Welcome to the ESC 6 Family!

Marivel Lara  
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Family: One daughter  
Previous Employer: Montgomery ISD  
Hobbies: Sewing, Movies

Football Fundraiser for SEIS!

Select your lucky squares for the football pot! Squares will be available until 1:00 p.m. October 7th (or until sold out). The final score between the Dallas Cowboys and the Cincinnati Bengals on October 9th is the game to watch. The winner will split the $200.00 pot with SEIS. The football squares signup is located in Beverly Lassiter’s office, room 474, in the Leadership and Accountability department. The winner will be announced on Monday, October 10th by SEIS officers. Thank you for your participation!
**Be a Savvy Facebook User**

By Reader's Digest Editors

Most people know not to blithely give out personal information to strangers online. But when it comes to what they post on Facebook, all bets are off.

“Despite all the awareness that people have about identity fraud and privacy on social networks, there is a disconnect between what people are disclosing in online space and social environments and what they may be using in other places of their lives,” Thomas Oscherwitz, chief privacy officer for ID Analytics, a San Diego-based consumer risk management firm tells smartmoney.com. And this data can be used by criminals who troll social networking sites just as easily as when it’s shared elsewhere on the web. How to thwart those up to no good? Use these safeguards, writes John Sileo, a Denver-based identity-theft expert and author of the *Facebook Safety Survival Guide*:

- **Don’t post your birthplace and full date of birth on your profile**, as together this is information that can be used to steal your identity.
- **Similarly**, leave your street address, phone number and email address off your Facebook page (or any other profile).
- **Limit who has access to your personal data to friends only**—not friends of friends or someone you just met. And make sure to control your settings. Facebook and other social-networking sites have privacy features, but since they tend to change, keep checking them often to make sure you’re protected.
- **Don’t update your status to say you’ll be away for a week in India** or you’re just inviting burglars into your home. Wait to brag about a trip once you’ve returned.
- **Use common sense.** If your online banking password is your pet’s name (not the most original or smartest choice, by the way), don’t upload photos of “Fluffy” and ask what everyone thinks of his adorable new Steelers costume. Thieves are smart enough to know this could be the key to the vault.

**Be skeptical of those online quizzes**, which are often designed to get you to reveal your secrets. Even something as innocuous as “Which Superhero Are You?” may not be so innocent. The name of the street you grew up on or your favorite vacation spot could be clues to your passwords.

Sources: *Facebook Safety Survival Guide*, smartmoney.com
Social Engineering Red Flags

FROM:
- I don’t recognize the sender’s email address as someone I ordinarily communicate with.
- This email is from someone outside my organization and it’s not related to my job responsibilities.
- This email was sent from someone inside the organization or from a customer, vendor, or partner and is very unusual or out of character.
- Is the sender’s email address from a suspicious domain? (like microsoft-support.com)
- I don’t know the sender personally and they were not vouched for by someone I trust.
- I don’t have a business relationship or any past communications with the sender.
- This is an unexpected or unusual email with an embedded hyperlink or an attachment from someone I hadn’t communicated with recently.

TO:
- I was cc’d on an email sent to one or more people, but I don’t personally know the other people it was sent to.
- I received an email that was also sent to an unusual mix of people. For instance, a seemingly random group of people at my organization whose last names start with the same letter, or a whole list of unrelated addresses.

DATE:
- Did I receive an email that I normally would get during regular business hours, but it was sent at an unusual time like 3 a.m.?

SUBJECT:
- Did I get an email with a subject line that is irrelevant or does not match the message content?
- Is the email message a reply to something I never sent or requested?

ATTACHMENTS:
- The sender included an email attachment that I was not expecting or that makes no sense in relation to the email message. (This sender doesn’t ordinarily send me these types of attachment(s).)
- I see an attachment with a possibly dangerous file type. The only file type that is always safe to click on is a .TXT file.

CONTENT:
- Is the sender asking me to click on a link or open an attachment to avoid a negative consequence, or to gain something of value?
- Is the email out of the ordinary, or does it have bad grammar or spelling errors?
- Is the sender asking me to click a link or open up an attachment that seems odd or illogical?
- Do I have an uncomfortable gut feeling about the sender’s request to open an attachment or click a link?
- Is the email asking me to look at a compromising or embarrassing picture of myself or someone I know?

HYPERLINKS:
- I hover my mouse over a hyperlink that’s displayed in the email message, but the link to address is for a different website. (This is a big red flag.)
- I received an email that only has long hyperlinks with no further information and the rest of the email is completely blank.
- I received an email with a hyperlink that is a misspelling of a known web site. For instance, www.bankofamerica.com - the “m” is really two characters – “r” & “n”.

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Congratulations!

Kristi Hayman’s son Hayden’s ranch rodeo team, Pistol Packing Posse, made it to the state finals this weekend. The rodeo was held at the Circle T arena in Hamilton, TX. The team ended up 5th for the year out of 28 teams in the Junior division! Each Junior team has to work two goat events: mugging (goat tying), branding (with chalk no fire) and two cattle events: sorting and penning. The team ended up with a boat load of prizes!
Family Photos!

Maggi and Ryan Carmichael with their adorable little “pumpkin” Vincent! Photos were taken at the Methodist Church pumpkin patch!
For Sale!

4H Pecans!

$11.00 per pound

Please contact Dara Fuller, ext. 8313!

6 months, 6 months you've been yelling at me to come down out of my tree!

Well here I am! What do you have to say now?

I wish all stop signs were written this way...

STAAAAAAHHHHHP

UGH
Mance Park Middle School Girls Athletics Fundraiser!

Demetrica Lee’s daughter KeNysha is selling Gourmet Popcorn.
Please help her meet her goal of 20 items! Sale ends October 10, 2016. Price of each is $16.00.
Make checks payable to: Mance Park Girls Athletics
Please contact Demetrica, ext. 8218!
SATURDAY, OCTOBER 1, 2016
21st Annual “Fair on the Square Car Show”
14th & Sam Houston Ave, Huntsville, 2 blocks south of the square
$25 Registration ...8am till noon...Awards @ 3:00pm
TROPHIES..T-SHIRTS..NSRA INSPECTIONS..FAMILY FUN
For More Information Call Shellie @ 936-294-7271 or visit huntsvillecruisers.com

Pre-register by sending this completed and signed form & your check for $25 to:
Huntsville Cruisers, 121 Leigh Anne St., Huntsville, Texas 77320

Liability Waiver Clause
In consideration of the acceptance of the right to participate, entrants, participants and spectators by execution of this form, RELEASE and DISCHARGE the officers and members of the Huntsville Cruisers Organization and anyone else connected with management or presentation of the “Fair on the Square Car Show” from any and all known and unknown damages, injuries, losses, judgments and or claims from any cause whatsoever that may be suffered by any entrant to his person or property. Further, each entrant agrees to indemnify all the foregoing entities, firms, persons and bodies from any and all liability occasioned or resulting from the conduct of entrants or any participant assisting or cooperating with entrant and under direction or control of entrant. I further certify that my vehicle conforms to all State of Texas minimum insurance requirements.

OWNER____________________ PHONE____________________ CELL____________________

ADDRESS____________________ CITY____________________ STATE____________________ ZIP____________________

VEHICLE YEAR________ MAKE________ MODEL________ ENGINE________

CLUB AFFILIATION____________________ HOW FAR DID YOU DRIVE TO THE SHOW?
I have read and agree to all conditions of the rules governing the event as set forth on this form, and agree to observe all rules and conditions of event management and staff...NO REFUNDS.

SIGNATURE OF ENTRANT____________________ DATE____________________
Be Red Cross Ready

Hurricane Safety Checklist

Hurricanes are strong storms that cause life- and property-threatening hazards such as flooding, storm surge, high winds and tornadoes.

Preparation is the best protection against the dangers of a hurricane.

Know the Difference

Hurricane Watch—Hurricane conditions are a threat within 48 hours. Review your hurricane plans, keep informed and be ready to act if a warning is issued.

Hurricane Warning—Hurricane conditions are expected within 36 hours. Complete your storm preparations and leave the area if directed to do so by authorities.

What should I do?

- Listen to a NOAA Weather Radio for critical information from the National Weather Service (NWS).
- Check your disaster supplies and replace or restock as needed.
- Bring in anything that can be picked up by the wind (bicycles, lawn furniture).
- Close windows, doors and hurricane shutters. If you do not have hurricane shutters, close and board up all windows and doors with plywood.
- Turn the refrigerator and freezer to the coldest setting and keep them closed as much as possible so that food will last longer if the power goes out.
- Turn off propane tanks and unplug small appliances.
- Fill your car’s gas tank.
- Talk with members of your household and create an evacuation plan. Planning and practicing your evacuation plan minimizes confusion and fear during the event.
- Learn about your community’s hurricane response plan. Plan routes to local shelters, register family members with special medical needs as required and make plans for your pets to be cared for.
- Evacuate if advised by authorities. Be careful to avoid flooded roads and washed out bridges.
- Because standard homeowners insurance doesn’t cover flooding, it’s important to have protection from the floods associated with hurricanes, tropical storms, heavy rains and other conditions that impact the U.S. For more information on flood insurance, please visit the National Flood Insurance Program Web site at www.FloodSmart.gov.

What supplies do I need?

- Water—at least a 3-day supply; one gallon per person per day
- Food—at least a 3-day supply of non-perishable, easy-to-prepare food
- Flashlight
- Battery-powered or hand-crank radio (NOAA Weather Radio, if possible)
- Extra batteries
- First aid kit
- Medications (>7-day supply) and medical items (hearing aids with extra batteries, glasses, contact lenses, syringes, cane)
- Multi-purpose tool
- Sanitation and personal hygiene items
- Copies of personal documents (medication list and pertinent medical information, proof of address, deed/lease to home, passports, birth certificates, insurance policies)
- Cell phone with chargers
- Family and emergency contact information
- Extra cash
- Emergency blanket
- Map(s) of the area
- Baby supplies (bottles, formula, baby food, diapers)
- Pet supplies (collar, leash, ID, food, carrier, bowl)
- Tools/supplies for securing your home
- Extra set of car keys and house keys
- Extra clothing, hat and sturdy shoes
- Rain gear
- Insect repellent and sunscreen
- Camera for photos of damage

What do I do after a hurricane?

- Continue listening to a NOAA Weather Radio or the local news for the latest updates.
- Stay alert for extended rainfall and subsequent flooding even after the hurricane or tropical storm has ended.
- If you evacuated, return home only when officials say it is safe.
- Drive only if necessary and avoid flooded roads and washed-out bridges.
- Keep away from loose or dangling power lines and report them immediately to the power company.
- Stay out of any building that has water around it.
- Inspect your home for damage. Take pictures of damage, both of the building and its contents, for insurance purposes.
- Use flashlights in the dark. Do NOT use candles.
- Avoid drinking or preparing food with tap water until you are sure it’s not contaminated.
- Check refrigerated food for spoilage. If in doubt, throw it out.
- Wear protective clothing and be cautious when cleaning up to avoid injury.
- Watch animals closely and keep them under your direct control.
- Use the telephone only for emergency calls.

Let Your Family Know You’re Safe

If your community has experienced a hurricane, or any disaster, register on the American Red Cross Safe and Well Web site available through RedCross.org/SafeAndWell to let your family and friends know about your welfare. If you don’t have Internet access, call 1-866-GET-INFO to register yourself and your family.

For more information on disaster and emergency preparedness, visit RedCross.org.
Tailgate Recipes

Football Fest Empanadas

Ingredients:
- 1 jar (16 ounces) black bean and corn salsa
- 1/2 cup frozen corn, thawed
- 2 jalapeno peppers, seeded and minced
- 3 tablespoons minced fresh cilantro, divided
- 2 teaspoons lime juice
- 1 package (9 ounces) ready-to-use Southwestern chicken strips, chopped
- 2 packages (14.1 ounces each) refrigerated pie pastry
- 4 ounces quesadilla cheese, shredded
- 1 egg, lightly beaten

Directions:
- In a large bowl, combine the salsa, corn, jalapenos, 2 tablespoons cilantro and lime juice. In another bowl, combine the chicken, remaining cilantro and 1/2 cup salsa mixture; set aside. Reserve remaining salsa for serving.
- Unroll a pastry sheet onto a lightly floured surface. Using a floured 4-in. round cookie cutter placed halfway on edge of pastry, cut 4-in. x 3-in. football shapes. Repeat with remaining dough, chilling and rerolling scraps as needed.
- Transfer half of the cutouts to greased baking sheets. Place 1 tablespoon chicken mixture in the center of each; top each with 1-1/2 teaspoons cheese. Brush edges of pastry with egg. Top with remaining cutouts; press edges with a fork to seal. Cut slits in the tops to resemble football laces. Brush tops with egg.
- Bake at 450° for 8-12 minutes or until golden brown. Serve warm with reserved salsa mixture. Refrigerate leftovers. Freeze option: Freeze cooled pastries in a freezer container, separating layers with waxed paper. To use, reheat pastries on a greased baking sheet in a preheated 400° oven until crisp and heated through. Yield: 2 dozen.

Buffalo Wing Bites

Ingredients:
- 2 tablespoons grated Parmesan cheese
- 1 envelope ranch salad dressing mix, divided
- 1 cup mayonnaise
- 1 cup 2% milk
- 1/4 cup crumbled blue cheese, optional
- 1-1/4 cups finely chopped cooked chicken breast
- 1-1/4 cups (5 ounces) shredded cheddar-Monterey Jack cheese
- 1/4 cup Buffalo wing sauce
- 1 tube (13.8 ounces) refrigerated pizza crust
- 2 tablespoons butter, melted

Directions:
- Preheat oven to 400°. In a small bowl, combine Parmesan cheese and 1 teaspoon dressing mix. In another bowl, mix mayonnaise, milk and remaining dressing mix. If desired, stir in blue cheese. Refrigerate until serving.
- In a large bowl, mix chicken, cheddar-Monterey Jack cheese and wing sauce. On a lightly floured surface, unroll pizza crust dough and pat into a 14x12-in. rectangle. Cut into 24 squares.
- Place 1 rounded tablespoon chicken mixture on the center of each square. Pull corners together to enclose filling; pinch to seal. Place 1 in. apart on greased baking sheets, seam side down. Brush tops with butter; sprinkle with Parmesan cheese mixture.
- Bake 15-17 minutes or until golden brown. Serve with dressing. Yield: 2 dozen (2 cups dressing).
I tried that Japanese decluttering trend where you hold each thing you own and throw it out if it doesn’t bring you joy. So far I’ve thrown out all the vegetables and the electric bill.