

The Bobcat Bulletin

Spring 2022

Mr. McConnell's St. Patrick's Day and Participating in the Polar Plunge

By: Jasmary Hernandez, Sophie Hohmeier, Miguel Alvarez, and Yavier Vazquez

Mr. McConnell is proud to be Irish American and loves to celebrate St. Patrick's Day. He said he likes to eat at Mrs. Murphy's & Sons Irish Bistro. He likes to eat fish and chips. His kids, Patrick and Timmy, like to catch the leprechaun.

Mr. McConnell also participated in the Polar Plunge. The Polar Plunge is when people raise money for the Special Olympics. Then, they jump into Lake Michigan. The water is always so cold! Mr. McConnell raised money by being taped to the wall. He said he didn't mind being taped to the wall because it raised money for the Special Olympics.



Rhodes School is making Sunflowers for Ukraine



Staff Report

Rhodes School will be decorating sunflowers to show our support for Ukraine. The sunflower is the national flower of Ukraine. The sunflowers will be made with all different types of items—construction paper, paints, stencils, or they can be hand drawn! The sunflowers will be hung all over our school. They will make our school look beautiful and will be for a good cause.



Mrs. Urban's Irish Soda Bread Recipe

Mrs. Urban's mom was born in Ireland. Mrs. Urban has traveled to Ireland several times. She said she likes to make Irish soda bread every March. Enjoy this recipe on March 17. Please have an adult help you before you make it!

Kathleen's Soda Bread

- **3 cups self-rising flour**
- **1 egg**
- **1 tablespoon of sugar**
- **1 cup of raisins**
- **2 cups of buttermilk**

Bake for 45 minutes at 350 degrees in a greased and floured pan. The bread is done when a knife comes out clean.

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Mrs. Annette's Irish Soda Bread Recipe

Mrs. Annette's husband is Irish American. This recipe is her mother-in-law's Irish soda bread recipe. She said her husband really likes to eat Irish soda bread every March!

Carol's Irish Soda Bread

- **1 cup raisins**
- **1 ½ cups all-purpose flour**
- **1 ½ tsp baking powder**
- **½ tsp salt**
- **½ cup sugar 2 Tbsp Crisco**
- **¾ cup buttermilk**
- **1 egg**
- **½ cup walnut pieces**

Boil raisins for 3 minutes, drain and dust lightly with a little bit of flour.

Sift together remaining flour and baking powder, salt, and sugar. Cut in Crisco with a pastry cutter. Add milk and eggs and mix. Dough will be sticky. Add nuts and raisins. Turn into greased loaf pan - bake at 350 degrees for 60 minutes

