



NEWSLETTER

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A NEW YEAR IS APPROACHING

We have made it through another school year, but every new year brings new challenges for local education agencies. The 2018-19 school will be no different. Many of you have had teachers, administrators and data entry staff retire as well as staff just moving on to new positions.

With these changes training is a critical element for the new school year. If you have new data entry staff please be sure to have them attend an eSchool training in August. The dates are posted in ASTIS on the ARKSPED portal web page. You can access it at <https://arksped.k12.ar.us/>.

DO NOT FORGET TO REGISTER FOR THE ADE DATA CONFERENCE

The Conference is July 19-20, 2018 in Hot Springs. See Commissioner Memo [RT-18-025](#) for details.

NEW eSCHOOL Version 4.0

As we move into the new year we also have a NEW version of eSchool. The look is totally different, but the fields and functionality are the same. I am

sure we will find some bugs that need to be worked out, so if you come across something just let us know.

To assist you in becoming familiar with how to navigate the new screens we have created a set of flow charts. Each flow chart takes you through how to locate the specific information you were use to seeing in eSchool 3.1.

The flow chart document contains

- Employee screen
- Referral Tracking screen
- School Age and Early Childhood Student screens
- Coordinated early intervening screens

The flow chart document can be found on the Data & Research page of the special education website under training materials. Here is a copy of the direct link,

https://arksped.k12.ar.us/documents/data_n_research/eSchool-4-0-Flow-Chart.pdf

NOW AVAILABLE

Season 1 Episode 3



In this episode we take you through pulling a list of students served by your special education program for the entire year.

This eSchool advance search can assist in Cycle 7 data verification and validation. The instructions are available for both early childhood and school age programs.

Season 2 will have four episodes which will be released throughout the school year. ALL episodes will be posted to the [ADE SPED YouTube Channel](#) so you can watch them at your convenience. They are 15 to 30 minutes in length depending on the topic.

If there is a topic you would like cover this coming year in an episode of DATA Talk email Dr. Fields @ jafields@ualr.edu.

Important Resources

IDEA Data & Research Office (501) 683-7219

If you need training in APSCN applications, please contact Tammy Garrison at the number above or email her at tsgarrison@ualr.edu to request a spot on the training waiting list. Once we have enough individuals on the list, we will then schedule a training at APSCN in Little Rock. Make sure to give us the names of the individuals to be placed on the list, email and mailing addresses, phone numbers, and LEA name and number.

DIS/APSCN

(501) 682-HELP (4357) Option 3
1-800-435-7989 Option 3

DIS.CallCenter@arkansas.gov (24 hour email)

Special Education Home Page

<http://www.arkansased.gov/divisions/learning-services/special-education>

Important links from the Special Education home page:

The IDEA Data & Research web page is where you can find Data Dictionaries, User Guides, Training Opportunities, the LEA Annual Performance Report, links to recorded webinars, and more. Please visit regularly as we are always adding new information.

MySped Resource

A secured web portal where LEAs review and submit data to the ADE. There is also a link to the **School Age and Early Childhood Family Outcomes Survey**.

[Click here to visit the MySped Resource Portal](#)

Just for Fun Recipe

WESTERN SIZZLIN: TERIYAKI" CHICKEN BREAST

Source: topsecretrecipes.com by Tom Wilbur

GET THIS: Teriyaki Sauce Recipe

- 3/4 cup water
- 1/2 cup soy sauce
- 1 slice onion, quartered (1/4 inch thick)
- 2 nickel-size slices peeled gingerroot, halved
- 2 cloves garlic, quartered
- 1/3 cup sugar
- 1/3 cup pineapple juice (from canned pineapple slices)
- 2 tablespoons vinegar
- 1 tablespoon cornstarch



- 4 boneless, skinless chicken breast halves [can substitute with Chicken Tenders]
- 4 canned pineapple slices in juice (5.5 ounce can)

DO THIS

1. Combine 1/2 cup water with the soy sauce in a small saucepan over high heat. Add the onion, gingerroot, and garlic. Bring the mixture to a boil, then reduce the heat and simmer for 10 minutes.
2. Strain off the onion, ginger, and garlic and return the liquid to the saucepan over low heat. Discard the vegetables.
3. Add the sugar, pineapple juice, and vinegar to the pan.
4. Combine the cornstarch with the remaining 1/4 cup water in a small bowl and stir to dissolve any lumps. Remove the teriyaki mixture from the heat, add the cornstarch, then put it back on the heat. Continue to simmer, stirring often, for 1 minute or so, until the mixture thickens. This will make about 1 cup of marinade.
5. When the teriyaki sauce has cooled, pour half of it over the chicken breasts arranged in a covered container or zip-top bag. Keep the other half of the sauce for later to brush over the chicken while it grills, and to serve on the side as additional marinade. Marinate the breasts in your refrigerator for at least 2 hours.
6. When you are ready to cook the chicken, preheat your barbecue or stovetop grill to high. Grill the chicken on each side for 5 to 7 minutes or until done. When you flip the chicken over the first time, put a slice of pineapple on top of each breast, and brush with the leftover teriyaki sauce. When the chicken is done, serve with rice and/or steamed vegetables.

Serves 2.