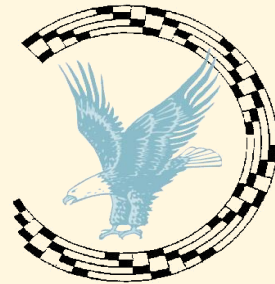


Blackwater Community School

(oo's-kuhk-kee'heem'dahm-Mash'chah'mah'koot)



BIG NEWS

(Ge'e -Haichaagith)

Quality Education Begins Here!

November 23- December 4, 2020

Suam Mashath- Sko:mag Mashath

Upcoming Events

Monday - 11.23: Virtual Learning

(Lunas)

Tuesday - 11.24: Virtual Learning

(Go:k-Thash)

5p- 6:30p- Drive thru literacy night- swing by for pie, books, and a family craft!

Wednesday - 11.25: Virtual Learning

(Vaik-Thash)

**lunch will be served 10:45-11:30
12:00 pm Dismissal**

Thursday - 11.26:

(Gi:ik-Thash)

Thanksgiving Break- No School!

Friday - 11.27:

(Vialas)



Monday - 11.30: Virtual Learning

(Lunas)

Tuesday - 12.01: Virtual Learning

(Go:k-Thash)

Wednesday - 12.02: Virtual Learning

(Vaik-Thash)

Thursday - 12.03: Virtual Learning

(Gi:ik-Thash)

Friday - 12.04: Virtual Learning

(Vialas)

Have you checked out the website lately?

1. Download the QR Code reader app in your Apple or Google Play store (Free to download!)
2. Scan the code!
3. Check out the BWCS website and stay in the loop!



GILA RIVER INDIAN COMMUNITY HOTLINE

FOR COVID-19

(520)550-6079



Empowering Youth to Prevent Suicide and Connect to Safety

Attend a 1-hour online training for Teens ages 15-17 years old.

UPCOMING DATES:

November 23, 2020 at 5:00 p.m.

December 21, 2020 at 5:00 p.m.



Register here: <https://www.surveymonkey.com/r/6Y6TLCZ>



Safety Requirement:
Consent for participation will be verified with parent/guardian before

For More Information:
Courtney Tolino
ctolino@grhc.org
520-610-0630

Gila River Indian Community Crisis Line
1-800-259-3449

National Suicide Prevention Lifeline
1-800-273-8255



"Sometimes you will never know the value of a moment, until it becomes a memory."

~Dr. Seuss

November 23, 2020

Principal's Letter

Dear Blackwater Parents and Guardians,

Thanksgiving is 3 short days away.....the school will be hosting, Thanksgiving Family Fun Night tomorrow, Tuesday, November 24, from 5:00-6:30pm. It is a drive through event. Each student will receive a book and holiday fun kit. Each family will get a yummy pumpkin pie to enjoy. Wednesday, November 25 is noon dismissal for all students.

Winter break is December 21 through January 4. We will continue to serve lunch at the three distribution sites Monday through Thursday, both weeks from 11:45-12:30. Please stop by and pick up tasty hot lunches prepared just for your family.

This is a great time of year to spend time in the kitchen laughing, loving and **LEARNING!!**
Have fun teaming up in the kitchen with your kids! By Michelle Cows

Spending time in the kitchen with your children can be creative and delicious! Cooking with parents allows children to learn valuable culinary skills that will last them a lifetime, develop good nutritional habits, channel their creative energies, improve coordination and dexterity through chopping and stirring, and gain a well-earned sense of pride (just watch them beam when they say, "I made it myself!").

Here is a great recipe to make with your kids using Thanksgiving leftovers from Allrecipes.com: **Left-Over Turkey Pot Pie**

INGREDIENTS:

1/4 cup butter 1/2 cup chopped onion 1/2 cup chopped mushrooms 1 tablespoon minced garlic 1/3 cup all-purpose flour 1/2 teaspoon dried sage 1/4 teaspoon dried thyme 1 1/2 cups prepared turkey gravy	1/2 cup water 1/2 cup milk 1 (14 ounce) package frozen mixed vegetables, thawed and drained 3 cups cooked turkey, cubed salt and ground black pepper to taste (optional) 1 pastry for a 10-inch double crust pie
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DIRECTIONS:

1.	Preheat oven to 425 degrees F (220 degrees C).
2.	Melt the butter in a large saucepan over medium heat. Stir in the onions, mushrooms, and garlic; cook until tender, but not browned, about 5 minutes. Stir in the flour, sage, and thyme until blended. Pour in the gravy, water, and milk, stirring to blend. Bring to a boil over medium-high heat; cook 1 to 2 minutes. Stir in the turkey and vegetables, and cook until vegetables are tender, about 5 minutes.
3.	Line a 10 inch pie plate with the bottom crust. Pour in the turkey mixture. Cover with the top crust. Seal and crimp the edges. Pierce top crust in a few places with a fork. Cover the edges of the pie with strips of aluminum foil.
4.	Bake in preheated oven for 25 minutes. Remove foil strips, and bake until crust is golden, about 20 minutes more. Remove from oven, and rest 10 minutes before

Enjoy,

Jagdish Sharma

BWCS Breakfast & Lunch Distribution

Hot Lunch & Cold Breakfast for the following school day will be delivered from

11: 45 am- 12: 30 pm. **Wednesday 11/25: lunch will be served 10:45-11:30**

Please be sure to bring a box or basket if you are picking up meals for multiple students.



D1 Annex Building ●

D2 Service Center ●

D3 Boys & Girls Club

November 2020 Lunch Menu

MON	TUE	WED	THU	FRI
2 Corn Dog , Baby Carrots, Apples/ Applesauce, Milk	3 Cheeseburger Mac , Bean Salad, Oranges, Milk	4 Cheese/ Pepperoni Pizza , Caesar Salad, Banana, Milk	5 Beef & Potato Wrap , Celery Sticks, Pears, Milk	6 Grilled BBQ Chicken Sandwich , Corn, Peaches, Milk
9 Meatball & Mozzarella Sub , Baby Carrots, Oranges, Milk	10 Chicken Alfredo , Green Pea Salad, Banana, Milk	11 Veteran's Day (No lunch services)	12 All Beef Hot Dog , Baked Beans, Apples/Applesauce, Milk	13 Orange Chicken , Rice, Cucumbers, Mandarin Oranges, Milk
16 Cheeseburger , Corn, Peaches, Milk	17 Teriyaki Chicken & Rice , Bean Salad, Banana, Milk	18 Cheese/ Pepperoni Pizza , Caesar Salad, Oranges, Milk	19 Turkey Taco & Potato Wrap , Celery, Apples/ Applesauce, Milk	20 Pasta & Meat Sauce , Dinner Roll, Baby Carrots, Mandarin Oranges, Milk
23 Corn Dog , Baby Carrots, Apples/ Applesauce, Milk	24 Orange Chicken , Cucumbers, Oranges, Milk	25 Cheese/ Pepperoni Pizza , Caesar Salad, Banana, Milk	26 Thanksgiving (No lunch services)	27 Thanksgiving Break (No lunch services)
30 Grilled BBQ Chicken Sandwich , Baby Carrots, Oranges, Milk				

