



Khàtinàs.àxh Community School

Box 10, Teslin, YT YoA1Bo 867-390

It has been a successful and smooth transition back to school. Our students have quickly accepted the new rules and routines Required to comply with Covid-19 regulations. We have received rules for running sports teams and clubs. With this new information, it is possible for us to start our after school sport teams on Tuesday, September 28th. Volleyball practices for grades 6-9 have started, and will be coached by Veronica Huggard. On Thursday, October 1st, basketball for grades 8 & 9 will start and will be coached by Chuck Griffin with Robert Wiseman assisting. On Wednesday, October 7th, floor hockey for grades 2-5 will be coached by Glen Brooke. All practices will take place immediately after school.

We have had a few students with lice or eggs in their hair. We are doing our best to check students and treat them. This is very time consuming and uses a lot of manpower. It would be of great assistance if parents could check their children and treat them if necessary. Please inform the school and we can then quickly monitor that classroom to reduce the spread. Proper social distancing will help in eliminating this problem. We will continue to check our students but students who continue to be infected will be removed from school until they are cleared to come back.

As the weather starts to get cooler please ensure children are coming to school in proper attire. We have had a few students showing up in t-shirts and no jackets. The season of warm coats, boots, gloves and hats is upon us.

It has been a great start and it is good to see our students back at school socializing, and studying with their classmates. Judging by our start and the efforts of the staff, and students we can anticipate an enjoyable and successful year.

Chuck Griffin



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EASY PUMPKIN COOKIES

Ingredients

1/2 cup butter
1 1/3 cup sugar
1 cup pumpkin
1 egg
1 tsp vanilla
2 1/2 cups flour
1 tsp baking powder
1 tsp baking soda
1 tsp cinnamon

1/2 tsp nutmeg
1/2 tsp salt

For the Glaze

2 cups powdered sugar
3 Tbsp milk
1 Tbsp melted butter
1 tsp vanilla



Instructions

- Preheat oven to 350F. Grease cookie sheets or use silicon sheets (my preferred method).
- Cream together the butter and sugar in the bowl of an electric mixer until well blended. Beat in the pumpkin, egg, and vanilla extract until smooth.
- In a separate bowl, combine the flour, baking powder, baking soda, cinnamon, nutmeg and salt. Slowly add the dry ingredients to the pumpkin mixture.
- Drop the batter by rounded spoonfuls onto the cookie sheets. Bake for 15 to 18 minutes until the edges are firm (I like to bake these on the lighter side to make sure they don't turn out too dry). Cool on the baking sheet for two minutes before transferring to a wire rack to cool completely.
- Combine the glaze ingredients and whisk until smooth. Drizzle over cooled cookies.



WOODWORKING SHOP CLASS

We are excited to have Robert Wiseman, Jeff Saari and Veronica Huggard utilizing our shop and running a woodworking program this year. Shop class blends creativity with skill by using carpentry techniques, various tools and the students imagination.



October 2020

Sun Mon Tue Wed Thu Fri Sat

				1 PD Cancelled SCHOOL DAY BASKETBALL GR 8/9 @ 3:10	2 PD DAY NO SCHOOL	3
4	5 PICTURE DAY!	6 VOLLEYBALL GR 6-9 @ 3:10	7 FLOOR HOCKEY GR 2-5 @ 3:10	8 BASKETBALL GR 8/9 @ 3:10	9	10
11	12 THANKSGIVING NO SCHOOL	13 VOLLEYBALL GR 6-9 @ 3:10	14 FLOOR HOCKEY GR 2-5 @ 3:10	15 BASKETBALL GR 8/9 @ 3:10	16	17
18	19	20 VOLLEYBALL GR 6-9 @ 3:10	21 FLOOR HOCKEY GR 2-5 @ 3:10	22 BASKETBALL GR 8/9 @ 3:10	23	24
25	26	27 VOLLEYBALL GR 6-9 @ 3:10	28 FLOOR HOCKEY GR 2-5 @ 3:10	29 BASKETBALL GR 8/9 @ 3:10	30 	31 HAPPY HALLOWEEN!

