Mission Statement
The mission of the Youngstown City Schools’ English Learner Program is to promote student achievement by providing leadership and resources for the development of an appropriate curriculum that will allow English Learners (EL's) to acquire proficiency in listening, speaking, reading, and writing, thus allowing them to successfully function both socially and academically.

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Attendance Notice:
It is highly recommended to attend Zoom meetings for English Learners with our EL program staff. We encourage all English learners to take advantage of the additional learning opportunities and sessions that we offer through Zoom. Contact your building’s TESOL teacher for more information!

What is Padlet?
We’ve attached helpful tips and school information to this website so that you have easy access in ONE place. Resources will be continually added to this page and be updated as needed.

Click on the link below!
https://padlet.com/pedroroldan1/z0diinu1mn3o7ker

Upcoming Events
November 6 - first 9 weeks ends/early release day
November 11 and 12 – Conferences
November 13 - report cards home
November 25-27 - No school thanksgiving break
December 9 - early release day
December 12 - interim progress reports mailed home
December 23-January 1 - schools closed winter break

Visit the YCSD English Learner Program at: www.ycsd.org
Daily Life and Coping with our “New” Norm (COVID-19)

We understand how stressful this current worldwide pandemic can be for everyone. We would like to provide you with resources that may be helpful to you and your family. Stay safe and may you and your family stay healthy!


If you or someone you know feel overwhelmed with emotions of sadness, anxiety, depression or feeling like you want to harm yourself or others, seek help immediately by calling the number below:

DISASTER DISTRESS HOTLINE:
1-800-985-5990, or text TalkWithUs to 66746

NATIONAL DOMESTIC VIOLENCE HOTLINE:
1-800-799-7233

Parent/Teacher conferences are November 11 and 12 from 3:30-6:00pm on Zoom. This year conferences will be online because of the pandemic. Although it may look a little different, it is still important to come and be involved in your scholars’ learning!

In order to sign up for conferences you will need to follow these instructions:

Parents log in to your child’s Google account and then go to the link that was shared by the teachers. You will then follow the instructions in the below video to sign up for a time.

https://drive.google.com/file/d/1SgC2mnZzPBoMNj6IDSTLXn3bvMPMXh/view?usp=sharing

At the conference, you will have the opportunity to state any concerns and/or praises and discuss your child’s academic, behavioral, and social progress within the classroom. If you are unavailable during the conference times listed, please remember you can contact your child’s teacher to set up a conference at any time.

Things to do to prepare for the conference:

1. Familiarize yourself with Zoom.

2. Schedule a time for the parent-teacher conference with your child’s teacher via the teacher’s Google Calendar appointment link.

3. Decide if you want your child to be present at the conference. If not, remember to make arrangements for childcare ahead of time.

4. Talk with your child about school.
   Ask the following questions:
   a. What are you learning about in school?
   b. What do you like best about school?
   c. What are your problems or concerns at school?

5. Think about your child’s homework. Does your child have homework? Does your child work well independently on his/her homework? Can your child handle the homework load? Do you personally have questions over your child’s homework?

During the conference:

1. Introduce yourself.
2. Have an open mind about the teacher’s ideas about your child.
3. Ask the teacher what he/she believes your child’s strengths include and what your child’s areas of growth include.
4. Discuss any questions, concerns, or compliments that you may have.
5. Update any personal contact information that may have changed.
6. Clarify the best way to contact your child’s teacher.
The holidays are such a special time and food is used to celebrate with our beloved family and friends. May you have a very happy holiday season, Happy Thanksgiving, Merry Christmas, and Happy New Year! Please enjoy a few holiday desserts from some of our EL teachers.

Rachel Baird, TESOL Teacher at East

“McDonald’s Chocolate Chip cookies are my favorite, and I found this recipe to make my own at home!”

https://recipefairy.com/mcdonalds-cookies/

McDonald's Chocolate Chip Cookies
Recipe by Laura Ritterman

Difficulty: Easy
Servings: 8 servings
Prep time: 15 minutes
Cooking time: 20 minutes
Calories: 170 kcal

Ingredients
- 250 g white flour
- 3 g baking soda
- 3 g salt
- 170 grams of unsalted butter
- 200 grams brown sugar
- 100 grams white sugar
- 2 tsp vanilla extract
- 1 egg + 1 extra yolk
- 2 generous handfuls of chocolate chips
- 2 grams of baking powder

Directions
1. Preheat your oven to 325 degrees F (no hotter). Line your cookie sheet with baking paper.
2. Sift the flour, salt and baking soda together using a mesh sieve. In another bowl add the butter, and mix in both white and brown sugar. Stir constantly until the sugar is fully incorporated and has formed a stiff paste. Then stir in the eggs and vanilla.
3. Continue stirring as you add the flour mixture bit by bit to your paste until it is well mixed. Throw in your chocolate chips and fold them in using a spoon. As a final step add the baking powder prior to chilling the dough in the refrigerator.
4. When ready and using a large kitchen spoon, drop circular piles of the cookie dough onto your baking sheet, leave a little room for them to expand as they bake.
5. Bake the cookies for anything up to 20 minutes. You will be able to tell when they are ready as the edges will have a slight golden brown color. Once baked allow the cookies to rest on a wire rack until they are almost cool.
Leah Stauffer, TESOL Teacher at East

“This recipe was always made for every holiday that my family came together! It reminds me of the special times with my loved ones.”

Strawberry Pretzel Dessert
https://www.tasteofhome.com/recipes/strawberry-pretzel-dessert/

2 cups crushed pretzels (about 8 ounces)
3/4 cup butter, melted
3 tablespoons sugar

FILLING:
2 cups whipped topping
1 package (8 ounces) cream cheese, softened
1 cup sugar

TOPPING:
2 packages (3 ounces each) strawberry gelatin
2 cups boiling water
2 packages (16 ounces each) frozen sweetened sliced strawberries, thawed
Optional: Additional whipped topping and pretzels

1. In a bowl, combine the pretzels, butter and sugar. Press into an ungreased 13x9-in. baking dish. Bake at 350° for 10 minutes. Cool on a wire rack.
2. For filling, in a small bowl, beat whipped topping, cream cheese and sugar until smooth. Spread over pretzel crust. Refrigerate until chilled.
3. For topping, dissolve gelatin in boiling water in a large bowl. Stir in sweetened strawberries; chill until partially set. Carefully spoon over filling. Chill until firm, 4-6 hours. Cut into squares; if desired, serve with additional whipped topping and pretzels.