



Carney-Nadeau Public School  
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## MONTHLY HOWLER

### COCCO'S CORNER

**Hello Parents and Guardians!**

I hope everyone's staying warm now that the cold weather has finally arrived. I'm not much of a fan of below-zero temperatures, but, as far as winters go, this year has been a bit better than most. In truth, it's hard to believe that it's almost February. Time flies when you're busy, I guess, and I honestly can't remember the last time I've managed to completely clear all the paperwork off of my desktop. One of the things I make a point to do, though, regardless of how busy it gets here in the office, is to read all the emails I receive from the Michigan Association of School Administrators. Once a week, they send me a message that contains articles pertaining to educational issues from across the entire state. I don't always have time to read every article, but I find that quickly scanning the headlines is a great way for me to stay current on the latest developments relating to public schools.

Unfortunately, so many of the headlines I read have to do with one school or another expelling a student for making a bomb threat, or making a physical threat, or posting inappropriate messages on Facebook or SnapChat or other social media. Reading these, I always find myself thinking about the students involved. Did they, I wonder, stop to consider the consequences of their actions before engaging in them, and, now that they're in the midst of experiencing these consequences, what would they give to turn back the clock so that they might be given a chance to make a better choice? Though such occurrences have thankfully been few and far between, our school is of course not immune to these incidents, and I've seen firsthand the extent to which students feel regret and remorse when they find themselves in these kinds of situations.

Of course, there is no way to turn back the clock--regardless of how much we wish we could sometimes--but there are steps we can take that reduce the likelihood of serious incidents occurring. If we all make a point to periodically talk to our kids about how, say, a few words scrawled upon a desk, or a bathroom wall, or a social media site can potentially have lasting consequences for those who write them, they will be all the more likely to think twice about doing so. Kids are going to make mistakes and they're going to make some bad decisions--that's all part of the process of growing up—but, the more we communicate with them, the more likely they'll keep our words in mind when faced with a choice. I know of one parent, for example, who makes a point to tell her kids to "Make good choices" each and every day before they head off to school. This is such a simple way to reinforce a monumentally important message, and one can't help but wonder how different the daily headlines might be if parents across the state followed suit. It's a phrase I've taken strides to tell my own kids, and, while it doesn't seem to stop them from stuffing candy-bar wrappers between my couch cushions, I have to think that it's doing some good.

Within the next week or so, I'm going to be visiting our classrooms to discuss the very topic with our kids, and I know my message will have more of an impact if it's similar to ones that students are receiving in their homes. Thank you all in advance for your help with this, and, as always, thank you so much for all that you do.

--Adam Cocco

## KID ZONE

What is your favorite winter activity?

**Eve Cocco - Building snowmen**



**James Charles - Sledding**



**Kayne Wilson - Snowboarding**



**Jayden Laurin - Building Snowmen**



### Monthly Recipe:

Chicken Dumpling Soup

Ingredients:

- 1 tablespoon olive oil
- 2 tablespoons chopped fresh thyme, divided
- 2 tablespoons chopped fresh tarragon, divided
- 2 celery stalks, cut diagonally into 1/4-inch-thick slices
- 2 carrots-cut diagonally into 1/4-inch-thick slices
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 3 cups unsalted chicken stock (such as Swanson)
- 1 pound skinless, boneless chicken breast halves, cut into 3/4-inch pieces
- 1/4 teaspoon kosher salt, divided

- 1/2 teaspoon freshly ground black pepper, divided
- 4.5 ounces all-purpose flour (about 1 cup)
- 1 teaspoon baking powder
- 2 tablespoons butter
- 1/2 cup 2% reduced-fat milk

Instructions:

1. Heat a large Dutch oven over medium-high heat. Add oil to pan. Add 1 tablespoon thyme, 1 tablespoon tarragon, celery, carrot, onion, and garlic; sauté 5 minutes or until vegetables are crisp-tender. Add stock; bring to a boil. Add chicken, 1/8 teaspoon salt, and 1/4 teaspoon pepper. Reduce heat to medium; cover and simmer 10 minutes or until chicken is done.

2. Combine flour, baking powder, remaining 1 tablespoon thyme, remaining 1 tablespoon tarragon, remaining 1/8 teaspoon salt, and remaining 1/4 teaspoon pepper in a bowl. Cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Add milk; stir just until moist. Drop dough, 2 teaspoons at a time, into stock mixture, forming 16 dumplings. Cover and simmer 7 minutes or until dumplings are cooked through.

### Monthly Joke:

