

SPECIAL POINTS OF INTEREST:

- Everything You Need to Know
- Black Friday
- Book Review: Three Cups of Tea
- Seriously Awesome Pumpkin Pie
- Chocolate Tart
- FFA News
- Winners of PHS Turkey Coloring Contest
- Word Search
- School Reminders

Thanksgiving is here...

By: Kristin Salmons

We surveyed three students from each grade here at Peebles High School to find out what goes on during the Thanksgiving holiday.

7th Grade

- *Brooklyn McDaniels* is thankful for a good home, her friends, and all the people who care for her.
- *Kelsey Slavin* enjoys going to her grandmother's house so she can visit her family.
- *Sierra Polley* likes to eat a special turkey sauce with her Thanksgiving dinner.

8th Grade

- *Eric Schmitz* is thankful for basketball, Michael Jordan, and his family.
- *Cody Ireton* spends his Thanksgiving Day by eating.
- *Zach Arrasmith* likes to eat turkey bacon as his unique

meal for his Thanksgiving dinner.

9th Grade

- *Baylee Wallace* is thankful for her family, her friends, and freedom.
- *Alex Carson* spends Thanksgiving by gathering with family and eating a big meal.
- *Jeremy Disher* favorite food is baked ham with home-made glaze.

10th Grade

- *Clay Keidel* is thankful for food, his family, and his friends.
- *Lance Hatfield* enjoys having all of his family together for the holidays.
- *Samuel Lewis* likes to eat deer meat for Thanksgiving dinner.

11th Grade

- *Kelsey Bengtson* is thankful for her parents, friends, and

her salvation.

- *Sarah Richards* enjoys eating dinner every year for Thanksgiving.
- *Amber Looney* likes to eat homemade potato salad for her Thanksgiving dinner.

12th Grade

- *Breanna Unger* is thankful for her friends, her family, and God.
- *Ciera Seaman* spends her Thanksgiving Day at her grandma's house watching the Eukanuva Dog Show with her cousins
- *Raktibul Truegjitvilas (Mind)* is going to try sweet potatoes for the first time.

Pumpkin Cheesecake Squares

Recipes By: Kaila Rudd

Ingredients

- 2/3 (18 ounce) package refrigerated sugar cookie dough
 - 1 (10 ounce) package cinnamon chips
 - 3 (8 ounce) packages cream cheese, softened
 - 3/4 cup sugar
 - 1 teaspoon pumpkin pie spice
 - 1 teaspoon vanilla extract
 - 1 cup canned solid-pack pumpkin
- 3 eggs**

Directions

Preheat oven to 350 degrees F (175 degrees C).
Pat the cookie dough into a 9x13 inch baking dish to cover the bottom, and sprinkle evenly with the cinnamon chips. Bake in the preheated oven until the crust is lightly browned, 12 to 14 minutes. Meanwhile, beat together the cream cheese, sugar, pumpkin pie spice, and vanilla until smooth with an electric

mixer. Beat in the pumpkin until combined, then beat in the eggs until the mixture is smooth. Pour into the baking dish, and return to the oven. Continue baking until the center of the mixture has set, 30 to 35 minutes. Cool the baking dish to room temperature (on a wire rack), then refrigerate until cold, about 4 hours. Cut into 18 squares to serve.

Everything You Need To Know About Thanksgiving

By: Haley Stratton

Many people think Thanksgiving is just about the food and being thankful for all that we have—but there's more to it. We've been taught in elementary school the story about the Pilgrims and Indians—here are some more facts about the day of “Thanksgiving”:

—Thanksgiving Day is celebrated on the fourth Thursday in November in the United States.

—Thanksgiving Day is celebrated on the second Monday in October in Canada.

—The pilgrims arrived in North America in December 1620.

—The Pilgrims sailed across the Atlantic Ocean to reach North America.

—They celebrated the first Thanksgiving Day in the fall of 1621.

—The drink that the Puritans brought with them in the Mayflower was beer.

—The first Thanksgiving celebration lasted three days.

—President George Washington issued the first national Thanksgiving Day Proclamation in the year 1789 and again in 1795.

—The state of New York officially made Thanksgiving Day an annual custom in 1817.

—Sarah Josepha Hale, a magazine editor, started a Thanksgiving campaign in 1827; as a result of her efforts, in 1863 Thanksgiving was observed as a day for national thanksgiving and prayer.

—Congress passed an official proclamation in 1941 and declared that now onwards Thanksgiving will be observed as

a legal holiday on the fourth Thursday of November every year.

—Benjamin Franklin wanted the turkey to be the national bird of the United States, but Thomas Jefferson opposed him. It is believed that Franklin then named the male turkey as 'tom' to spite Jefferson.

—The annual Macy's Thanksgiving Day Parade tradition began in the 1920's.

—Californians are the largest consumers of turkey in the United States.



*May your stuffing be
tasty
May your turkey be
plump,
May your potatoes and
gravy
Have nary a lump.
May your yams be
delicious
And your pies take the
prize,
And may your
Thanksgiving dinner
Stay off your thighs!*

Black Friday

By: Amanda Kreal

Maybe for some people the day after Thanksgiving is a day to sit back and relax while eating all the leftovers their grandparents sent home with them—but for many Americans, the day after Thanksgiving is considered the busiest shopping day of the year. Stores open as early as 4:00 a.m. and sometimes run

their biggest sales of the year. People line up at doors and wait for them to open just so they can have first “dibs” on many items that would normally be out of their budget. This day is called “Black Friday” and originated in 1869. “Black” refers to stores moving from the “red” to the “black,” back when accounting

records were kept by hand and red ink indicated a loss, and black a profit. Black Friday is not an official U.S. holiday but many employees have the day off, except those who work in retail. This day is considered the kick-off to the Christmas shopping season.

Book Review: Three Cups Of Tea

BY: MRS. MASON

In *Three Cups of Tea: One Man's Mission to Promote Peace . . . One School at a Time*, Greg Mortenson, and journalist David Oliver Relin tell the story of the journey that led Mortenson from a failed 1993 attempt to climb Pakistan's K2, the world's second highest mountain, to successfully establish schools in some of the most remote regions of Afghanistan and Pakistan. In 1993, after Greg's sister, Christa, had died from complications of epilepsy, Greg planned to place his sister's amber necklace on top of K2 to honor her memory. "Failure," the first chapter of the book tells of Mortenson's descent from this failed attempt to reach the peak of K2. In one of the most barren and remote regions of Pakistan, Greg, after days being lost and alone, without food, water, or shelter, accidentally wanders into the impoverished Pakistani village of Korphe where he is nursed back to health.

While recovering, Greg was taken to see the village's 84 children sitting outdoors, tracing their lessons in the dirt with sticks. The village was so poor that it could not afford the \$1-a-day salary to hire a teacher. Greg was so moved by the dedication of these children, he impulsively promised that he would return to build them a school. From that rash promise grew one of the most incredible humanitarian campaigns of our time in which Mortenson has dedicated his life to promote education, especially for girls, in remote regions of Pakistan and Afghanistan.

One significant passage in the book reads: "One evening he'd [Greg] gone to bed by a yak dung fire, a mountaineer who had lost his way... by the time he'd shared a pot of butter tea with his hosts and laced up his boots, he'd become a humanitarian who had found a meaningful path to follow for the rest of his life." The reader of *Three Cups of Tea* comes to know Greg as a friend, a son, a brother, a husband and father, but we also see a flawed human being who made enemies along the way and aggravated his friends and family with his restlessness, disorganization, sleeplessness, impatience, and his utter disregard for punctuality. In the book we also meet the unforgettable Haji Ali, the illiterate village elder of Korphe, whose greatest sadness was that he'd never been able to

read the words of the Holy Koran, and whose commitment to educating all the children of his village teaches Greg the greatest lessons of his life. The most powerful image and lesson for us might be the Balti tradition of the three cups of tea. With the first cup of butter tea, you are a stranger; with the second cup, a friend, and with the third cup you become family.

As of 2009, Mortenson has established or significantly supported 131 schools in rural and often volatile regions of Pakistan and Afghanistan, which provide education to over 58,000 children, including 44,000 girls, where few education opportunities existed before. The book also tells how Greg survived an eight day armed kidnapping by the Taliban in Pakistan's Northwest Frontier Province, escaped a 2003 firefight with feuding Afghan warlords by hiding for eight hours under smelly animal hides in a truck going to a leather-tanning factory. He has overcome fatwehs from enraged Islamic mullahs, endured CIA investigations, and also received threats from fellow Americans after 9/11, for helping Muslim children with education. What kept him going was his passionate belief that balanced non-extremist education, for boys and girls alike, is the most effective way to combat the violent intolerance that breeds terrorism.

Mortenson is a living hero to rural communities of Afghanistan and Pakistan, where he has gained the trust of Islamic leaders, military commanders, government officials and tribal chiefs from his tireless effort to champion education, especially for girls.

He is one of few foreigners who has worked extensively for sixteen years (over 72 months in the field) in rural villages where few foreigners go. *Three Cups of Tea* has become required reading for those in the upper levels of the US military and has been lauded by General David Petraeus who says that the lessons to be learned from this book about peace-building in this part of the world are to: "build relationships, listen more, and have more humility and respect."

TV newscaster, Tom Brokaw, calls Mortenson, "one ordinary person, with the right combination of character and determination, who is really changing the world."

Congresswoman Mary Bono (R. of Calif.) says, "I've learned more from Greg Mortenson about the causes of terrorism than I did during all our briefings on Capitol Hill. He is a true hero, whose courage, and compassion

exemplify the true ideals of the American spirit."

I would like add my own personal note to what has been said about Mortenson by Tom Brokaw and Rep. Bono. I was recently in attendance as Greg Mortenson was given the International Peace Award by Community of Christ, my denomination. The award is given annually to someone who has been outstanding in peace, justice, or environmental ministries. This award ranks high on the list of non-governmental international and USA peace awards. The prize includes a \$20,000 grant to be donated to the charitable non-profit organization of the recipient's choice as well as a sculpture created by Wyoming artist Gail Sundell. Past recipients have included Dr. Jane Goodall, Delores Huerta, Marian Wright Edelman, Reverend James Lawson, and others who have become well-known in peace and justice work. During this weekend it was one of the great privileges of my life to meet "Dr. Greg" as he is known in the villages of Pakistan and have him sign my books. I was also able to hear him speak and was further inspired to hear his stories and words of wisdom. I am proud that my church has chosen to honor him with this important award.

I would not feel that I am going "over-the-top" when I say that this book and my meeting with Greg Mortenson has changed my life. I have also seen it profoundly change the thinking of others in my church congregation who have admitted to feeling some prejudice and fear toward Muslims and those of Middle-Eastern culture. Those who read the book appreciate more and more deeply the struggles the people of Pakistan and Afghanistan endure everyday-struggles that have only intensified in the last ten years. The war-torn mountains of Pakistan and Afghanistan appear in the news as the site of terrorist training camps, Al Queda hide-outs, and fierce religious extremism; however, *Three Cups of Tea* takes readers behind the headlines to reveal the true heart and soul of this region and to show how one man has made a difference. In the coming weeks, our library here at school will be receiving *Three Cups of Tea*. If you don't read any other book during your high school career, I would hope that you will pick up this page-turner and be drawn into the world of Haji Ali, goat-hunting in the mountains, bridge construction, glaciers, snow leopards, mountain-climbing, and most profound of all, the peace-making efforts of one remarkable man.

Seriously Awesome Pumpkin Pie

Ingredients

2/3 cup packed (meaning push it down in the measuring cup so it forms a solid mass) golden (light) brown sugar
 1/2 cup granulated sugar
 2 tablespoons all-purpose flour
 1/4 teaspoon salt
 1/2 teaspoon cinnamon
 1/8 teaspoon ground allspice
 1/8 teaspoon ground cloves
 1/8 teaspoon ground ginger
 1 can pumpkin (not pumpkin pie filling, plain pumpkin) = 1 1/2 cups
 2 tablespoons light molasses
 3 large eggs
 1 cup heavy cream
 1 frozen deep dish pie crust
 1 bag of any kind of dried bean (to weight down pie crust)

Directions

Place baking sheet in the oven and heat oven to 350 degrees F. Remove the frozen pie crust from the freezer and cover it with tinfoil. Pour enough beans onto the foil to just cover the bottom. Place the crust in the oven and bake until the edges are barely browned. Remove pie crust from oven, remove the beans and the foil and set aside. Cool the beans and save them in a plastic bag for your next pie baking. Raise heat to 450 degrees F. Whisk the first 8 ingredients together in a large bowl to blend. Next stir in the pumpkin, molasses and eggs, then cream. Pour the mix-

ture into the crust. Place pie on heated baking sheet. Bake 10 minutes. Reduce heat to 325 F and bake until the center is just set, about 40 minutes. The center is set when it doesn't look like liquid. If the sides of the pie crust are getting too well done, remove the pie from the oven and cover the crust with pieces of tin foil. Let the pie cool. Cover and refrigerate if you're not eating it that day. It's best served slightly warm or at room temperature. Serves 8.



Chocolate Tart with Hazelnut Shortbread Crust

Ingredients

Crust:

1 cup whole-wheat pastry flour
 1/4 cup all-purpose flour
 1/2 cup hazelnuts
 1/4 cup sugar
 1/2 teaspoon salt
 4 tablespoon cold unsalted butter, cut into small pieces
 2 tablespoon hazelnut oil or canola oil
 1 tablespoon ice water

Filling:

1 1/2 teaspoon unflavored gelatin
 1 tablespoon water
 3/4 cup low-fat milk
 2 large egg yolks
 2 1/2 tablespoon sugar
 1/4 cup sugar
 1 tablespoon all-purpose flour
 2 ounces unsweetened chocolate, finely chopped
 1 tablespoon coffee liqueur (optional), such as Kahlúa
 4 dried egg whites, reconstituted according to package directions (equivalent to 2 egg whites)
 1/8 teaspoon cream of tartar

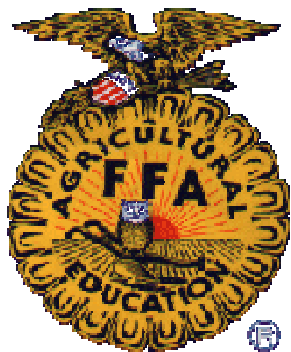
Chocolate Tart with Hazelnut Shortbread Crust
 Directions continued on page 5



Be thankful for what you have; you'll end up having more. If you concentrate on what you don't have, you will never, ever have enough.

--Oprah Winfrey

Each year the Peebles FFA elects officers to help run the organization. Officers are responsible to help organize meetings and activities, help plan the annual banquet, take pictures, put together a scrapbook & slide show, as well as to serve as leaders to other FFA members.



CONGRATULATIONS

We are proud to announce the following 2010 - 2011

Peebles FFA Chapter Officers:

President—Emilee Swayne

Vice-President—J. P. Wheeler

Secretary—Katie Schwamberger

Treasurer—Mariah Lloyd

Reporter—Abby Rogers

Sentinel—Ashton Clough

Advisor—Tristen Phipps

Historian—Chantell Blakely.

Chocolate Tart with Hazelnut Shortbread Crust

Directions

1. Preheat oven to 400°F
2. **To prepare crust:** Coat a 9-inch tart pan with cooking spray. Combine whole-wheat pastry flour, 1/4 cup all-purpose flour, hazelnuts, 1/4 cup sugar and salt in a food processor; process until the nuts are finely ground. Add butter one piece at a time, pulsing once or twice after each addition, until incorporated. Add oil and ice water and pulse just until incorporated. Turn the dough out into the prepared pan (it will be crumbly), spread evenly and press firmly into the bottom and all the way up the sides to form a crust.
3. Bake the crust until set and the edges are beginning to brown, about 15 minutes. Let cool on a wire rack.
4. **To prepare filling:** Sprinkle gelatin over water in a small bowl; let stand, stirring once or twice while you prepare the rest of the filling.
5. Heat milk in a medium saucepan over medium heat until steaming (but not boiling); remove from the heat to cool slightly.
6. Whisk egg yolks, 2 1/2 tablespoons sugar and 1 tablespoon flour in a medium bowl until combined. Gradually whisk in 1/2 cup of the hot milk. Whisk the egg yolk mixture into the pan with the remaining hot milk. Return to the heat and cook, stirring constantly, until the mixture thickens enough to coat the back of a spoon (do not boil), about 1 minute. Remove from the heat; whisk in chocolate until completely melted. Whisk in the softened gelatin and coffee liqueur (if using) until smooth.
7. Beat reconstituted egg whites and cream of tartar in a large bowl with an electric mixer on low speed until frothy. Increase speed to high and beat until soft peaks form. Gradually add the remaining 1/4 cup sugar and beat until stiff peaks form, 3 to 5 minutes. Gently fold the chocolate custard into the egg whites until blended. Spoon the filling into the crust; smooth the top with the back of a spoon and chill, uncovered, until set, about 1 hour.

Blessed are
those that can
give without
remembering
and receive
without
forgetting.

-- Author

Unknown

PHS Turkey Coloring Contest

Every year Peebles High School has clubs that do fundraisers whether they are raising money for a specific event, donating the money to find cures or donating the money to another charity.

This year's 2010-2011 Jr. High and High School Student Council had a turkey coloring contest. Many people entered but only few won.

The money that the Student Council made from selling the turkeys for fifty cents each, came to a profit of twenty-six dollars. All of

the money was donated to the Peebles food pantry.

The winners of this contest were:

First place— MH class

Second place— Matt Mahoney

Third place— a tie between Kelsey Bengtson and Kayleigh Humphrey

Thank you PHS staff and students for participating in this activity and helping the Peebles food pantry. Look forward to next years 2nd annual!

Reminders:

***Meet the Team Night—Tonight, November 23
Soup Dinner at 5:00**

**Parade at 6:30
Pep Rally at 7:00**

***Thanksgiving Break November 24-November 29.
Yippy!**

***Three Cups of Tea in Library Soon.**

Thanksgiving Word Search

C	B	Q	F	I	E	L	B	B	O	G	W	W	F	W
J	E	U	Z	M	G	B	E	Q	P	C	O	N	Z	I
K	Z	L	P	R	Y	G	O	I	R	U	M	Z	R	B
H	F	A	E	E	H	T	L	A	T	V	K	H	R	R
S	A	I	T	B	U	G	N	D	R	W	M	C	E	A
T	M	O	O	R	R	B	M	U	N	Y	K	F	N	Y
U	I	Q	K	I	E	A	X	N	O	R	L	M	N	H
F	L	E	M	R	V	E	T	O	L	B	M	F	I	I
F	Y	B	R	K	A	G	J	E	P	I	E	E	D	H
I	Y	Y	C	O	R	N	U	C	O	P	I	A	B	I
N	H	A	R	V	E	S	T	D	X	P	Y	S	W	H
G	O	R	V	E	Q	R	S	S	K	R	V	T	B	Q
Q	P	G	N	I	V	I	G	S	K	N	A	H	T	O
A	L	P	N	I	K	P	M	U	P	R	R	B	N	C
R	U	V	T	O	K	W	E	M	N	H	G	W	Y	D

BOUNTY
CELEBRATE
CORNUCOPIA
CRANBERRY
DINNER
FAMILY
FEAST
GRAVY
GOBBLE
HARVEST
PIE
PILGRIM
PUMPKIN
STUFFING
THANKSGIVING
TURKEY

Have A



Happy Thanksgiving!