# Cabra Chronicles

#### **Important Dates**

Dec 1-10th Food Bank Bingo Dec 13 Jersey Day Dec 14- Plaid Day Dec 15- Ugly Sweater Day Dec 16- Christmas Hat Day Dec 17- Pajama Day Dec 18-- Jan 3rd Christmas Break! Jan 4th -Classes Resume Jan 13-28 Diploma Exams Jan 31 PD Day No School Feb 1- Semester 2 starts

Fairview High School staff wishes everyone a Merry Christmas & Happy New Year!

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## FAIRVIEW HIGH SCHOOL FOOD BANK BINGO!

This year students participated in a food bank bingo to support our local food bank. Classes worked together to fill in bingo cards to be entered into a draw for a Christmas pizza party.





The grade 9 volunteerism class did a fabulous job shoveling driveways for our Snow Angels program as well as filling bags for our Senior Secret Santa program for our local seniors in Garrison Manor.

FAIRVIEW HIGH SCHOOL

Blender Tea Pot

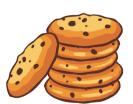


Thank you to Students Union members for planning our Christmas Festive

week!







Travis Beaucage Loren Bell Caitlin Coates Ashlyn Orane Molly Kneeland Meagan Kneeland Marissa Moffat Tanin Pierson Sullivan Swift













## Foods Class



## Grade 9 Skating









Tuesday, January 11 9:00am-12:00pm English Language Arts 30-2 Part A

Wednesday, January 12 9:00am-12:00pm Social Studies 30-1 Part A 9:00am-11:30am Social Studies 30-2 Part A

Thursday, January 20th 9:00am-12:00pm Mathematics 30-1 Mathematics 30-2

Friday, January 21st 9:00am-12:00pm English Language Arts 30-1 Part B English Language Arts 30-2 Part B

Monday, January 24th 9:00am-11:30am Social Studies 30-1 Part B Social Studies 30-2 Part B

Thursday, January 27th 9:00am-12:00pm Physics 30

Friday, January 28th 9:00am-12:00pm

Science 30

## Peppermint Bark Cheesecake



#### **Ingredients**

#### **Peppermint Bark**

- 4 oz White Chocolate
- 4 oz Semisweet chocolate
- 1 tsp Vegetable Oil
- 1/4 tsp of Peppermint extract
- 1/3 cup Candy cane (crushed)

#### White Chocolate Ganache

- 5 1/2 oz White Chocolate
- 1/2 Cup Heavy Cream

#### Garnish

- 3/4 cup whipped cream
- crushed candy cane
- dark chocolate pieces

#### **Oreo Crust**

- 24 Oreos Cookies (crushed)
- 5 Tbsp Unsalted butter

#### **Cheesecake Filling**

- 32oz Cream cheese
- 1 1/4 cups sugar
- 3/4 cup sour cream
  - 3 tbsp Flour
  - 1/4 tsp Salt
- 2 tsp Vanilla Extract
- 2 tsp Peppermint extract
- 3 eggs
- peppermint Bark

### <u>Directions</u>

#### **Peppermint Bark**

- 1. Melt 4 oz. white chocolate broken into pieces with ½ vegetable oil, stir in ½ teaspoon peppermint extract and spread onto parchment paper lined tray or baking sheet. Place in the freezer for 15-20 minutes.
- 2. Melt 4 oz. high quality semi-sweet chocolate broken into pieces with ½ vegetable oil, stir in ½ teaspoon peppermint extract and spread onto white chocolate layer, sprinkle with crushed candy cane and place in the freezer .
- 3. When the bark is chilled completely, cut it into small pieces and save it in the freezer until ready to make the cake

#### Crust

- 1. Line the bottom of 9 inch springform pan with parchment paper and grease the sides of the pan, then place springform pan on a double thickness of heavy-duty foil and securely wrap foil around pan to make sure no water gets in during the baking.
- 2. Combine finely crushed Oreo crumbs and melted butter, then press the mixture evenly into bottom of 9 inch springform pan. Set in the fridge to firm the crust while making the filling.

#### Filling

- 1. Preheat oven to 350 degrees.
- 2. In a large bowl, beat cream cheese and sugar until smooth. Beat in the sour cream, flour, salt and extracts. Add eggs one at a time and beat on low speed just until combined.
- 3. Toss chopped frozen peppermint bark with 1 tablespoon flour, then gently stir the pieces into the cheesecake filling and pour over the Oreo crust, smooth the top and place springform pan in a large roasting pan and add 1 inch of hot water to larger pan.
- 4. Reduce temperature to 325 degrees and bake the cake for 70-90 minutes (until center is just set and top appears dull). Turn off the oven and leave the cheesecake in the oven for additional 30 minutes.
- 5. Remove springform pan from water bath. Cool on a wire rack 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer, then refrigerate for at least 4 hours or overnight.

#### White Chocolate Ganache

- 1. Bring heavy cream just to a boil, and pour over chopped chocolate. Stir until chocolate is melted and smooth. Cool and pour over the cheesecake. When the ganache is set run a thin knife around the edge of the cake and remove sides of pan.
- 2. Garnish with whipped cream, crushed candy cane and chopped chocolate.
- 3. Store in the fridge.









Parents, please be on the lookout for a letter from the Alberta Government. Inside the letter, you will find a survey from the government that asks questions about our School Division. The surveys generally come to parents of Grade 4, 7, and 10 students, but have been known to come to parents of other grades as well. This survey is important to our school division, and we value your honest feedback.

The survey can be confusing and often the questions seem like they are not directed at your child's grade level. Please refrain from answering with "I don't know", as this response gives the School Division a negative result on the survey. If you have any questions, you can contact me at Central Office or please reach out to your school's principal for assistance.

Thank you in advance for taking the time to fill out the surveys and for returning them to the government on our behalf. Your support, along with our hardworking staff members, has allowed us to continue operations throughout a difficult school year.

I would also like to take this time to highlight our achievements and to showcase some of the great things we've been implementing within the Division. We currently have a partnership with Grande Prairie Regional College for Trades Instruction — which is something we are very proud of. This initiative is making it easier for Grade 12 students to transition into fulfilling careers and pursue their academic dreams beyond high school. We have also had an increase in our 3-Year High School Completion Rate, which is an excellent accomplishment during a pandemic. Principals, teachers, and educational assistants have gone out of their way to support students and their collective hard work has paid off!

In the Division, we are still sticking to our Literacy, Numeracy, and Inclusionary culture goals. We are working hard to ensure that all students are reading and writing at or above their grade levels or meeting their individualized program goals. Extra attention is also being given to ensuring that students are performing at or above grade level in numeracy and are confident in their mathematical abilities. The Division is also focused on inclusive learning for all students, and each school is ensuring a safe and caring environment that celebrates diversity. All schools are making sure that their students' physical, social, and emotional wellness needs are met so that their overall academic engagement is increased.

I am also happy to announce that we are instituting the Learning Loss Intervention Program for Grade 1 to Grade 3 students. This initiative will be providing supports for students who may need extra assistance with literacy and numeracy and is being funded by the Alberta Government to close the gap on learning losses that have occurred due to the pandemic.

We are looking forward to a successful year ahead and we thank you all for your continued support.

Adam Murray Superintendent of Schools Dec. 10, 2021



School Calendar

## JANUARY 2022

No.	WE
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	Hot Lunch Grilled Cheese Chicken Noodle Soup	6	7	8
9	10	Diploma	12	13	14	15
		Exams		<b>~</b>		
16	17	18	Diploma <sup>19</sup>	20	21	22
			Exams			
Diploma Exams 23	24	25	26	27	28	29
Senior High Exam Week						
30	31					
	PD Day No School					

## WE NEED YOU!

#### We need Substitute Teachers and Educational Assistants.

Call PRSD Central Operations at 780-624-3650 or visit prsd.ab.ca/careers to learn more.

Peace River School Division

Substitute Teachers and Educational Assistants are needed in all our school communities. Check out our website at prsd.ab.ca/careers, or call us at 780-624-3650 to learn how to get on the PRSD sub-list.