The Concord

THE ARTEMIS PROGRAM

July 20th will mark the 55th anniversary of Apollo 11's extraordinary voyage to the moon.

ARTEMIS

With Artemis missions, NASA will land the first woman and first person of color on the Moon, using innovative technologies to explore more of the lunar surface than ever before and collaborating with commercial and international partners to establish a long-term presence on the Moon.

Artemis I

Artemis I was an uncrewed flight test of the Space Launch System rocket and the Orion spacecraft around the Moon.

Artemis II

Artemis II will be the first crewed flight test of the Space Launch System rocket and the Orion spacecraft around the Moon.

Artemis III

Artemis III will send the first humans to explore the region near the lunar South Pole.

July is...

National Minority Mental Health Awareness Month

Independence Day

14th **Bastille Day**

18th **Nelson Mandela Day**

20th Columbian Independence Day

25th Observance of St. James The Greater

26th Summer Olympics Start

30th International Day of Friendship

Artemis IV

Artemis IV debuts humanity's first lunar space station, a larger, more powerful version of the SLS rocket, and new mobile launcher.

What More Can We Learn at the Moon?

The Moon is a treasure trove of science. Earth's Moon is a 4.5-billion-vear-old time capsule, pristinely preserved by the cold

vacuum of space. The lunar samples returned during the Apollo Program dramatically changed our view of the solar system, and scientists continue to unlock new secrets from those samples. Yet, we are just scratching the surface of knowledge about the Moon. Future samples from Artemis missions will continue to advance our knowledge of the history and formation of our solar system including Earth and the Moon.

Why the Moon?

The Artemis missions will build a community on the Moon, driving a new lunar economy and inspiring a new generation. Returning to the Moon is the natural next step in human exploration, and how the lessons learned from Artemis will pave the way to Mars and beyond. To find out more, visit https://www.nasa.gov.

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JULY 2024

Movie MADNESS

July 2024 Movie Theatre Releases



July 2nd Despicable Me 4

Gru welcomes a new member to the family, Gru Jr., who's intent on tormenting his dad. However, their peaceful existence soon comes crashing down when criminal mastermind Maxime Le Mal escapes from prison and vows revenge against Gru.



July 19th Twisters

A former storm chaser haunted by an encounter with a tornado during her college years, now studies storm patterns safely in New York City. She is lured back to the open plains to test a new tracking system. She crosses paths with a charming social-media superstar who thrives on posting his storm-chasing adventures, the more dangerous the better. As storm season intensifies, they find themselves squarely in the paths of multiple storm systems converging over central Oklahoma.



July 12th Longlegs

FBI Agent Lee Harker is a gifted new recruit assigned to the unsolved case of an elusive serial killer. As the case takes complex turns, unearthing evidence of the occult, Harker discovers a personal connection to the merciless killer and must race against time to stop him before he claims the lives of another innocent family.



July 26th Deadpool & Wolverine

Six years after the events of Deadpool 2, Wade Wilson lives a quiet life, having left his time as Deadpool behind him, until the Time Variance Authority (TVA)—a bureaucratic organization that exists outside of time and space and monitors the timeline—pulls him into a new mission. With his home universe facing an existential threat, Wilson reluctantly joins an even more reluctant Wolverine on a mission that will change the history of the Marvel Cinematic Universe.



July 12th Fly Me to the Moon

During the 1960s Space Race between the United States and the Soviet Union, a relationship develops between the NASA director in charge of the Apollo 11 launch and the marketing specialist brought in to fix NASA's public image and stage a "back-up" fake Moon landing.



July 30th A Quiet Place: Day One

Its plot follows a terminally ill woman during the early stages of an invasion in New York City by blind extraterrestrial creatures with an acute sense of hearing.

Culinary CREATIONS

It's Breakfast for Dinner!

Breakfast Grilled Cheese

Ingredients:

- 2 slices of sandwich bread
- 2 large eggs, scrambled
- 3 slices of American cheese 2 tablespoons unsalted butter, divided
- 2-3 slices of cooked bacon

Directions:

Scramble the eggs until cooked. Season with salt and pepper. Cook the bacon and drain. Place the American cheese on both pieces of bread (1 ½ slices of cheese per slice of bread). Place the cooked bacon on one of the pieces of bread. Top with the scrambled eggs. Cover with the other piece of bread to make the sandwich. Butter the



top of the sandwich with about 1 tablespoon of butter. Heat the remaining tablespoon of butter in a medium skillet over mediumhigh heat. Once melted, place the sandwich (buttered bread up, non buttered bread down) in the skillet. Cook for 2-3 minutes, until the bottom piece of bread is browned and the bottom cheese has started melting. Carefully flip the sandwich over and press down with a spatula. Cook another 1-2 minutes until the bread is browned and the cheese is melted.

Breakfast Pizza

Ingredients:

- 1 (13.8 oz.) package of refrigerated pizza dough 1 cup shredded mozzarella
- 9 large eggs
- 8-9 pieces cooked, crumbled bacon
- cheese
- 1 cup shredded cheddar cheese

Directions:

Preheat oven to 400. Grease a 15x10 inch baking sheet with cooking spray. Unroll the pizza dough and press to spread out across the entire baking sheet. Pierce the dough with a fork all over. Bake at 400 for 8 minutes, or as instructed on the package. Remove and set aside. Crack the eggs in a large bowl and whisk well with a fork. Add a splash



of water and season with salt and pepper. Heat a large skillet over medium low heat. Coat with butter, oil or cooking spray. Add eggs and cook until set, stirring occasionally. While the eggs are cooking, cook your bacon. You can cook it in the microwave, oven or in a skillet. Crumble the bacon and set aside. Add the scrambled eggs to the pre-baked pizza dough, spreading them out so they are evenly distributed. Add the mozzarella and cheddar cheeses then sprinkle with the bacon. Return the pizza to the oven and bake at 400 for 5-7 more minutes, until cheese is melted.

Breakfast Nachos

Ingredients:

- 1 pound Italian turkey sausage
- 5 large eggs, lightly beaten
- 2 roma tomatoes, chopped
- 1 jalapeno, seeded and finely chopped
- 8 oz tortilla chips
- 1 ½ cups shredded cheese (cheddar, Mexican blend, etc.)



Directions:

Preheat oven to 350. Cook turkey sausage in skillet, breaking it up with a spoon or spatula as it cooks. Once cooked through and no longer pink, remove with a slotted

spoon to paper towels to drain. With turkey sausage, there's a perfect amount of leftover grease to cook the eggs and remaining ingredients. If you've got a lot of grease, drain some of it out or use a paper towel to soak up some. If your pan is pretty dry, add a teaspoon or two of olive oil or butter to coat the bottom. Add your eggs and jalapeño and scramble until eggs are soft and mostly cooked. Stir in the tomatoes. Layer tortilla chips on the baking sheet then top with sausage, egg and tomato mixture and cover with cheese. Bake at 350 for 7-10 minutes, until cheese is melted. Serve with your favorite nacho toppings and enjoy!

Helpful TIPS

Have a Safe 4th of July

The 4th of July is just around the corner and the American Red Cross offers these tips to help keep you and your loved ones safe during the upcoming holiday.

FIREWORKS SAFETY

The safest way to enjoy fireworks is to attend a public firework show put on by professionals. Many states outlaw most fireworks, so consider celebrating with glow sticks, noise makers or silly string instead. If you choose to set fireworks off at home, follow these safety steps:

- Never give fireworks to small children, and never throw or point a firework toward people, animals, vehicles, structures or flammable materials.
- Always follow the instructions on the packaging.
- Keep a supply of water close by.
- Make sure the person lighting fireworks always wears eye protection.
- Light only one firework at a time and never attempt to relight "a dud."
- Store fireworks in a cool, dry place away from children and pets.
- Never use fireworks around pets, keep pets indoors. Exposure to lit fireworks can potentially result in severe burns or trauma, and many pets are also fearful of loud noises and can become lost, scared or disoriented.



No matter where you live, there's a good chance you'll experience a hot 4th of July. The Weather Channel reports that this summer parts of the U.S. could see record-setting heat. According to the Associated Press, the climate crisis is causing heat waves to happen 67% more often compared to 1979, and last longer

with higher temperatures than we experienced 40 years ago.

WHAT YOU SHOULD DO

- Slow down, stay hydrated and spend time indoors.
- Slow down by postponing or limiting outdoor activities. If you must work outdoors, take frequent breaks and avoid the hottest part of the day. Never leave children or pets in your vehicle alone.
 - Stay hydrated by drinking plenty of water and avoiding sugary, caffeinated and alcoholic drinks. Check that animals also have access to fresh water and shade.
 - Spend time indoors in an air-conditioned place. If you don't have air conditioning, go to a public library, shopping mall or public cooling center. Check on loved ones and neighbors who may be at risk and don't have air conditioning.

Source: https://www.redcross.org



Crafty FUN!

Make a Bubble Wrap Butterfly!



You will need:

Crayola Scissors

Crayola Washable Paint

Crayola No-Run School Glue

Fishing Line

Crayola Take Note Permanent Markers

Crayola Paint Brush

Bubble Wrap

Craft (Popsicle) Sticks

- Cut two pieces of bubble wrap of equal height, one slightly wider than other.
- Color bubble wrap with markers.
- Pinch pieces of bubble wrap together at center points.
 Wrap fishing line around bubble wrap and tie to secure.
- Cover craft stick with paint.
 Dry 1-2 hours. Add second coat.
 Dry 1-2 hours.
- Glue craft stick to middle of bubble wrap to create butterfly body. Dry 1-2 hours.
- Flutter and fly with your colorful butterfly!

Source: https://www.crayola.com/crafts/bubble-wrap-butterfly-craft/