



Tempe Sister Cities Monthly



Student Ambassador Selection Night



The 2015 Student Ambassadors and their Country Coordinators on Selection Night, February 27, 2015 at Hackett House.

Photo by Dennis Ederer

<p>Skopje, Macedonia</p> <p>Catherine Coriell Tempe Prep</p> <p>Jada Keyser McClintock</p> <p>Dorothy Settles Corona del Sol</p> <p>Ian Winters Marcos de Niza</p>	<p>Regensburg, Germany</p> <p>Jamie Cohen Corona del Sol</p> <p>Jason Damp Mountain Pointe</p> <p>Jordan Dragon Corona del Sol</p> <p>Tess Green Peggy Payne— McClintock</p>	<p>Sara Higginbotham Marcos de Niza</p> <p>Noah Lewis Tempe Prep</p> <p>Jon Maza Tempe Prep</p> <p>Spenser Rosner Xavier</p>	<p>Lower Hutt, New Zealand</p> <p>Eliana Carrera Corona del Sol</p> <p>Madison Dunn McClintock</p> <p>Chloe LeClaire Chandler Prep</p> <p>Claudia Fragoso Peggy Payne— McClintock</p>	<p>Zhenjiang, China</p> <p>Brooke Blazek Marcos de Niza</p> <p>Devany Dellis Marcos de Niza</p> <p>Diana Harms Heritage Academy</p> <p>Savannah Johnston Corona del Sol</p>	<p>Beaulieu sur Mer, France</p> <p>Kara Dunn Horizon</p> <p>Marisa Fuse Tempe</p> <p>Jack Orchard Corona del Sol</p> <p>Morgan Otis Marcos de Niza</p>
<p>Carlow, Ireland</p> <p>Moira Files Seton Catholic Prep</p> <p>Clare Waddell Tempe Prep</p>	<p>Cuenca, Ecuador</p> <p>Christian Marquez Marcos de Niza</p> <p>Spencer Schor Marcos de Niza</p>	<p>Cusco, Peru</p> <p>Sabastian Molina Corona del Sol</p> <p>Catrina Walters Chandler Prep</p>	<p>Trollhattan, Sweden</p> <p>Dominic Bonelli Marcos de Niza</p> <p>Michael Garlid Seton Catholic Prep</p>	<p>Christopher Moffitt Tempe Prep</p>	





Educator Exchange Program



tempe
SISTER CITIES

2015 Educator Exchange News

Delegates have been selected to represent TSC for the 2015 Summer Educator Exchange. On January 22, Ralph and Alice Goitia once again graciously opened their home for the interviews AND fed us. It was a totally positive experience all the way around. Alice and Ralph, you both are so very much appreciated.

The delegates to Regensburg, Germany are Dawn Agnew, Mountain Pointe Social Studies Teacher and Academic Coach and Kara Welch, TD3 Literacy Coordinator. To Lower Hutt, New Zealand are Jeff Shores, TD3 Hudson Elementary Principal and Patty Garcia, TD3 Fuller Elementary Second Grade Teacher.

At this writing, MariBeth Sublette, McClintock English teacher, is host from February 27 to March 21 to her partner teacher Maja Bakracheska from Skopje, Macedonia. This visit is a long anticipated one for Maribeth and husband Tyler, as their new family member six-month-old Layla will be joining in the fun of the reunion with Maja. Arriving to Tempe from Regensburg on March 19 is Iris Guentner, hosted by Kara Welch. On March 26, Rosemary Stoffregen will arrive to be the guest of Dawn Agnew. A great deal of attention has been given to developing calendars of activities that will provide varied educational experiences and showcase Tempe's quality hospitality, combined with the personal touches of each host. Rosemary and Iris return to Regensburg on April 9.

There are No Strangers, Only Friends You've Yet to Make!



Liz and her host Linda Troster
Photo courtesy of Sara Berns

When traveling, there are no strangers, only friends you have yet to make. I flew into Munich and by car arrived in Regensburg. My eyes were in shock with the intense green that was from the airport to my front door! My host teacher told us on the way that it was the last day for the Dult festival, our only opportunity to experience the people dressed in dirndls, singing on top of tables and eating pretzels bigger than my face! Fresh off the plane, I splashed a bit of water on my face, really how could we say no?

Every day thereafter, each school and event we attended was just as exciting. At each school the children were excited to meet us and curious about our everyday lives. I shared pictures of me horseback riding, cactus, Arizona sunsets with red rocks, my school, my home in Tempe and on the reservation. Their questions weren't just about us but about our students as well. In one classroom I got to play a part in a mock interview for the students to practice their English, while in others I got to sing with the students. Even just sitting on the edge of a fountain and taking it all in was absolutely amazing!

What has stayed in my heart as my lasting impression of Germany is the kindness of strangers. In Berlin, a shopkeeper gave me a rose, because I was taking pictures as if it was my first time seeing flowers! They were huge and in so many different colors sitting in crates out in the street; it was truly the first time I'd seen flowers of that kind. The rose was the brightest pink I had ever seen in nature. She told me to watch it every day and it will change color. It was like magic, and sure enough, the rose turned white. I saved the petals, and I have them framed with one of my favorite pictures from Germany. Next summer I hope to make more friends and visit Germany again.

- Liz Leivas, 2014 Educator Exchange, Regensburg

Liz teaches 6th Grade math at Fees College Preparatory Academy



Regensburg



Hackett House Happenings

Hackett House Dinner Party Cooking Classes

Doors open at 6 p.m. for browsing in the gift shop with a glass of wine from the complimentary wine bar. Dinner parties begin at 6:30 p.m. and end around 9 p.m. Paid reservations are required. Cost is \$50 per person.

Monday, March 23 - Culinary Hobbyist Kathy Andrews

Travel to Italy for a home-style country Italian dinner, while tasting wines that are selected to complement the foods of Italy. Menu: Parmesan Broth with Roasted Garlic Cheddar Ravioli; Braised Beef Braciola; Caramelized Onion Polenta; Fresh Vegetable Medley; Limoncello Mixed Berry Tiramisu.

Tuesday, March 31 - Chef Raveen

What is one of the better ways to discover the culture of a region? Through its food of course! Taste authentic Punjabi food of India and find out why so many people are flocking back to The Dhaba for the rich, robust and diverse flavors. Check the Hackett House website for updates to the menu.

Tuesday, April 7 - Chef Gregory Wiener of "Top of the Rock"

Join Chef Greg from Tempe's "Top of the Rock" as he transports many of his restaurant kitchen to the Hackett House patio. Local Menu (Paired with local Arizona wines): Cornbread / Cracker Bread Agave Chipotle Butter & Sweet Potato Green Chile Hummus; Beet Salad, Local Goat Feta, Tatsoi, Cinnamon Pecans, Queen Creek Olive Oil; Char Crusted Short Rib, Textures of Onions, Root Vegetable Puree, Red Wine Gel; Goat Cheese Bavarian, AZ Honey Microwave Cake, Lavender Meringue, Local Berry Sorbet.

Monday, April 27 - Chef Louis Basille of "Wildflower Bread Company"

Join Chef/Owner Louis Basille as he demonstrates the basics of re-creating a standard BBQ from the store into something more exciting and unique. Menu: Barbecued Chicken -- Learn how to cook chicken thoroughly, sealing in the moisture and flavor without burning the outer layers; Freshly Shucked Corn Sautéed in Butter and EVOO, Garnished with Parsley; Brussels Sprouts Peeled and Sautéed with Fresh Lemon Juice and Lightly Garnished with Dill and Feta; Mediterranean Salad.



Photo by Dennis Ederer

Hands-on Kitchen Series Classes

Gather around and watch as the chef-du-event demonstrates techniques and talks through recipe intricacies before donning your aprons and preparing the event's food.

Saturday, March 14, 10am-2pm - Kids & Parents Hanging in the Kitchen with Chef Kim Lahn

Kids (ages 4-11) bring your parent to the Hackett House kitchen where we will put on our aprons, wash our hands and keep them busy stirring and chopping. Make homemade ranch dressing and salad, 3 flavors of hummus with veggies, banana peanut butter pinwheels and a Very Berry Smoothie. Registration is limited to 8 families, 2 children per family. Registration cost is \$40 per child with parent and \$10 for each additional child.

Saturday, April 18, 10am - 2pm - The Art of Stacked Salads with Kathy Andrews

Experience the art of literally layering food in stacks as we create cylinder salads. Together with your kitchen crew, create: Crab, avocado, hearts of palm, gazpacho cylinder; Stacked Panzanella salad of dense bread croutons soaked in a flavorful vinaigrette and tossed with heirloom tomatoes, artichokes, cucumber and red bell pepper; Hot salad stack of herbed potatoes and sausages with Dijon vinaigrette; Quinoa stacked salad of arugula, asparagus, sun-dried tomatoes, goat cheese and pine nuts. Registration of \$40 is limited to 10. Guests will leave with recipes, a full tummy and two stack molds for their home use.

To register for these classes, visit www.HackettHouse.org or contact the Hackett House at 480-350-8181.

**Welcome to these new
 Tempe Sister Cities
 members:**

Lifetime Membership

Mark & Carrie Kennedy
 Curt & Linda Ritland
 H. D. Mephram IV
 Karin Meyer
 Holly Schor & Jerry Dilley



Individual/Family Membership

Sarah & Geoff Berthiaume
 Jean Peters
 Jeffrey Shores

Friend Membership

Ellen & Brent Stellburg

Flapjacks or Pancakes?

What: TSC Youth Group Fundraiser

When: Sunday, March 22, 2015
 8:00 am—10:00 am

Where: Applebee's
 909 E. Broadway Road
 Tempe, AZ
 480-736-1100

Cost: \$7 per person



In colonial America, according to the Shorter Oxford Dictionary, the making of pancakes or flapjacks started in the United States around 1600. Whether you prefer flapjacks or pancakes, you'll love these served up by the TSC Youth group members! Contact Beth Lang at blang3bysea@me.com for more information.

TSC Sheep & Goat Fund

The gift that keeps on giving

Thanks to the many people who contributed to the Fund during the holidays, we were able to send enough money to Timbuktu to purchase 38 goats. Now 19 families can start a small herd with the understanding that after the birth of four offspring, two will be given to another family to continue the cycle. These animals usually produce 2 or 3 offspring a year.

Please consider giving these gifts anytime during the year.

Tempe Sister City Corporation (TSC) is in the business of making friends – globally. TSC provides student and educator exchange programs for City of Tempe residents.

Tempe Sister Cities Officers

President	Richard Neuheisel	Vice President	Harry Mitchell
2nd Vice President	Marcus Newton	Secretary	Michael Curd
Treasurer	Jill Glickman	Historian	Debbie Duncan

www.tempesistercities.org, 95 W. 4th Street, Tempe, AZ 85281

TSC Monthly Editor: Jacqueline de la Houssaye. Please submit content to jackiedelah@gmail.com by the 20th of each month (or the Fri after the Board Meeting) to be included in the next issue.

Tempe Sister Cities Membership Form

www.tempesistercities.org

Join online at www.tempesistercities.org/become-a-member, or use this convenient form with your check payable to Tempe Sister Cities Corporation and mail to: **Tempe Sister Cities, 95 W. 4th St., Tempe, AZ 85281.**

Please choose a category:

- \$25 Ambassador/Student
- \$35 Individual/Family
- \$50 Friend of Tempe Sister Cities
- \$200 Corporate Membership
- \$400 Lifetime Membership

names year first joined

address city state/province country zip/postal code

home/work phone (circle one) mobile phone (name) email address

home/work phone (circle one) mobile phone (name) email address

