### Park Meadows Academy

E-News

Bringing Excellence To Christian Education



### Welcome Spring Welcome!

April 2016

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Hello families,

I know you enjoyed Spring Break and Easter Break. I hope it was a time of rest and reflection. As resurrection Sunday came and went, I hope you were able to celebrate our risen Savior. We are a blessed people. I pray that you ponder in your hearts the goodness of our God, daily.

"My flesh and my heart faileth: but God is the strength of my heart, and my portion forever". Psalm 73:26

It has been a busy month. But you will be happy to know that your students did a phenomenal job testing this month. Wow, what a crew! They were on time, rested, focused, and all had great attitudes! Thank you for your efforts in preparing and encouraging them to do their very best! Also, a special thank you to the parents who took time out of their day to help with testing.

We also had our Mayborn Museum field trip. Parents and students enjoyed it! Many students commented on the huge bubble machine and secret message game. I'm convinced that this group of kiddoes' at PMA would enjoy any place together.

Leshia Buchy

#### **Meet The Kellenbergers**

#### Where are you/spouse from?

David was born in Chicago, IL. His family moved to Florida when he was 7 years old, so we say he is from Florida. Fabiola was born and raised in Mexico City. She moved to the US when she was 24 years old. Emily and Max are both true Texans. Yeeha!!

#### What do you/spouse do?

David has been a Physician Assistant and Dietitian for 11 years. He currently works at Navarro Hospital taking care of all kinds of medical and surgical problems. He is also a Captain in the US Air Force. Fabiola worked as a flight attendant for Malaysian Airlines and an international student administrator for a community college in Florida. When she moved to Texas, she was the manager for a department store in Houston. Now Fabiola has the privilege of staying home and raising our children.

#### How many children do you have?

We have two beautiful children; their names are Emily and Max

#### How long have you lived where you live?

We have lived in Corsicana for only 8 months

#### Why have you chosen Park Meadows Church?

We chose Park Meadows because God chose it for us!

## How long have you been a member of the church? 8 months

#### How did you hear about the church?

We were driving around town before moving here and drove by it. That's when we met Coach Davis for the first time.

#### What is the most rewarding part of your job?

For David, it is the people he meets and gets to take care of. He loves encouraging them in their time of need and helping them feel better. Fabiola loves the opportunity to raise our children the way God directs us.

What is one of the most important life lessons you have learned that you will share with your children/ others? God is ultimately your source of love and accomplishment; He provides you with all your needs and desires. Place your hope and future in Him.

#### What are some personal hobbies of your family?

We love playing outside, traveling, sewing, arts and crafts and going to the movies, of course.

#### Where is your Favorite place to visit?

Well everywhere we can go, but right now it would have to be the Grand Canyon.

## If you could be a super hero, what would be your super power?

If David were a super hero, he would want to be Super Man because he is very well rounded. If Fabiola were a super hero, she would want to be Ruth in the Bible because she was so obedient to God and put her family's needs before her own.

## What is your favorite recipe? Yes, we want the recipe!

Our favorite recipe is tinga. Tinga is a special Mexican chicken dish that is super yummy.

#### What is your favorite Holiday/Tradition?

Our favorite holiday is Christmas because it is the time of year we get to celebrate our Savior. Our favorite tradition is eating grapes at New Year.

#### Do you have a funny story you would like to share?

One time when I was 9 years old, I was hiding from my parents in my dad's health food store. My dad thought I left with my mom, and my mom thought I left with my dad. Well ultimately, they left me at the store by myself in the dark and locked me inside. I was very unhappy and I had to wait for them to get home. When they got home they realized I wasn't there. I called them from the store and told them I was there. They felt horrible and came and got me. Well it wasn't a joke at the time, but now it is a family joke. Ha ha, I'm still not laughing.

### Please share any words of wisdom for our E-News readers!

We have learned through the years that God is the source of all wisdom. The scripture has insight into every area of your life, even the details. When you are having a hard time making a decision, read scripture and pray. If you feel like God isn't giving you a specific enough answer, relax, wait and be patient. When you are ready to make your decision, God's peace will be with you and over time, he will reveal His perfect plans for your life.

#### How has the Lord been working in you /your family life?

In a big way He has been really speaking to us about all our life decisions. He is a part of our family and we, a part of His. We share all our experiences with Him every day. We are continuously excited to see what he has in store for us next.

Welcome To PMA David, Fabiola, Emily, and Max!!



#### Tinga Recipe

2 tablespoons olive oil

- 1 large onion, 1 large onion cut into rings
- 5 Boiled tomatoes
- 1 (7 ounce) can chipotle peppers in adobo sauce, or to taste
- 2 pounds shredded cooked chicken meat Tostada shells
- 1/2-cup sour cream

Heat olive oil in a saucepan over medium heat. Add the cut onions; cook and stir until softened and translucent, about 5 minutes. Meanwhile, prepare the sauce. Pour the sauce into the onions, and add chicken. Cover, and simmer for 20 minutes.

To serve, mound the chicken onto tostada shells, and garnish with a dollop of sour cream. (You can also add cheese, avocado and salsa)

#### Sauce:

Peeled the boiled tomatoes and placed them inside the blender

Add ¼ white onion, 1 garlic clove, ½ cup of chicken bouillon, one tablespoon of chipotle pepper sauce and blend (I always start with a tablespoon of chipotle sauce. You can add a chipotle pepper or more depending on how spicy you like it)









### **Upcoming Events**

Teacher Appreciation Week- May 2-6

Mother's Day- May 8

Kindergarten Graduation/ Awards Night- May 26

Last Day Of School/High School Graduation @7pm- May 27

# April showers bring mom flowers



Park Meadows Academy
3401 Country Club Road Corsicana, TX 75110

www.pmaeagles.com

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