

Panther Press

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Principal_KES

November 25, 2014

Dates to Remember

November 26-28 Thanksgiving Break!
December 1 Food Drive Begins
December 4 Christmas Program-6PM
December 6 PTO Holiday Workshop
December 19 End of Second Nine Weeks
December 19 Food Drive Ends
December 19 Holidays Parties-1:30
January 6 School Resumes

Canned Food Drive

Our food drive to help local families begins on Monday, December 1st to Thursday, December 18th. In addition to canned foods, sealed boxes of food such as cake mixes, pudding, macaroni, etc. may be donated. Paper products, soaps, and detergents are appreciated as well. Our school goal is 1,200 items!"

Hometown Christmas

Please mark your calendars for

Saturday, November 29th

Knightstown's Hometown Christmas.

Shop local, visit with Santa at 4:30pm, prizes, carriage riders and much more!

At 3:30pm students from KES will sing on the Square! Also look for ornaments made by our students at the tree lighting at 6:30pm.

Christmas Program

What better way to start the Christmas season than with our own Knightstown Elementary Christmas Musical!

Thursday, December 4th at 6PM.

Kindergarten and Grade 1 will be performing.

The community is welcome.

Come early at 5:30 PM for our

Knightstown Elementary Art Show

Be sure to mark your calendars!

PTO-Holiday Workshop

By now each student should have brought home an order form for craft take-home kits. These are simple craft kits that include everything your student needs to create their own holiday gifts for family and friends! Kits ordered will be sent home by mid-December. Please let us know if you have any questions regarding the kits. An order form is attached to this email, in case your student did not bring one home. It also shows color pictures of the crafts.

We will also be holding an event at the school on December 6th from 10am to 1pm. This event will be open to the public. There will be more crafts for students/families/friends to purchase and create, with all necessary supplies provided. Many local vendors will also have booths to sell their unique items. Vendors include local crafters selling jewelry, scarves, blankets, bags, etc. as well as Thirty-One, Mary Kay, Scentsy, Stella & Dot merchandise and more! More information about this event will be coming home soon!

Knightstown Elementary Kindergarten

How to Bake a Turkey.....

First you cook in the kitchen. Then you must eat it. Bake at 22* for 3 hours. —Luke Ambergey

First you kill it. Then you must go down the hill and get it. Bake at hot for 6 hours.

—Andrew Buchanan

First you put in the oven. Then you must put on the table. Bake at 4* for 2 hours. —Carter Gossett

First you put salt on it. Then you must put it in the oven. Bake 100* for 10 minutes. —Anza Milner

First you put it in a pan. Then you must put it in the oven. Bake at 20* for a turkey. —Khloe Holmes

First you put it in the oven. Then you take it out. Bake at 7* for 8 hours.—Jackson Smith

First you take of the feathers off. Then you must put it in the oven. Bake at 100* for 100 seconds. —Mason Smith

First you put it in the pan. Then you cook it. Bake at red for a little. —Carson Roland

First you put it in the pot. Then you must cook it. Bake at 15* for 15 minutes. —Megan Richardson

First you kill it. Then you must cook it. Bake at 180* for 50 seconds. —Eli Deffinger

First you put salt on it. Then you must put in oven. Bake at 11* oven for 1100 minutes. —Kamren Holbrook

First you add pepper. Then you must cook and add stuffing. Bake at 6* for 6 minutes. —Gabby Kendrick

First you cook it. Then you must cook off. Bake at 5* for 5 minutes.—Aaliyah Penn

First you put in the oven. Then you must take it out. Bake at 1* for 2 minutes.—Isaiah Muncie

First you bake the turkey. Then you must let it cool. Bake at 15* for 6 hours.—Kelsie Perkins

First you flat it out. Then you must put it on the stove. Bake at 100* for 100 minutes.—Kuhryssa Paugh

First you cut it. Then you must bake it on the oven. Bake at 50* for 14 hours. –Gabe Haley

First you put it in the oven. Then you must cook it. Bake at 105* for 10 minutes. –Jonas Jackson

First you bake his head. Then you must bake his hands. Bake at 5* for 5 minutes. –Ronnie Massengale

First you get out the ingredients. Then you must cook it. Bake at 20* for 5 minutes. –Zy Adams

First you get out the ingredients. Then you must cook it. Bake at 100* for 30 minutes.

–JJ Richardson

First you get out the turkey. Then you must cook it. Bake at 10* for 6 minutes. –Derius Moore

First you get it out. Then you must cook it. Bake at 30* for 20 minutes. –Isabella Bowling

First you get it out of the oven. Then you must eat it. Bake at 20* for 3 minutes. – Matthew Baker

First you put in the oven. Then you must eat it. Bake at 100* for 1000 minutes. –Lucas Blankenship

First you get it out of the freezer. Then you eat it. Bake at 21* for 100 minutes. – Corey Cole

First you put it in the oven. Then you eat it. Bake at 2* for 100 minutes. – Faylynn Land

First you bake it. Then you must cut it. Bake at 23* for 10 minutes. – Chyan Evans

First you put powder on it. Then you bake it. Bake at 24* for 5 minutes. – Mona Riggs

First you put some pepper on it. Then you must have hot dogs. Bake at 20* for 24 minutes.

– Brayley Smoot

First you put powder on it. Then you must eat it. Bake at 1* for 100 minutes. – Cody Hamm

First you cook it. Then you must eat it. Bake at 80* for 50 minutes. –Haydn Apollos

First you peel off the skin. Then you must eat it. Bake at 70* for 60 minutes. – Lanee Swindell

First you put stuffing in the legs. Then you must eat it. Bake at 100* for 15 minutes. – Carlize Hawley

First you put salt on it. Then you must eat it. Bake at 50* for 66 minutes. – Nevaeh Hultgren

First you must unthaw it. Then you must put salt on it. Bake at 11* for 10 minutes. – Allison Sutton

First you must unthaw it. Then you must put salt on it. Bake at 11* for 10 minutes. — Allison Sutton

First you put it in the oven. Then take it out. Bake 5* for 80 minutes. — Kasen Jessup

First you put sauce on it. Then you must cut it. Bake at 10 degrees for two minutes.—Abi Sneed

First you bake it. Then you must cut it. Bake at 10 degrees for 11 minutes.—Brysen Wood

First you put salt on it. Then you must put bread on it. Bake at 10 degrees for two hours.—Brody Mitchell

First you put salt on it. Then you must bake it. Bake at 20 degrees for 2014 days.— Hayden Rogers

First you put powder on it. Then you must put butter on it.— Coley Parrish

First you bake it for five minutes. Then you must cook it. Bake at 6 degrees for 9 minutes.—Toni Ritchie

First you cut it. Then you must put it in the pan. Bake at 2014 degrees for 2015 minutes.—Aryanna Gady

First you bake it. Then you must cut it. Bake at 10 degrees for 11 minutes.— Lilly Drew

First you put it in the stove. Then you must put some ingredients inside. Bake at 2 degrees for 10 hours.—Jaycie Cole

First you give it a shot. Then you must cut it. Bake at 11 degrees for two hours.—Hudson McDonald

First you bake it. Then you must put it in a pot. Bake at 100 degrees for 210 minutes.—Deion Privett

First you put butter on it. Then you must put butter on it. Bake at 100 degrees for 10 hours.
— Jacob Moore

First you bake it. Then you must put in in the pan. Bake at 10 degrees for 22 minutes.—Evelynn Berrier

First you bake it. Then you must put it in the pot. Bake at 6 degrees for 6 minutes.
—Bryor Carmichael