RAPTOR NEWS

By: Yuki Sturt (editor), Ayla Smith (co editor/art), Gabriella Bird (sports), Elijah Bueckert (assistant writer), Rory Williamson (weather), Lakey Wurm (intermediate upcoming events), and Echo Falkenstein (primary upcoming events).

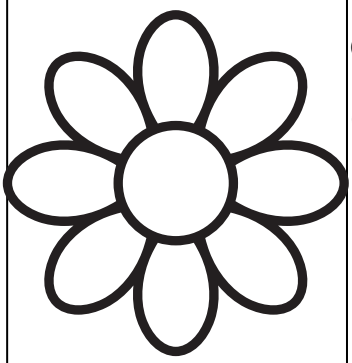
About us

This is our first issue of Raptor News, it was made for students and teachers to know what's happening around the school. We hope everyone will enjoy it. We will be publishing it every 1-2 weeks on Mondays.

Sports

Volleyball is in full swing at ERBL, with the girls practicing Mondays and Wednesdays and The boys practicing Tuesdays and Thursdays and shoutout to all our coaches Mr.Colgate, Ms.Mackay, Mme.Bird, and Mrs.Lowndes thank you for being awesome. And good luck to the girls for their game on thursday play hard and have fun.

-Written by Gabriella Bird



Art

Art by Ayla Smith, gr 6

These art pieces were amazingly creative especially at such a young age!

Art of the week

Upcoming Events

On October 17 there will be student photos in the Gym so remember to dress for it and not wear green. There will be a Halloween parade on Halloween so get exited to show off your costume!

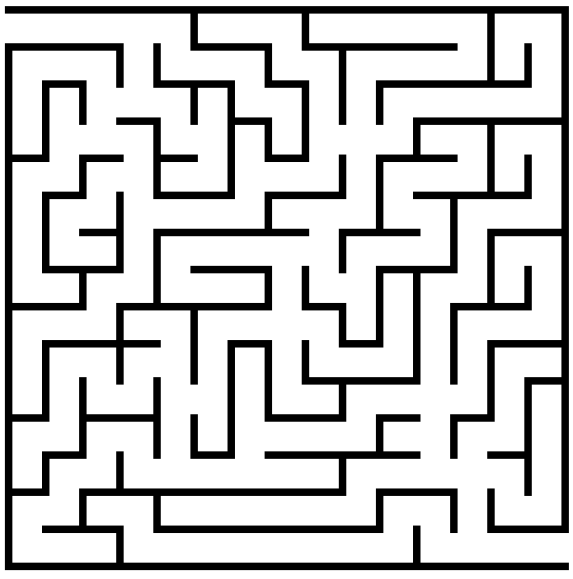
On November 5th and 6th there will be early release days so school will be ending early.

-Please make note of these events so you can prepare-

-written by Lakey Wurm

The Weather

Today it will be sunny with a high of 10 degrees, tonight it will be a low of -3. On Thursday there will be showers with a high of 10 degrees. Thursday night will be 2 degrees. On Friday it will be 10 degrees with a mix of sun and cloud, and Friday night will 0 degrees. Please dress for the weather.



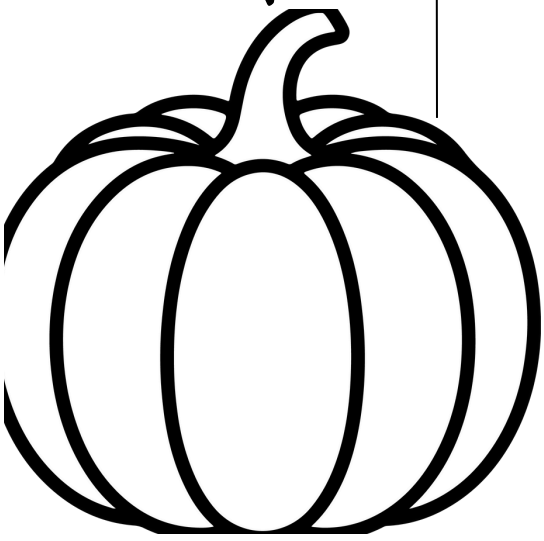
A propos de nous

Voici notre premier numéro de Raptor News, destiné aux élèves et aux enseignants afin qu'ils soient
informés de ce qui se passe à l'école.
Nous espérons qu'il plaira à tous.
Nous le publierons toutes les 1 à 2
semaines, le lundi.

Les sports

Le volleyball bat son plein à l'ERBL,
les filles s'entraînent les lundis
et mercredis et les garçons
les mardis et jeudis
Un grand merci à tous nos entraîneurs, M. Colgate, Mme Mackay, Mme Bird et Mme Lowndes pour
leur formidable travail.

You can color this



Événements à venir

**Le 17 octobre, il y aura une
séance photo des élèves dans le gymnase, alors n'oubliez pas de vous habiller en conséquence et
de ne pas porter de vert.
Il y aura un défilé d'Halloween
le jour d'Halloween , alors préparez-vous à montrer votre costume !
Les 5 et
6 novembre , les cours se termineront plus tôt.
-Veuillez prendre note de ces
événements afin de pouvoir vous préparer.**

Le temps

Aujourd'hui il fera beau avec des témperatures de 10 degrés ce soir ce sera un minimum de -3. Jeudi, il y aura être des douches avec un maximum de 10 degrés. jeudi soir sera de 2 degrés. Vendredi il fera 10 degrés avec un mélange de soleil et de nuages, et vendredi soir sera 0 degrés. Veuillez vous habiller en fonction de la météo.

Easy sugar cookies

**☐1 cup butter, room temperature
☐2/3 cup + 3 tablespoons granulated sugar, , divided
☐2 cups + 1 tablespoon all-purpose flour, , spooned and leveled
☐1 teaspoon vanilla, (optional, but recommended)
☐rainbow sprinkles or nonpareils, (optional, but recommended)
Preheat oven to 325 degrees F. Line 2 large baking sheets with parchment paper.
In a medium bowl, using a handheld electric mixer, beat together the butter and 2/3 cup sugar until combined. (It might be a little gritty – that's ok.)
Add in flour and blend well (then blend in the vanilla, if using.)
After blending the dough, pinch off a bit and press it with your fingers. It should come together very easily and be soft, buttery, and smooth. If it feels crumbly at all, keep kneading it a little.
Using a cookie scoop, scoop out 1-inch size balls, then knead and roll in the palms of your hands until they feel soft and smooth.
Gently roll the balls in the remaining 3 tablespoons of sugar until lightly coated; transfer to the baking sheets 2 inches apart.
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With the bottom of a measuring cup or glass, press down on the balls to flatten. Sprinkle with some nonpareils (if using) and lightly press down again just so they stick. (The dough should end up being between an 1/8-1/4 inch thick, so 3/16 to be exact. They will look pretty small in circumference, but they will spread a bit to a normal size cookie.)
Bake for 14-16 minutes or until just slightly golden around the edges and on the bottom.
Remove form the oven and let rest on the baking sheets for at least 10-15 minutes (don't skip this step!)
Then eat or transfer to a cooling rack to cool completely. Enjoy!**