

BLACKWELL SCHOOL NEWS

Blackwell 4th Six Weeks Awards A Honor Roll

1st Grade

Micah Boynton, Hana Hogan, Austin Magness, Hallie Scott

2nd Grade

Blane Crosson, Matthew Shipman

3rd Grade

Makayla Lee, Cadi Powers

4th Grade

Shaylon McGlothlin, Nathaniel Shipman

5th Grade

Emilee Sanderson, Madison Solis

6th Grade

Blake Andrus, Kassia

Plotnik

7th Grade

Payton McKee, Shelby Panzer

8th Grade

Krista Clower, Abby Gott, Halee Sanderson

9th Grade

Shianne Solis

10th Grade

Harrison Gott

11th Grade

Shelby Alley, Jayden Jones, Mason Magness, Summer Mull

12th Grade

BreAnne Richardson, Cody Shamblin

A/B Honor Roll

1st Grade

Jesse McKinney, Shelby Rasco

2nd Grade

Dustin Boyd, Luz Cano

3rd Grade

Selah Boynton, Izac Chavez, Chloe McKinney

4th Grade

Madeline Bell, Devan Clower, Allison Panzer, Zachary Panzer

5th Grade

Grant Gott, Jordan Jones

6th Grade

Carli Powers

7th Grade

Hunter Clark

8th Grade

Audrey Mink

9th Grade

Cole Alley, Hailey Bennett

10th Grade

Franck Cano, Veeda Jeter, Stephanie Metcalf

11th Grade

Brian Mink

12th Grade

Bethany Breaux, J.P. Davis, Ashely Jeter, Elizabeth Shults

Blackwell Euterpean Club Updates

The Blackwell Euterpean Club met February 19th in the Baptist Church Fellowship Hall.

Guest speakers were Daniel and Chazley Dotson. Daniel is the Pastor of Blackwell Baptist Church. The couple spent 2 1/2 years in South Korea teaching English in the University at Seoul.

They had beautiful colored slides on all aspects of the Korean culture. They think it is one of the most beautiful countries in the world.

Seoul is a city of two million people and is the second largest in the world. Pusan in the south is about

the size of Dallas. There is little flat land and its lush countryside is mostly rivers and mountains.

Their food is rice, different vegetables and every kind of fish, and their famous red pepper which is sweet. You see it hanging out to dry off the porches of the many storied apartments.

Incidentally, they are a very healthy people and you see no obesity. You find few one-family dwellings, just apartments.

The culture is strongly oriental, predominately Buddhist, but there are a few Christian denominations, Presbyterian, Methodist and Lutheran.

There was a short business meeting conducted by the President Jan Hall. The door prize was won by Sue Crain.

Birthday sacks were presented to Jane Battle, Sue Crain, Shirley Passmore and Sheila Kovach.

Refreshments were served by the hostesses, Jan and Shirley Passmore to those mentioned and Bonnie McLeod, Rebecca Whipple, Tommie Lucas, Connie Tomlinson and Bobbie Varnadore.



Cooking Food Safely is a Matter of Degrees

Each year, 1 out of every 6 people gets sick from harmful bacteria (germs) in food. Cooking foods to a safe internal temperature can lower your chance of getting sick. You cannot tell if a food is "done" just by the way it looks. The only way to tell that food is cooked properly is by checking the temperature with a food thermometer.

How To Use a Food Thermometer Use an instant-read food thermometer to check the internal temperature near the end of cooking time, but before the food is expected to be "done." Follow the instructions that come with your food thermometer.

Place the thermometer in the thickest part of the food. Do not let it touch bone, fat, or gristle.

Compare your thermometer reading to the recommended minimum temperatures to see if your food has reached a safe temperature.

If the food has not reached a minimum temperature, keep cooking for a while longer

and check the temperature again. Always clean the thermometer with hot, soapy water before and after each use.

USDA Recommended Safe Minimum Internal Temperatures

Steaks & Roasts (beef, lamb, and veal) - 145 °F (with a 3 minute rest time)

Fish - 145 °F

Ground beef, pork, veal, or lamb - 155 °F

Egg Dishes - 160 °F

Poultry (whole, parts, or ground) - 165 °F

Leftovers -165 °F

Other ways to reduce food-borne illness:

CLEAN: Wash hands with warm, soapy water for 20 seconds before and after handling food. Wash cutting boards, dishes, and utensils with hot, soapy water after preparing each food item. Wash raw fruits and vegetables with cold water before using. You do not need to wash or rinse meat or poultry.

SEPARATE: Don't cross-contaminate. Separate raw, cooked, and ready-to-eat foods when shopping, preparing food, or storing. Never place cooked food on a plate which previously held raw meat, poultry, or seafood.

CHILL: Refrigerate or freeze perishable and prepared foods, and leftovers within 2 hours or sooner (1 hour when the outside temperature is above 90 degrees).

School Menu



Breakfast

Monday, March 4

Pancakes or cereal, juice, milk

Tuesday, March 5

Breakfast burrito, salsa or cereal, juice, milk

Wednesday, March 6

Breakfast pizza or cereal, juice, milk

Thursday, March 7

Scrambled eggs, sausage, biscuits, gravy or cereal, juice, milk

Friday, March 8

Donuts/yogurt or cereal, juice, milk

Lunch

Monday, March 4

Chicken and broccoli penne, garden salad, baby carrots, apple slices, breadstick, milk

Tuesday, March 5

Ultimate taco salad, Spanish rice (9-12), seasoned corn, fresh fruit bowl, sherbet cup (9-12), milk

Wednesday, March 6

Steak fingers, whipped potatoes with gravy, savory green beans, apple-pineapple d'lite, hot roll (9-12), milk

Thursday, March 7

Chicken quesadilla, black beans, baby carrots, orange smiles, salsa, milk

Friday, March 8

Pizza choice, garden salad, fresh veggie cup, mixed fruit, milk

Attention Ladies!

We are quickly approaching that special time again -

Ladies Spring Tea!

April 20, 2013

A new venue will be announced which will provide seating for 150 ladies. You will be required to RSVP to reserve seating for you and your guests.

Please call the following number and leave a message with your name

and the number of ladies in your party:

Betty Smith • (325) 453-2662

You must be 13 years of age to attend.

PLEASE
send your Blackwell news
and pictures in to the

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