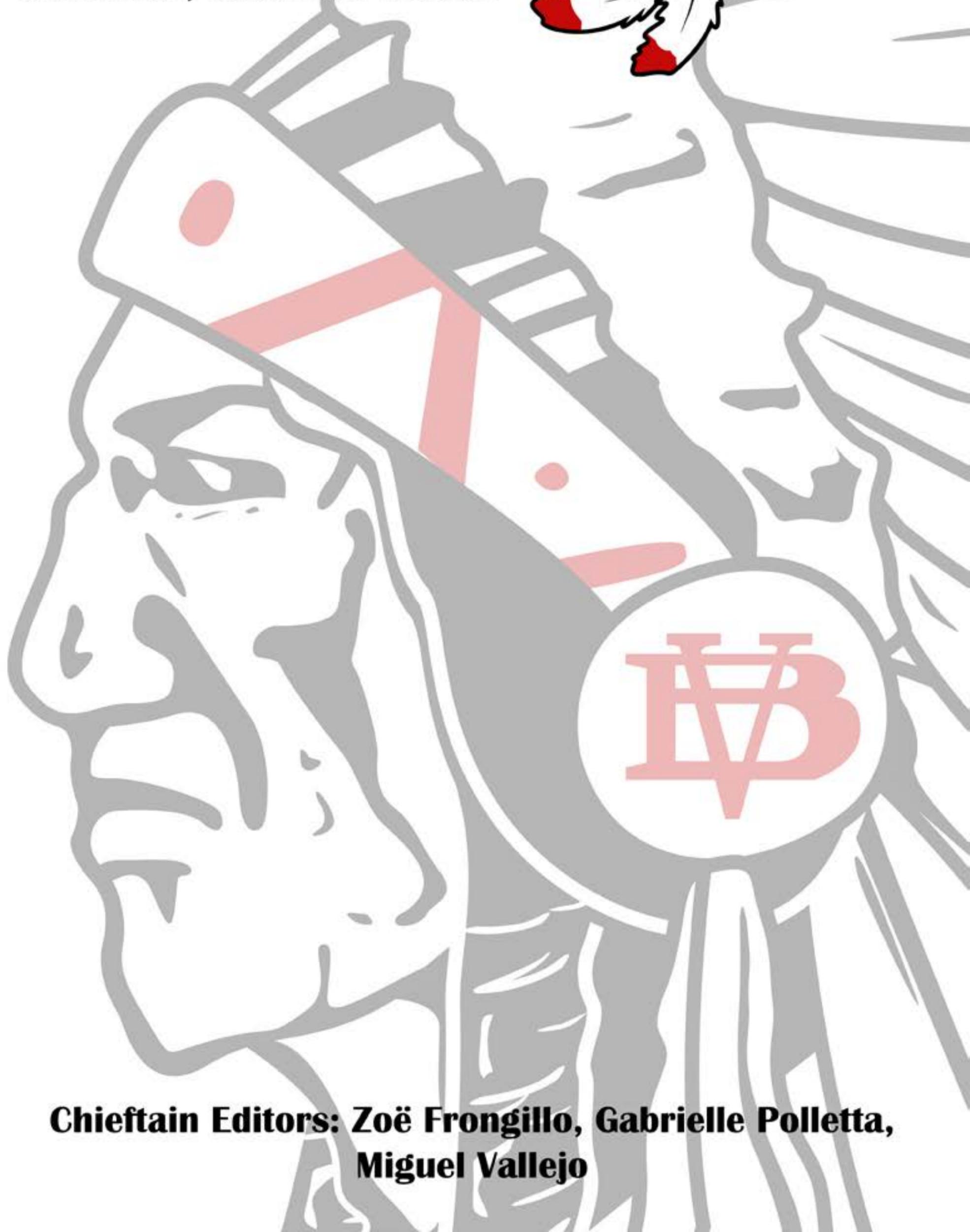


# The Chieftain

November, December Edition



**Chieftain Editors: Zoë Frongillo, Gabrielle Polletta,  
Miguel Vallejo**

## “The Thanksgiving Turkey”

By: Tyler and Chase

Most people would think “food” when they think “Thanksgiving” and turkey would be the first thing to pop into the mind. Now, we know that many people have strong opinions on the best way to cook a turkey. You can fry it, grill it, roast it overnight, or even cook it in a slow cooker. You can brine carefully every year, or maybe have a spice rub that only gets used at Thanksgiving. After reading a summary of a cooking tutorial from “The Kitchn”, you will be fully prepared to develop the main feature of thanksgiving feast.

Instructions:

1. Prepare the turkey for roasting: Thirty minutes to an hour before roasting, take the turkey out of the fridge. Remove any packaging and the bag of giblets. Set the turkey on the roasting rack and let it sit while the oven preheats.
2. Preheat the oven to 450°F: Position an oven rack in the bottom third of your oven and preheat the oven to 450°F. If you brined your turkey no need to do anything, if your turkey is straight out of the package, rub it with some salt and pepper before putting it in the oven. We recommend leaving your turkey un-stuffed and un-trussed, because it's easier and because the turkey will cook more evenly.
3. Add liquid to the roasting pan: When ready to roast, pour two cups of broth or water into the roasting pan.
4. Place the turkey in the oven and turn down the heat: Place the turkey in the oven and turn down the heat to 350°F. We recommend roasting turkeys

breast-side up

5. Roast the turkey: The rule of thumb for cooking a turkey is 13 minutes per pound. However, some factors like brining the bird, cooking with an empty (un-stuffed) cavity, and leaving the legs un-trussed will contribute to much faster cooking.
6. Baste the turkey every 45 minutes: Every 45 minutes, remove the turkey from the oven, close the oven door (don't let that heat out!), and baste the turkey all over. To baste, tilt the pan and use a turkey baster or spoon to scoop up the pan liquids and drizzle them on top of the turkey
7. Check the turkey's temperature: Begin checking the turkey's temperature about halfway through the estimated cooking time. Everywhere on the turkey the meat should be at least 165°F when the turkey has finished cooking. If any place is under that temperature, put the turkey back in the oven for another 20 minutes. Shield the breast meat with foil if needed to keep it from overcooking.



**Native Americans**

**By: Caitlin Shaw**

On October 27th, over one hundred local and state police and National Guard showed up at Standing Rock, North Dakota at the Oceti Shakowin camp. They came in riot gear with assault rifles and many other weapons. They arrested 114 protesters and threw out the personal belongings of the arrested. On November 2nd, police shot tear gas and beanbag bullets at the unarmed civilians protesting. And on October 3rd, over 500 religious leaders from all over the U.S. joined in the protesting. Many were arrested during this protest too. On Saturday, November 5th, tribal council leaders arranged for a ceremony for horses. The tribal leader, John Eagle, reminded the people that in August, 1876, the U.S. military took 4,000 horses. He also said that many Native Americans have joined the military and have double PTSD, one from their treatment as Native Americans and the second as combat veterans. Another leader said that Native Americans should try to forgive instead of waiting for an apology for their treatment by the U.S. government. At the end of the ceremony, 15 year old Navajo Hopi said “150 years ago we were forced to run away from our homes, but today we have run and gathered to help keep these homes. United in prayer and spirit, we will show the government that it cannot make us run away again.” Further proof that Native Americans are still dealing with problems that they have combated and haunted them for generations.

Wright, Ann. “At Sanding Rock, A Native American Woman Elder Says “This is What I Have Been Waiting for My Entire Life” Common Dreams, n.p., 8 Nov. 2016. Web.



**Crazy November Holidays**

**By: Stacy Stadelman**

During the month of November, we have some crazy holidays that are not celebrated in the United States, but are and all over the world. Some are not even known at all!

1. November 1st is All Saints’ Day in Austria. This holiday is about early christianity.
2. November 1st is Day of the Dead in Mexico and is a holiday is celebrating your loved ones that have passed.
3. November 2nd is All Souls’ Day in Brazil. This holiday is about praying for those who have departed from this earth.
4. November 4th is Unity Day in Russia. It is a holiday where society celebrates the birth of Russian statehood when there was neither a tsar nor a patriarch to guide them.
5. November 11th is Veterans Day in the United States. A holiday where we thank the military and armed forces for serving our country and protecting our rights as United States citizens.
6. November 11th is Martinmas in Austria. It is a Holiday where the Marinmas celebrate something similar to thanksgiving with a feast and so much more.
7. November 20th is Revolution Day for Mexico and they celebrate the exit of dictator Jose Mori.
8. November 23rd Labour Thanksgiving Day in Japan it’s a holiday just like the Thanksgiving in the United States.



## Classic Pumpkin Pie Recipe

When you think about Thanksgiving meals you remember pumpkin pie because of the warm feeling it gives to your body and soul. There are many kinds of pumpkin pie, but the classic is always the best and here it is...

Ingredients: 1 9-inch unbaked Pie Crust

1 15-ounce can pumpkin puree (about 2 cups)

1/2 cup granulated sugar

1/2 cup packed brown sugar

1/2 teaspoon salt

2 teaspoons cinnamon

1 teaspoon ground ginger

1/4 teaspoon nutmeg

1/8 teaspoon ground cloves or all-spice

3/4 cup whole milk

3/4 cup heavy cream

3 large eggs

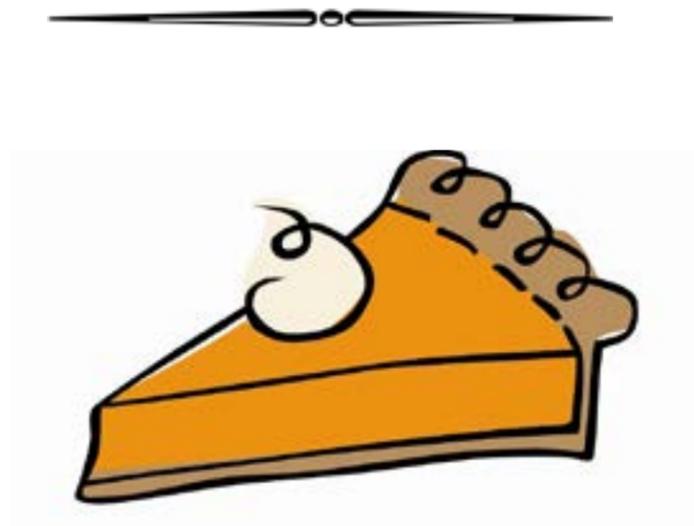
1 teaspoon vanilla extract

Directions

1. Heat the oven to 425°F
2. Roll out the pie crust and transfer it to a 9-inch pie pan
3. Crimp the edges and let it chill for 30 minutes while the oven heats
4. Line the pie crust with parchment or aluminum foil and fill with pie weights
5. Bake for 12-15 minutes and then remove the weights and lining, and bake for another 5 minutes then remove it and keep it near the stove
6. Prepare the filling by Combining the pumpkin puree, granulated sugar, brown sugar, salt, and spices in the bowl of a food processor
7. Blend continuously until the brown sugar is completely mixed in and the puree looks glossy
8. Transfer the puree to a saucepan and set over

medium-high heat for 5 minutes and stir frequently

9. Off the heat, whisk the milk and cream into the pumpkin puree
10. Whisk the eggs in a separate bowl with a few spoons full of the pumpkin mixture
11. Whisk this mixture into the saucepan and whisk in the vanilla
12. Place the partially-baked pie crust on a parchment-lined baking sheet and set it near the stove
13. Carefully pour the warm pumpkin mixture into the warm pie crust
14. Carefully transfer the baking sheet with the pie to the oven and immediately turn down the heat to 375°F
15. Bake for 50 to 60 minutes
16. Check the pie every 15 minutes or so and cover the crust with a ring of foil when it becomes deep brown





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## New York During Christmas

By: Thanh Mai and Zack

The most popular place during the holidays is New York because they host an amazing parade. After Halloween, the city and all the tourist attractions turn into an illuminated winter wonderland. Decked out with Christmas trees, holiday windows and Christmas lights, New York transforms into a winter wonderland. There are many holiday events in New York; ranging from fairs, skate parks, and festivals all celebrating Christmas. New York even has a big Christmas Tree. It is a national icon and many people travel to see it every year. I would say that if you want to have Christmas then New York is where it is at. It is where all your dreams will come true. There are many tours offered around the city to see the many holiday lights displays. Do not miss this opportunity to see all the holiday decorations and legendary window displays all at once! It will cover everything from Lincoln Center to Lord and Taylor and even the Rockefeller Tree! Another popular place would be the Bryant Park Winter Village 2016. Why? Because once the 17,000-square-foot ice-skating rink and over 125 shopping kiosks and food vendors open for business, this means that Christmas in New York has officially arrived. This guide contains all the information you need to know, from new vendors and attractions to when the market is open. The final event of the year would be tree lighting. It is a major celebration in the city. Enjoy the most wonderful city and time of the year!



## White Elephant

By: Geoffrey and Victor

A White Elephant Gift Exchange is a popular Christmas event where people get to walk away with the best present. It also goes by different names like Yankee Swap, Dirty Santa, and a plenty of other names. The White Elephant game is played by many different rule sets – some are very simple and others are more elaborate. Here are the basic rules:

1. Each player brings one wrapped gift to contribute to the gift exchange

The gift exchange organizer should provide information on what type of gift people should bring.

2. Players draw names to determine what order they will go in

Alternatively, everyone can draw from a hat, or have their order set by the organizer prior to the event.

3. Players sit in a circle or line where they can see the gift pile

To make things easier, everyone should sit in the order in which they will take their turns.

4. The first player selects a gift from the pool and opens it. Make sure everyone can see the gift!

5. The following players can choose to either pick an unwrapped gift from the pool or steal a previous player's gift. Anyone who gets their gift stolen in this way can do the same – choose a new gift or steal from someone else.

To keep things moving along, there are a couple of limits on gift swapping:

- A present can only be stolen once per turn, which means players who have a gift stolen from them must wait to get it back.

- After three swaps, the turn automatically ends (otherwise things could drag on for a long time).

6. After all players have had a turn, the first player gets a chance to swap the gift he or she is holding for any other opened gift. Anyone whose gift is stolen may steal from someone else (if that person hasn't been stolen from yet). When someone declines to steal a gift, the game ends.

Note that for this last "extra" turn, the three-swap rule doesn't apply. Players can keep swapping until someone decides to keep their gift, or there are no other eligible people to steal from.



## The Edge of Seventeen Movie Review

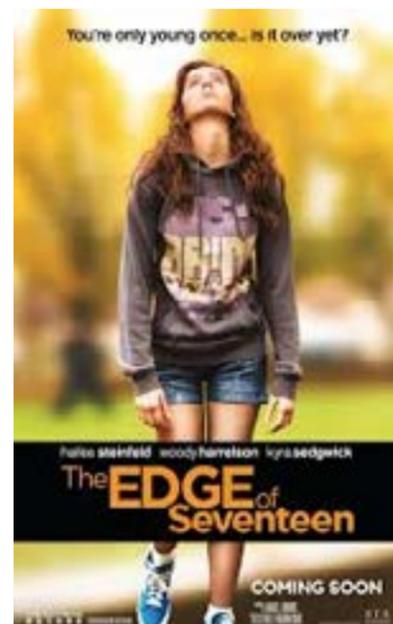
By: Jacob Horn

Lately, we have received a handful of new movies, but none are closely related to being a teenager in high school. Especially a movie that relates and is one authentic to today's age. The Edge of Seventeen played a very bold and very relatable topic for those who are in high school during their teenage years. It was overall very good and displayed great representation of acting.

The film stars an awkward sixteen-year-old Nadine (played by Hailee Steinfeld), who isn't very popular not only at her school, but also in her household. Ever since her father passed away, her mother had been all over her very popular older brother. Her only friend Krista (played by Haley Lu Richardson) starts to date her brother, which Nadine absolutely despises. Like most teenagers would, she gives this response: "him or me." She then deals with life alone, with everybody turning against her.

With the great script from director Kelly Fremon Craig, the emotions and acting from the actors really remind us of how petty and cruel teenagers can be. Nadine thinks she can understand her adult peers around her (which really turn out to be pathetic), ridiculing her history teacher for being a low-paid employee, despite the guy trying to help her with her problems.

Overall, this movie displayed a very relatable topic and was very modern to today's teenagers. The problems issued were something all of us have dealt with at least once in our lifetimes. The acting was very authentic and offers an insight into situations that teens tackle in today's society. I think this is definitely a film worth watching.



**December Arts and Crafts**

**By: Stacy Stadelman**

There are some cute ideas for arts and crafts for Christmas that are easy for kids. Here are a few.

Instructions on How to Make Your Snowman:

First you take a sock and fill it 2\3 of the way with rice into your sock. Spin the sock a few times and put a ribbon on it. Take your glue gun and glue the buttons on your snowman. Use your orange paper to make a nose for your snow man.

Materials for your sock snowman:

1. A sock
2. Uncooked rice
3. Buttons
4. Ribbon
5. Orange paper
6. Glue gun

The second project is extremely fun especially when you are young. It was my favorite project growing up. Instructions on How to Make Your Reindeer Shirt:

First take your green shirt and lay it flat on the floor. Take a plate and then put the brown paint on the paper plate, take your foot and stick it on the plate. (Make sure your foot is covered completely). Place your foot on the shirt and that is the head of your reindeer. Take the red paint and put it on the second plate, cover your hands with the red paint and place them on the top and the sides of your reindeer's head to make the antlers. Take your red puff ball and hot glue gun it to the bottom of the foot for the nose.

Materials you need for reindeer shirt:

1. A green shirt
2. Brown paint
3. Red paint
4. Your hand and foot
5. 2 paper plates
6. A red puff ball

**Popular Christmas Gifts of 2016!**

**By: Chase Mormur and Tyler Watson**

Everyone wants the latest technology for Christmas. From cell phones to smart watches, the items are endless. Today every one asks for technology for Christmas, but the younger generations have taken it to a whole new level. As technology grows, so does the Christmas lists. We are going to list the top gifts that are flying off the shelves at stores and online. First up, we have Amazon technology. Everyone wants to grab the assistant "Amazon Echo." It's a personal assistant that sits on your desk. You give it commands and it will listen. Starting at only 120.00 dollars it is definitely a deal. The next top item is the famous Apple Watch. Everyone wants to grab one of these to pair along with their Apple smartphones. You can add any watch face you'd like to match your personality. As time goes on, technology is coming off the shelves and under your tree.



# Student Artwork

By: Conrad Cypert, Daniel Bacon, Andrew Gordon,  
Zoë Frongillo, Gabrielle Polletta, Miguel Vallejo

