

# May 2023 PACE Statewide Homeschool Newsletter

\*Live on Facebook June 2<sup>nd</sup>\*

Look for our prize drawing for those who have completed the Activity Survey and entered our drawing by the May 31<sup>st</sup> deadline!

\*\*To gain access to the survey you must first complete your enrollment for the 23/24 school year

## Dates to Remember

May 8<sup>th</sup>-12<sup>th</sup>  
May 8<sup>th</sup>

DIBELS Testing for Grades K-2<sup>nd</sup> by appointment  
KLC Beach Day 8-11am  
\*\*Contact the KLC for more information

May 19<sup>th</sup>  
May 19<sup>th</sup>  
May 19<sup>th</sup>  
May 29<sup>th</sup>

4<sup>th</sup> Quarter Grades Due  
2<sup>nd</sup> Semester Works Samples Due  
**DEADLINE** for **all** Purchase Requests & Receipts  
ALL Offices Closed for holiday

# ENROLLMENT now OPEN for the 2023-2024 School Year

## New Families

go to [www.paceschool.net](http://www.paceschool.net) , click on the ENROLL button and sign in as a guest to get started.

## Returning Families

please sign in to your MyPACE account and click on the Reenroll button at the bottom of the screen.

Once you have completed the online enrollment we will contact you to set up your Student Learning Plan (SLP) appointment.

Once you complete enrollment you be sent an activity survey. Complete the survey by May 31<sup>st</sup> and be entered to win a prize.



If you have any questions, please feel free to call your local learning center at 907-373-9701 or toll free at 866-864-5491.

# Teacher Tip of the Month by Jen Whicker, KLC Teacher

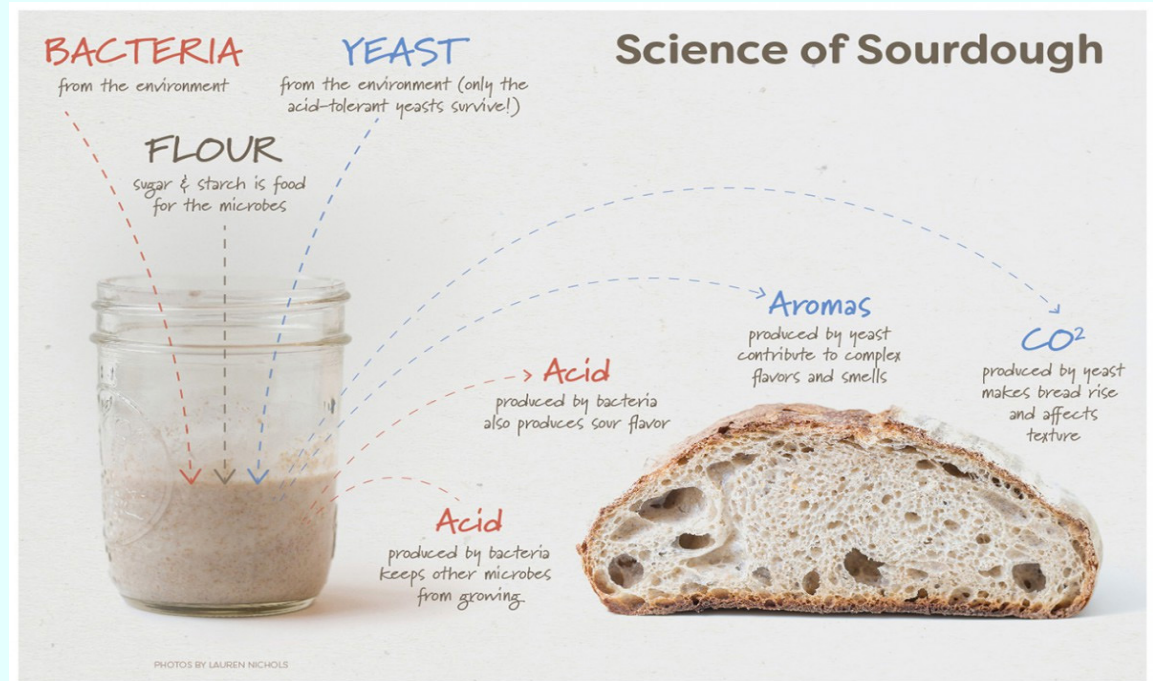
## Science can be delicious!

In my own quest to find recipes for all things sourdough, I came across this website and thought it would be a great summer science activity. Even if your family is already using a sourdough starter, this activity guides the learner in the science behind the process. If you wanted to make a larger unit from the activities and lessons, consider the following cross-curricular tie-ins:

- History: specifically in Alaska (why are old timers called Sourdoughs?)
- Math: measuring and calculating
- Home Economics: cooking and baking sourdough goodies
- Health: the probiotic benefits of fermented foods (There are options for GLUTEN FREE starters too)

<http://studentsdiscover.org/lesson/sourdough-for-science/>

“Humans have baked bread for over 10,000 years. All over the world, different cultures bake their own unique breads - and have for centuries. Yet we know almost nothing about the microbes that truly make a traditional sourdough bread. In this project, you can create your own sourdough starter from scratch, just by mixing flour and water. Over the course of 10 days, you can take a series of simple measurements to track the growth of your own “microbial zoo”. Your measurements will help solve the mystery of bread, by quantifying how different flours contribute to the growth of each “microbial zoo” - and how those microbes contribute to the taste and texture of bread.”



# HOMESCHOOL BEACH DAY

*8am-11am on Monday, May 8<sup>th</sup> at Settlers Cove  
Low tide is at 9:17am*

A diver will be on hand to help guide students' observations.



- Bring your own buckets for gentle observation
- Bring a picnic lunch (optional)

*\*We will be there Rain or Shine!*

*Liberty*

*Emily*

*Willow*

*Tristan*

*Trinity*

*Damon*

*Nataly*

*Winter*

*Alaina*

*Vivian*

*Tia*



*Zoë*

*Alana*

*Skylee*

*Mersates*

*Angel*

*Chad*

*Donald*

*Wyatt*

*Jacob*

*Naomi*

*Hailey*