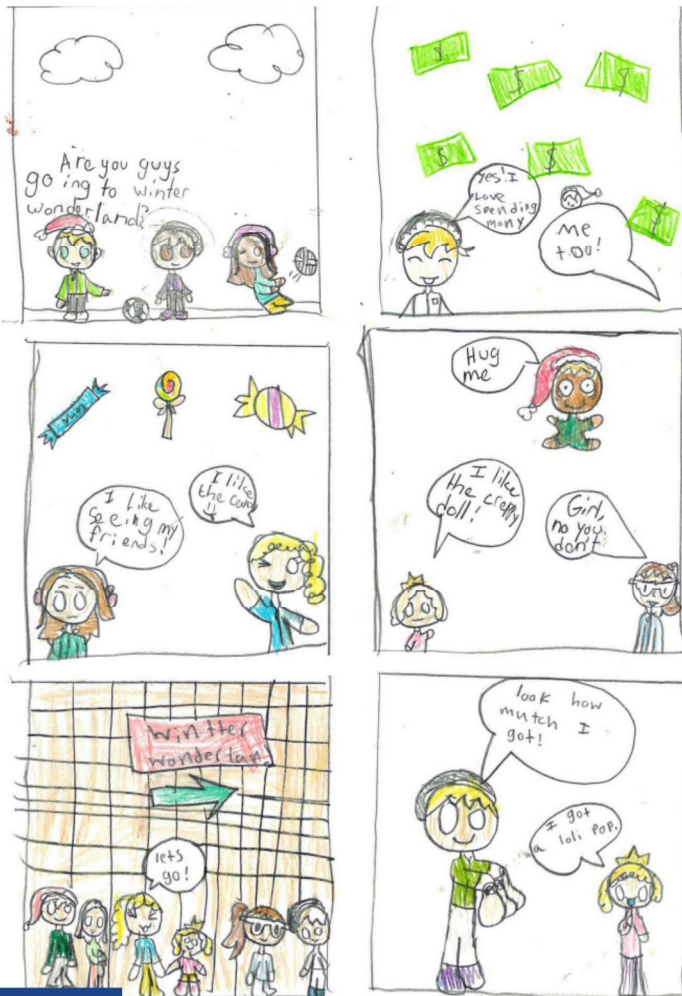
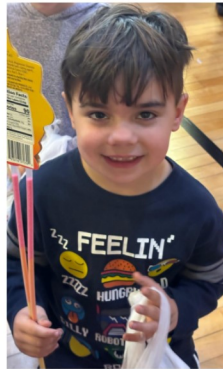


PANTHER NEWSLETTER



Scenes from Winter Wonderland



Comic

By Kelly Antrim, Olivia Bruggeman, Madelynn Carey, Emma Esposito and Grace Lowrance

WINTER OPS EVENTS

JANUARY

- **1/14:** Domino's Day
- **1/15:** Winter Rock Concert
- **1/22:** Neon Party (5th & 6th grades)

FEBRUARY

- **2/3:** Fun Run
- **2/12:** Hot Dog Day
- **2/12:** Crush and Carnation Sale
- **2/19:** Bingo (3rd & 4th grades)

HOW TO: Eco-wrap presents

Turn to page 2



Winter Wonderland





Eco-friendly wrapping

MADELYNN CAREY

Did you know that wrapping paper is not eco-friendly? So, be a friend to the environment and find some alternatives to wrap your holiday gifts, like using newspaper or real paper. There are also companies that make eco-friendly wrapping paper like unwrpp (no that's not a typo), LittleGreenPapershop and Cascade.

Another alternative is something even better for the environment because it can be re-used: A bag made out of an old t-shirt or pillowcase, or a store-bought one.

So have a heart this season and be eco-friendly!

Recipe: SDC Cookies

KELLY ANTRIM

(From *A Spoonful of Time* by Flora Ahn)

This delightful cookie is perfect for any occasion you attend. These cookies are delicious because they are sweet and salty. Try this recipe because you won't be disappointed!



Ingredients:

3/4 cup of granulated sugar
3/4 cup of brown sugar
1/2 cup salted butter (softened)
2 large eggs, room temperature
1 tsp vanilla extract
1 tsp sea salt, plus more for sprinkling
1 tsp baking soda
2 1/4 cups all-purpose flour
2 cups bittersweet chocolate chips

Directions:

1) Mix the granulated and brown sugar in a bowl

- 2) Mix the butter into the sugar
- 3) Add the eggs and stir the mixture
- 4) Add the vanilla, salt, and baking soda. Mix well.
- 5) Add the flour slowly and mix just enough to incorporate the flour into the dough
- 6) Fold the chocolate chip in the dough
- 7) Wrap the dough tightly and refrigerate for 24-36 hours. (You don't have to do this but it makes the cookies taste way better!)
- 8) Preheat the oven to 375 degrees Fahrenheit
- 9) Scoop small balls of dough onto cookie sheet and sprinkle with a tiny bit of sea salt on top each cookie.
- 10) Bake for 9-11 minutes, until the edges start to look golden brown
- 11) Let the cookies cool for a few minutes before enjoying them!



A holiday wish

The Winter season is often seen as a time of giving, where people get together and try to make a difference in their community. That's why it's important to realize that many of our friends or people we know aren't as fortunate as we are, which is why even the smallest thing could mean the world to someone. Lending a helping hand, donating to the Giving Tree fund, baking cookies for someone, all of these things can really turn someone's day around.

Making a difference in your community can be challenging, but doing something for someone who really needs it can make this cold, winter season a little bit more bright and warm.

Happy Holidays,
Your Student Council President Emily Hulka