

KTI CHRONICLES

Where Students Are First™

Volume 3 Issue 9

September, 2008

Inside this issue:

<i>Pacific Institute</i>	2
<i>September Student of the Month</i>	2
<i>Placement & Externships</i>	3
<i>Staff Spotlight</i>	3
<i>Honors Awarded</i>	4
<i>Something More</i>	4
<i>From the Suggestion Box</i>	5
<i>Birthday Watch</i>	5
<i>Computer Expert</i>	6
<i>Recipe of the Month</i>	6
<i>Out & About</i>	7
<i>Looking Toward the Future</i>	7
<i>Fun in the Summer Sun</i>	8
<i>Bringing the Working World to Students</i>	9
<i>Classifieds</i>	9
<i>Calendar of Events</i>	10

Building KTI—One Cake at a Time

Over the past two years, this school has undergone many changes—a new owner, a new name, a new philosophy. In essence, over this time period, the Academy of Medical Arts and Business was torn down, and a new school, Keystone Technical Institute, is being built in its place. A strong foundation has been laid, and with every day that passes, with each student that walks through the doors, a new brick, a new wall, is put in place.

Building a school takes a lot of hard work. The evening Culinary Student found out just how difficult it can be when they were challenged to build a cake replica of KTI. To many, it seemed like an impossible project. In any event, the project required quite a bit of pre-planning. For days, Chef Stiffler could be found walking around, taking pictures of the school from different angles. The Students themselves began a battle plan, deciding not only to replicate the school,



but to add additional layers that would represent the various programs that KTI has to offer.

Rakiesha West, Braulio Figueroa-Galarz, Steve Lebo, Lisa McManuels, Eugene Futrel, Ronald Coughlin, Tiffany Cooley, Michael DiGiacomo, Jane Kinkley, and Brock Kreiser divided the work among themselves after determining the types and sizes of cake they would need. Over a four day span, students, faculty and staff watched KTI being built. First foundation cakes were placed, with icing acting as the mortar. A vague outline of KTI could be seen. Next came the decorating. Lisa feverishly frosted cakes with icing the color of the building. Jane

and Teri added details to the building. Rakiesha, Braulio, Eugene, Ron, Tiffany, Michael shaped fondant, made icing and added finishing touches to make the cake become KTI. No detail was overlooked—from the sign in front of the building, to the parking lot in the back. Steve Lebo then added the piesta-de-resistance—a four layer, fondant covered cake, representing the programs KTI has to offer.

The completed project was estimated to weigh over 400 pounds. It stood proudly in the Activities Center where everyone could admire it. Jane Kinkley talked about the project later, saying she never thought they could do it, but was proud of the final result. Building a school takes a great deal of time and effort—whether it is the real thing, or only a cake model.



Pacific Institute Unit Sixteen: I Can See It!

Affirmations For Success

I am warm and friendly toward all I contact, and I treat everyone with consideration and respect.



I have a clear and specific set of goals and I review them continually.



I assume full responsibility for achieving a workable level of understanding in my communications with others



Many times when we think about changing our lives, we think about it in terms of winning the lottery, receiving an inheritance, or having some other major windfall occur. The reality is that if we truly want to change our lives, we have to learn how to do it ourselves.

One way we can actively work to change our lives is through the affirmation process. We need to sit down, write out our goals and visualize them. Visualization is of key importance. The more you visu-

alize your goals, the quicker they will come to pass. Your entire system will move towards creating the reality that you are visualizing.

The potential inside each one of us is huge, but if we don't develop this potential by setting goals, and creating inner strength, our dreams remain small. The inner strength we are seeking to develop is called efficacy. It is our confidence in our own ability to make things happen. The greater the efficacy the bigger our dreams can be.

Goal setting causes the subconscious to gather what you

need to make that goal happen. That is why it is important to set the goal. The visualization process gives you a clear picture of what you want in life. Together they cause us to be dissatisfied with the old and push us into the new.

We must write our goals as if we have already accomplished them. Goals are the future in the present tense. Then as we picture them, our subconscious thinks we are there. Because we are not there we have a problem. Since our system naturally strives for order, that problem, that discrepancy will help us meet our goals.

"The potential inside each one of us is huge..."

Profile In Success: September Student of the Month



September's Student of the Month is **Aileen McIntire**, who is enrolled in the day Culinary Arts Specialist Program.

Aileen started cooking at

age 12. She knew then that she wanted to go to school for Culinary Arts. She had many obstacles to overcome to achieve her goal. Aileen moved to Pennsylvania from Illinois and worked hard to get her GED. She got a job as a cook supervisor, but knew she wanted more. This more turned out to be the Culinary Arts department at KTI.

Aileen added that she has been on her own for awhile, and was in a sink or swim situation at a young age. She's been swimming just fine,

and plans to keep on doing so, along with her five goats, her cat, her dog and her five fish.

Aileen's instructors also feel that she has been doing a great job here at KTI. Both Chef King and Chef Stiffler are sure that she is going to be a huge success as a Chef.



Placement and Externship Corner

By Jen Sites, Career Services

The following students recently began their externships:

Chaalyce Benjamin
Dental Assistant Specialist

Amber Gillaugh
Dental Assistant Specialist

Johanna Hernandez
Dental Assistant Specialist

Jessica Hunt
Dental Assistant Specialist

Kayla Reber
Dental Assistant Specialist

Briana Souchak
Dental Assistant Specialist

Karen Goede
Medical Assistant Specialist

Laura Lovett
Medical Assistant Specialist

Ankit Patel
Medical Assistant

Marissa Witman
Medical Assistant Specialist

Jeffery Becker
Culinary Arts Specialist

Shannon Baker
Culinary Arts Specialist

Leila Cosner
EFDA

Jennifer Troutman
EFDA

Jeanne Pray
EFDA

Gina Stahlnecker
EFDA

H. Lisa Jones
EFDA

Laura Emery
EFDA

Tabitha Johnson
EFDA

Makisha Day
EFDA

Jessica Troutman
EFDA

Good Luck to all of our new externs!

Staff Spotlight: Tom Moore, Director of Admission



Mr. Tom Moore

Director of Admissions

Director of Admissions for Keystone Technical Institute. The admissions department is very important because it is the potential students first impression they get of the school. This is also the starting point at KTI towards a new career and life. Along with being the initial vocal point of KTI for students wanting to enroll, we also participate in college and employment fairs, speak with community members, and leaders of various organizations.

I came to KTI after serving 21 years in the military. While in the military I served 3 years as a recruiter and 2 years as a career counselor. I always found it extremely rewarding to assist people in finding a career that they can enjoy and at which they can succeed.

In addition I was employed as an Admissions Representative for another technical school for 3 years.

As a parent I find talking about KTI very easy. Being a typical parent, I knew about the 4 year traditional schools that take several years to complete. Until my son attended a technical school in the area and after 2 years he was well on his way to a very successful career while his friends that went a different route in education still had 2 or more years of school to complete. I have seen first hand how this type of education can be beneficial to an individual and the work force.



Honors Awarded

At the Honors Rally, the following awards were presented for the Day Mod ending July 30, 2008 and the Evening Mod ending July 28, 2008

Karen Kelly Goede

Distinguished Honors and Perfect Attendance

Marissa Witman

Distinguished Honors and Outstanding Attendance

Sabrina Handsheiw

Distinguished Honors and Outstanding Attendance

Carissa Seiber

Distinguished Honors and Outstanding Attendance

Kristina Haskins

Distinguished Honors and Outstanding Attendance

Kendra Trout

Distinguished Honors and Outstanding Attendance

Kayla Reber

Distinguished Honors and Outstanding Attendance

Jessica Hunt

Distinguished Honors and Outstanding Attendance

Jessie Kissinger

Distinguished Honors and Outstanding Attendance

Amanda Stevick

Distinguished Honors and Outstanding Attendance

David Campbell

Distinguished Honors and Outstanding Attendance

Tiyenne Greene

Distinguished Honors and Outstanding Attendance

Terri Miller

Distinguished Honors and Outstanding Attendance

Ankit Patel

Honors and Outstanding Attendance

Angela Schaar

Honors and Outstanding Attendance

Ailene McIntire

Honors and Outstanding Attendance

David Ginther

Honors and Outstanding Attendance

Jeff Becker

Honors and Outstanding Attendance

Amine Hallami

Honors and Outstanding Attendance

Erika Orwig

Honors and Outstanding Attendance

Dayasha Pina

Honors and Outstanding Attendance

Max Acuna

Perfect Attendance

Tiffany Cooley

Perfect Attendance

Erik Plank

Perfect Attendance

Lindsay Sabo

Perfect Attendance

Tanya Sweigart

Perfect Attendance

Kevin Lincort

Outstanding Attendance

Chaalyce Benjamin

Outstanding Attendance

Amber Gillaugh

Outstanding Attendance

Briana Souchak

Outstanding Attendance

Letitia Brooks

Outstanding Attendance

Amelia Snyder

Outstanding Attendance

Laura Lovett

Outstanding Attendance

Tricia Zimmerman

Outstanding Attendance

Mariann Manley

Outstanding Attendance

Deanna Heath

Outstanding Attendance

Ashleigh Thomas

Outstanding Attendance

Katelyn Trego

Outstanding Attendance

Ron Coughlin

Outstanding Attendance

Lisa McManuals

Outstanding Attendance

Jamie Slyman

Outstanding Attendance

Carrie Beshara

Outstanding Attendance

Kim Bryner

Outstanding Attendance

Alexandra Buckner

Outstanding Attendance

Amanda Martin

Outstanding Attendance

Rasheeda Pars

Outstanding Attendance

Cheryl Scott

Outstanding Attendance

...And a Little Something More

Coming to school, and getting good grades offer many rewards such as gaining good habits and being ready for the workforce. A pat on the back helps to keep us motivated to continue achieving these things. This is the reason for the Honors' Rally. At each rally students are given a certificate for each particular accomplishment. During the August rally, however, Mr. Snyder decided to shake things up a bit and add a raffle to rally. Every student that showed up received a ticket with the possibility of winning a T-

Shirt. Students who received certificates for honors and/or attendance received an additional ticket for each certificate they earned. These students were eligible to win a \$20.00 Sheetz gift card. The Winners were as follows:

David Ginther—\$20 Sheetz Giftcard
Judy Clark—\$20 Sheetz Giftcard
Jeff Becker—\$20 Sheetz Giftcard
Lindsay Sabo—\$20 Sheetz Giftcard
Kim Bryner—\$20 Sheetz Giftcard
Dave Campbell—\$20 Sheetz Giftcard

Alexandra Buckner—\$20 Sheetz Giftcard
Carrie Beshara—\$20 Sheetz Giftcard
Erika Orwig—\$20 Sheetz Giftcard
Jennifer Hughes—KTI T-Shirt
Meg Minichbach—KTI T-Shirt
Shilisa Johnson—KTI T-Shirt
Marcela Kurtz- Acosta—KTI T-Shirt
Kevin Lincourt—KTI T-Shirt
Latisha Hall—KTI T-Shirt
Tiyenne Greene—KTI T-Shirt
Kim Bryner—KTI T-Shirt
Cheryl Scott—KTI T-Shirt
Rakiesha West—KTI T-Shirt

From The Suggestion Box

David W. Snyder, President



One student writes, “NEED NEW MICROWAVE! No treats for Lucy until new microwave!” Signed Bet You Know Who!

For those of you who may not know “Lucy” is a small cocker-spaniel that Mr. and Mrs. Snyder bring to the office every Tuesday through Friday. She, “Lucy”, is visited by student and employees when ever she is here. Because of this student’s humor I purchased three new additional microwaves for student use.

Use color ink for monthly newsletter pictures.

I appreciate the suggestion but we print over 200 copies of the newsletter and color is unfortunately not practical. We are working with the software and copier to get clearer photos. Also to view a color version of the monthly newsletter visit our website (www.kit.edu) and click “News and Events” then click “KTI Chronicles”. A color PDF of each news letter—is located there.

With the start of each module, clarify the “No Jeans” rule...

I am in the process of revising some of the dress codes for some of the departments on a trial basis. I began this with the Child Care department. Their trial

dress code allows jeans and capris. There has been no change to footwear or any other components of the dress code. The intent of the change is to bring the dress code closer to what is reality in the work place for the Child Care student. They still need to dress in a clean, neat, and professional manner.

Put hanger hooks inside the bathroom doors:

Good idea we will install them, but please be aware they are not for back packs.

Put wall sockets in social room walls for computer use:

Unfortunately the walls are concrete block and are very difficult to fish wire. As we move forward I will keep this request in mind.

Put back support stools in labs:

When stools are purchased for the labs they will have back supports.

Add Diet Mt. Dew to soda machine:

I will pass this request on to the “Vending Queen”, if your thirst for Diet Mt. Dew is shared by others she will keep it as a regular selection.

Coat/Jacket policy to all students:

I assume you are referring to having

coats and jacket hanging or lying around. I appreciate your observation and agree with the need for a reminding policy statement, especially with fall and winter coming.

IN SHORT- COATS AND JACKETS ARE TO BE STORED IN A LOCKER IF YOU CHOOSE TO RENT ONE OR ON THE COAT RACK IN THE LOWER LEVEL STAIR WELL LOCATED NEAR THE STUDENT ENTRANCE. COATS AND JACKETS ARE NOT TO BE TAKEN INTO CLASSROOMS OR LABS. I WOULD BE REMISS IF I DID NOT DISCLOSE KTI IS NOT RESPONSIBLE FOR BELONGING WHILE AT KTI. YOU NEED TO TAKE PERSONAL RESPONSIBILITY FOR YOU ITEMS AND SECURE THEM.

The coats and jackets in the classroom or lab create a hazard for yourself and others so I ask you to consider this safety policy as we enter the chill of the fall and the cold of the winter. Thank you.

I was in the Student Activity Center the other day and was speaking with Dave Ginther, a culinary student about the refrigerator.

I was inquiring if he felt a second refrigerator was needed; he thought it would be nice. Based on that conversation a new full size refrigerator was delivered.

Birthday Watch

Birthday wishes go out to the following students for September:

- Kelly EblingSeptember 09
- Danielle Brinser.....September 09
- Chaalyce BenjaminSeptember 20
- Karen Goede.....September 02
- Johanna Hernandez.....September 22
- Jessica Hunt.....September 21
- Amanda Martin.....September 10
- Dominique Craig-Evans ...September 19

- David GintherSeptember 21
- Tiffany CooleySeptember 27
- Gina Stahlnecker.....September 17
- Jennifer RuizSeptember 23
- Carissa Seiber.....September 25
- Amanda Smeltz.....September 28
- Amanda Speece.....September 14
- Brenda Vazquez.....September 04

Happy Birthday!



Ask the Computer Expert

By George Vujasin, Network Administrator



Dear Computer Expert,

How do I set up my own home network?

Getting Wired

Dear Wired,

Last month we talked about the hardware that is needed to wire several home computers together to create a Small Office Home Office (SOHO) network. This month we are going to discuss what needs to be done now that everything is wired together.

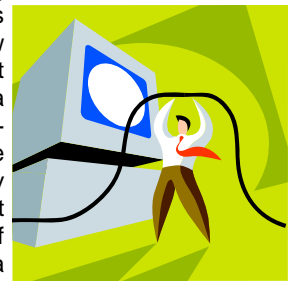
SOHO networks were once the domain of the technologically gifted, since they required quite a bit of hardware and software knowledge. Nowadays, SOHO networks can be set up with little effort and cost. The most common device used to connect several home computers together is a router; a device that plugs in to your cable or DSL modem and usually allows connections for four to five computers. Routers can be wired, wireless, or a combination of both. Once on a network, the router takes care of two core functions; it assigns the appropriate network address to computers, and handles

directing those computers to network resources, e.g. shares on other computers or internet connections. Depending on the model of router, other functions may be available, e.g. print server functions, allowing all users on the network to access one printer.

All of these functions will depend on the manufacturer and the model of the router. Once you have your Pc's connected there will be steps that you have to take to ensure that you can get on to your home network. For wired connections, click the Start menu, then My Computer. In the My Computer window, in the left hand pane, right click My Network Places and choose Properties from the pop up menu. A window should open showing your available network connections. On the connection named Local Area Connection, right click and choose Properties again. In the dialog box that opens up, click on the General Tab, left click on Internet Protocol (TCP/IP) and then click the Properties button. You want to make sure that the "Obtain an IP address automatically" button is chosen. Click OK twice and you are done. This ensures that your router will give your computer the correct network address to gain access.

Wireless connections are slightly simpler to set up. When you turn on the connection, or boot up a wireless laptop PC, the connection is picked up automatically. You will see a small balloon appear in the lower right hand section of your PC screen that says a wireless connection has been detected. Clicking on this balloon will take you into the Wireless Network Connection screen, where you can then tell Windows to connect to the network.

T a k i n g these steps will allow you to start using a SOHO network. There are many different aspects of using a home network that are beyond the scope of this article. Many good tips can be found at <http://computer.howstuffworks.com/home-network.htm>.



Recipes of the Month: Chicken Breast Scarparelli

By Chef Richard King, Culinary Arts



This delicious recipe will soon become a family favorite. I enjoy it on a bed of linguine or fettuccine with

a pesto sauce. You can be creative, however and use your favorite pasta and sauce. It's all good!. This recipe will serve four.

Ingredients

2 Boneless chicken breast, cut in ½ and slightly flattened
 ½ Cup of flour
 1 tablespoon of olive oil
 ½ cup of dry white wine
 1 teaspoon of minced garlic
 4 fresh sage leaves
 1 teaspoon fresh rosemary leaves
 ½ cup of chicken stock or bouillon
 Salt and pepper to taste

Procedure

1. Dust the breasts in flour and sauté in olive oil until golden brown on both sides.
2. Remove chicken from the pan and add the garlic, white wine, rosemary, and chicken stock in that order.
3. Add the chicken back into the pan and place a sage leaf on each breast. Finish cooking in a 350° oven until it reaches an internal temperature of 165°.

Out and About to the Winery

By: Ailene McIntyre, Culinary Arts Specialist Program



During our trip we learned the basics of making wine. We were treated to a trip to the vineyard where the grapes were growing. The owner, who guided our tour, explained the different types of grapes that are needed to make wine and told us about the growing season. We also learned about the fermentation process.

content, and how to properly taste wine. We even found out that you need to taste dry wines before sweet, because the sweet wine will compromise the taste of the dry.

The trip ended with the owner explaining the history of wine and its effects on various cultures. It was a very enlightening experience, which gave us all a new respect for the art of wine making.

How many students get to go to a winery as part of a class? The Culinary Arts students get to make this trek as part of Dining Room Operations. The trip is fun and educational.

One of the best parts of the trip for those of drinking age was the opportunity to try the different wines. We learned how to determine alcohol

Looking Toward the Future

By Dayasha Pina, Paralegal Specialist Program



As time moves forward, my time at KTI is winding down and coming to an end. I have one more module to complete, and, in some ways, time seems to have stopped, and it seems like school is never going to end. Don't get me wrong, I love coming to school here. KTI was a wonderful choice for me. My instructors are great; I have a variety of personable peers, and I get to eat high quality food whenever the culinary students have a buffet! Still, I am going through so very many changes this module, and my feelings are all over the place. I don't know if it is because I am anxious to be out on my externship, or if I'm afraid I won't be good enough to start a career in the paralegal field. Maybe it's both.

Besides my emotional ups and downs, there are other obstacles

that I need to overcome. Many of these obstacles are barriers that I've put in place myself. For example, I am an overachiever. I put a great deal of stress on myself because I like to tell others who look up to me as a role model that you can't just settle. You have to give it everything you have, and get the best grade possible. I also have family issues—people, especially my son, that I need and want to spend time with. Time is precious, and I don't want to waste a millisecond of it. I truly believe that the time and effort that I put into things now will pay off in the long run.

Leaving the security of KTI is scary. I often feel that I'm not ready to go out and face the real world of the law office yet. What helps is that I know my instructors have great faith in me, and wouldn't let me go if I wasn't ready. They keep telling me that

I will excel, and do well in the career path I have chosen. Now that externship is so close, and my goal is in reach, I think back on the many times I just wanted to quit. I felt that everything was a waste of time, and I was never going to learn, never be good enough. If I didn't get something right away, I thought that I couldn't do it. But a great mentor told me that couldn't look at things that way; if I already knew how to do something, I wouldn't be in school to learn it. For the most part, I absolutely agree. Still, there is always that little bit of self doubt that I can't do this. I worry about possibly messing up, that the people at the law office won't like me, that all I'll do is get coffee and run errands. I guess those fears will always be in the back of my mind until I actually get out there in the working world. I am not going to let those fears get the best of me, however. I am going to do my best, and I will succeed.

Fun in the Summer Sun

What do you get when you mix Koons Park, a beautiful day, fabulous food, and KTI students, staff and faculty? A really great time!

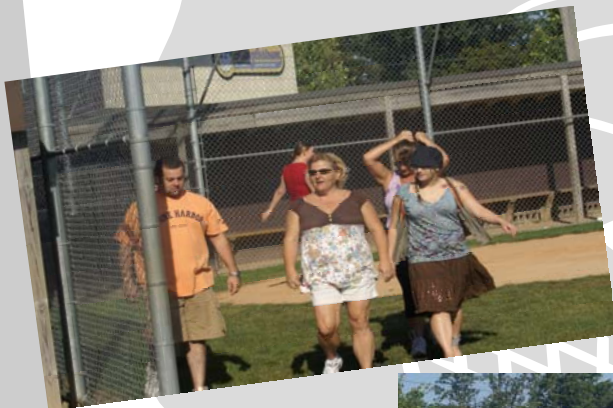
The annual KTI picnic was held on August 21st. The turnout was phenomenal. No one could wait to get to the Park. Once there the games began. Faculty and students quickly organized a kickball game. It probably would have gone on for quite awhile, but **Eric Plank** apparently didn't know his own strength

and managed to burst the kickball!

Basketball, tennis, baseball and board games were also played with relish, until the food came. The culinary department outdid itself with its offerings of pork bar-b-que, corn, potato salad, macaroni salad, beans, watermelon and brownies. After eve-

ryone ate, a softball game was played. For those that were not athletically inclined, the swings and slide offered amusement.

The only complaints to be heard came the next day when everyone was sore and achy. It was a very small price to pay for a such a fabulous day.



Bringing the Working World to the Students

By: Jill Zdunczyk, Dental Assistant Instructor

Since I arrived in May, here at Keystone Technical Institute, my brain has been in super high gear. Now for those of you who know me, I know what you're thinking, "Ms. Z, don't hurt yourself" or "uh-oh, here we go." But seriously, my brain has been supercharged because I am constantly thinking of different ways to bring the working world to the students. My goal is to have the students, specifically the Dental Assisting Specialists, see "dental", hear "dental", touch "dental", smell, yes, smell "dental", and taste, that's right, taste "dental". I want them to have the full experience!



In order to make that working world experience happen, I have been establishing contacts with the major dental product companies. I was lucky enough to find that Colgate offered an academic education program. Colgate Oral Pharmaceuticals, Inc. has established a wonderful program that works with colleges and dental schools to educate the students about their products. They offer educational programs on their whitening products, fluoride products, and preventative dental products. After speaking with Colgate's academic manager, Debbie Fleming, we set a date for Monday, August 18th.

Debbie began her dental career in the Delaware Valley as a Dental Assistant and then progressed to Expanded Functions. As with anyone who catches the

"dental fever" and always wants to know more, Debbie advanced her dental knowledge by entering into the dental hygiene program at Montgomery County Community College. After completing the program, she acquired her RDH through the state of Pennsylvania. Debbie then moved to North Carolina and continued her education by completing her Bachelor's Degree then,

her Master's Degree in Dental Hygiene Education through the University of North Carolina at Chapel Hill.

For her presentation, Debbie gave every student a Colgate kit containing several

different toothbrushes and tubes of toothpaste, with the purpose of experience. She urged the students to experience each product in the kit, as they should any other product in the dental office (within reason), in order to better advise their future patients. Debbie also supplied each student with a Colgate Visible White Professional Whitening System Kit, to be used when the students create their own whitening trays in class, again with the suggestion of the experience.

Debbie then touched upon the importance of preventative dentistry and how the Colgate products can assist patients. She discussed the different types of toothbrushes and their special features, as well as, the different types of toothpastes Colgate offers including their

toothpaste for consumers with sensitivity. She educated the students about the ever increasing link between periodontal disease and other systemic diseases such as, cardiovascular disease, preterm birth weight, diabetes, and the newly established link with Alzheimer's disease and Parkinson's disease. In addition to that, she discussed the importance of educating patients to avoid sharing their bacteria with their children or others, whether by cleaning off a pacifier with mom's mouth, sharing toothbrushes, or sharing the same fork or spoon.

Debbie discussed how fluoride can aid in the prevention of cavities, about the risk levels and how you treat a patient accordingly, and how a change of life can contribute to risk, such as a child's introduction to soda, orthodontics, college, eating disorders, and diagnosis of disease.

Debbie concluded the presentation with the whitening process, describing how it works and the different types available such as, over-the-counter whitening products, at-home whitening trays, and chairside whitening.

Afterwards, I asked the students how they felt about the presentation and several responded that they were glad they had the knowledge from class to understand the presentation. "Jackpot"...students making the connection between the classroom and the professional world!

CLASSIFIED ADVERTISEMENTS

Have something to sell, swap or give away? Looking for a particular item to buy? The answer to your dilemma is coming to the KTI Chronicles. Students can compose their ads and give them to Mr. Drumm. The ads will then run in the next edition

of the KTI Chronicles.

The rules are simple. You must be a student to participate, and you ad must be G rated. The KTI Chronicles staff reserves the right to edit the ad with the student's per-

mission or not place it. The cost is the best part of all—it's **free!**

So start cleaning out your clutter and maybe make some cash in the process. Remember—one person's trash is another person's treasure.

CALENDAR OF EVENTS











September

- 1st—No School
- 4th—**BirthDay Celebration**
12pm & 7pm
- 4th—**End Day Module**
- 8th—**New Day Module**
- 11th—**Evening Round Table** —7pm
- 12th—**Day Round Table**—1 pm
- 12th—**Movie Night**—7:30 pm
- 15th—**Honors Rally** —12pm & 7 pm
- 17th—**Constitution Day**
- 25th—**New Evening Start**
- 25th—**Evening Round Table**—7pm
- 26th—**Day Round Table** —1pm
- 30th—**End Evening Module**

October

- 1st—**New Evening Module**
- 2nd—**BirthDay Celebration**
12pm & 7pm
- 8th—**New Day Start**
- 9th—**Evening Round Table** —7pm
- 10th—**Day Round Table**—1 pm
- 10th—**End Day Module**
- 13th—**Honors Rally** —7 pm
- 13th—**New Day Module**
- 20th—**Honors Rally** —12 pm
- 23rd—**Evening Round Table**—7pm
- 24th—**Day Round Table** —1pm
- 29th—**Halloween Party**

September 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
						
7	8	9	10	11	12	13
						
14	15	16	17	18	19	20
						
21	22	23	24	25	26	27
						
28	29	30				
						

October 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
						
5	6	7	8	9	10	11
						
12	13	14	15	16	17	18
						
19	20	21	22	23	24	25
						
26	27	28	29	30	31	
						