

Trojan Buzz December 2021







Journalism Class

Tierney Ash Jordan Bayley Lyric Bernard Jordy Long Juliauna Sierra Brooklynn Slye Jasmine Williams Mr. Voyak

















CHRISTMAS, CHAOS & CHARACTERS

JOKES DOMINATE HOLIDAY CLASSIC

When a professional group of actors does not make it to the right location, a ragtag group of teenagers puts on their own version of Charles Dickens' A Christmas Carol. Led by Mr. Smith, the drama department performed two shows on Dec. 13 in the high school Commons Area. "Christmas Chaos, oneact play was a fun and engaging play that retold in a very comedic way the story of Scrooge. It allowed multiple students to experience their first memorized performance of their careers. It also allowed more experienced students opportunity to help others and provide guidance throughout the rehearsal and performance process. Overall this production was a success with a great audience turnout and participation among several students. This was a fitting way to end the fall season of theater." Mr. Smith stated.



Tis' The Senior Season

The Christmas season is a really stressful time for seniors, so we decided to ask some of them about their favorite Christmas traditions.



Molly Athinson

"I love waking up on Christmas morning to sit with my family and drink hot cocoa."

Olivia Ayer

"My family wakes up and we eat cinnamon rolls and just spend time as a family. I love it"



Oruz Marquez

"I wake up and go find my sister and we open presents and just hang out"

Tis' The Senior Season "family and presents"

Jasmine Williams

"We all wake up to the house smelling like turkey because grandma is cooking. Once everyone gets there we open our presents because my grandma gets excited"





Dale Germain

"We don't do a lot on Christmas, we just hang out as a family and open presents"

Appie Saunders

"Every Christmas we open gifts and we go to my grandmothers and we all do a secret Santa exchange."





Step 1: Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.

Step 2: Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters.

Step 3: Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.

Ingredients:

- ullet 3 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup margarine, softened
- 1 ½ cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract

INGREDIENTS:

- ½ CUP BUTTER
- ½ CUP WHITE SUGAR
- 1/2 CUP PACKED BROWN SUGAR
- ½ CUP PEANUT BUTTER
- 1 EGG
- ½ TEASPOON VANILLA EXTRACT
- 1 ¼ CUPS ALL-PURPOSE FLOUR
- ¾ TEASPOON BAKING SODA
- ½ TEASPOON SALT
- 36 MINIATURE CHOCOLATE COVERED PEANUT BUTTER CUPS, UNWRAPPED

STEP 1:

PREHEAT OVEN TO 375 DEGREES F (190 DEGREES C).

STEP 2:

IN A MEDIUM BOWL, CREAM TOGETHER THE BROWN SUGAR, WHITE SUGAR AND BUTTER. STIR IN THE PEANUT BUTTER, THEN THE EGG AND VANILLA. SIFT TOGETHER THE FLOUR, BAKING SODA AND SALT, STIR INTO THE PEANUT BUTTER MIXTURE UNTIL THE DOUGH COMES TOGETHER. SHAPE INTO 1 INCH BALLS AND PRESS THEM INTO THE CUPS OF AN UNPREPARED MINI MUFFIN PAN.

STEP 3:

BAKE FOR 8 TO 10 MINUTES IN THE PREHEATED OVEN. AS SOON AS THE COOKIES COME OUT OF THE OVEN, PRESS A MINI CHOCOLATE COVERED PEANUT BUTTER CUP DOWN INTO THE CENTER OF EACH COOKIE UNTIL ONLY THE TOP IS SHOWING. ALLOW THE COOKIES TO COOL COMPLETELY BEFORE REMOVING FROM THEIR PANS.



Ingredients:

- 4 Cups of Cranberry Juice or Pomegranate Cranberry Juice
- 2 Cups of Pineapple Juice
- 2 tsp Almond Extract
- 2 Liters of Ginger Ale
- Fresh Cranberries and Limes
- Ice

Step 1: Pour cranberry juice, pineapple juice, and almond extract into a large drink dispenser and mix.

Step 2: Pour in ginger ale and give it one quick stir.

Step 3: Add in cranberries, ice and ginger ale.

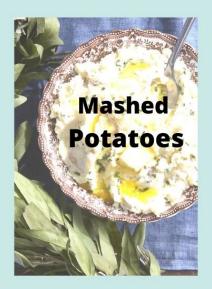
Step 4: If you like it super bubbly then serve within a few hours as it can start to go flat.



STEP 1: BRING POTATOES TO A BOIL IN A LARGE POT OF SALTED WATER; SIMMER UNTIL TENDER, 15 TO 18 MINUTES. RESERVE 1/2 CUP COOKING LIQUID. DRAIN AND RETURN POTATOES TO POT.

STEP 2: WHISK TOGETHER SOUR CREAM AND HORSERADISH IN A BOWL. SEASON WITH SALT AND PEPPER.

STEP 3: ADD 6 TABLESPOONS BUTTER TO POTATOES AND COARSELY MASH. FOLD IN SOUR CREAM MIXTURE AND 3 TABLESPOONS CHIVES. FOLD IN RESERVED COOKING WATER TO THIN, IF NECESSARY. TRANSFER TO A BOWL AND TOP WITH REMAINING 2 TABLESPOONS BUTTER AND 1 TABLESPOON CHIVES.



- 3 LB. YUKON GOLD POTATOES, HALVED KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
- 1 1/2 C. SOUR CREAM
- 1/4 C. PREPARED HORSERADISH, SQUEEZED OF EXCESS MOISTURE
- 1/2 C. (1 STICK) UNSALTED BUTTER, CUT INTO PIECES
- 1/4 C. CHOPPED FRESH CHIVES



5 PARADES,



SOUND





BUSY BAND GIVES MULTIPLE MEMORABLE PERFORMANCES

2 Saturdays. 5 parades. 1 Band. The holiday season is clearly one of the busiest times of the year with the shopping, decorating,, visiting, and of course, parades. The band and color guard participated in the Cassville, Exeter, Seligman, Washburn, and Wheaton Christmas parades on Dec. 4 and 11. The group, under the direction of Mrs. Dalton, won the top award at the Cassville event. Not sure anyone can claim to have been any busier than this group.

















