



# Carlos Rosario International PCS Newsletter

Fall 2014

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## Upcoming Events

**Start of Spring Semester**

February 2, 2015

**Black History Month Celebration**

February 27, 2015

## Nationwide Need to Invest in English Language Skills

The Carlos Rosario School was featured in a new report by the Brookings Institution. The "Investing in English Skills" report is filled with valuable insights about the connections between employment and second language learning.

Get the full report [here](#).

## Message from Executive Director and CEO



Dear Carlos Rosario School Friends,

Time flies when you work at a place like the Carlos Rosario School. It has been three months since the Board of Trustees accepted Sonia's petition for sabbatical and unanimously voted me into the position of Executive Director and CEO.

One of my first priorities in this new position has been to meet with key stakeholders to get a deeper understanding of individual goals for the future of the school and the community we exist to serve. I thank those who have met with me so far, those who shared so openly about their hopes and dreams for our School, those who so readily provided new opportunities and opened their "rolladex" to connect us to new partners, and those who I will be meeting with in the near future.

We are so very fortunate to be building on a solid foundation forged by the tireless work of our Board of Trustees and the visionary leadership of Founder and President Emeritus Sonia Gutierrez. I am grateful to them for establishing a very strong culture of excellence and for supporting my transition as we chart the course for the coming years.

In looking ahead, there is much work to be done. With nearly one in ten working-age U.S. adults with limited English proficiency, we must come together to expedite the acquisition of essential language and workplace skills of our community.

We've rolled up our sleeves to do this work, and we count on your assistance along the way. Thank you for being a part of the Carlos Rosario School community and for your support.

Warmly,  
Allison

## Introducing New Board Member Margaret Yao!



We are excited to welcome Margaret Yao to the Carlos Rosario School Board of Trustees. Margaret joined the Board in August 2014. She brings experience as a long-time organizational change consultant in facilitating growth strategies and process improvements. She is President of MLY Consulting and is currently serving as Senior Advisor for Operations at the Democracy Fund. Margaret has been interested in adult literacy for many years and, as a child of Chinese immigrants, cares deeply about the immigrant experience. Margaret said she is "honored to serve at this important juncture in the school's incredible journey as it builds on its hard-won success." She hopes the School will be able to broaden and deepen its impact on DC's diverse adult populations.

## Congratulations to Essay Contest Winner Alicia Alvarez Preciado



Alicia's essay addressed to then-mayoral candidate Muriel Bowser was a winner in the DC Adult and Family Literacy Coalition's essay contest. You can read it [here](#).

## Celebrating Students' Hispanic Heritage

The Sonia Gutierrez Campus was host to the School's annual Hispanic Heritage Festival. Read more about this student-led event [here](#).



## An Educational Trip to El Salvador Strengthens Connections

This summer a delegation of five teachers from the Carlos Rosario School made a ten day multi-city trip to El Salvador to better understand the context from which Salvadoran students come. Get the whole story [here](#).



## Carlos Rosario School Representatives Team Up for Community-Wide Advocacy for Adult Education



At the end of September the Carlos Rosario School joined more than 14 other adult education providers in a series of events to raise awareness around adult education and family literacy. Read [more](#).

*"I am 58 years old, and my greatest wish is that my children feel proud of me and that my five grandchildren can see that it is never too late to believe in yourself and achieve your goals."*

With those words Alicia Alvarez, a GED student at the Carlos Rosario School, described her motivation to go back to school decades after she had to stop her education at the primary level.

### Quick Links

[About the School](#)  
[Class Registration Information](#)  
[News and Media](#)

### Thanks for Inspiring Us Vilma!



Congratulations to Carlos Rosario School graduate and scholarship winner Vilma Granados on

completing her first midterm at Montgomery College! Vilma is working two jobs six days a week and taking two classes at the college. She said, "Everyday when I go to school I feel excited because I'm in the place I've always wanted to be!"

**If you'd like to learn more about what's happening at Carlos Rosario School, please check out our Facebook page!**

Like us on **Facebook** 

## School Shares Successes and Challenges of Adult Charter Schools at Think Tank Panel



This summer Carlos Rosario School Executive Director and CEO represented the School at a panel discussion on the official GED. The panel explored the role that charters can play in closing the skills gap. The

discussion was moderated by special correspondent Kavitha Cardoza, and included representatives from the Academy of Hope, the University of the District of Columbia, and the American Institutes for Research. To see a clip, click [here](#).

## A Lions, Tigers and Bears Partnership

The Carlos Rosario School partnered with the Friends of the National Zoo this past summer to give the children of our adult students the opportunity to participate in the Zoo's Summer Safari Day Camp.

Ten children between ages 5 and 12 enjoyed educational activities at the weeklong camp, including craft projects, science experiments and walks through the zoo.

"The Zoo is looking to provide more educational experiences for children who do not have the means to pay registration fees," said Safari Day Camps Director Elise Bernardoni.



If you are interested in pursuing partnerships to benefit Carlos Rosario School students or their families, contact Mirna Amaya, Dean of Community Relations and Student Services, at [mamaya@carlosrosario.org](mailto:mamaya@carlosrosario.org) or 202-797-4700.

*The advanced culinary arts students put their skills to the test by creating a European cuisine tasting menu. Here's a sample for you to try out in your home kitchen!*



### Employer Highlight: Capital City Nurses

Check us out on Youtube!

View our videos on 

### Raising Awareness of Safe Biking Practices



Robert Stofferson, who has been volunteering with the Carlos Rosario School GED program since fall 2013, is helping to raise awareness about bike safety among students.

Recently Robert witnessed a bicycle accident that made him reflect on the more than 60 students who bike to classes at the School every day.

This volunteer has developed a partnership with City Bikes in Adams Morgan and has proposed to pay 50% of the cost for 30 bike helmets for Carlos Rosario students.

And thanks to Robert's initiative the School has organized a safe bicycling campaign.

### Wild Mushroom Risotto

Yield 20 servings



3 quarts vegetable stock  
1 lb variety of mushrooms  
6 oz minced onion  
1 oz fresh thyme  
2 oz Madeira or sherry  
14 oz extra virgin olive oil  
1 quart of Arborio rice  
4 fl oz dry white wine  
14 oz butter  
12 oz grated parmesan  
TT Salt and ground black pepper

1. Heat the stock in a medium sauce pan over low heat. Season with salt and pepper.
2. Sweat onions in 2 oz of the oil in a sauté pan or sauce pot until soft but not brown, 6-8 minutes.
3. Add the rice and mix thoroughly with the oil. Cook, stirring constantly, until the rice smells toasted, about two minutes.
4. Add wine and cook until dry.
5. Add 1/3 of the stock and simmer, stirring occasionally until the stock has been absorbed. Once that happens, repeat by adding the second 1/3 of stock.
6. Meanwhile, sauté mushrooms at high heat with 4 oz of the butter. Once mushrooms develop deep brown color, deglaze with Madeira.