

Butteville Bulletin

Butteville Elementary School

24512 Edgewood Road, Weed CA 96094
(530) 938-2255 <http://www.butteville.k12.ca.us>



November 28, 2018

THIS WEEK'S SUNDRIES

Spelling Bee

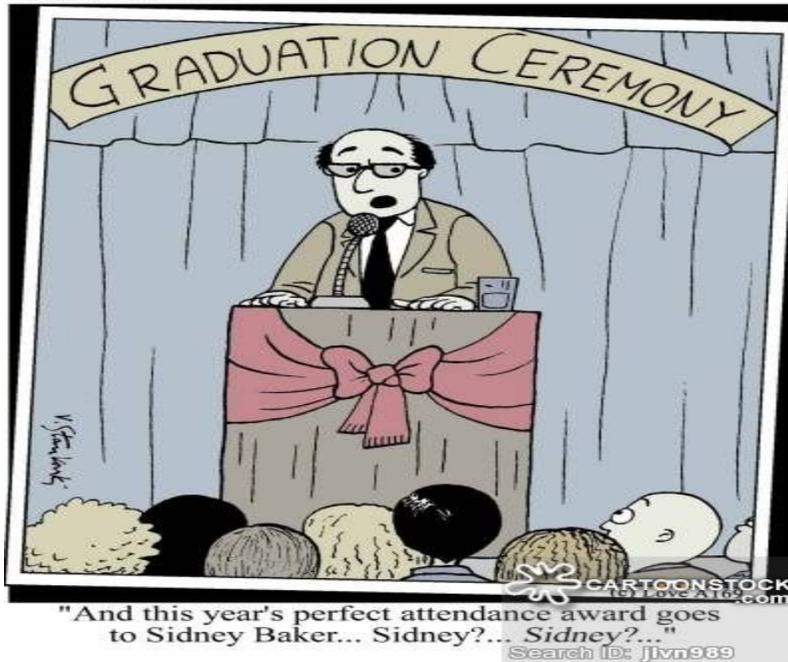


Congratulations to our Spelling Bee contestants for qualifying for our school spelling bee. The following students will be competing today at 1pm to qualify to attend the Siskiyou County Spelling Bee at COS after winter break.

- **4th:** Gage Nichols, Audrey Mayberry
- **5th:** Roxy Wiles, Cadance Scott
- **6th:** Mathew Mayberry, Madeleine Audouard
- **7th:** Sofia Morlet, Claire Otrin, and Phoenix Marshall
- **8th:** Piper Menham, Natalie Nathan, and Noah Wiles

Awards Assembly Friday, November 30@10am

SNAPSHOTS



We will be honoring our students hard work over our 1st Trimester. K-3 will begin by presenting class awards, followed by honor roll, and finally attendance awards.

Cold Weather=Cold Kids- I love wearing shorts in all sorts of weather. As a teacher, I typically wear shorts until Thanksgiving before switching to those nagging pieces of cloth called pants that inhibit movement. That being said, it has been extra frigid these past few weeks. Did you know that your child is expected to play outside from their arrival until the first bell (unless of course, it is raining, snowing, sleeting, or icy). Many times teachers arrive to their classrooms with students

huddled in mass, teeth chattering and bodies shaking. Funny fact, many of these aforementioned students are in shorts and sans hats and jackets. Please have your child wear warm clothing to school during extremely cold weather.

Reminder: Our Butteville Bulletin is online and on a free app for mobile phones. We are continually updating our website to make it more user friendly. We are also looking at the possibility of sending our weekly bulletin via email for your convenience.

[READ MORE ON OUR WEBSITE](#)

Upcoming Events

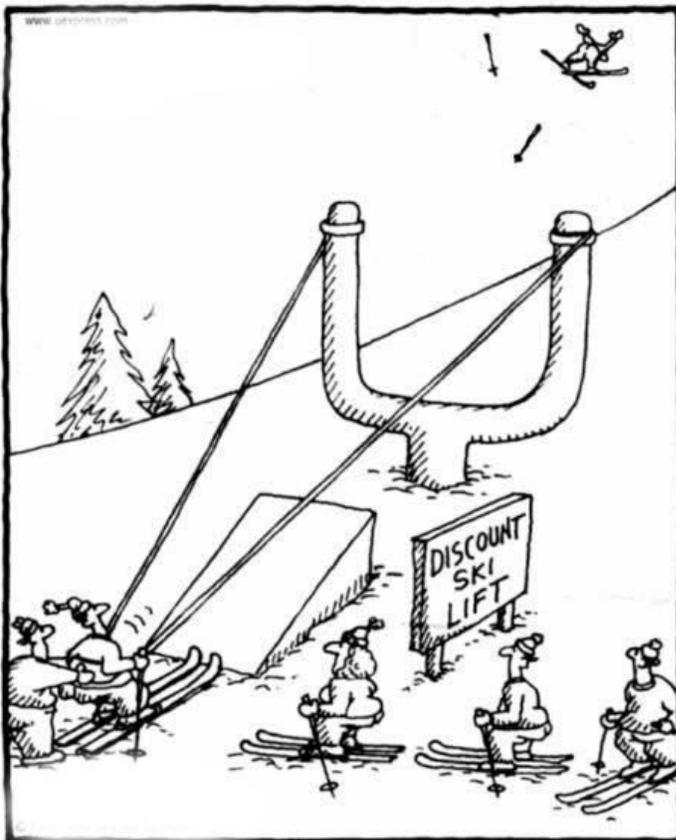
Spelling Bee November 28@1pm 1st Trimester Awards Friday, November 30

It's Raining, It's Snowing... which means that Butteville Ski Club is dusting off their boards and cleaning out the spiderwebs from their boots.

Butteville Ski Club

Here is the basic info regarding Butteville's ski and board club. Technically the club is not a part of Butteville so we can avoid insurance/legal issues. We go skiing Fridays starting in January. We leave around noon. The club is open to 4th grade students and older. (younger students may participate with a chaperone)

Chaperone/drivers take students up to the ski park. We pick a central location in the lodge that kids and adults can drop in as they like. Chaperones will be given a day pass to ski. Drivers choose when they want to come home. Some stay until closing.



Many Butteville students have their own gear and a season pass. (highly desirable) In this case, there is no fee and it is just a Friday to ski with their friends. Others can purchase tickets and rent gear at the ski park, which I will organize. Some parents rent from the local ski shops.

Basketball and cheerleading conflict with some of the trips. Students may come to as many or few of the trips as they like.

For students needing to rent gear or purchase lift tickets through the club, payment and sign-ups are due before we leave for Christmas break. If you have everything you need, you may join us last minute.

I have a packet of information if you are interested.

Feel free to stop me in the hall or give me a call.

Matt Falconer 925-6402

Bon Appetit!!

Here are a few Turkey Recipes from the 2nd Grade you may want to save for next year or maybe try over Winter Break. These are FDA approved.

Turkey Recipes

First you go hunting and then you shoot it. Then you bring it home and cut off the bad stuff Ummm maybe a little bit of ummmmm probablylet me think...just a tiny tiny bit of salt then you bake it. You bake it at probably 20 degrees in the oven. And you want to cook it for about probably 20 minutes. You put it on a big plate and then serve it with mash potatoes and probably a little bit of gravy.

~Alex~

I would go to the store and find the aisle with the meat on it. I would pick a big kinda of turkey since there is gonna be a lot of people. Then I would buy it and take it home. I would add spices like lemon, sriracha, I would use salt and pepper, and I would use whats that stuff.....garlic. Then I would put it in the oven. I would set the oven for 365 degrees and cook it for 5 minutes. I would give it to the people who are going to eat it on a platter. I would serve it with tomatoes or potatoes and some lettuce or a salad or a biscuit and some ice cream at the end.

~Bailey~

I am going to the grocery store to get a turkey. I am going to take it home and season it with turkey seasoning. Then we are gonna put it in the oven. Then oven is hot, ummmmm at 203 temperature and cook it for I guess 5 hours. Then I put it on a plate. We cut it and then we get mashed potatoes and then we get gravy and then we get sweet potatoes and I guess we eat it.

~Brooklyn~

How to get a turkey. I am going to the store. I will buy a cute turkey. I will make sure it fits in the stove. Then I will have to chop it in half. Once it is chopped I will stuff it in the oven. For 3 days at 300 degrees Fahrenheit . Then you take it out and then you cut the feathers in half. Then you put a bunch of cranberry juice and salt on it. After that you chop its wings into dices. Chop off the neck and find the heart. Cook the heart at 1 degree for 2 days. Then you need to put pepper on it. Then cook the heart for half a day at 100 degrees. Then you put it on a platter you got from the store. You serve it with ham, crackers, and cheese. And then you enjoy.

~Cheyanne~

You hunt the turkey. Bring it home. You cut the turkey and ahhh you put spices mmmmmm pepper and then you cook it. Put it on medium for 50 minutes. Then you put it on the Thanksgiving table. You have it for dinner. I eat it on a silver platter with mashed potatoes and gravy and cranberry sauce.

~Cooper~

You hunt the turkey. Then you take it back home. Take the feathers off and you put the pepper on it. And then you put it in the oven. Cook it for three minutes at three degrees. You take it out of the oven. Then you cut it and you put it on plates and serve it to everybody.

~Devin~

We go buy it at Costco. Then I play with it. Then I like pluck off the feathers. Then I put it in the oven at about 350, for like ten minutes. We make broccoli, and then we put it in one of those pans then we put a lid on it. I also have gravy with baked potatoes. I also have cake after.

~Elizabeth~

First you go to Railey's. Then you buy a big turkey. Then you go home. Then you cut the belly open and stuff it with potatoes and oregano. Then you cook it in the oven for 20 minutes at 100 degrees. Then put it on a platter and add potatoes and gravy on top and feed it to your guests. The end.

~Elle~

First you get a shotgun. Then you find a turkey and then you shoot it. And then when you shot it you bring it home and then you cut off the feathers. And then you cut off the legs and then you cut off the head. And then you put salt and pepper on it. That's it. And then you cook it for 50 degrees for ummm 10 minutes. And then you take it out of the oven when its done. And then you put a little bit of butter on it. **And then you put little chef hats on the turkey stump legs.** And then you put rice with it and you have chicken with it. And you have some salad. The regular kind of salad with ranch dressing. And then for dessert chocolate pie with chocolate syrup and whipped cream. And for the drink ice cold tea.

~Gabriel~

We go ahhh to the store to get a turkey. We take the plastic off. We season it with salt and pepper and then we cut it up and cook it. For like 10 or 5 secs at 3 or 4 degrees hot. Then we take it out and cool down. Then we bring it to the dinner table. Then we cut it up. We put it on everybody's plate. Then we get mashed potatoes and put it on everyone's plate. Then we get green beans and we put them on their plates. And then we eat our dinner.

~Halen

First we get the turkey at the store and then you buy it. And then you bring it home. You take it out of the packaging and you put it in the oven. I think we put ummm spice on it like salt and ummm pepper. Cook it in the over for an hour at medium heat. You take it out and let it cool. And then you put some on a plate and eat it with a fork. You eat it with mashed potatoes and green beans.

~Justice~

Ahh you get a gun and you shoot the turkey. Take all the feathers off. You put some spices on it like salt and pepper and other stuff. You cook the turkey. You put it in the oven almost like 57 degrees ummm maybe for one minute. Then you chop it into pieces. You put the pieces on plates. You put the turkey on plates and give it to whoever wants to eat turkey. Maybe eat like some apples or peaches. And maybe carrots.

~Joel~

We sometime buy a turkey at Walmart. Then we take it home and put it in a big pan and put spices and stuff on it. Like pepper and some other stuff. Then my mom puts it in the oven and cooks it for a little while at 50 degrees or something. We take it out and eat it. We eat it with ham, and jam, and pineapples and that's it.

~Kalilynn~

I Would get a turkey at Grocery Outlet. Umm I would take it home and put it in the oven. Sometimes we stab it and take juice out of it. Then we put seasoning on it...salt and pepper. Umm then we put it in the oven for 20 minutes...sometimes 30 minutes and its like about maybe 30 degrees. Then when the timer rings we take it out and put extra seasoning on it. And then we ummm like puts it on the grill to make it like more cooked crispy. Then we put it on the dinner table and eat it. We serve it with mashed potatoes and gravy and sometimes for dessert we have pumpkin pie. And sometimes we have a tray full of fruits.

~Laney~

I would hunt a turkey with a shotgun. Then I will cut the skin off. Then I will make it sit for awhile. Then I soak it with water with a little bit of salt and a little bit of vinegar or somethin. Then put a little bit of seasoning on it. And then bake it for 20 minutes ummm pretty hot. Take it out and make it not so hot by blowing on it. Then cut it. I put it on a big plate. Then eat it with a fork. I put some salad on the plate and then put celery on the salad and then I get a fork and spoon and then I eat corn then I eat some skinny brown potatoes. Oh ya those chips with the honey and cinnamon and put some whipped cream on it and put a strawberry on it and some ice cream. And that's it. The end.

~Liam~

You get a turkey. You either shoot it or buy it at the store. I would shoot my turkey. I would probably use a bow because I don't like guns. Take the feathers off and ummm get turkey legs off. Then you season it with salt and pepper and garlic. You cook it in the stove for 50 minutes and take it out and see how hot it is and if it is not at a good temperature you keep cooking. You want it to be at medium temperature. Then you put it on a plate. Then put in on the table in the dining room. Then you get mashed potatoes and gravy. You set the table. And then you get the green beans. And then you eat.

~Libby~

I would get my turkey at Dollar General. Then I will get the ingredients. I would get pepper and salt to put on it. Umm then I would bake it in the oven for 20 minutes. I would cook it warm. Then I would get it out. I would cut it and I would eat it with a fork. We eat it with soup.

~Maci~

We go to the store. And buy it and go home. And then we start to turn on the oven umm we make it really really hot so we can make it tasty. Then we start to make other stuff to put in the turkey. Then we stuff turkey and then we put it in the oven. We put it up in the oven for two minutes. Then we cut it up and my grandparents come over. Then my aunt comes over with her baby. Then we cut it up and let it cool down so we can get the steam out first. We go to the table and pray and then we eat. We serve it with mashed potatoes and gravy and ham.

~Marissa

I would get my turkey at Grocery Outlet. I would take it home and put oil on it. I would rip the legs off. I would rip off the skin. I would put spicy seasoning on it. Ummm I think I would put it ummm in the oven for ten minutes at 100 degrees. I would take it out and eat it. And I would eat it with pie.

~Oliver~

I would hunt for my turkey. I would get my gun and mmmm shoot it. Then I will clean it. I will get a hose I will spray it. I will take the feathers off. I will put salt and pepper on it. Then I will cook it in the oven for ten hours at ten degrees. I take it out of the oven and put it on a big plate. I will serve it to my parents. Then I will get them a drink of lemonade. Then I will get them some biscuits and some meat.

~Payton~

Me and my dad hunt the turkey. You shoot it with a bee bee gun. Then you come home and skin it. Then you cook it in the oven for two hours at 20 degrees Fahrenheit. After that you put the seasoning on. Johnny's seasoning. A little bit of salt. Second you cut it open. Then serve it up with a big fork. Then you get the mashed potatoes and the punkin pie. Then you give it to

the guests. Then you put the extras on a big plate. Then you save it for next Thanksgiving. Then you go sit down and eat. And you talk and say prayers too.

~Samuel~

You would go shoot the turkey. You would clean it. Then bring it back to your house. Then you season it salt and pepper. Then you cook it in the oven at 3000 degrees for 1 second. Let it cool. Then eat.

~Zayden~

I would get my turkey at the store. Then I would put it in the oven for about ten seconds don't make it too hot. Then press the start button and wait until it dings. After that then you will cut it. And then you cut it you put it on a plate and then you ask the people how big of a piece and after that you will cut the size. And then you serve the meal. You will serve it with a fork and spoon and a knife and a plate and a napkin. You can also put some peanuts with it and fruit. Then you can eat your meal.

~Zooey~