

VH. Chatter cats presents .....



Spring has Sprung!



# Joe's Adventures

Teacher Edition



This is Raj. She lives in the town of Scrion.

She is the prankster in her class. Everyone is afraid of her.

This is Joe! He teaches the class!

Raj has a big prank for April Fools day.

I have a plan! :)

(evil laugh)

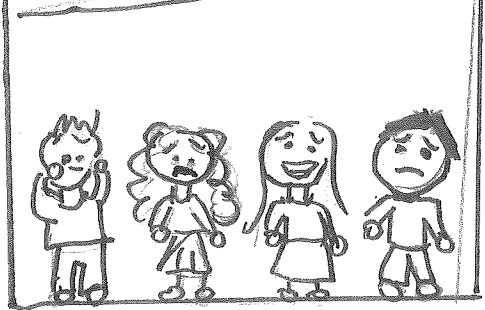
All the kids are scared for April Fools Day.

Then Joe had an idea!

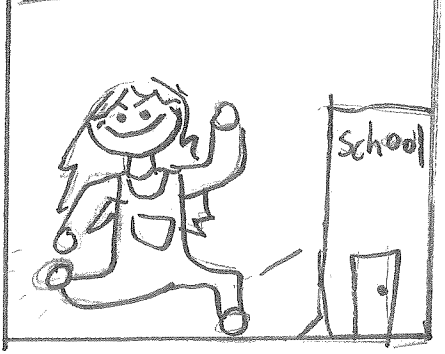
So he told the kids his idea. (But not Raj)

The kids got to work completing the plan.

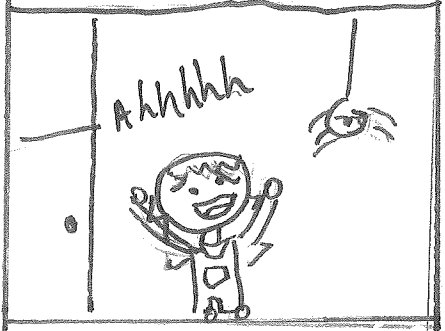
Eventually April fools Day came around and they were more scared than ever.



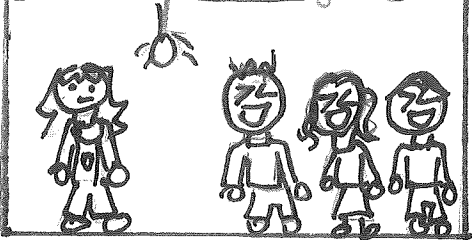
Raj walked into school so excited about her evil plan



When she walked into the classroom BAM! A spider fell down before her!



She screamed but realized it was a fake spider, and the whole class was laughing



But she was fine because she still had her plan.



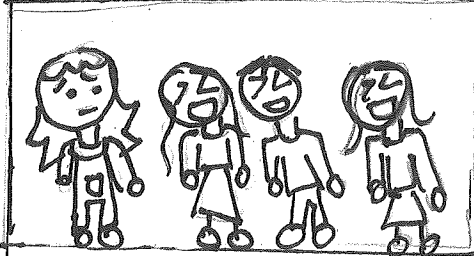
Then a classmate offers her a cup of juice.



But when she tries to drink it no juice comes up.



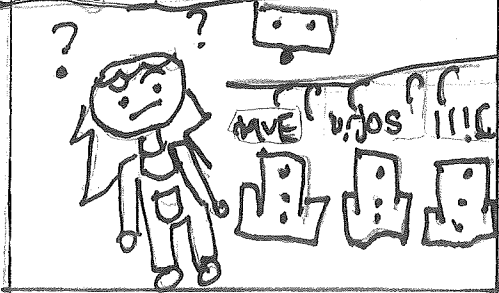
Then the class is laughing because it's Jello, and she got pranked



Then Raj wondered why she's get pranked while walking to the cubbys.



But when she was in the cubbys every thing was upside down.



Raj got really mad. She screamed at the class



Then Joe pulled Raj out into the hall.



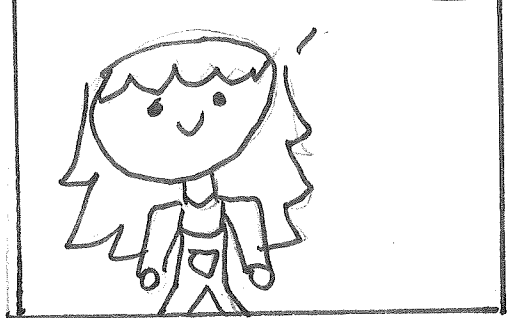
In the hall Joe gave Raj a long talk about Pranking.



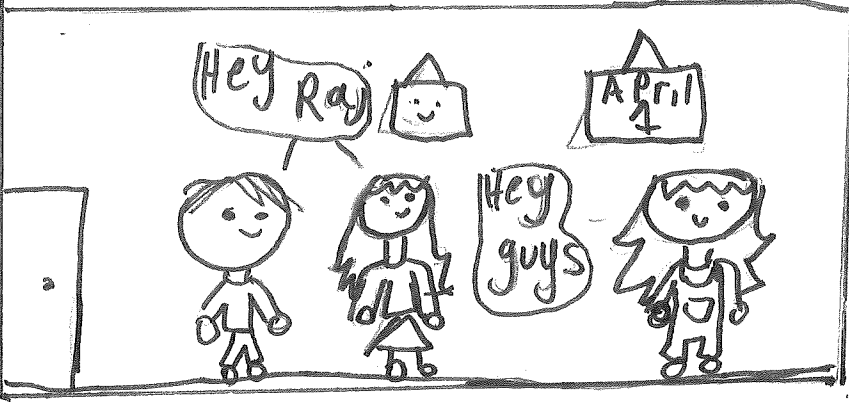
After that talk Raj felt really moved.



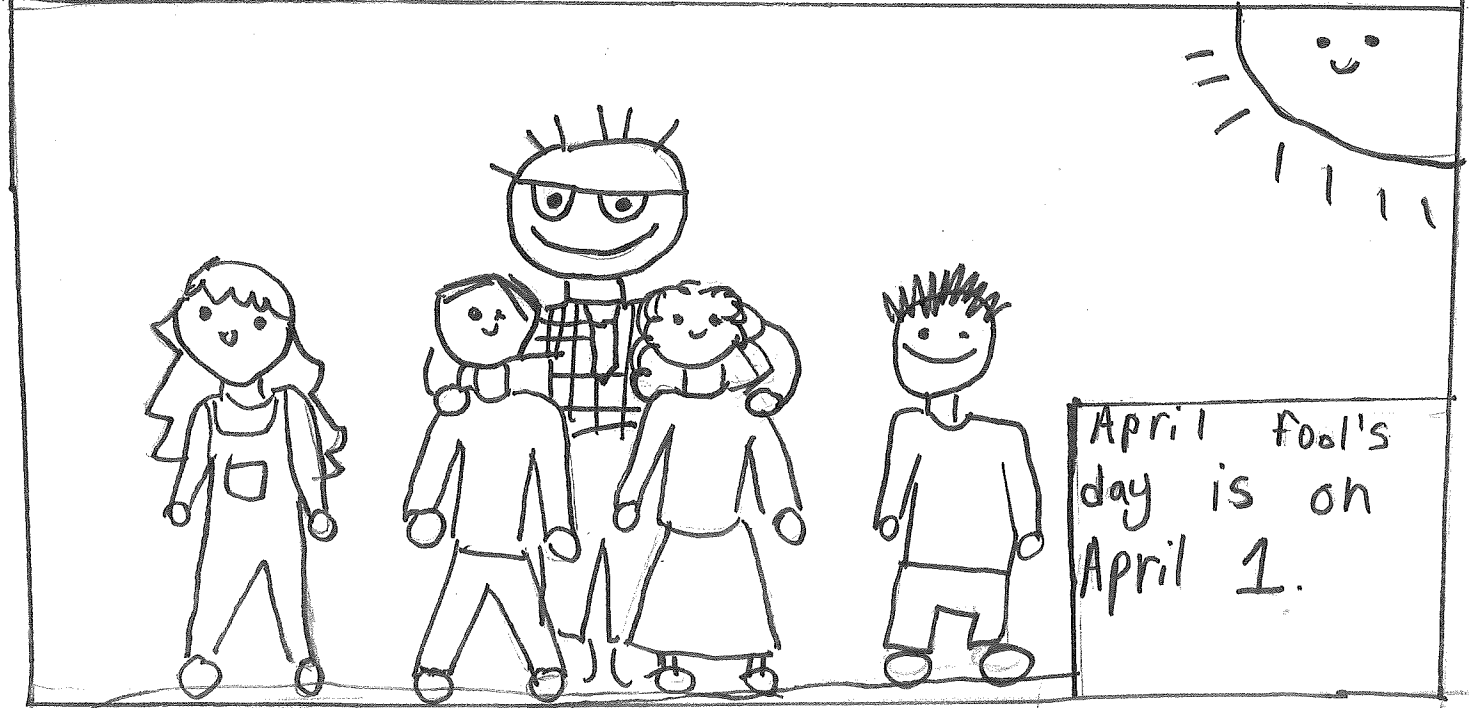
So Raj promised to never do pranks again I promise



So now kids don't get worried over what prank Raj will do.



The end ! ! ! !





# Strawberry Shortcake Cake



Vanilla cake filled with layers of whipped cream frosting and juicy strawberries. The classic flavors of strawberry shortcake in a rustic and elegant layer cake.

**Course** Dessert  
**Cuisine** American, Dessert

**Prep Time** 30 minutes  
**Cook Time** 20 minutes  
**Total Time** 50 minutes  
**Servings** 12  
**Calories** 585kcal  
**Author** [Allison Mattina](#)

## Ingredients

### Cake:

- 2½ cups all purpose flour spooned and leveled
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1¾ cups granulated sugar
- ½ cup vegetable or canola oil
- 2 large eggs room temperature
- 2 large egg whites room temperature
- 2½ teaspoons pure vanilla extract
- ½ teaspoon almond extract optional, but highly recommended
- ⅔ cup sour cream
- ¾ cup milk preferably whole or 2%, room temperature

### Filling:

- 3 cups sliced or diced fresh strawberries divided
- 2 tablespoons strawberry jam
- additional whole strawberries for garnish, optional

### Frosting:

- 8 ounces cream cheese softened to cool room temp
- 1 cup powdered sugar
- ¾ teaspoon vanilla extract
- 2¼ cups heavy whipping cream really cold, straight from the fridge

## Instructions

### Cake:

1. Preheat oven to 350°F.
2. In a medium bowl, whisk flour, baking powder, and salt until combined. Set aside.
3. Using a stand mixer fitted with the paddle attachment (preferred) or a hand mixer, beat sugar, oil, eggs, egg whites, and extracts until combined. Add the sour cream and beat until combined. Add half of the flour mixture, beating until *just* combined. While still beating, slowly add milk, then the remaining flour mixture. Scrape the sides and bottom of the bowl as needed. Be careful not to overmix it.
4. Line three 8-inch cake pans\*\* with parchment paper and grease the pans. Evenly divide the batter between the three pans. Tap/gently drop the pans on the countertop a couple times to remove any air bubbles.
5. Bake for 18-22 minutes, until a toothpick inserted into the center comes out clean. If necessary, rotate the pans once during bake time to ensure even browning. Place the pans on a rack to cool completely.

### Filling:

1. Combine the strawberries and jam and set aside (these will be used for the filling and topping). Note: I slice the strawberries for the filling (about 2½ cups), and I diced the strawberries for the top of the cake (about ½ cup). You can slice or dice, your choice. You'll need about 3 cups total.

### Frosting:

1. Place the cream cheese, powdered sugar, and vanilla extract in a large mixing bowl. Using a stand mixer with a whisk attachment (preferred) or hand mixer, beat the mixture on medium speed until smooth. While the mixer is still whipping, slowly pour the heavy cream down the side of the bowl. Stop and scrape the bottom and sides of the bowl periodically. Increase the speed to high and continue whipping until the cream can hold a stiff peak. It is important that the cream stays cold so that it will thicken properly. If you're using a hand mixer hold the bowl near the top and don't hold the bowl against your body.

### Assembly:

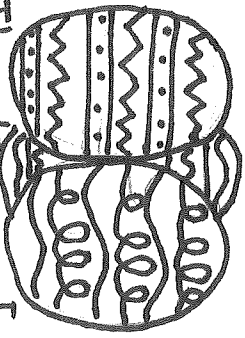
1. Place one layer of cake on a platter. Top with one-third of the frosting, then top with about 1¼ cups of strawberries. Place another layer of cake on top and repeat. For the third/top of layer of cake, top with remaining whipped cream frosting, then place the remaining strawberries in the center. Decorate the outside with whole strawberries, if desired.

### Notes

**\*\*CAKE PANS:** Using three cake pans produces cake layers that are on the thinner side (my preference for filling and stacking). If you'd prefer the cake layers thicker, or you do not have three 8-inch round cake pans, you can divide the batter between two 8-inch cake pans. Increase the bake time to 22-27 minutes.

Prefer a 9x13? That recipe is here: [Strawberry Shortcake Sheet Cake](#).

# April



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
5 Easter Sunday	6 Easter Monday	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22 Earthday	23	24	25
26	27	28	29	30		

# Interview:

## Student government

By: June and Emily H.

This month we interviewed some peers in Student Government.

### **Prime Minister: Olivia**

What is your favourite part of Student Government?

When people want to participate in the things I ask them to.

Why did you run for Prime Minister?

Cause I wanted to throw fun events, and it is just good.

What are your duties as Prime minister?

Run meetings and make sure everyone is doing their job and happy with their job.

### **Minister of Finance: Zoya**

What are your duties as Minister of Finance?

Collect money, know how much money there is, and give checks to Mrs. Cianelli.

What is something you would put on a piece of toast?

Nutella.

How would you describe an average meeting in three words?

Talking. Exiting. Adjourned.

### **Member at large: Rivkah**

Why did you join Student Government?

Cause it was interesting and I heard about it and wanted to know what it was.

What are some things you took part in creating?

The Valentines Day dance games. Announcements.

### **Member at Large: Will**

What is your favourite crayon colour?

Blue. Cause that's my favourite colour.

What are some things you took part in creating?

The trophy assembly for the door decorating contest.

# The History of Easter

By Chloe and Scarlet

Easter, also called Pasch or Resurrection Sunday, is a Christian holiday. It's a cultural holiday commemorating the resurrection of Jesus from the dead. Easter was first celebrated in the mid 2<sup>nd</sup> century. The definition of easter is a Christian holiday that celebrates Jesus Christ rising from the dead.

You might wonder why there is chicks, bunnies, and eggs if it's a Christian holiday? Well, the answer is chicks, bunnies, and eggs are part of the religious and cultural conditions. People paint eggs during easter because it symbolizes new life, resurrection, and the joy of spring! The practice of decorating eggs dates back thousands of years ago.

Another thing in this article is the easter colours! The colours of easter are royal purple, pure white, blood red and gold!

There are many things to do in easter such as finding the easter eggs and painting eggs. Many kids love finding easter eggs on easter day! It's a fun thing to do! Inside the easter egg is a surprise!

FUN FACTS:

- 1) Easter dates change every year!
- 2) Different animals appear in Easter traditions like the easter bunny!
- 3) Lamb is a traditional easter meal!