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Carbon Valley Academy

What's Happening at CVA?

In January, Student Council will be collecting cans for our annual canned food drive. Look for details after winter break.

Our hot cocoa sales from Thursday, December 15, 2011 totaled nearly \$50. All money will go towards our playground.

Articles and Stories

Recycling Christmas Lights?

By T.J. Greene

There's a new invention for 2011. It's called Recycling Christmas Lights. Instead of going into landfills, the light strings get re-used and re-sold. You are probably wondering what they do with these light strings. The first thing they do is take off the light bulbs and grind them up. That ground up glass is melted and used for making new lights. Then all the plastic pieces on the string are removed from the string. They melt those down into blocks of plastic. They ship them to companies that make Christmas lights. They take all the wiring from the strings and make it into a big roll. The roll of wire is also sent to companies to make Christmas lights.

If you have Christmas lights that do not work, then you can drop them off at Carbon Valley Academy in a drop-off box in the art room. I am a fourth grader, and I like electrical stuff.

Spy Elves

By Brandon

One day the spy elves spied on a little girl who was very bad. Her name was Twisted Witch. She loved to capture spies and put them in a box. One day, Brando Ando came to Twisted Witch's house and opened the door. It was cold and dark. Then, he stepped into the room. He saw a huge cage filled with glitter! It turned out the real bad little girl was next door.

Articles and Stories, Continued

Christmas Memories

By Shelly

I have had a lot of outstanding Christmases, but only one is my favorite. It was my 9th Christmas. I was trying to guess all of my presents. I thought one was a Nintendo and another was a Barbie. My mom then said, "Let's go to bed so that Santa can come to our house, because if you see him, all his powers will go away." So, I said, "Okay, I will try, but I do not think I can." Then we all went to bed, but I could not fall asleep. Finally, I decided to just close my eyes and try so that I will get presents. That night I had no dreams at all. Nothing was moving and all was asleep. I woke up again and could not fall back asleep again, so I went downstairs. I first noticed a black square. I didn't know what it was. So, I went to my parents' bedroom to wake them up. When I woke them up, I ran downstairs and yelled, "What's this?" as I pointed to the square. My mom said, "Take the ribbon off and open it up." When I took it off and opened it up I saw a keyboard and screen. Then, I immediately knew it was a laptop. It was the best present I ever got, besides my family of course!

*"WORK HARD
BE NICE"*



Cookie Recipes

Chocolate Crinkles

By Shelly

3 eggs, beaten	2 tsp. baking powder
1-1/2 c. sugar	2 tsp. vanilla
2 c. flour	1/2 c. oil
4 squares of unsweetened chocolate, melted.	
powdered sugar	

In a large mixing bowl, stir together beaten eggs, sugar, melted chocolate, oil, baking powder, and vanilla. Gradually stir in flour until thoroughly combined. Cover and chill 1 to 2 hours. Shape dough into 1-inch balls. Roll balls in powdered sugar. Place 2 inches apart on ungreased cookie sheet. Bake at 375 degrees for 8-10 minutes or until edges are set and tops are crackled. Remove from sheet and cool on wire rack. If desired, sift additional powdered sugar over cookies.

Cookie Recipes, Continued

Chocolate Crackles with a Kiss

By Shelly

1 pkg. Devil's Food cake mix	powdered sugar to coat
2 eggs, slightly beaten	Hershey's Kisses
1 T. water	½ c. shortening

Combine cake mix with eggs, water, and shortening; mix well with spoon. Roll dough into walnut-sized balls and coat with powdered sugar. Place 1-1/2" apart on greased baking sheet. Bake at 375 degrees for 8-10 minutes. Remove and cool on racks. Top with your favorite kiss!

Toffee

By Shae

2 sticks of butter	2 cups of semisweet chocolate
1 cup of sugar	1 cup of sliced almonds
1 pinch of salt	

In a large saucepan, combine butter, sugar, and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil. Cook until the mixture becomes a dark amber color and the temperature has reached 300 degrees. While the toffee is cooking, cover a large baking sheet with parchment paper. When the toffee reaches the right temperature pour it over the parchment paper. Spread the chocolate over the toffee. It will melt; then sprinkle the almonds over it. Put it into the fridge for a few hours to let it harden. Then, break it into pieces and enjoy.

Chocolate Chip Cookies

By Brandon

1 c. butter	1 ½ c. sugar
2 eggs	2 tsp. vanilla extract
2 c. All-Purpose flour	¾ tsp. baking soda
¼ tsp salt	2 c. semisweet chocolate chips

Preheat oven to 350 degrees. In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 8 – 10 minutes. Cool on wire racks.

Jokes

Q. Why does Santa have elves in his workshop?

A. Because the seven dwarfs were busy!

Q. What do sheep say to Shepherd's?

A. Season's bleating

Q. How do Chihuahuas say Merry Christmas?

A. Fleas Navidog

CVA Poll "Do you ski or Snowboard?"

Ski

Yes	
No	

Snowboard

Yes	
No	

Meet our CVA Stampede News Staff.

Brandon, Shae, and Shelly

Also, a big thanks to our Editor Mrs. Swires.



It is not too late to join. Ask Mrs. Grotzky for a permission slip and meeting dates.

