V.H CHATTER CATS PRESENTS...

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Newsletter Interview on Ms. Wilkin, Mr. Sampson, and Mr. Bilodeau

By Marcus and Chloe

Ms. Wilkin

Ms. Wilkin's favorite food is stew with dumplings. Her favorite sports are football and soccer. And she likes early summer best (when it's not too hot). Her favorite music genre is rock n roll. Her favorite color is red. When we asked her when she started teaching and why, she said "I love teaching, and I started in 1970". The elementary school she went to is Sir Matthew Begbie now known as wekwan'es to syaqwom.

Mr. Sampson

Mr. Sampson's favorite food is sushi, and his favorite sports are soccer and cycling. The season and color he like best are autumn and tea, respectively. Favorite music genres?

Metal and Electronic. When we asked him when he started teaching and why, he said "2012 because I was inspired by my own teacher". The elementary school he went to was Langley Meadows.

Mr. Bilodeau

Mr. Bilodeau's favorite food is fresh prawns that he catches himself, and his favorite sport is Track and Field. Mr. Bilodeau's favorite season is summer, also his favorite genre is Classical guitar, and of course, his favorite color is orange. When we asked him "why did you start teaching and when"? His answer is "I started teaching because he enjoyed tutoring and athletes. He started teaching in 1995. When Mr. Bilodeau went to Foot-Hills elementary school in Prince George.

Fun Facts about Mr. Bilodeau

Mr. Bilodeau went to University in Villa Nova in Philledphia. In 1986 he was an cross country Champion.

0&D interview

What made you start 0&0: I was shown by another teacher.

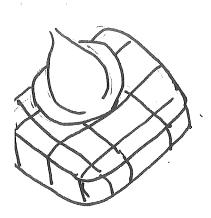
Why do you like D&D: I like the story telling of D&D

D&D What do you do in D&D: you create characters and pretend to be in a story. They also roll dice to see if what you want to do works out in

the game (open doors, make a potion etc.)

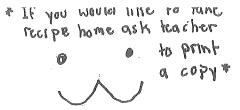
Interviewers: Natalie Mills and at Danica Vong

Guest: Mr. Perrella



Red Velvet

Wapples Recipe!



Ingriedients:

- · 2 cups flour
 - 3 tablespoors sugar
 - I tablespoons cocaa powder
 - 4 teaspoons baking powder
- 34 teaspoons salt
 - 7 eggs.
 - 13 ap buttermilk
 - 1/3 up Melted butter
- , 2 leaspoons vanilla extract
- · L teaspoons vinegar
- Red food colouring

Instructions:

Grease Wattle iron and begin preheating according to manufacturer instructions

In large bowl wisk together the flour, sugar, cocoa powder and salt.

together the eggs, butter milk and vineger with a Wisk until thoroughly Combined. Add red food Couloring until it is Slightly darker

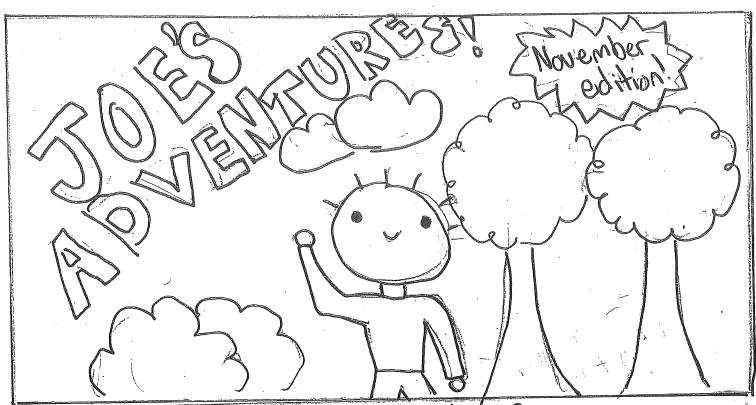
Combined both mixtures
together until there are
no clumps. After bather i
Complete cook in warther iron for 7-3 minute

The History of Ice Cream

The earliest evidence of ice cream being made was in China in the Tang period. Milk was heated and allowed to ferment. This yogurt was then mixed with flour for thickening, camphor (substance derived from wood of certain trees in Asia and Borneo) for flavor and refrigerated before serving.

In the U.K., ice cream was served at a banquet for the Feast of St. George at Windsor Castle in 1671. It was such a rare dish that only the guests on King Charles II's table had "one plate of iced cream." All the other guests had to watch in amazement at what the Royal table were eating. The interest and demand for ice cream rose so much that wealthy people built ice houses on their estates but the ice were of such poor quality that it was never put in food, only ever used to chill/freeze food and drinks. Ice cream making was such a well-kept secret that the first recipe for ice cream was published in 1718, nearly 50 years later and Americans had to wait until 1800 to get their first taste of ice cream.

In the 19th century, ice cream making was simplified with the introduction of the ice cream machine in 1843 in both England and America.



By: Sofia and Khloeri

