

Words from the Principal with Chad Crowe



rest of the furniture to come in for each room. We are very excited about the new addition and cannot wait for the students to be able to use it for everyday use. We have been taking classes down to see what each room will be. All of the students are very excited about the addition.

Parents please continue to encourage students with AR and IXL. These tools will only help our students improve in different areas. We have been on two field trips already this school year. The students have had a great time at each trip. Parents please remember with cooler weather approaching that all jackets have to be a solid color in our dress code which can be found in the handbook. As always please feel free to call or email me anytime.

It has been a great start to the second nine weeks. Our new building is complete and we are waiting for the

WHERE'S REBEL MAN?

Be on the look out for the hidden Rebel Man based on the clues below. If you find him, bring him to the office for a super surprise!

High School

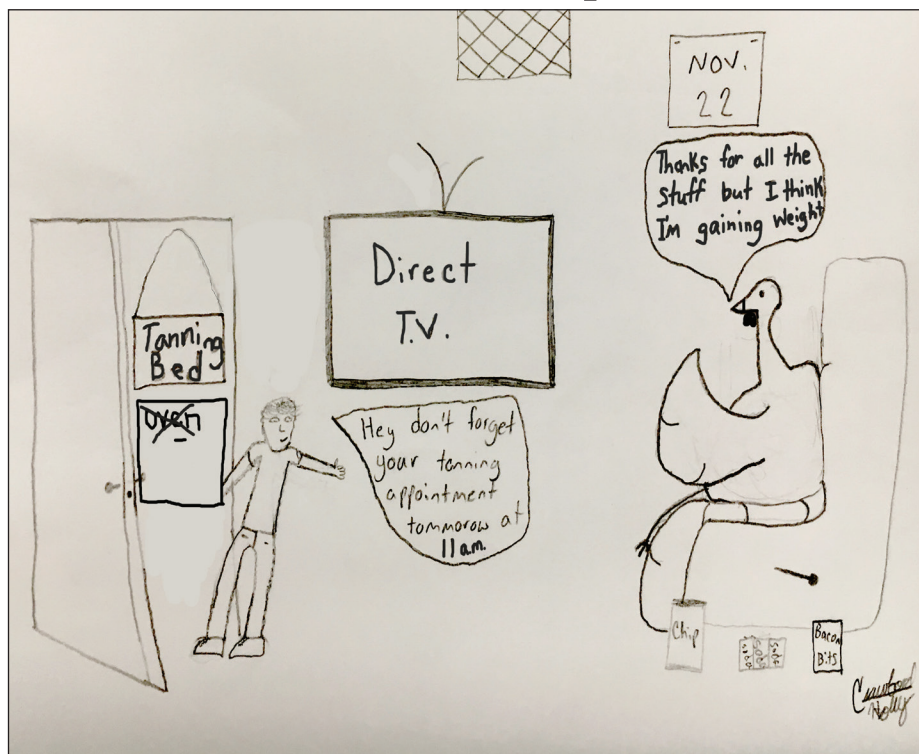
1. The seniors visit me everyday
2. I remember the past.
3. I've been on campus from the beginning.

Elementary

1. I watch kids drink from the water fountain.
2. I sit high off the ground.
3. I watch the second graders act up all day long.



For the Funny of It!



Students participate in Spelling Bee



A number of Carroll Academy students recently participated in the local Spelling Bee. From left, 8th grade representatives, Drew Haddon, alternate; Bryce Collier, Georgia Neill, (7th grade representatives) Noak Beck, alternate; Drake Dunn and Abby Dunn.



6th Grade Representatives

From left, Landon Turner, alternate; Skylar Cleveland and Beau Bullard.

5th Grade Representatives

From left, Nathan Matthew sand Ann Shelby Whitworth, alternate. *Not pictured:* Gage Ray.



4th Grade Representatives

From left, Ava O'Bryan, alternate; Layton Alderman and Shelby Stephenson.

Granny's Thanksgiving Day Recipes

LOADED MAC & CHEESE

By: Helen Roy

Ingredients:

- 3 c. elbow macaroni
- 4 Tbsp. butter
- 1/4 c. flour
- 1/2 tsp. dry mustard
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 5 c. milk
- 8 oz. block sharp cheddar cheese shredded
- 8 oz. block monterey jack cheese shredded

Topping:

- 1/2 c. panko bread crumbs
- 2 Tbsp. butter melted
- 1/2 package bacon cooked and crumbled
- 1 Tbsp. minced chives
- sour cream

Instructions:

1. Cook macaroni according to package instructions. Rinse with warm water and drain completely.
2. In a large saucepan, melt butter over medium-low heat.
3. Stir in flour; continue cooking over medium-low heat, stirring constantly, 5-7 minutes or until mixture begins to turn golden.
4. Slowly add milk. Cook, stirring constantly, over medium-low heat until thickened to the consistency of gravy and bubbly.
5. Remove from heat; add cheese and stir until melted.

6. Mix cheese mixture with cooked macaroni; pour into greased 9x13 inch casserole dish.
7. Combine bread crumbs and melted butter; sprinkle over mac & cheese.
8. Bake at 375 degrees 20-30 minutes or until bubbly.
9. Remove from oven; top with crumbled bacon, chives, and sour cream.

