

# PAWNEE SCHOOL NEWS

Edition 3

February/March

## Mrs. Franks

By: Hunter Knight

This month I decided to interview Mrs. Franks. I learned that our beloved librarian has been reading since before kindergarten. Her favorite subject, surprisingly, was math! She said she loved math because of her 8th grade through Senior math teacher. Mrs. Franks graduated from Briggsdale High School in 1974. She has worked as a waitress. She also worked at Monfort in the shipping and personnel departments. She also worked at State Farm Life Insurance. Mrs. Franks became a librarian because in the 1980's schools were required to have a certified librarian. Richard E. Kimmel asked Mrs. Franks to become the librarian, so Mrs. Franks got a masters degree in Library Science. Mrs. Franks has been our librarian for 33 YEARS!! Thank You Mrs. Franks for letting us interview you during National Book month.

## Valentine's Day

By: Bailey Loyd

Happy Valentine's Day! Do you know the history of Valentine's Day? Well whether you do or don't, I did some research on it and I would enjoy telling you about it. It all starts with Greek Mythology. Specifically, Cupid! Cupid is the son of Aphrodite the Goddess of love. Cupid is the god of love who shoots arrows full of love at unsuspecting strangers! This Myth has continued to live since the 1700s. In the 1800s they gave handwritten letters to their friends and family as a "token of affection". When time reached the 1900s printing was more popular. Companies began making pre-made cards. The first pre-made cards were actually in Great Britain!

I hope you had fun reading this article about the history of Valentine's Day!



## National Snack Food Month

February is National snack food month! Time to find a new favorite snack! Maybe you could make an owl out of fruit and toast, or maybe you could make a coyote cookie! Here are some suggested supplies to get you started:

- Bread
- Peanut Butter
- Apple slices
- Carrots
- Bananas
- Cereal

Have some fun during snack time!

(By the way, you should ask a parent for help.)

## Second Grade Poetry

Who Am I?

My nose is pointy as a top.

My eyes are as bluish green as hand-sanitizer.

My heart holds blood that is as red as a rose, that pumps through it.

I live in the middle of no where and eat all the Pop-Tarts.

Who Am I?

My nose is fun.

My eyes are brown.

My heart holds fun is laughter that is my heart.

I live in a zoo, and eat candy.

Who Am I?

My nose is as small as a rabbits.

My eyes are as brown as chocolate.

My heart hold as much love as God gives to me.

I live on a cow farm and eat all the meat.

Who Am I?

## Chromebooks

By: Hunter Knight

Pawnee School Elementary students have been provided with individual Chromebooks to help them with online classes. We are thankful to our school for providing them to students. We use Chromebooks almost every day. Our Chromebooks have improved learning the school in many ways. They help students with papers, and they make most of our schoolwork easier. Our Chromebooks are way easier and nicer than our old Surfaces were. One of the ways Chromebooks are nicer than Surfaces is that you can type easier. The Surfaces always had a terrible lag time when you typed on them. The Chromebooks also help with spelling errors and they allow students to type their online work faster and more efficiently. Having Chromebooks has made a huge difference in our ability to communicate with our teachers. Thank you!!



## Audrey Burke

By: Bailey Loyd

This month I had the opportunity to ask Audrey a couple of questions! I learned that she likes to play horses at recess. Her favorite color is white and she wants to be a vet when she grows up! She likes PE, Reading, and Music is her favorite special. Music is her favorite because Mr. LeClerc is her favorite teacher because he plays games with them! Audrey said she really likes the sub sandwiches the lunch ladies make! I learned a lot of interesting things about Audrey, and I would like to thank her for letting us interview her!



## Christopher Mowery

By: Hunter Knight

I interviewed Christopher Mowery and you won't believe the answers he revealed. Chris likes doing school in person because he gets more social interaction and he gets to be with his friends. He likes Google classroom because it is easy to access homework assignments. Chris doesn't like Zoom because he always lags out. He thinks Middle school is harder and he doesn't like that he gets less field trips. His favorite experience in Middle school is the Christmas Parties. While we were learning from home Chris had 2-3 Zoom meetings per day. Chris loves P.E. because of the exercise he gets. His favorite school food is Pizza. Chris is not playing any sports at the moment, but when he does his favorite sport to play is football. He enjoys football because when he was younger he used to play football with his brothers and he thought school football would also be fun. Thank you Chris for this wonderful interview this month.



Knock, knock. Who's there?  
Cows go. Cows go who? No silly, cows go MOO!

Knock, knock. Who's there?  
Lettuce. Lettuce who? Lettuce in, it's cold out here!

Q: Why is the obtuse triangle always upset?

A: Because it is never right!

Q: Why was the math book sad?

A: Because it had too many problems!

## What's Happening In Mr. Rose's Class

The assignment was to choose a retail cut of Beef, Lamb, or Pork and create or find and replicate a recipe for that retail cut. The students then recorded their findings as if they were hosting a show on TV.

Here are the results of our young Chef's Assignments.

### Kaeden's Beef Jerky Eye of Round Roast Eighth inch slices

Marinade:

- 1 cup Brown sugar
- 1 cup Soy sauce
- 1 cup Worcester
- 1 tablespoon paprika powder
- 1 tablespoon onion powder
- 1 tablespoon garlic powder

### Corey's Beef Roast Jerky

- Jerky Cure and Seasoning Original
- 2 teaspoons of Dales Marinade
- 2 teaspoons of Worcestershire
- 2 spoons of teriyaki

### Cash's Pork Tenderloin

- 1 TBS of Chauchers spread
- 1 tablespoon of brown sugar
- ½ tablespoon of salt
- Bake 3 hours at 375 degrees.

## Ready for March Madness?

This year will bring a new excitement to the world of College Basketball. The 2021 NCAA Division I Men's Basketball tournament will proceed on a single-elimination of 68 teams. Due to the pandemic, all games will be played in one state. The lucky state will be Indiana.

Beginning on March 18th, this tournament will represent the 82nd edition of the games being played. The final game will be played at Lucas Oil Stadium in Indianapolis, Indiana. Be sure to get your bracket filled out for some great fun!

## Kaitlyn's Pork Chops

### INGREDIENTS

- 4 pork chops bone-in or out
- Salt and pepper, to season
- 1 teaspoon garlic powder
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 6 cloves garlic, minced
- 1/4 cup honey
- 1/4 cup water (or chicken broth)
- 2 tablespoons rice wine vinegar (or apple cider vinegar, or any white vinegar)

### INSTRUCTIONS:

- Preheat oven broiler (or grill) on medium-high heat. Season chops with salt, pepper, and garlic powder just before cooking.
- Heat oil in a pan or skillet over medium-high heat until hot. Sear chops on both sides until golden and cooked through (about 4-5 minutes each side). Transfer to a plate; set aside.
- Reduce heat to medium. Melt butter in the same pan, scraping up any browned bits from the bottom of the pan. Sauté garlic until fragrant (about 30 seconds). Add the honey, water, and vinegar. Increase heat to medium-high and continue to cook until the sauce reduces and thickens slightly (about 3-4 minutes) while stirring occasionally.
- Add pork back into the pan, baste generously with the sauce, and broil/grill for 1-2 minutes, or until edges are slightly charred.
- Garnish with parsley and serve over vegetables, rice, pasta, or with a salad.

### NOTES:

- Baked Pork Chops:
- Preheat oven to 375°F
- Sear seasoned chops in a hot oven-proof pan or skillet over medium-high for 2 minutes per side.
- Remove chops and make your sauce following the recipe above (Step 3).
- Baste with sauce and bake in the oven for about 10-15 minutes, or until reaching your desired doneness.



**May the Luck of The Irish be with You!!**