

THE KINO CONNECTION

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Looking Back: Mary Ann's Twenty-Three Years at Kino



The biggest change for next year is that Mary Ann has decided to retire from Kino after sixteen years as the co-administrator.

Mary Ann started working at Kino as the accountant way back in 1984, so she has been an important part of Kino for twenty-three of its thirty-one years. She did not have any children yet and wasn't familiar with Kino; she simply answered

an ad in the newspaper. Her first office was the windowless room off of the Teachers' Room where the files and first aid supplies are now kept. About three years later, after her son Chris was born, he joined her back there along with his playpen and baby swing. Since Chris started at Kino as a nine month old and graduated from high school about 18 years later, he probably has the Most Years As A Kino Kid contest sewn up.

In the early years, Mary Ann worked closely with Sr. Corinne Sanders, who was then the Business Co-Administrator. When Sr. Corinne moved away in 1990, Mary Ann stepped into her shoes.

As the Business Administrator, Mary Ann has been responsible for ensuring Kino's financial stability. It is truly thanks to Mary Ann that, unlike many small private schools founded in the 70s, Kino is still going strong.

But that hasn't been all of Mary Ann's responsibilities. Along with everything involved with money, she has also been responsible for keeping the roof over our heads, the vans running, and the various licensing agencies and inspectors happy. Her favorite part of her job, however, has been when she's been able to combine Kino with her love of cooking.

Mary Ann taught her first cooking class in 1992. Her

cooking classes are so popular she's had to insist that students take the class for only a semester, so the kids on the waiting list can have a turn. She's taught all kinds of cuisines from all kinds of countries; she's taught basic nutrition and basic cooking techniques; she's taught primary students how to make the food for their tea parties and taught high school students close to graduating how to cook for themselves when they were out on their own. She's also taught high school students how to balance a checkbook, decide if a borrowing money is a good idea, apply for a job, and prepare a budget.

Her cooking classes have had a lasting influence. One Kino graduate has gone to culinary school and become a chef, and another is considering it. Several other Kino students have gotten jobs as cooks, using their cooking experience with Mary Ann to land the job. Last fall, many of the 2006 graduates got together for a samosa party, using the recipe Mary Ann taught them in junior high cooking.

Mary Ann has also been the chief cook and organizer for many of our Kino traditions. The Book Breakfast (for many years the Book Dinner) is cooked by all the teachers, but Mary Ann has done the planning, purchasing, organizing, and much of the cooking. On the last week of school, the homeroom teachers for the graduating seniors invite their parents to school for a farewell dinner. Again, Mary Ann is largely responsible for the dinner. She's created the food at the Silent Auctions and fed the early morning workers at the Yard Sales.

News from the Tennessee Trip—

Word is that some members of Julie's homeroom have been calling Thomas every morning to ask him what his goals for the day are. Neill says Heather says the trip has been going great. They reached the Mississippi River on Monday; Joseph loved seeing the steamboats. Thomas has been particularly enjoying the Civil War battle sites and military museums. They've been seeing and staying in lots of beautiful state parks and are now enjoying "art and culture stuff" in Chattanooga, which is a model city for green urban planning.

And Looking Ahead

Mary Ann is not really retiring; she's going to follow her passion for cooking and start a new career as a caterer, doing business as **Culinary Occasions**. She will go to people's homes to create the food for special events and parties. She will also be available as a personal chef, creating complete meals for a week.

And what will we be doing at Kino without Mary Ann? It would be very hard to find one person who could do all that she has been doing, so her jobs are going to be taken on by two people.

The New Administrative Team

Next year, instead of having two co-administrators, Mary Jane will be the sole administrator, but she will be working with, and supported by, **Diana, Linda Danaan, and Lisa Watmore**. Diana will be in charge of the front office all day, just like this year. Linda and Lisa will both be working part time, splitting the responsibilities that have been met by Mary Ann.

Linda, who is Griffin's mother, is an accountant, and she will be behind-the-scenes keeping track of Kino's financial affairs.

Lisa, who is Jake's mother, will be in charge of everything else. Since she won't be teaching cooking, she is hoping to have time to work on fundraising and community-wide events like a revival of the Hoedown / Chili Cook-off.

Mary Jane says, "I am looking forward to working with all three next year. I see us as a team, each contributing her own gifts for Kino."

Some of Mary Ann's most memorable times:

Some of the early cooking classes: the class in 96-97 with Breonna, Anna, Neill, Matt and Lahna; the class in 97-98 with Neill, Uri, Blake, Richie, Angelina, and Lahna. (Neill tried to take cooking as often as he could.)

Co-teaching cooking with Patti Crowley; all the teachers waiting until Chris was home from the hospital before having a baby shower, at Patti Crowley's house; Brian Dahl growing from the pickiest eater of all to someone who will try anything once; Matt Taylor learning to like mushrooms.

Back when we had a school cafeteria, having to cook lunches for everyone in the school for the last week of school, after the cafeterias cooks left; going on a San Diego trip, and the Marines coming over the ridge, hopping the fence, and changing the van's flat tire.

Wouldja Believe

By Michael McClintock

Wolf fish or wolf eels are the largest member of the blenny family,

growing up to seven feet, though most are only three feet. They are known for their massive jaw power, possibly the strongest of all non-shark fish. They have been known to bite massive wooden planks in two, and even put dents in iron anchors! These fish can be found in the northern Atlantic near Europe, and related species live in the northern Pacific.



Congratulations to Gakenia!

Gakenia Muigai graduated *summa cum laude* from the University of Arizona this month, earning a BFA in dance. Except for a couple of years at Tucson High, she was a Kino student from the time she was about six through high school graduation in 2003. Gakenia is Leila and Emmi's big sister.



Sorry Gakenia! This was the only picture of you I could find in the computer !

Middle Level Productions presents--

Rumplestiltskin

When? Tuesday, May 22 at 2:00

Where? The Kino Castle

Other important news: The new piranha may grow to up to three feet long, but they are vegetarian, and have teeth like molars.