

# Lions Pride

## TECHNOLOGY SUPPORT

**When:** Monday-Thursday: 8:00a.m.-11:00a.m

**Location:** Clarendon Site.

2665 Clarendon Ave. Huntington Park CA 90225

**Phone Number:** (323) 800-2739

**May 20, 2020**



Hello Lions! My name is Leo the Lion, and I want to hear from you! If you have anything you want to share with me, send me an email and I will respond. I will also choose a couple of your emails to share and post on our newsletter! Maybe you have a question about school, or you want to post a letter for your friends?! If you need advice, I'll be happy to help. I look forward to hearing from you!

**Ask me anything! Let's Communicate!** [Expandedlearning@academiamoderna.org](mailto:Expandedlearning@academiamoderna.org)

## YOUTUBE VIDEO OF THE WEEK

**Mr. Cruz:** *Youth Leader*

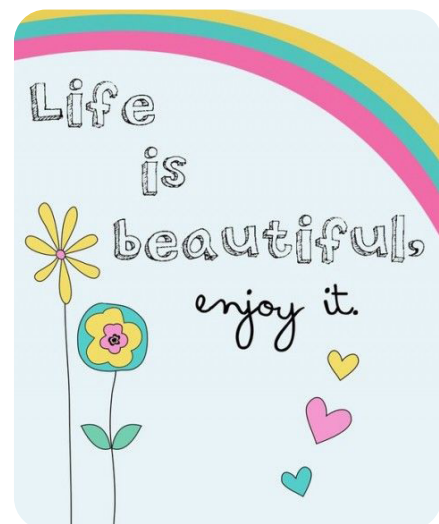


What If Earth Started Rotating Backwards Right Now?

<https://tinyurl.com/y7f4raqn>

## MOTIVATIONAL QUOTES

**Ms. Ochoa:** *Senior Youth Leader*



## COOKING WITH MS. LIZARRAGA

**Ms. Lizarraga:** *Assistant Site Coordinator*



### Today's 2 Ingredient Scones:

I am very serious when I say that "this recipe really works!"

Get started now & these soft & fluffy scones will be ready within 25 mins!

### Ingredients:

3 cups self-raising flour, sifted

2 cups + 2 Tbspn thickened cream (550ml)

Jam and cream for serving

### Instructions :

Preheat oven to 200°C. Line an oven tray with baking paper.

In a large bowl, sift flour. Pour in cream. With a bread & butter knife, quickly mix to a soft sticky dough.

On a floured surface, turn out the mixture & knead gently. Press out dough to approx. 1½ cm thick.

Cut scones & place on tray with scones close together.

Bake in preheated oven for 15 mins. Remove from oven & cool on wire rack.

Serve with jam & cream.

# Lions Pride

## COLOR ME!!

Mr. Maidana: Senior Youth Leader

