

ABLE News

Volume 16, Issue 2

February 2012

ABLE (Adult Basic and Literacy Education) is part of a statewide program that provides free instruction for adults who wish to improve their basic academic skills and/or prepare to take the GED (General Equivalence Diploma) tests. Students study reading, math, and language arts. There are also lessons in science, social studies, life skills, employability skills, and basic computer skills.

Joe's Blarney

Pearson Vue provides a full suite of services from test development to data management, and delivers exams through the world's most comprehensive and secure network of test centers in 165 countries. Pearson Vue is a business of Pearson, the international education and information company, whose businesses include the Financial Times Group, Pearson Education, and the Penguin Group. They provide global computer-based testing solutions for information technology, academic, government, and professional testing programs.

This company will be responsible for delivering the official GED test in 2014. It sounds as if all GED testing will be on the computer. We are learning more details on this as we speak. Right now Tri-County Adult Career Center is a Pearson Vue testing site. We have not heard whether or not Hocking College will apply for this format. They have been our test site for many years but things may change in 2014. Right now there are five sections to the official GED test and in Ohio it costs \$40 to take all five sections. It costs \$10 to re-test on each test an individual has to take over and up to \$40 if they have to do all five again.

We have heard that there will be four sections to the new GED test in 2014 and it will be given through the computer system and it may cost as much as \$100 - \$120. We are still waiting to hear more on this though. The last time a GED test was re-formatted was in 2001. Many students thought the new test would be harder and just prior to that test revision we had over 90 GED graduates, our highest number ever. We think the new GED test in 2014 may be harder than the present test and it certainly may impose problems with folks who are not used to using a computer. Please refer your friends and/or family to our program now and we will try to assist them in getting their GED. Thanks.

Joe

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**The Work Station will be
closed Monday, Feb. 20**



in honor of President's Day.



Neighborhood News

The GED tests will be given at Hocking College on the following dates: February 15 and 16. If you have taken the test before, you must call the tester, Jennifer Yanity (740-753-7102), to register for and schedule the test. It is suggested that you allow 2 weeks for the registration process.

MIKE BLEVINS

My name is Mike Blevins. I work for the Rehabilitation Services Commission as a vocational counselor. My agency assists persons with any type of disability with their employment needs. What I do varies greatly depending on each person's limitations (what they have difficulty doing) and abilities (what they can do or what they can learn to do). I assess these areas in many different ways and try to reach agreements on a job goals. We then set about trying to help each person reach his or her goal or working to the best of their abilities.

I have lived in southeast Ohio all my life. I have three adult children, one granddaughter and one granddaughter on the way. I enjoy spending time with family and friends and like to watch and participate in sports. I also enjoy camping and most things outdoors. I have many interests and try to enjoy life as much as possible.

February 14 Valentine's Day



Athens County ABLE Program

Main Lab

Location: The Work Station
70 N. Plains Road, Suite C, The Plains
(Country Corners Shopping Center)
Hours: Monday, Tuesday, and Thursday
8:00 a.m. - 5:00 P.M.
Wednesday - 8:00 A.M. - 6:00 P.M.
Friday - 8:00 A.M. - 1 P.M.
Phone: (740) 797-1405 or
toll free 1-877-351-0405
Fax: (740) 797-3105

Nelsonville Lab

Location: Tri-County Career Center
Smith-Parkins Building, Room 114
Hours: Tuesday, Wednesday, Thursday
1:30 - 4:30 P.M.
Phone: (740) 753-5400
1-800-637-6508 ext. 4400

Partners at The Work Station

Each month, representatives of several local agencies come to The Work Station so that they will be easily available to Work Station clients and other county residents. If you wish to speak to one of these partners, please come in. Appointments are nice but not required.

Every Day

8:00 A.M. - 4:30 P.M.

Job Services Customer Services Representative
(Brian Lent) and

Monday and Thursday

8:30 A.M. to 4:00 P.M.

(Julia Paxton)

Monday and Thursday

8:00 A.M. to 4:30 P.M.

Veteran's Representative
(John Bateman)

Tri-County Adult Career Center
(Tina Warthman)
(Schedule varies. Call The Work Station to
schedule an appointment.)

Mature Services
Diane Boster, Project Director
Call directly for information
(740) 353-5238 or (866) 734-5827

Tuesday and Wednesday

8:00 A.M. to 4:30 P.M.

RSC/BVR
Mike Blevins

Parents' Page

Are you the parent, grandparent, or friend of a middle school child? Is your child interested in attending Tri-County Career Center? If so, this information may help you see that your child is prepared when the time comes. If you want any more information, contact your school counselor or Tri-County at 753-3511.

Student Checklist

1. Determine your career interests.
2. Complete your sophomore year with 9 credits if interested in a traditional vocation or 11 credits, including Algebra I, if interested in College Tech Prep program. The following will outline the credit requirements in order to enter a Tri-County high tech program

| | |
|---|--|
| <p>If interested in a Career Center Technical education, you need to have successfully attained the following 9 credits:</p> <p>2 English 2 Math 2 Social Studies 2 Science 1/2 Health 1/2 Physical Education</p> | <p>If interested in a College Tech Prep education, you need to have successfully attained the following 11 credits.</p> <p>2 English 2 Math 2 Social Studies 2 Science 1/2 Health 1/2 Physical Education 2 Electives</p> |
|---|--|

3. Meet with Career Center representatives for program information and an enrollment application.
4. Attend a Career Exploration Day at the Career Center. You will have a chance to visit your programs of interest and talk to students and instructors.
5. Return the completed enrollment application to your school counselor by the deadline.
6. Cheer when you receive your Career Center acceptance letter!

These are the programs offered by Tri-County Career Center as of the 2011-2012 school year.

architectural design
auto service technology
carpentry
cosmetology
culinary arts
early childhood education
health tech academy
office professional
teacher academy

auto body technology
building & property maintenance
computer tech academy
criminal justice & law enforcement
diesel/ag technology
electrical trades
hospitality services
power line technology

Ask a Tri-County Career Center counselor for more information regarding the College Tech Prep program.

Kids' Page



Student Page

Order of Operations - PEMDAS

Operations

“Operations” means things like add, subtract, multiply, divide, squaring, etc. If it isn't a number, it is probably an operation. But, when you see something like ... $7 + (6 \times 5^2 + 3)$... what part should you calculate first? Start at the left and go to the right? Or go from right to left?

Warning: Calculate them in the wrong order, and you will get a wrong answer !

So, long ago people agreed to follow rules when doing calculations, and they are:

Order of Operations

Do things in Parentheses First. Example:

$$6 \times (5 + 3) = 6 \times 8 = 48$$

$$6 \times (5 + 3) = 30 + 3 = 33 \text{ (wrong)}$$

Exponents (Powers, Roots) before Multiply, Divide, Add or Subtract. Example:

$$5 \times 2^2 = 5 \times 4 = 20$$

$$5 \times 2^2 = 10^2 = 100 \text{ (wrong)}$$

Multiply or Divide before you Add or Subtract. Example:

$$2 + 5 \times 3 = 2 + 15 = 17$$

$$2 + 5 \times 3 = 7 \times 3 = 21 \text{ (wrong)}$$

Otherwise just go left to right. Example:

$$30 \div 5 \times 3 = 6 \times 3 = 18$$

$$30 \div 5 \times 3 = 30 \div 15 = 2 \text{ (wrong)}$$

How Do I Remember It All ... ? PEMDAS !

- P** Parentheses first
- E** Exponents (ie Powers and Square Roots, etc.)
- MD** Multiplication and Division (left-to-right)
- AS** Addition and Subtraction (left-to-right)

You can remember by saying “Please Excuse My Dear Aunt Sally”.

Come to The Work Station for help understanding PEMDAS.

Kim's Brain Teaser

Fun Food Trivia Questions.

1. What was the first commercially manufactured breakfast cereal?
2. What is the most widely eaten fish in the world?
3. What are the two top selling spices in the world?
4. What is the only essential vitamin not found in the white potato?
5. What was the name of Cheerios when it was first marketed 50 years ago?
6. What is the literal meaning of the Italian work linguine?
7. Why was the Animal Crackers box designed with a string handle?
8. What animal's milk is used to make authentic Italian mozzarella cheese?
9. What recipe, first published 50 years ago, has been requested most frequently through the years by the readers of “Better Homes and Garden”?

Candy's Kitchen

Nothing says "I love you" like chocolate.

Creamy Chocolate Fudge

- 1 (7 ounce) jar marshmallow creme
- 1 1/2 cups white sugar
- 2/3 cup evaporated milk
- 1/4 cup butter
- 1/4 teaspoon salt
- 2 cups milk chocolate chips
- 1 cup semisweet chocolate chips
- 1/2 cup chopped nuts
- 1 teaspoon vanilla extract

Line an 8x8 inch pan with aluminum foil. Set aside. In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly. Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.



Chocolate Covered Pretzels

Chocolate - white, milk or plain
 Large bag of pretzels
 Sprinkles,
 Place the chocolate in a heatproof bowl.
 Melt chocolate over a pan of simmering water or in microwave. Carefully dip the pretzels in the chocolate using small tongs or clean tweezers.
 Decorate before the chocolate sets. Place chocolate covered pretzels on waxed paper on a cookie sheet. Chill in the fridge to set.

1. Shredded Wheat
2. The Herring
3. Pepper is 1st and mustard is 2nd
4. Vitamin A
5. Cheerioats
6. Little tongues



Chocolate Trifle

- 1 (19.8 ounce) package brownie mix
- 1 (3.9 ounce) package instant chocolate pudding mix
- 1/2 cup water
- 1 (14 ounce) can sweetened condensed milk
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (1.5 ounce) bar chocolate candy

Prepare brownie mix according to package directions and cool completely. Cut into 1 inch squares. In a large bowl, combine pudding mix, water and sweetened condensed milk. Mix until smooth, then fold in 8 ounces whipped topping until no streaks remain. In a trifle bowl or glass serving dish, place half of the brownies, half of the pudding mixture and half of the 12 ounce container of whipped topping. Repeat layers. Shave chocolate onto top layer for garnish. Refrigerate 8 hours before serving.



Kim's Brain Teaser Answers

7. Introduced in 1902 as a Christmas novelty, and packaged so they would be hung from the Christmas tree
8. The water buffalo
9. Hamburger Pie