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What are some of your New Year’s resolutions? Every year individuals from all over the world create New Year’s resolutions focused on hopes and dreams for the upcoming year. At Hockaday, many girls also create resolutions for themselves. Here are some responses from some of our sixth graders!

What would be your resolution for 2015?

Emilia Callahan: “I want to be able to do the splits.”

Allison Aftergut: “I want to be more organized.”

Inez Johnson: “I want to be nicer to my brother and get some gluten-free pita bread.”

Ocean Park: “I want to try to manage my time better.”

Suzanne Baxter: “I want to practice piano more.”

Veronica Fang: “I want to get better grades in school.”

Sydney Ghorayeb: “I want to start a sport for seventh grade.”

Allison Yang: “I want to actually play a sport.”

Hopefully, everyone is achieving their resolutions, and if not, we will have a fun time trying to accomplish them!

**Upcoming Events**

*By Libby Hill*

**March**

March: Women’s History Month

March 17: St. Patrick’s Day

March 20: Conference Day Grades 5-7

March 26-27: ERB Assessments

**April**

March 30: Conference Day Grade 8

April 1: April Fools’ Day/Grandparents’ Day

April 3-7: Good Friday and Easter Monday(Faculty Inservice Tuesday April 7)

Classes resume April 8
Have you ever felt judged by others or misunderstood? Then you can relate to Steve Pemberton who visited Hockaday on January 12, 2015. Mr. Pemberton shared some of his experiences as a foster child and made a strong impact upon the Hockaday students.

After interviewing a mix of six teachers and students, I was interested in discovering their reactions to Mr. Pemberton’s moving presentation. Anna Gum, a fifth grader, responded with the following thought: “Don’t judge a person until you have the chance to get to know them. Also, you should be thankful for what you have in life.” Morgan Day, a sixth grader, shared, “I also found it inspiring how he wanted a family who would provide love and support. Unfortunately, people judged Mr. Pemberton and tried to categorize him.” This theme of judgment continued with Kirsten Kirk, a seventh grader, who responded with her reaction to the presentation: “I’m sure this is the last thing that Mr. Pemberton would want to hear, but I felt bad for him. I want people to understand what he went through was not okay. The racism, the names, the bullying; it should just stop because we are all human beings and should care for one another.” Understanding and caring for others continued as a theme of responses amongst teachers as well as students. Ms. Bourek, a seventh grade math teacher, provided us with an excellent answer and example: “I think it is human nature to make snap judgments of people, so I have to be honest and respond “yes.” However, when I catch myself being judgmental, I try to step back and see the situation objectively. Most of the time, I change my initial reaction.” These responses show the range of impact and reflection that took place after Mr. Pemberton’s presentation.

Besides emphasizing the impact of our perspective and judgment towards others, Mr. Pemberton focused on the importance of education and learning. He encouraged us to explore, read and discover. Ms. Kramer (Head of Middle School) concluded with, “I learned to take little things into perspective and before trying new and old things think about what I am willing to learn.” Overall, many Hockaday students and teachers were moved and inspired to be more reflective with our responses as well as open to learning more. We are grateful for Mr. Pemberton’s visit to Hockaday and the way he inspired both teachers and students through his stunning presentation.

Poetry

The flower, By Ava Franklin

The flowers,
Slender petals,
Open up,
To the world,
The sun,
Popped out,
From behind,
The cloud.

The flower,
Opening wider,
Letting the warm light,
Engulf it.

The sun,
Was giving it,
Some of its’ golden magic,
As the flower grew stronger.
The great charity we have been raising money for is called City House. City House has been in business since 1988, which is 26 years in all! The mission of this wonderful place is to provide shelter and care to children who have been abused, neglected, or put in dangerous situations. City House also provides transitional living programs for young adults ages 18-21. Transitional living programs are when an adolescent in need is provided with a home to live in. If you live in the residence of City House, they provide you with a place to sleep, meals, support and many other things that make your life at City House better than it was at home.

So you wonder, how did City House come to be? Well it all started with two Plano ISD teachers saw multiple children not returning home at night to their families but sleeping in their cars or in a vacant building. One child even took clothes to school in a garbage bag. Soon City House opened its doors and it has continued growing since then.

City House welcomes volunteers; so if you are looking for volunteer work to do, go to www.cityhouse.org. Or you could even get in contact with Ms. Laura Day. Remember that all of the money we spend at break sale goes to this good cause as well as from our Holiday Bazaar. So the next time you spend a dollar on that delicious chocolate or glazed donut, remember what good it is doing for others.
On February 7, 2015 in the Small Gym the eighth-grade Valentine’s Dance took place. Planning this dance was no easy feat, as the committee met five times throughout the course of December, January, and February to plan out the dance. The music, food and the general venue of the party were put together swiftly with the help of our creative moms, Liz VandenBranden and Auggie Landry! Throughout the party the girls from Hockaday and the boys from St. Mark’s and Cistercian mingled together and danced the night away! The atmosphere was very festive with twinkling lights illuminating the red and white themed room.

Knowing Hockaday, no party is complete without serving the community. With a little help from the Ms. Day and the Eighth-Grade Community Service Board, there was a project where help bags were created for the homeless. The bags were to be distributed when you see someone in need on the streets! Chapstick, Kleenex, and granola bars were the contents of the gift bags which was a unique idea that would definitely help someone in need.

Another special feature of the dance focused on the music and photo booth. The songs covered some of the latest hits, including pop and slow songs to embrace the mood of friendship and love! The photo booth, abundant with props and fun items to hold, was a place of many silly faces and memories being made that almost all the guests enjoyed. “When I walked into the gym, I felt like I was transformed into a world of hearts and pink, red and white. In that moment, I knew that this was going to be a night to remember,” said Sarah Landry. The entrance at the LLARC was decorated with a sign that said “Follow Your Heart”, and paper hearts and x’s and o’s lining the floor directed a path for the guests to the Small Gym. Food choices were simple yet satisfying, including Chick-fil-A, rice crispy treats, and cookies! Also Hershey kisses were spread around the table; as a decorative sweat treat. Red tulle lined tables, and balloons were abundantly tied on staircases and wherever needed. Boys wore a suit and tie, and girls wore dresses mostly in the colors of pink, red, white, or black. The Small Gym, completely transformed, went from an area of Lower School athletic activities to an instant party venue with the help of moms and the Valentine’s committee! As noted in the before and after pictures, the hard-working Valentine’s committee dedicated over six hours of time to prepare the dance venue. The party was a success with many boys from Cistercian and St. Mark’s commenting after the event that they had a ton of fun. Let’s just say that Hockaday girls know how to plan an awesome party!
Organization/Time Management Skills

1. **Organize Your Locker**

   Strive to have an organized locker so that when you are trying to find something you can locate the item faster! Also, this will remove the need to clean out your locker right before parent-teacher conferences! The more organized your locker is, the more efficient and effective you will be in return.

2. **Planbook Essentials**

   Make sure that you always try to keep up with your plan book. Having an organized planbook is key when you are feeling stressed out, and it also prevents you from forgetting important tasks. Before you leave school, look at your plan book to see what homework and tests you have, and put the books in your backpack right at that moment! This will also save on driving to and from school to pick up missing items.

3. **Homework Tips**

   Even though you may not have any assigned homework, you can always find that studying can be done. Maybe it is reviewing vocabulary for English, facts for history or completing extra math problems: whatever the task, it will definitely save you some time in the long-run!

4. **Email**

   **Regularly check your email and clean out your inbox!** Teachers often send emails of revised homework, adjusted due dates, or even remove an assignment! In the past, I have done homework plenty of times and later figured out that it wasn’t even due!

5. **Meet with your teachers on a regular basis**

   A great habit to get into is meeting with your teachers and asking them questions! Often, when you ask your friends questions it can add to your stress, and they can tell you the wrong information. Believe me, no one wants that! Therefore, meeting with your teachers and clarifying information and concepts will produce successful results.

Overall, if you follow these tips, you should experience efficient and effective results. Remember that just a few small changes will assist in some improvements immediately.
07| Jump In

What You Need:
- Two 8-oz. foam cups
- One 16-oz. foam cup
- Pipe cleaners
- Orange Construction Paper
- Old Socks
- Permanent Markers
- Scissors, Tape, and Long Brass Brads

How to Make a Snowman from Foam Cups:

1. To make the head cut the bottom off one 8-oz. cup about 2 1/2” from the bottom.
2. Draw a face on one side of the cup using permanent markers and/or construction paper.
3. Punch a hole in the back of the head near the cut edge.
4. Place the head over the bottom of another 8-oz. cup so that the hole in the face cup is about 1/2” from the bottom of the cup. Place a brass brad through the hole of the head cup and punch it through the inside cup. Place your hand inside the cup and spread out the brad.
5. To make the arms and hands, cut a pipe cleaner in half. Form the two halves into arms and fingers and stick through the body cup. Fold down the end inside the cup and tape the ends down so they don’t come out.
6. To make the bottom cup cut the bottom off the 16-oz. cup about two inches from the bottom. Place treats in the cup and place the top of the snowman over the bottom cup to cover it like a lid. To make it more secure you can also attach these two pieces with a brass brad in the back. Stick the brad in the bottom cup so that the prongs are sticking out. Then place the top cup over the bottom cup while inserting the brad into the cup. Spread out the prongs.
7. Draw black dots on the body of the snowman with a marker for the buttons.
8. Cut the toe off of an old sock and roll up the cut end. Place it on the snowman’s head.

* Can you figure out how to make a spring bunny or chick in a similar way?

Award to Team MCCA Lego League By Ocean Park

Congratulations to one of our Lego League teams, known as the MCCAS. The girls competed in the North Texas Regional Championship Tournament in February at Parish Episcopal School. Swiler Boyd, Sarah Crow, Clarissa Fuentes, Meredith Jones, and Audrey Martin competed against 250 teams to make it to the final stage of the tournament. They competed against 51 other teams in four categories: Robot Game, Robot Design, Core Values, and the Project. The girls were one of the top six teams called back for Core Values and were one of the top three teams in the Project category. Ultimately, they won the prestigious Project Award for Research. This award recognizes a team that utilizes diverse resources to formulate an in-depth and comprehensive understanding of the problem they have identified. The girls investigated the best ways to help students learn how to type. The judges remarked on how incredibly thorough the girls’ research was and that the research was in a class of its own. They even recommended that the girls take their textured typing skins global, using a site such as Pinterest! Again, we are very proud of the team and congratulations to all of the girls!
Who would have thought that a simple piece of kitchen foil could be turned into such a special card! we made a heart, but you can cut spring or any holiday shapes also.

**You will need:**

- Piece of kitchen foil
- Newspaper
- Thin paint brush
- Glue
- Blank card

**Instructions:**

1. Lay your kitchen foil, shiny side down, on a folded newspaper.

2. With the end of your paintbrush, and pressing firmly, draw your design on the foil. Take care not to press too hard or you will rip the foil! Achieving the right level of pressure may take some practice.

3. Trim around the outside of your design and then glue it, shiny side up, to the front of your blank card.

- [http://www.activityvillage.co.uk/engraved-foil-card](http://www.activityvillage.co.uk/engraved-foil-card)

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**Winter Accessory Survey**

By Allison Aftergut

I asked some girls what some of their favorite winter accessories had been. Based on their responses, I developed a list of favorite accessories. For the winter everyone wants to have some cute things to wear for the cold weather! Take a look at some of the the top picks according to Hockadaisies!

Hats: 1  
Scarves: 1  
Coats: 11  
Sweaters: 11  
Jackets: 1  
Gloves: 11  
Boots: 1

* What would be your favorite spring accessories?
Mac and Cheese Recipes

By Abby O'Brien

Baked White Cheddar Mac and Cheese

Ingredients
• 1 lb. macaroni pasta
• 3 tablespoons butter
• 3 tablespoons all-purpose flour
• 1 quart half and half
• ½ cup heavy whipping cream
• 3 ounces of cream cheese
• 1 cup grated Gruyere cheese
• 1 1/2 cups grated white cheddar
• ½ cup smoked cheddar
• 1 tablespoon chopped fresh thyme
• 1 tablespoon Dijon mustard
• 1 teaspoon onion powder
• Dash of ground nutmeg
• Dash of cayenne pepper
• Salt and pepper to taste

Instructions:
1. Cook macaroni in salted water till al dente then drain and cool. For cheese sauce, melt butter in large sauce pot and add flour mix, cooking for 3 minutes on low heat to make blonde roux. Slowly add cold half and half, whisking in between additions to prevent lumps. Cook sauce for 5 minutes: next add heavy cream, cream cheese, smoked cheddar, Dijon mustard, fresh thyme, onion powder, nutmeg, cayenne pepper, season with salt and pepper. Mix Gruyere and 1 cup of white cheddar with cold pasta add cheese sauce. Mix well. Pour into greased baking dish, top with rest of white cheddar. Bake at 375 degrees for 30 minutes and let stand 10 minutes before serving.

Five Cheese Mac and Cheese

Ingredients:
1 lb. dry gemelli pasta (can substitute elbow macaroni)
3 tablespoons unsalted butter
1 tablespoon, minced garlic
3 1/2 tablespoons all purpose flour
2 cups whole milk
2 tablespoons fresh lemon juice
3 ounces white extra sharp cheddar cheese, shredded
3 ounces Gruyere, shredded
3 ounces Havarti, shredded
3 ounces Manchego, shredded
1.5 ounce Parmesan cheese, grated
12 ounces cooked bacon, crumbled
2 tablespoons chives, thinly sliced
Topping:
3 slices sourdough bread, crusts removed and cut into 1/4 inch cubes
1/4 cup (1/2 stick) unsalted butter
2 tablespoons chives, thinly sliced
1 tablespoon unsalted butter melted
salt and pepper to taste

Directions:
1. For topping: Toss all ingredients together in a mixing bowl until all cubes are coated in butter. Lightly season with salt and pepper. Set aside until ready to use.
2. Preheat oven to 375°F.
3. Fill a large pot with water and bring to a boil. Once the water comes to a boil add a generous amount of salt (2½ – 3 tablespoons) and then the pasta.
4. Boil pasta for 10 to 12 minutes or until al dente, stirring occasionally. Drain pasta and set aside in a large mixing bowl.
5. Melt butter over medium heat in a medium saucepan. Add garlic and sauté for 30 seconds. Sprinkle flour over butter mixture and whisk together. Allow mixture to cook for 2 to 3 minutes.
6. Whisk milk into flour mixture and continue to whisk until fully incorporated and no lumps remain. Allow mixture to simmer until thick enough to coat the back of a wooden spoon, 3 to 4 minutes.
7. Place all shredded and grated cheeses into a mixing bowl and toss together with lemon juice.
8. Stir cheese into the béchamel sauce and stir until cheese just melts and creates a smooth sauce. Season with salt and pepper.
9. Fold cheese sauce into pasta until just combined. Fold in bacon and chives until completely mixed.
10. Pour macaroni into a buttered 8”x8” baking dish and spread evenly. Sprinkle the top with the buttered cubes of sourdough and bake for 20 to 25 minutes.
11. Remove from oven and allow macaroni and cheese to cool for about 7 minutes before serving.
Since we just enjoyed late snow and ice in Dallas, have fun with this winter word search! There are no diagonals, but there are words in reverse. The words sometimes overlap. Have fun!!

**Winter Word Search**

A | S | I | Y | A | D | I | L | O | H
---|---|---|---|---|---|---|---|---|---
S | N | O | W | F | L | A | K | E | C
Z | O | Y | I | W | E | O | S | U | R
Y | W | G | N | V | C | K | N | A | H
L | H | O | T | C | O | C | O | A | D
I | L | J | E | S | F | P | W | K | A
M | M | B | R | H | Q | J | M | A | T
A | X | H | K | N | Z | B | A | E | W
F | R | I | E | N | D | S | N | R | S
L | D | O | R | A | A | Z | A | B | F

- Bazaar
- Holiday
- Snowman
- Family
- Hot Cocoa
- Winter
- Friends
- Snowflake
- Break
11 | Jump In

Red Velvet Cupcakes

By Libby Hill

Red Velvet Cupcakes

Ingredients
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 cup buttermilk
1 fluid ounce red food coloring
1 teaspoon vanilla extract
1 1/2 teaspoons baking soda
1 tablespoon distilled white vinegar
2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon salt

Preparation Time 30 minutes   Cook 20 minutes   Ready in 50 minutes

Directions
1. Preheat oven to 350 degrees. Grease two 12 cup muffin pans or line with 20 paper baking cups.
2. In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, buttermilk, red food coloring and vanilla. Stir in the baking soda and vinegar. Combine the flour, cocoa powder and salt; stir into the batter just until blended. Spoon the batter into the prepared cups, dividing evenly.
3. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost with desired frosting.

Winter Word Search Answer Key