

Charles Ott Academy

A MESSAGE FROM THE DIRECTOR



With summer fast approaching, the weather warming, and spirits picking up, we are finally putting this tough winter behind us. What made this winter difficult was the endless interruption of snow days and delays. This has a toll on schools everywhere, and we were no exception. Students need structure and consistency. Without it we see a negative

impact on attendance and behaviors overall. I would like to encourage families to continue to support our kids attending school and getting back into the routine needed to finish strong in quarter four.

We pride ourselves in open communication with families, students, and school districts and will be looking for ways to get feedback from you in the coming months. It is important that families have a voice in how our programming impacts their child's education and overall well-being. We strive to be great at what we do, but there is always a need for your thoughts and ideas. I encourage you to give me or the teachers here a call if you would like to let us know what we are doing well and how we could make your child's experience even better. We really want to hear from you. I will be reaching out and finding ways to get your feedback. As we close out the year we will be having events that invite you to join us. I look forward to sharing the kid's successes and seeing everyone there!

-Paul Newell

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WORLD EATS

COA students are on their way around the world, researching different countries and sharing their findings with peers! In addition to the lovely posters and PowerPoints the students are creating, we are cooking authentic cuisine from around the world and blogging about it. We cooked a ceviche from South America, a mango and cucumber Salad from East Africa, and a beef goulash from Europe. We had a Somersworth local visit to show us pictures from a recent trip to Central African Republic, and we plan to visit Street, a restaurant in Portsmouth which specializes in vendor food from around the world. Many of you may remember the culminating project from last Spring, the Ottscars Film Festival, and soon, we will start planning the culminating project for this course, a COA Top Chef Competition. This is a student led competition where students will showcase unique cuisine from a country they researched. Please be on the lookout for details in early May.

-Ms. Lipka



