

BLACKWELL SCHOOL NEWS

Blackwell stings Cardinals

The Blackwell Hornets continued this year's win streak with a huge victory on the road over the Lingleville Cardinals, 88-42.

Jayden Jones once again led the team in touchdowns with a total of 7 for 42 of the Hornets' 88 points. This week, his touchdowns were all on the ground. Jayden ran for 346 yards on his 24 carries and had 11 tackles.

Franck Cano had three touchdowns on the ground to add 18 points to the Hornets' total. Franck had 12 carries and moved the ball 124 yards. He also had 11 tackles and recovered a fumble. Ted Chambliss added another rushing touchdown and Mason Magness caught a Matthew Lowry (1 of 2 for 27 yards) pass for yet another Hornet touchdown. Wade Allen contributed 1 tackle and 16 points to the Hornets' total for the evening. Ted ended the night with 2 carries for 26 yards, 1 interception and 1 tackle, while Mason carried the ball 5 times for 25 yards,

had 6 tackles and a fumble recovery.

Other defensive efforts were made by Kaleb Edwards and Oakley Anderson with 5 tackles each, Ethan Andrews with 4 tackles and a fumble recovery, and Matthew Meyer with 1 tackle.

The Hornets face the Trent Gorillas tonight at 7:30 pm at home.

Flu Shot Clinic set for October 10

A Flu Shot Clinic, performed by the Health Department, will be held in the Blackwell School auditorium Thursday, October 10, from 9 am to 11 am.

For more information, contact Linda Kite at (325) 235-5463.

PSAT Test set for BHS Juniors

The PSAT/NMSQT will be administered on Wednesday, October 16, 2013, at Blackwell High School. This testing session is available to all Blackwell juniors, including home-schooled students eligible to attend school in the Blackwell C.I.S.D.

Junior students currently enrolled at Blackwell C.I.S.D. will automatically be registered. The students will be given a PSAT study guide prior to the test.

Home-school students will need to register for the test at <http://www.nationalmerit.org>. After registering online, please notify Mrs. Timmerman, counselor, or Mr. Shipman, Principal at Blackwell High School.

For additional information, please contact Blackwell C.I.S.D. counselor, Mrs. Timmerman, at (325) 282-2311. You may also visit www.collegeboard.com for more information.



Tailgating Food Safety

The football tailgating season is here. "Tailgating," literally means serving food and drink from the tailgate of a car or truck.

Tailgating has evolved over the years and become more elaborate. With an outdoor kitchen comes food safety concerns that could put tailgaters at risk for foodborne illness.

WHAT ARE THE RULES OF THE TAILGATING FOOD SAFETY GAME?

Keep It Clean

Over 50% of all foodborne illness is caused by unclean hands. The best option is washing hands with soap and warm water for 20 seconds before and after handling food.

Bring water for handwashing, if none will be available at the site. Include liquid hand soap and paper towels with handwashing supplies.

Pack disposable hand and kitchen wipes, as a cleaning alternative.

Keep Cold Foods Cold

Use an insulated cooler with sufficient ice or ice packs to keep the food at 40°F or colder.

Pack the cooler last, taking foods directly from the freezer and refrigerator.

Securely contain raw meat and poultry to prevent the raw juices from contaminating ready to eat foods such as sandwiches and salads.

A cooler becomes a portable refrigerator; the temperature of 40°F or colder should be maintained. This can be determined by placing a refrigerator freezer thermometer in the cooler.

Bring a separate cooler for beverages. Frequent opening lowers the internal temperature of the cooler and can put food at risk of being in the temperature danger zone.

The temperature danger zone, is 40 -140°F, bacteria multiplies quickly on perishable foods. Foods in the temperature danger zone for two or more hours, are unsafe to eat and should be thrown out. If it is 90°F or higher outside, food should be thrown out after one hour.

Keep Hot Foods Hot

To keep home prepared foods like sloppy joes or chili hot, insulated thermos containers work well. Fill the container with boiling water, let it stand for a few minutes, empty, fill with hot food.

If electricity is available on site or you have an auto converter, slow cookers are an option for keeping hot foods hot. To retain heat, keep the cover on the slow cooker until serving.

Hot foods should be held at 140°F or above. This can be determined by using a food thermometer.

Grill It Right

When grilling, the only safe way to determine doneness is to use a calibrated food thermometer. Reaching a safe minimum internal temperature ensures that harmful bacteria will be destroyed.

Clean the food thermometer after each use to avoid cross contamination.

SAFE MINIMUM INTERNAL TEMPERATURES

All poultry (whole, parts, ground) 165°F

Ground meats (beef, pork, lamb) 160°F

Beef, pork, lamb and veal steaks, roasts, and chops 145°F

Hot dogs and bratwursts 165°F

Remember to measure food on the grill with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meats and poultry to higher temperatures

Serve It Safe

When taking foods off the grill, put them on a clean plate. Don't put cooked food on a platter that held raw meat. Raw meat and poultry juices are full of bacteria that could contaminate the cooked product.

Bring ample long handle serving spoons and tongs to minimize possible contamination by bare hand contact with foods.

Disposable plates, cups, and silverware minimize clean-up and the risk of cross contamination.

Clean Up

Try to plan the right amount of perishable foods to take. That way, you won't have to worry about the storage or safety of leftovers.

If you do have leftovers, place leftover perishable food promptly in the cooler. Remember the two hour rule! It's one hour, if it is over 90°F outside.

Remember garbage bags, twist ties, and other clean-up supplies.

The final tailgating clean-up, is an important step before you leave for the game.

School Menu



Breakfast

Monday, September 23

Cinnamon breakfast pastry or cereal w/ toast, juice, milk

Tuesday, September 24

Chicken-n-biscuits or cereal w/ toast, juice, milk

Wednesday, September 25

Pancake on a stick or cereal w/ toast, juice, milk

Thursday, September 26

Sunrise sandwich or cereal w/ toast, juice, milk

Friday, September 27

Breakfast bar w/ toast or cereal w/ toast, juice, milk

Lunch

Monday, September 23

2 pizza dippers, garden salad, baby carrots, apple slices, breadstick, milk

Tuesday, September 24

Ultimate taco salad, romaine & optional tomato garnish, salsa, seasoned corn, snowball salad, milk

Wednesday, September 25

Steak fingers, mashed potatoes w/ gravy, savory green beans, apple-pineapple d'lite, milk

Thursday, September 26

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

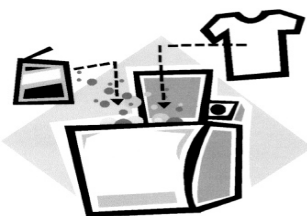
Friday, September 27

Hamburger or cheeseburger, garden salad, fresh veggie cup, mixed fruit, milk

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