

## FIVE-DAY FORECAST FOR TALLAHASSEE

66° 54° Mostly sunny	73° 52° Possible showers	62° 42° Partly Cloudy	57° 36° Mostly Cloudy	58° 39° Partly Cloudy
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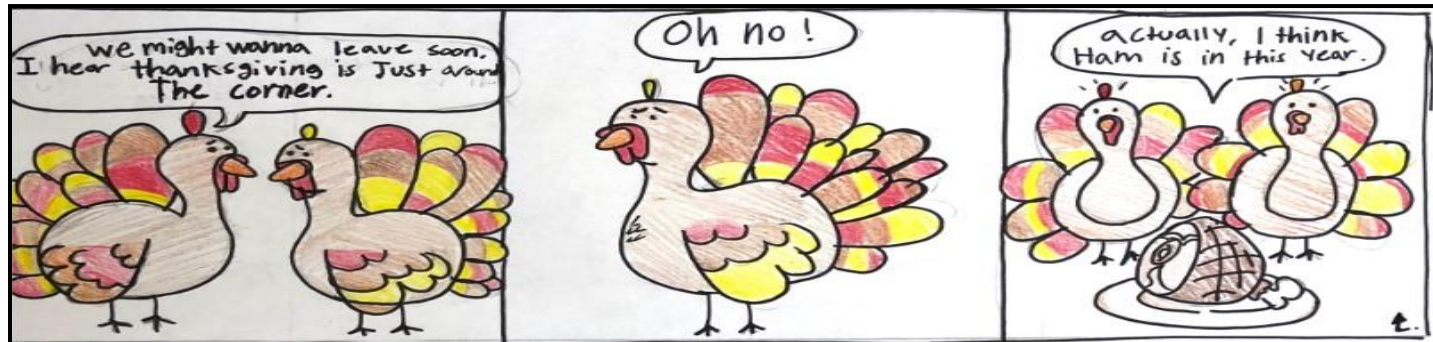


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**“Turkey Troubles”**  
Written By: Emily Guta  
Illustrated By: Layla Adams



## Thanksgiving with Principal McQuade

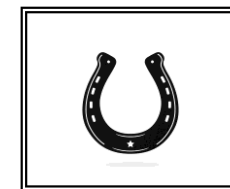
**By: Dakota Davis**

Thanksgiving is a special time to spend with friends and family. This year, I decided to interview Principal McQuade to see what some of his traditions are. He said

his family enjoys cooking a huge Thanksgiving feast, and he loves spending time with friends and family he doesn’t get to see often. Like many others, watching football is another favorite tradition. When asked about some of his favorite Thanksgiving foods, Mr. McQuade says he enjoys mac & cheese, mashed

potatoes, and turkey. He says he’ll pass on vegetables! Mr. McQuade really values the time he gets to spend with his family and friends at this time of year. So, I encourage you to take time this season to spend with friends and family, and to do something you enjoy. Happy Thanksgiving!

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Local Coverage

# The Montford Times

Fall Edition

Wednesday, November 16, 2022

Volume 2, No.1

## CAMPAIGNING FOR CHANGE!

**By: Emily Guta**

S.G.A. hit the ground running this year with officers ready to make changes for the better! This year’s officers are Caffey Hilyer, Ali Harlee, Ellasyn Jones, Avery Jones, and George Day. President Hilyer plans to make the school a better and safer environment for students, while V.P. Harlee wants to be sure we promote an

inclusive atmosphere at our school. Chief of staff Day says, “I want to see the school grow as a community and have everyone feel comfortable.” S.G.A. hopes to plan more events this year, including fundraisers for multiple charities and for the club. With the help of Second Harvest, S.G.A. hosted food drive to feed families in need during the week of

November 7<sup>th</sup>. Last year the fundraiser feed 600 families. Way to go Mustangs!

In other news, be on the lookout for our annual candy gram fundraiser, coming in December!



## Montford goes gold!

**By: Belle Beaver & Mikavla Toms**

Katelyn Irwin raises money each year for pediatric cancer research, a cause near and dear to her heart, as her brother, Grayson, is a pediatric cancer survivor! This year, Katelyn helped organize, “quarter wars,” in which each grade level tries to win by putting quarters in their grade’s bucket and sabotaging other grades by putting all other coins or dollars in their buckets. She also coordinated a fundraiser during lunch where students could pay \$2 for a piece of gold tape to tape principal McQuade to the wall! Both



*Katelyn poses with Principal McQuade after he gets taped to the wall*

fundraisers totaled \$941.00, and proceeds will be split between Trent’s Touch, The Hang Tough Foundation, and the Marshal Fisher Young Adults and Adolescents Center Fund at U.F. Health Shands. Way to go, Katelyn! Keep saving lives one dollar at a time.

## Banding the Flock

**By: Audrey Johnson & Amiya Robinson**

When the agriculture class has new chicken arrivals, they must have some way to identify when they hatched. One harmless way to do this is to put colored bands on the chickens’ legs. This is called

chicken banding. The chickens that hatched last year have green bands, while the chickens hatched the year prior have blue bands. Breed and gender are tracked by the number on the band. So, come on by, and check out these egg-ceptional chickens!

## Homemade Pumpkin Bread

**By: Layla Adams**

Servings: Makes 2 loaves

Cook Time: 65 Minutes

### INGREDIENTS

- 2 cups all-purpose flour,
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1½ sticks (¾ cup) unsalted butter, softened
- 2 cups sugar
- 2 large eggs
- 1 15-oz can 100% pure pumpkin

### INSTRUCTIONS

Preheat the oven to 325°F. Grease two 8 x 4-inch loaf pans with butter and dust with flour. In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside. In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. Add the flour mixture and mix on low speed until combined. Add batter into the pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.