

SENIORS

Jodi D.
Joseph M.
Isora S.
Matthew M.
Hayden A.
Matthew B.

JUNIORS

Isaiah D.
Brian H.
Gabe L.
Alexander M.
Max S.

SOPHOMORES

Noah A.
Matthew C.
Jack C.
Kevin D.
Danny F.
Graham G.

Harrison H.L.
Ela J.
Jack N.
Nicholas N.
Matthew P.
Nicholas R.
Aubrey R.
Joseph W.

FRESHMAN

Tina-Marie A.
Daniel B.
Keira C.
Andrew D.

Alexander G.
Anthony G.
Dylan H.
Evan M.
Chloe M.
Daniel M.
Jordan R.
Lily R.
Nicholas S.
Anna Celeste S.O.
Michael S.
Kelyan V.



Students enjoying Field Day

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.

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.

Sanitize surfaces Wash with hot soapy water, clorox wipes, or a solution of 1 tpb. unscented liquid chlorine bleach per gallon of water.

Clean sweep refrigerated foods once a week Cooked leftovers should be discarded after 4 days; raw poultry and ground beef after 1-2 days.

Keep appliances clean Clean inside and out of appliances. Pay particular attention to buttons, knobs and handles where cross contamination to hands can occur.

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.

Separate foods when shopping Place raw seafood and meats in plastic bags. Store them below ready to eat foods in the refrigerator.

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.

Cook and Chill A food thermometer should be used to ensure that food is safely cooked.

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)

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,
Mrs. Eileen Carroll BSN, RN, CSN

NURSE'S CORNER



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

2021 Extended School Year (ESY) Dates:

Tuesday, July 6 – Friday, July 30, 2021
(No School Monday, July 5, 2021 – July 4th Holiday)

2021-22 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/current-parents/forms

Important Deadlines: 2021-22 School Forms

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