

Teacher of the Year

Helping students find their voices

Clackamas High School educator Ethelyn Tumulad has been named Oregon's 2022 Teacher of the Year.

A video message from Gov. Kate Brown was played during last week's announcement event, offering personalized congratulations and gratitude to Tumulad for being an example of a shining star for helping students in need.



Ethelyn Tumulad

A first generation immigrant who came to the Pacific Northwest from the Philippines with her family at the age of five, Tumulad leans into her identity as a Filipino woman and immigrant to support students in finding their own voices, recognizing the beauty of their diversity and being unapologetically themselves.

Every student in Ms. Tumulad's classroom learns to respect one another and see the strengths in each other's differences, representatives from

the Oregon Department of Education program said.

Tumulad serves as advisor for the Clackamas High School Asian Pacific Islander Student Union, and co-leads the school's Black, Indigenous, People of Color (BI-POC) staff affinity group.

"Ethelyn infuses her classroom with community, belonging and empathy – all critical components for ensuring students feel welcome and safe," said state Educa-

tion Director Gill. "As this new school year begins and students work to make meaning of the challenging last 19 months, Ethelyn will serve as an outstanding model for Oregon educators who are working to support the social-emotional, mental and physical needs of their students."

The Oregon Teacher of the Year program is sponsored by the Oregon Department of Education in partnership with the Oregon Lottery.

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FOOD



Garlic & Herb Turkey Roulade

INGREDIENTS

- 2 boneless, skinless turkey breasts
- Kosher salt
- Freshly ground black pepper
- 4 tbsp. butter
- 1 c. panko breadcrumbs
- 1/4 c. thyme leaves
- 3 tbsp. sage
- 2 c. parsley leaves
- 6 clove garlic
- 1/2 tsp. red pepper flakes
- 1/4 c. vegetable oil

DIRECTIONS

1. Butterfly breasts crosswise, being sure not to cut all the way through. Place a piece of plastic wrap over one open breast, and pound to a rectangle about 12"x-14" (1/4" thick). Season with salt and pepper. Repeat with remaining breast. You want your turkey to be uniform in thickness, this will make it easier to roll.
2. Melt butter in a large skillet, add panko and toast until golden brown. Transfer to a food processor, then add thyme, sage, parsley and garlic and process until finely chopped. Season with red pepper flakes, salt, and pepper.
3. Pat the turkey breast dry, sprinkle half of the garlic-herb mixture evenly over the breast and begin to roll up tightly like a jelly roll. Secure the roll with kitchen twine. Repeat with the second breast.
4. Rub the roulades all over with vegetable oil and transfer to parchment lined baking sheets.
5. Bake at 375° until an instant read thermometer inserted into the thickest part of the roulade reads 160°, about 1 hour. Let cool 20 minutes before slicing.

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