

Blackwater Community School

BIG NEWS

(Ge'e - Haichuagith)



November 18th-29th
Suam Mashath

Parents/Guardians,

We're thrilled to keep you updated on recent happenings, upcoming events, and opportunities for our students to learn and grow.

This coming Tuesday and Thursday, your child(ren) will get to visit the Student Store. This is an incentive program where students are rewarded for their attendance, participation, and positive attitudes in class and around campus.

Their hard work does not go unnoticed. Thank you for your continuous support and partnership in making BWCS a vibrant community for learning.

UPCOMING EVENTS

Community Feast Day

Wednesday, November, 27
10am-12pm

Thanksgiving Break

NO SCHOOL

November 28th-29th

GRIC Water Rights Day

NO SCHOOL

Monday December 10th

Christmas Program

Friday December 13th
5:30pm-7pm

REMINDERS

Bus changes must be called
in by 10:00am.

Morning Student Drop Off
No Earlier than 7:30am

Early Release at 12pm
Wednesday Dec. 4th

“Great things often
start off small”

-James and the Giant Peach

Dear Parents/Guardians,

We had a great time in welcoming and recognizing our Veterans last week. Our Pep-Squad and Color Guard did a superb job during their performance dedicated to our Veterans. Thank you, again, to all our Veterans for their services for our Nation.

Community Feast Day we are inviting all BWCS families to come eat with your Student(s) on Wednesday, November, 27 for Feast Day 10am-12pm.

There will be early dismissal at 12pm that day.

No School Thursday and Friday November 28-29th, 2024 in observation of Thanksgiving.

On December 4th, 2024, school will have an **early dismissal at 12pm,** due to staff activities scheduled off-site.

We are so proud of our students for their achievements and the hard work by our teachers and assistants. Thank you very much for your continuing support to Blackwater Community School. We appreciate it very much.

Regards,

Jack Sharma, Principal
&
Misty Lopez, Assistant Principal

If you are interested in purchasing last year's Yearbook (SY 2023/24)

They are now \$5

You can pick one up at front office.



It's always fun to cook together! Here's a yummy recipe to try.

Ingredients:

1 Pkg of Pillsbury Refrigerated pie Crust **Salted caramel sauce:**

1.5 cups of Apple Pie Filling or you can use homemade
1 Egg
Cinnamon
Sparkle Sugar

1 cup sugar
6 tbsp unsalted butter, room temperature cut up into 6 pieces
½ cup heavy cream
1 tsp salt

Instructions

1. Preheat oven to 350°, line a large baking sheet with parchment paper.
2. Mix the Apple Pie Filling until smooth.
3. Lightly dust a work surface with flour and roll out one of the pie crusts.
4. Spread apple pie filling on top of pie crust leaving about ⅛" of dough around the edges uncovered.
5. Put the second Pie Crust on top and press lightly on the edges to seal filling.
6. Make an egg wash by mixing the egg with a tablespoon of water, then brush the top pie crust with the egg wash.
9. Sprinkle cinnamon and sugar on top of the crust.
10. Cut the pie crust into ½ inches wide strips, and then cut again into your desired "fry" strips. Carefully remove them and put on a baking sheet.
11. Bake for 12-15 minutes or until golden brown and firm.
12. Heat sugar in a medium saucepan over medium heat, stirring constantly. Sugar will form clumps and melt into a thick brown liquid as you continue to stir. Be careful not to burn.
13. Once sugar is completely melted, immediately add the butter into the caramel until it is completely melted, about 2 minutes. Very slowly drizzle in ½ cup of heavy cream while stirring. Allow the mixture to boil for 1 minute. Remove from heat and stir in 1 teaspoon of salt.

Enjoy!