

October 25, 2007

[www.richmondjmp.org](http://www.richmondjmp.org)



RICHMOND JAPANESE IMMERSION

# Richmond Shinbun

## A Letter from the Leaders of Portland Public Schools' Board of Education

**Dear Richmond Families,**

As property tax bills arrive in mailboxes across our school district, we just wanted to say thank you, on behalf of our more than 46,000 students.

Thank you for your overwhelming support just a year ago for our local option property tax, approved with 63 percent of the vote.

The local option measure gives our schools five years of stable funding, and has been put to work, doing just what was promised:

We have maintained teaching jobs across our schools. In fact, this was the first year in more than a decade that Portland Public Schools did not face major cuts.

We have started to add back art, music, drama, dance and PE, and hope that we can continue to build back the enrichment programs our students deserve.

As promised, we are investing millions in new classroom materials our students and teachers use every day: textbooks, lab materials, maps, novels and much more.

Finally, the Citizen Budget Review Committee is providing citizen oversight and on-going accountability for the local option funding. The citizen committee will review all budgets and scrutinize spending to make sure every dollar is spent as voters intended.

The local option is a critical investment in our schools and our students. Thank you for your support for students in your neighborhood and in every neighborhood across our school district.

Dan Ryan and Dilafruz Williams  
On behalf of the Portland School Board

### No School? Here's a Kid Project!

Richmond is making children's art note cards as a fundraiser for Richmond School Foundation and PTA this holiday season. We need kids' art! Submissions should be:

9" x 12" or smaller

2 dimensional

Color or B & W

On a theme of general interest (Japanese culture is always great!) or abstract

On the back, please write child's name, age, grade, and the title of the piece.



Deadline is October 31! We need art from Pre-K through grade five! There is a collection box in the office. Artwork will be returned. We also need adult helpers! Contact Katie Whitney Luers at [luersk@nwrel.org](mailto:luersk@nwrel.org).

# Looking Ahead in Your Child's Classroom

**PreK**—In Pre-k we have been working on many fine motor skills: cutting, fingerpaint, letter and numeral writing. In math we have worked on patterns and played number games involving the number 3. We've been learning about the story element of character. We've sampled and tasted, as well as mixed and blended colors. We've learned the Spider and the Fly Dance. We went to the Pumpkin Patch. Please come to pumpkin carving on Sunday. On Halloween we will have a parade and party.

Jaina-sensei, Karin-sensei, Kamata-sensei  
& Karou-sensei

## Kindergarten

Kindergarten is working on the second unit in "Investigations", the PPS math curriculum. It is a unit about patterns. We have been copying and extending patterns with the various math manipulatives. Making pattern placemats and patterns with instruments has been really fun. Our students are real experts in patterning.

In the Japanese classrooms the students are working with "math menus". The math menu is a way of doing independent work in math that allows each child to immerse themselves in math work, work at their own pace and encounter increasingly challenging problems. The patterns that they are making are amazing.

Jill-sensei & Amy-sensei, Reiko-sensei & Kelly-sensei

## 3rd Grade

The third graders have been very busy writing personal narratives and multiplication story problems. Our weekly Book Buddies reading time with first graders, got off to a wonderful start this week. Third graders are now the 'big kids', and are learning a lot about being reading mentors.

Another first for third graders, Student Council is starting soon. Elections for class representatives will be next week. Students began work on the first Book Talk Report of the year, an oral/visual book report, due on November 16th. The fun and learning continues!

Ms. Martin & Hirahara-sensei

**1st Grade**—Thank you for coming to our Math Night. It was really nice to see our students and their families there. First grade went on an exciting Pumpkin Patch Field Trip. Japanese classes used pumpkins to graph and measure in math time, and we painted them in art time. First grade team is planning for a Halloween party for next week.

Uchida-sensei & Karen Meier  
Brooke Murphy & Mishina-sensei

**2nd Grade**—In the Japanese class we just started our weekly homework today. Please make sure to check the packet your child brought home today along with the letter explaining about our homework. Yesterday 2nd graders enjoyed an art project with the lead of Ohmori Sensei. In the opening part of the day many of the students have started sharing their short Japanese sentences with the class orally.

Mrs. Naylor & Mogi-sensei

**4th Grade**—The 4th graders have read about how and when to use Katakana in Japanese writing, which is one of our three writing systems. They read non-fiction science text for our this-week reading homework. The students are supposed to teach you many interesting facts about fall insects, which make sounds. In case they find some words they don't understand, they must ask me or Abe sensei as soon as possible. All the students MUST comprehend what they are reading. Reading is NOT decoding.

We went through the writing process (webbing for ideas, a rough draft, a final copy), and completed on-demand narrative writing last week. All the students worked hard and made good progress in writing. We are working on Halloween poems and art projects. You will soon hear them reciting their own poem.

We are working on mental math computation (addition/ subtraction / multiplication) and problem solving in Japanese. Many are getting used to take apart numbers and put them together to solve problems. We will soon learn about symmetry figures in four quadrants.

Ando-sensei & Mrs. Jacobson

## 5th Grade

Students are getting ready to practice their Japanese family presentation at home. It will be a fun project. Presentations are scheduled on the third week of November. Please see more information that sent home with homework today. We are continuing with math, containers and cubes. We designed a box that can fill four different types of packages. Students did a great job working together in a pair to finish the assignment. We even worked on a challenge question!

Students have started the Variables unit in science and are working on their first experiment that has to do with pendulums. They are testing different variables that will change the rate of a pendulum's swing. In math, students are solving multiplication problems using clusters of simpler problems to help them out. In reading, compare and contrast has been the reading strategy and we are typing our personal narratives into a memoir on the computers.

Mr. Zeller and Fukushima-sensei



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Scenes from...



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-  
T



# More from Math Night



**Games  
+ Smiles  
= Fun!**

# News from Richmond's Parent Teacher Association

**Kristina Kallen**  
President

**Kim Tanada**  
Vice President

**Mika Obara**  
Treasurer

**Sonciray Bonnell**  
Secretary

**Yoko Sato**  
Special Events  
Chairperson

***Apples are Coming!!!:*** Don't forget to come and help us unload apples this Friday, 10/26 in front of the school, as we have had a change in plans and will be unloading the apples into the volunteer room via the elevator. I have the order forms ready and alphabetized so the process should go smoothly (or at least as smoothly as it can when unloading 7500 pounds of fruit)! Thanks again to everyone for helping and see you at noon on Friday!!!

***Hand Trucks Needed:*** If you have a hand truck that you can donate to aid us in unloading the apples, could you please bring it to Richmond Friday by noon so we may use it. Please remember to put your name on it because this is a very valuable piece of equipment!

***No Macy's Parade for Richmond:*** We did not receive enough interest in marching in the Macy's Christmas parade so it looks like the talented families of Richmond will not be in the parade this year, but there's always next year!!

***U-Cut Christmas Tree/Bake Sale:*** The Reid family has generously offered their Christmas tree farm and barn for another annual PTA Christmas tree/bake sale in Beavercreek on Saturday, December 8. Each year the Reid family has donated nearly all of the money made from the sale to Richmond, only keeping enough to cover the costs of the maintaining and pruning the trees. All other funds go directly to our school so put this fun, family holiday event on your December calendar.



~ ENTERTAINMENT BOOK FUNDRAISER COMES TO A CLOSE ~

Thank you to all who are participating in this great fundraiser!

We hope that you will enjoy the wonderful savings that this book has to offer you and your family.

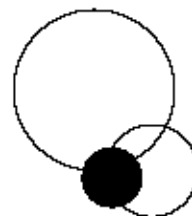
Just a friendly reminder to please return order forms with payments or any unsold demo books back to your child's teacher.

All orders will be filled promptly.

If you have any questions regarding the sale, please call  
Kim Tanada at (503) 804-9991 or e-mail [ktanada@verizon.net](mailto:ktanada@verizon.net).

**Thank you for supporting Richmond PTA!**

**Please send order  
forms or unsold  
books back to the  
school by Tuesday,  
Oct 30<sup>th</sup>.**





# FREE ADMISSION TO THE GARDEN WITH CAN CONTRIBUTION TO OREGON FOOD BANK

The Portland Japanese Garden will be hosting their second annual Free Admission Day on November 12 from 10am – 4pm. Sponsored by the PGE Foundation, this year's Free Admission Day at the Garden will benefit the Oregon Food Bank (OFB). Visitors will receive free admission to the Garden with the contribution of two non-perishable food items for the OFB.

"PGE Foundation is so pleased to support this event at the Portland Japanese Garden," commented PGE Foundation Chair Gwyneth Gamble Booth. "We are glad to make the Garden accessible to the community and to encourage donations to the Oregon Food Bank, which provides critical support to those in our community who are hungry."

All members of the community are invited to come and visit the Garden on this Free Day. Tours will be given at the top of every hour and there will be a special kimono exhibition in the Garden's Pavilion which is also free of charge.

"Last year's Free Admission Day was a big success, so we wanted to make it a regular part of our annual event offerings," stated Steve Bloom, the Garden's Executive Director. "This year we decided to add another element by asking the community to help a fellow non-profit, the Oregon Food Bank. The PGE Foundation has generously agreed to sponsor this event in order to help us make the Garden accessible to everyone on this special day."

Visitors are encouraged to bring non-perishable items and are most in need of canned meats, canned and boxed meals, peanut butter, canned or dried beans and peas, pasta, rice, and cereal, canned fruits, and 100% fruit juice (canned, plastic, or boxed).

The Portland Japanese Garden has been proclaimed by his Excellency Nobuo Matsunaga, former Ambassador of Japan, to be "the most beautiful and authentic Japanese garden in the world outside of Japan." The Garden is above Washington Park at 611 SW Kingston Drive in SW Portland, Oregon. The Garden is open daily except on Thanksgiving, Christmas, and New Year's. Hours are 10am–4pm October 1– March 31, and 10am–7pm April 1–September 30.

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Pre-school teacher, Jaina-sensei and Richmond parent, Dave Hill, visit during math night. Both are deeply committed to Richmond's garden plan and have great ideas to keep our garden growing, as our PTA works to expand our fruit and veggie garden space on January 21st, 2008.



Michiko Inoue and Ritsuko Fujiwara enjoy some time together at Math Night. They were two parents who were instrumental in organizing the Halloween costume exchange.





**PORTLAND PUBLIC SCHOOLS**

# **Help create a Future Facilities Plan for your public schools**

**Tuesday, Nov. 6, 2007**

You are invited to a work session to explore:

What are 21<sup>st</sup> century schools?

How should we - as a community - prioritize our investments, including the repair, renovation and/or replacement of our school facilities?

**WHAT:**

An interactive work session to guide decisions about current and future facility needs in the Portland Public Schools

**WHO:**

Parents, Students, Community, Educators

**WHERE:**

Oregon Ballroom  
Oregon Convention Center  
777 NE Martin Luther King Jr. Blvd.

**Choose one of 2 sessions:**

8:30 -11:30 a.m.

6:30- 9:30 p.m.



**Let us know you are coming by emailing to: [RSVP@pps.k12.or.us](mailto:RSVP@pps.k12.or.us)  
Or call 503-916-3325**

Childcare and Interpreters available (Spanish, Mandarin, Russian, Vietnamese)

spread the word... hold the date... support your school!

# PIZZICATO

GOURMET PIZZA

we make the  
dough

Dough ~~4~~ Dollar\$

your school  
makes  
the \$\$\$

## HERE'S HOW IT WORKS:

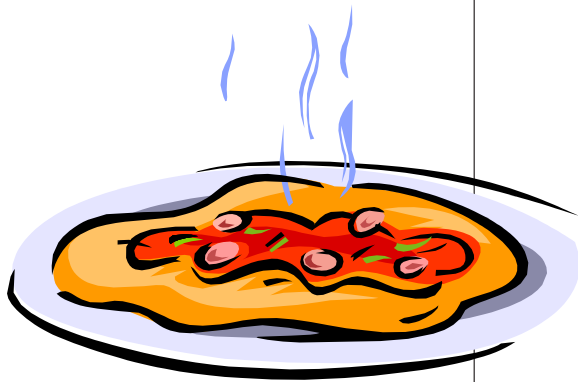
Tell everyone you know to eat at Pizzicato

**Tuesday, November 6, 2007**

**Pizzicato Division**

**6042 SE Division**

**503-546-1686**



Enjoy Pizza, Salads, Drinks, Dessert, and...

**★ Richmond Elementary ★**  
**KEEPS 20% OF TODAY'S SALES**

For delivery orders over \$50, please call our catering office with 48hr notice at 503-274-8855 and designate it for "Richmond."

The Richmond Foundation is organizing a fundraising event once a month at local restaurants and other family friendly businesses. The first two have been very successful thanks to the generosity of the sponsors and the active participation of Richmond families! Donations generated by these fundraisers go to the Richmond Foundation, the only parent organization at Richmond Elementary School that can fund extra teachers and staff at Richmond.

The next restaurant fundraiser is scheduled for Pizzicato on Tuesday Nov. 6 at their new SE 60th and Division restaurant. 20% of the store's total sales for the day (Lunch, Dinner and catering) will be donated to the Richmond Foundation. In addition to pizza, a variety of appetizers, salads, panini sandwiches and beverages are also available. The menu appears on the next page and can be downloaded from the Richmond website at <http://www.richmondjmp.org/docs/pizzicatomenu.pdf>

So plan ahead as there are many ways to participate! Consider dining in, calling ahead for take out, purchasing a gift card for use at any Pizzicato location, or buying a coupon book for savings on Pizzicato meals. Organize a group office lunch or invite your friends and family over for a game or movie night. Pizzicato's catering will deliver to a home or business for orders of \$50 or more and called in at least 48-hrs in advance.

Pizzicato gift cards are also available from Scrip, which can be used to pay for dine in and take out orders.

If you have questions, please contact Jennifer Gregor at: [jgregor@egreen.wednet.edu](mailto:jgregor@egreen.wednet.edu) or 503-704-5397.



## ANTIPASTI

### GREEK

Roma tomatoes, cucumbers, whole Kalamata olives, Feta, Pepperoncini, red onions with balsamic vinaigrette. 4.50 7.75 11.25

### ROASTED GARLIC

Whole roasted garlic, Gorgonzola cheese and our homemade Focaccia bread. 7.00  
Extra garlic bulb, add 1.75

### CAPRESE

Fresh Roma tomatoes, fresh basil, sun-dried tomatoes and fresh Mozzarella. Served with our homemade Focaccia bread. 7.75

### HUMMUS PLATE

Hummus, Italian marinated tomatoes, Feta, pepperoncini, whole Kalamata olives, served with flat bread. 7.25

### SAMPLER PLATTER

A sumptuous sampler of Caprese, Roasted Garlic and Hummus appetizers. 8.25

### SIDE OF FOCACCIA BREAD

1.75

## INSALATE

### MAKE YOUR SALAD A MEAL

Add Chicken (served hot) 1.75 2.00 2.25

Add Shrimp (served hot) 2.00 2.50 2.75

### VERDE

Greens, Roma tomatoes, red onions, cucumbers, carrots, with balsamic vinaigrette or blue cheese dressing. 3.50 5.25 8.00

### SPINACI

Spinach, pine nuts, Roma tomatoes, red onions, Feta, with balsamic vinaigrette or blue cheese dressing. 4.00 7.25 10.50

### CAESAR

WOW — hope you love garlic. 4.00 7.25 10.50

### INSALATA MISTA

Baby lettuces, Chevre, tomatoes, red onions, walnuts, with balsamic vinaigrette or blue cheese dressing. 4.50 7.75 11.25

### ARUGULA PEAR

Arugula, baby lettuces, pear slices, candied walnuts, Gorgonzola cheese, with balsamic vinaigrette or blue cheese dressing. 4.50 7.75 11.25

### CHINESE CHOP

Red and green cabbage, romaine lettuce, carrots, green onions, peanuts, crispy noodles, black sesame seeds, with a spicy Asian dressing. 3.75 6.75 9.25

## PANINI

All sandwiches are served on homemade bread with potato chips.

### COLD

**Fresh Mozzarella.** Tomatoes. 6.25

whole basil leaves, olive oil and balsamic

**Roast Turkey** Provolone, lettuce 7.00

tomato and homemade aioli

**Albacore Tuna** with scallion. 7.00

walnuts, dried cranberries and homemade aioli

**Salami.** Provolone, lettuce, tomato 7.00

and red onions

### HOT

**Black Forest Ham** and Fontina 7.00

with homemade aioli

**Spinaci e Feta.** Spinach, Feta, Provolone,

red onions, and Roma tomatoes 6.75

**Traditional Meatball** Sandwich 6.75



## PIZZICATO CATERING

All the ingredients to make your event

a success! Pizzicato is happy to cater a party, meeting, presentation or company celebration at the location of your choice. We deliver all orders of \$50.00 or more and request 24 hour notice to assure delivery. For more information about Pizzicato Catering, call 503-274-8855.

## PIZZE

## TRADIZIONALE

### TRADITIONAL CHEESE

Mozzarella and tomato sauce topped with Parmesan and herbs. 9.00 12.50 16.25 20.50

### TRADITIONAL PEPPERONI

Mildly-spiced Pepperoni, Mozzarella and tomato sauce topped with Parmesan and herbs. 10.75 14.50 18.50 23.25

### SAUSAGE COMBO

Sweet Italian Parmesan sausage, mushrooms, smoked Mozzarella, black olives and tomato sauce. 12.25 17.25 22.50 28.25

### SALAMI

Salami, mushrooms, red onions, roasted peppers, Mozzarella, and tomato sauce. 12.25 17.25 22.50 28.25

### CANADIAN BACON AND PINEAPPLE

Carando Canadian bacon, Mozzarella, pineapple and tomato sauce. 11.75 16.50 20.50 25.75

### SALSICCIA ROMA

Homemade mild Italian sausage, red onions, roasted peppers, Mozzarella, and tomato sauce. 12.25 17.25 22.50 28.25

### MOLTO CARNE

Parmesan sausage, Pepperoni, Carando Canadian bacon, mushrooms, Roma tomatoes, black olives, Mozzarella and tomato sauce. 13.00 18.25 23.75 29.75

### MEATBALL

Meatballs, Provolone, red onions, and tomato sauce. 12.25 17.25 22.50 28.25

## VERDURA

### VERY VEGGIE

Roasted peppers, red onions, black olives, artichoke hearts, mushrooms, Mozzarella, and tomato sauce. 12.25 17.25 22.50 28.25

### MARGHERITA

Roma tomatoes, Mozzarella, garlic, olive oil, fresh basil. (Tomato sauce upon request, no charge.) 10.25 14.00 18.25 23.00

With Pesto Base 11.50 15.50 20.00 25.25

### PUTTANESCA

Roma tomatoes, artichoke hearts, Kalamata olives, Feta, Mozzarella, garlic and olive oil. (Anchovies upon request, no charge.) 13.00 18.25 23.75 29.75

### WILD MUSHROOM

Shiitake, Portobello, Oyster, Crimini, and other seasonal mushrooms, Chevre, roasted peppers, red onions, fresh thyme, Mozzarella, roasted garlic and olive oil. 13.00 18.25 23.75 29.75

### QUATTRO FORMAGGI

Chevre, Fontina, Gorgonzola, Mozzarella, roasted garlic and olive oil. 12.25 17.25 22.50 28.25

### TRI COLORE

Roma tomatoes, spinach, red onions, Feta, Mozzarella, and basil on a sun-dried tomato and herb olive oil base. 12.25 17.25 22.50 28.25

### GENOVESE

Fresh spinach, roasted sweet peppers, sun-dried tomatoes, Feta, Mozzarella, and roasted garlic on our homemade pesto base. 12.25 17.25 22.50 28.25

### MELANZANA

Mozzarella and Fontina, sweet peppers, roasted eggplant, Chevre cheese, Roma tomatoes, garlic and olive oil. 12.25 17.25 22.50 28.25

### POMODORO (cheeseless)

Roma tomatoes, artichoke hearts, roasted eggplant, Kalamata olives, red onions, sun-dried tomatoes, fresh herbs & tomato sauce. 11.25 15.50 20.50 25.75

## CARNE

### AL GRECO

Mozzarella, red onions, lamb sausage, Feta, Italian marinated tomatoes, garlic and olive oil, Tzatziki sauce on the side. 13.00 18.25 23.75 29.75

### QUATTRO FORMAGGI WITH SAUSAGE AND MUSHROOMS

Chevre, Fontina, Gorgonzola, Mozzarella, sausage, mushrooms, roasted garlic & olive oil. 13.00 18.25 23.75 29.75

### MESCOLANZA

Roma tomatoes, Gorgonzola, Carando Prosciutto ham, artichoke hearts, Mozzarella, garlic and olive oil. 12.25 17.25 22.50 28.25

### PATATE e PROSCIUTTO

Roasted rosemary red potatoes, Carando Prosciutto ham, smoked Mozzarella, mushrooms and tomato sauce. 12.25 17.25 22.50 28.25

### BIANCA

Fresh spinach, sweet Parmesan sausage, Gorgonzola, roasted peppers, walnuts, Mozzarella, garlic and olive oil. 12.25 17.25 22.50 28.25

### SOUSITA

Lamb sausage, artichoke hearts, Feta, Mozzarella, Fontina on our homemade pesto base. 13.00 18.25 23.75 29.75

### PEPPERONI SUPREME

Mildly-spiced Pepperoni, pepperoncini, smoked Mozzarella, mushrooms, Roma tomatoes and tomato sauce. 12.25 17.25 22.50 28.25

## POLLO

### PIZZE ALFREDO

Mozzarella, mushrooms, roasted garlic, chicken breast, Fontina cheese, and white sauce. 13.00 18.25 23.75 29.75

### BARBECUE CHICKEN

BBQ chicken, red onions, roasted peppers, Cheddar, Mozzarella and BBQ sauce. 13.00 18.25 23.75 29.75

### THAI CHICKEN PIZZA

Spicy peanut sauce, chicken, green onions, sweet peppers, Mozzarella, sesame seeds, crushed chili peppers. 13.00 18.25 23.75 29.75

## FRUTTI DE MARE

### THAI SHRIMP PIZZA

Spicy peanut sauce, shrimp, green onions, sweet peppers, Mozzarella, sesame seeds, crushed chili peppers. 13.00 18.25 23.75 29.75

### SPICY SHRIMP

Mozzarella and Fontina, red onions, marinated shrimp, red chili flakes, garlic and olive oil. 13.00 18.25 23.75 29.75

### GAMBERETTO

Spicy garlic marinated shrimp, fresh basil, roasted peppers, green onions, Roma tomatoes, Feta, Mozzarella, garlic and olive oil. 13.00 18.25 23.75 29.75

### AL PESTO WITH SHRIMP

Spicy garlic marinated shrimp, sun-dried tomatoes, Mozzarella on our homemade pesto base. 13.00 18.25 23.75 29.75

## BE YOUR OWN PIZZA CHEF

Start with a base of one of our fabulous sauces, then add any of our current toppings.

Tomato sauce or garlic and olive oil base 9.00 12.50 16.25 20.50

Pesto base or white sauce 10.25 14.00 18.00 22.75

VEGETABLE	1.50	1.75	2.00	2.50
MEAT or CHEESE	1.75	2.00	2.25	2.75
SEAFOOD	2.00	2.50	2.75	3.25

## Buy Coffee to Support Richmond's Elm Trees – all year long!

For parents new to Richmond, 20 mature Elm trees line our school grounds – about half of the Elms in the Richmond neighborhood. These trees are not only beautiful, but they cool our surroundings, provide habitat to urban wildlife, and help absorb carbon monoxide emissions. Elms are susceptible to Dutch Elm Disease (DED) and many communities - including Portland - have lost the Elms trees lining their streets to this disease. DED is a fungus that is spread by beetles that eat dead Elm wood. Once infected, an Elm will die within weeks and can quickly spread the fungus to neighboring trees.

The Richmond chapter of Save Our Elms fundraises to inoculate the trees every three years with a fungicide to protect them from Dutch Elm Disease (DED). Richmond volunteers Ayana Kotera, Mary Boyer, Jennifer Gregor, Dustin Klinger, Seth Klinger, and John Pozar successfully inoculated the trees in June with a little help from the City of Portland's Urban Forestry Division. Now we begin to fundraise again for 2010. (Fungicide prices vary every year, but we are hoping to have about \$4000 in the bank by our next inoculation date.)

To raise money, Save Our Elms has partnered with Portland Roasting to sell coffee. The coffee is delicious, environmentally friendly and **costs \$10/lb. for regular and \$11 for decaf**. At least \$4.50 from each pound sold goes to Save Our Elms. We accept donations as well.

### Portland Roasting descriptions:

All coffees for Richmond are our Farm Friendly™ Direct coffees because as important to us as the quality of our coffee is our social responsibility. We strongly believe that we can make a positive difference in the coffee world through direct, socially responsible coffee sourcing. The foundation of this coffee sourcing is our Farm Friendly Direct™ Programs. These Programs involve paying growers a premium for their coffee with 100% of the premium going to farm and community projects. All of these projects are designed to give back directly to the farmers - furthering the long term sustainable infrastructure. These are extremely important issues to Portland Roasting!

**Ethiopian – Kochere:** This coffee is part of Project H.O.P.E., which stands for Hope and Opportunity for the People of Ethiopia. We combine Portland Roasting's efforts with our coffee broker and farming cooperative to build a much needed community center for the Ethiopian farming community of Kochere. This community hub will provide a common meeting place for educational purposes, as well as a vital medical dispensary for the people of Kochere.

**French Organic** – Certified organic; dark roast

**(new) Tanager's Song** – an organic blend (Central American and Indonesian certified shade grown coffees), silky-rich and full-bodied with a caramel-like finish.

**(new) Papua New Guinea** - a single varietal that is passive organic.

**Farm Friendly Direct, SWP (Swiss Water Process) French Decaf** – directly sourced, chemical free, dark roast.

**Farm Friendly Direct, SWP (Swiss Water Process) Morning Decaf** – directly sourced, chemical free, light roast.

A limited selection of ground coffee will be for sale on hand in the school office. Please see Patsy Burke, our helpful secretary, to purchase. She will show you what we have and collect your \$10/pound. For your best selection (and essential ground or whole bean preference), I will fill weekly orders. Please put orders with your checks (made out to SAVE OUR ELMS) in the Save Our Elms mailbox in the school office or contact Mary Klinger at (503) 234-5147 or [dustin-mary@comcast.net](mailto:dustin-mary@comcast.net). **For orders submitted by 8:00 AM Thursday, coffee will be available in the office by Friday afternoon. THANK YOU VERY MUCH!!!**

### Save Our Elms Coffee Order Form

Date \_\_\_\_\_

Name \_\_\_\_\_ Phone \_\_\_\_\_ email \_\_\_\_\_

Coffee	Ground	Whole Bean	Totals
Ethiopian - Kochere			\$10/lb x    lbs. = \$
French Organic			\$10/lb x    lbs. = \$
Tanager's Song			\$10/lb x    lbs. = \$
Paupau New Guinea			\$10/lb x    lbs. = \$
SWP French Decaf			\$11/lb x    lbs. = \$
SWP Morning Decaf			\$11/lb x    lbs. = \$
<b>Totals</b>			

\_\_\_\_\_ Donation amount. Save Our Elms is a non-profit 501(c) 3 corporation in the State of Oregon. EIN: 31-1581092.

# **Richmond Foundation 2007-2008 Parent Pledge Drive**

## **リッチモンド小学校基金2007-2008新学年のための寄付金**

We are off to the earliest and best start even this year! Thank you Richmond families! There are lots of reasons to donate to the Richmond Foundation...all of them add up to a better education for all our children. Please keep those donations coming.

1. You've chosen Richmond for your child because you value Japanese language learning and Japanese culture. リッチモンドにおける健全なバイリンガル教育の明日は約束されていません。あなたの、そして各家庭の援助なしでは。
2. Portland Public Schools provides schools with enough funding to provide only a standard education, not a specialized Japanese immersion program. You are at Richmond because you want more than a standard education. ご存知ですか 公立の学校としてのリッチモンド小学校は、日本語—英語バイリンガル教育を行うための特別かつ十分な資金援助は受けておりません。他の小学校と同様、平均的な教育のための、均等な予算しか支給されていません。
3. You want small class sizes for everyone, exceptional reading and writing skills for our children in two languages, enrichment activities including fulltime gym and library. 私たちの子供達はリッチモンドで平均以上の教育を受けているのです。そうでしょう！

For every family to benefit, every family must contribute. We will sink or swim as a community.

各家庭から一律 295 ドル。新学年を乗り切るため、是非とも。

**Please give \$295 twice this year...once in the fall and once in the spring!**

**Your donation is 100% tax deductible** (equal to one month of kindergarten tuition).

( 幼稚園の子供達は、これと同じ金額を月謝として納めているのです！ )

=====

**For more information please contact any Foundation member:**

Maxine Bauer (grants)

Jennifer Gregor

Carrie Sherrill

Andy Felcher (president)

Jeff Hardy

Tim Smith

Erin Fisher

Jeanne Kaliszewski (vice-president)

Angie Tomlinson

Michelle Fusak

Katie Luers

Dawn Uchiyama

Tim Gooding (treasurer)

Douglas Peters

Cathy Zaerr

David Gregor



# Richmond Foundation 2007-2008 Donation Form

*Your contribution is tax deductible. Thank you!*

Name: \_\_\_\_\_

☐ Check here if you wish to remain anonymous

Address: \_\_\_\_\_

Email address: \_\_\_\_\_

Amount Pledged: ☐ \$295 ☐ Other \$ \_\_\_\_\_

Please check one: ☐ Fall Donation ☐ Spring Donation ☐ Or Monthly Donation...if easier for you, divide the amount you want to give over the year and split it into monthly payments.

## Donation by (please appropriate box):

☐ CHECK: My check payable to 'Richmond School Foundation' is enclosed.

☐ CREDIT CARD: Use the form attached below.

☐ ONLINE: You can go online at the Portland Schools Foundation website at [www.thinkschools.org](http://www.thinkschools.org).

\*Please note: If you use the website, make sure when you get to the 'DONATE TO' button you scroll down and choose 'RICHMOND SCHOOL' to make sure your donation goes to Richmond School.

☐ AUTOMATIC BANK TRANSFER: For monthly donations only. I authorize the Portland Schools Foundation to deduct \$ \_\_\_\_\_ from my checking account each month. I have enclosed a check for the first month's gift. Signature: \_\_\_\_\_

☐ MATCHING GIFT: My company has a matching gift program. My company name and address are: \_\_\_\_\_

## Please give this form and donation Richmond School Foundation. You can:

✓ Drop it in the Richmond school office in the Foundation mailbox.

✓ Send to Richmond Elementary School

ATTN: Richmond School Foundation 2276 SE 41<sup>st</sup>, Portland, OR 97214

## Use this form for Credit Card Donations...or go online [www.thinkschools.org](http://www.thinkschools.org)

Gift Amount: \$ \_\_\_\_\_ Please check one: ☐ Single donation ☐ Monthly donation

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Credit Card #: ☐ Visa / ☐ MasterCard \_\_\_\_\_ Exp Date \_\_\_\_\_

Signature: \_\_\_\_\_

# **RICHMOND PARENT PLEDGE DRIVE – THANK YOU DONORS!**

(as of 10-23-07)

**"An investment in knowledge pays the best interest." Benjamin Franklin**

The Richmond Foundation would like to gratefully acknowledge the many parents, families, friends, staff and businesses who have generously contributed their money, time, and effort to the Richmond Parent Pledge Drive. Every effort has been made to list all contributions accurately from July 1, 2007 thru the beginning of this week. We continuously update this list each week. It is up to date as of October 23, 2007. If, however, an error has been made, please accept our apologies and notify us.

Please use the form in the Richmond Shinbun to donate. Or talk to any Richmond Foundation member. Thank you Richmond Community! You are helping keep our school exceptional!

## **DONORS**

Amano, Shigeki & Kaora  
Andrew, Mike & Mueller, Jacqueline  
Barber, Duane & Brackbill, Lise  
Birke, Richard & Zehavoc, Angela  
Burt, Rich & Bauer, Maxine  
Felcher, Andrew & Wolf, Ariane  
Golden, Ashley  
Heming, Karie  
Hinkle, Stephanie  
Hoesly, Fred & Mae (grandparents)  
Hutson, Kim  
Kott, Phyllis (grandparent)  
Luers, William & Katie  
McGee, Mikael & Jolene  
Olenich, Mark & Harumi  
Reents, Brad & Yoshiko  
Schultz, Teresa  
Shawen, Richard

Slyman, Mike & Cathy  
Slyman, Jean (grandparent)  
Tomlinson, Mark & Angie  
Thorp, Micah & Nicole  
Virnig, Dennis & Aimee  
Wilkinson, Robert & Maluaka  
Yanase, Craig & Lisa  
Yano, Mayumi  
Zaerr, Jon & Cathy

## **BUSINESS DONATIONS**

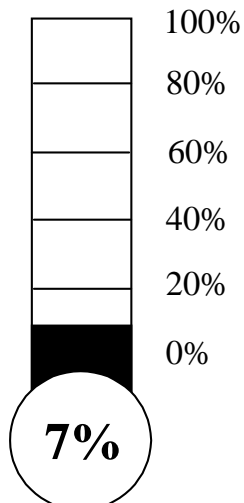
Lauro's Kitchen

## **MATCHING DONATIONS**

Pepsico

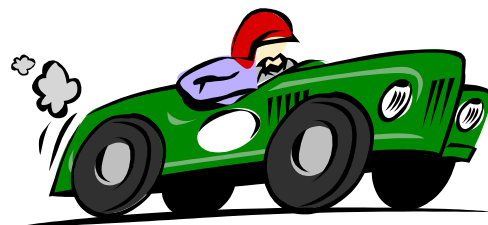
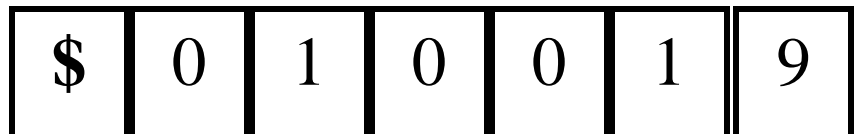
## **FAMILY PARTICIPATION THERMOMETER**

As of 10-23-07



## **TOTAL DONATION SPEEDOMETER**

as of 10-23-07





Dear Richmond Community,

As many of you may already know, this year's fifth grade class has decided to opt out of hosting the annual auction. Although a difficult choice, we felt that our energies could be better spent looking for innovative ways to fund the fifth grade cultural exchange. Our hope has been to have fundraisers that would not tap into the larger efforts made by the school to fundraise.

To this end, the 5<sup>th</sup> grade class will be hosting a "Modern Homes Tour" on Saturday, November 10, 2007. The *2007 Portland Modern Homes Tour* will be an exciting event featuring music, drinks and a fashion show at 5 incredible Portland residences and a commercial building. The tour will consist of two segments: an "open house" day tour from 11:00 am to 2:00pm as well as a guided evening tour from 5:00pm to 8:30pm. The bus leaves from the *Black. White* building on MLK at 5:00 pm and will bring guests back at 8:30pm.

In order to make this event a success, we are in need of assistance from the greater school community. We will need volunteers to sell tickets at Richmond, before and after school. Additionally we will need help on the day of the event at each of the homes. We are also in need of food donations that can be served at the homes during the evening segments. These foods will need to be prepared in a commercial kitchen. If you have connections in the food business we would really love to hear from you. As always, tax deductible monetary donations are greatly appreciated.

Our final request is that you to purchase tickets to attend the tour. This will be a fun and exciting way for you to help support our cultural exchange. Please get the word out and encourage all your friends and family members to purchase tickets. Remember, this is a lot less work than procuring items for an auction. Tickets will be on sale starting Tuesday, October 30 at times to be announced.

Sincerely,

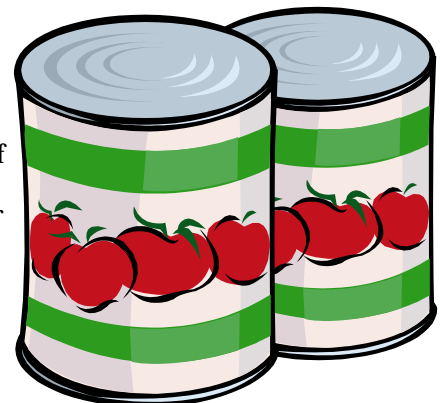
Parents of the 5th Grade Trip Committee

## OREGON FOOD BANK FUND DRIVE

Oregon Food Bank is reporting that their warehouse shelves are empty. There has been a decrease of up to 75% in food available on a weekly basis. This is the result of a major food recall that forced the food bank to return donated food, a decrease in food industry donations, and a severe decline in U.S. Agriculture Commodities.

The need now is acute. The Food Bank is not asking for cans, however. Apparently, through it's own sources, the Food Bank can purchase *six pounds of food for each dollar donated*. Additionally, a ten dollar donation provides a box of food that can feed a family of four for a week. Therefore, you can make a bigger impact donating money, rather than cans. However, if you prefer to give cans or if you have extra produce in your home garden, you can donate that--call 503-282-0555 for the location of a local soup kitchen/drop off station. Also please consider organizing a food drive in your neighborhood, spiritual or civic group.

There will be a dollar donation jar in the office for your convenience. Additionally, you can donate to the Food Bank directly online: [oregonfoodbank.org](http://oregonfoodbank.org). Questions? [angela.zehava@stanfordalumni.org](mailto:angela.zehava@stanfordalumni.org).







## Portland Modern Home Tours

November 10, 2007

**Tickets:**

Day tour- \$18/person

Evening tour- \$60/person \$100/couple

Ticket Seller

[illegible]



## Portland Public Schools

### RICHMOND JAPANESE IMMERSION

2276 SE 41st Street  
Portland, OR 97214

Phone: 503-916-6220  
Fax: 503-916-2665  
Website: [www.richmondjmp.org](http://www.richmondjmp.org)

### Japanese Magnet Program

Richmond office hours are  
7:30 AM—4:00 PM

To reach Patsy Burke, Secretary:  
503-916-6220  
[pburke1@pps.k12.or.us](mailto:pburke1@pps.k12.or.us)

To reach Kathryn Anderson,  
Richmond Principal:  
503-916-6220  
503-329-1681 (cell)  
[keanders@pps.k12.or.us](mailto:keanders@pps.k12.or.us)

## CALENDAR FOR OCTOBER 25-NOVEMBER 21, 2007

- Thurs. Oct. 25 **Garden mtg.** in staff room at 6:30-8:30 PM
- TAG parent meeting at PPS district office** (501 N. Dixon) and presentation by Jeff Sosne at 7-8:30 PM
- Fri. Oct. 26 **NO SCHOOL**—Portland Public Schools professional development day for teachers (see idea in article below)
- Sun. Oct. 28 **Fukuno Elementary students arrive from Toyama, Japan.** Host families meet students at 7:30 AM at Portland International Airport
- PreK and Kinder pumpkin carving at Richmond** in the cafeteria 11:00 AM-2:00 PM
- Mon. Oct. 29 **NO SCHOOL**—Richmond professional development day for teachers (see idea in article below)
- Tues. Oct. 30 **Welcome assembly for visitors from Fukuno & Numazu** at 8:30 AM in the cafeteria for grades 1-5. Richmond grade levels will perform different welcome songs in Japanese for our visitors. Parents and younger siblings are welcome to attend!
- Wed. Oct. 31 **Halloween Parade for grades PreK-2 at 1:20 PM**  
Class parties to follow in all classrooms
- Tues. Nov. 6 **Pizzicato fundraiser for Richmond's Foundation!**  
See flyer & menu on page 8-9 of this newsletter for details.
- Fri. Nov. 9 **NO SCHOOL**—Teacher planning day to prepare for parent/teacher conferences Nov. 19-21.
- Mon. Nov. 12 **NO SCHOOL**—Veteran's Day, national holiday
- Tues. Nov. 13 **Scrip order day**
- Wed. Nov. 14 **School tour for prospective parents 8:15-10:00 AM**  
**Catlin Gabel students** of Japanese volunteer in classrooms
- Fri. Nov. 16 **Scrip pick up day**
- Mon. Nov. 19 **NO SCHOOL**—Parent/teacher conferences 8:00 AM to 8:00 PM
- Tues. Nov. 20 **NO SCHOOL**—Parent/teacher conferences noon to 8:00 PM
- Wed. Nov. 21 **NO SCHOOL**—Parent/teacher conferences 8:00 AM to noon



Portland Public Schools recognizes the diversity and worth of all individuals and groups and their roles in society. All individuals and groups shall be treated with fairness in all activities, programs and operations, without regard to age, color, creed, disability, marital status, national origin, race, religion, sex or sexual orientation.

Board of Education Policy 1.80.020-P



### Math is FUN!

A Richmond student shows her father how to play a math game with geometric shapes.