



ACHS MEDIA CENTER NEWS

DECEMBER 2022

WINNERS OF OUR READING CHALLENGE

Our students read 192 books in our reading challenge and 39 participants were awarded prizes. Congratulations to all!!!



Click on the image to revisit some fun tech tips and tools. From keyboard shortcuts to flashcards and games, there is something for everyone.



Britannica Now on NCEdCloud



Students can access encyclopedia articles, primary sources, games, videos, images, animation, and other learning resources. Search for people, places and things. It is also available in a Spanish version. Click on the icons to see more. You will have to log in to NCEdCloud to view.



Spanish Version of
Britannica

Ashe Public Library News



The Ashe County Public Library is sponsoring "Light in Winter". There are fun library activities for the whole family. Click on the picture to see the complete schedule of events.

*Check out their other offerings for teens
at [Ashe Teen Club Online](#)*

Book SPOTLIGHT

One of Us is Lying
by Karen M. McManus

On a Monday afternoon, five students walk into detention: a brain; a star athlete; a Yale bound scholar; a student on probation for dealing; and an outcast who created a gossip app to spread rumors about others. One of them doesn't make it out alive. Join the adventure as these four students try to solve the mystery before someone else gets hurt.



Traditional Butterscotch Fudge Recipe

- 1 ½ cups Granulated Sugar
- 2 Cups Miniature Marshmallows
- 2/3 cups Carnation Evaporated Milk
- 1 pk. Nestle Toll House Butterscotch Flavored Morsels (or whatever flavor you like)
- 2 Tbsp. Butter or Margarine
- ½ tsp. Salt
- ½ cup Chopped Nuts (optional)
- 1 tsp. vanilla extract

Use any flavor of Toll House Morsels. I love White Chocolate & Butterscotch



Line an 8-inch square baking pan with Foil. Combine sugar, evaporated milk, butter & salt in a medium, heavy-duty saucepan. Bring to a rolling boil over medium heat, stirring constantly. Boil (stirring constantly) for 4-5 minutes. Remove from heat. Stir in marshmallows, morsels, nuts and vanilla extract. Continue to stir vigorously for 1 minute, or until marshmallows are melted. Pour into the prepared baking pan. Refrigerate for 2 hours or until firm. Lift from pan, remove foil and cut into pieces. Enjoy!