



Pueblo Gardens News!



Michael Konrad, Principal

January, 2020

A note from the Principal

Welcome back to Pueblo Gardens!

We are so happy to have your students back with us this semester and greatly look forward to working with them! Some parents have requested we look at becoming a uniform school. Before we make a change like this, we want to get your ideas about having in a uniform policy. Our site council will then create a draft policy and share it with all families to get their vote on if we should proceed. We will only have uniforms if a majority of families agree and the soonest the new policy would take effect is next school year.

Also, for families in grades 6-8, we have had quite a few students not following our current dress code and wearing hoodies inside the school building. We will be working hard to reinforce that current rule as many students have been using hoods to avoid instruction and create distractions in class.

Thank you all for your support of our work!

-Michael Konrad, Principal, Pueblo Gardens



Good Eating



Beef Stroganoff f o r s i x

It's a classic winter meal from Eastern Europe that warms up a cold house and fills the air with rich aroma. You can use any cut of beef; just adjust the cooking time based on the toughness. It can be made with red pepper instead of carrot, so feel free to do the same if you can get red pepper. Chop the raw beef into bite-sized pieces and season generously with salt and pepper. Melt half the butter in a large saucepan on medium heat. Toss in enough beef to cover the bottom of the pan. You may need to cook the meat in two batches, depending on the size of your pan. Brown the meat on all sides, then set it aside on a plate. Add the onions and carrots to the pan and cook until the onions become translucent. Sprinkle with the flour and paprika, then cover with water. Drop the meat back in the pot. Cover the pot with a lid, but leave it askew so the steam can escape. Cook on medium-low heat for 2 hours. This process will make the beef tender and turn the water into beef stock.

If you're using a less tough cut of beef, you don't need to cook nearly as long. Simply brown the meat, then substitute the water for 1 cup of beef stock and cook for 20 minutes. It's a lot quicker, but of course tender meat is more expensive! Meanwhile, in another pan on medium heat, melt the rest of the butter. Add the garlic and cook for about a minute. Add the mushrooms and toss to coat them with garlic and butter. Sprinkle with salt and pepper. Let the mushrooms cook about 5 minutes, stirring occasionally, until they brown and shrink. Turn off the heat and taste. Add salt and pepper as needed. Cook the noodles (or any pasta) according to the package instructions. Try to time it to coincide with finishing the stew. Check on the beef. If the water has reduced to approximately a cup of thick, flavorful liquid and the beef is tender, it's done! If not, let it cook a little longer. Once it's ready, stir in the mushrooms, sour cream, and mustard. Turn the heat down to low to keep it warm until the pasta is ready. Once again, taste and add more salt, pepper, and paprika if needed.

Put the noodles into bowls and top with the stew. Sprinkle a little paprika over top and enjoy.

1 lb beef chuck or other cut salt and pepper

2 tbsp butter

2 onions, chopped

2 large carrots, chopped

1 tbsp flour

2 tsp paprika

4 cups water

3 cloves garlic, finely chopped

1 lb mushrooms, chopped

1 lb egg noodles

½ cup sour cream

3 tbsp mustard

a d d i t i o n s ½ cup red wine

potatoes

fresh dill

BREAKING NEWS

- January 17th** – Second quarter wards assembly.
- January 17th** – Elementary winter Formal 5pm – 7pm
- January 20th** – No school Martin Luther King Day
- January 27th** – Begin door decorating contest.



No testing as of right now this month of January



The weather is changing outside please make sure that your child/ children dress appropriately for the weather and follow the school dress code. If you need a copy of the dress code our office staff will be happy to provide you with one.



Alert



The gate on Menor street will be locked and closed by 8:30 am every morning. You will have to go through the office sign your child in if you get to school after 8:30 a.m. We hope you all had a safe and happy holiday break, Cafecito will continue in February.

VOLUNTEERS MAKE A DIFFERENCE SIGN UP TODAY!

We are always grateful to have parents volunteer and visit. Any parents interested in reading to a classroom for love of reading week please contact Ms. Jessica. We always are looking for parents to join our parents on patrol program at pueblo Gardens. For more information on parents on patrol please contact Ms. Jessica (520)225-2718 or by e-mail Jessica.Villescaz@tusd1.org.



kindergarten -5th Grade Hours are:

Mon, Tues, and Fri, (8:25 -2:55) Wed (8:25 -1:25)

6th, 7th, 8th Grades Hours are:

Mon, Tues, and Fri, (8:25 – 3:25) Wed (8:25 – 1:55)



Words to live by



“Although time seems to fly, it never travels faster than one day at a time. Each day is a new opportunity to live your life to the fullest. In each waking day, you will find scores of blessing and opportunities for positive change. Do not let your today be stolen by the unchangeable past or the indefinite future! Today is new day !” – Steve Maraboli