#### // MAY 20 2024 / / ISSUE 35



### **CAPITAN MUNICIPAL SCHOOLS**

Where Good Character Never Goes Out of Style



**Capitan Tigers** 

### Class of 2024

MAY 20, 2024

Senior Night was Tuesday, May 14. Everyone was great! Really big 'Thank you" to the Class of 2024 Sponsors, Teachers, parents and students who helped decorate, donated and supported these Tigers on their journey K-12. We are very proud of our Senior Tigers and look forward to watching them walk across the stage on TONIGHT!









## WEEKATA GLANCE

### ACTIVITIES SCHEDULE

Graduation 2024 May 20 @ 7:00pm Tiger Stadium

8<sup>th</sup> Grade Promotion/MS Awards May 23 @ 10am Cummins Gym

Elementary Awards May 23 @ 9:00am Traylor Gym

### PTO/BOOSTER CLUB - PG.3

Who is getting help

Support Your School

Concession Stand Sign Ups

NEWS FROM 4-H AND FFA – PG.5

### WHAT'S FOR DINNER? - PG.6

Quick and easy ideas when you don't have a lot of time...and feeding kids.

### UPDATES AND EVENTS

Graduation 2024 May 20 @ 7:00pm Tiger Stadium

8<sup>th</sup> Grade Promotion/MS Awards May 23 @ 10am Cummins Gym

Elementary Awards May 23 @ 9:00am Traylor Gym

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#### **CAPITAN PTO/BOOSTER CLUB**

## In support of Capitan Schools

AND ALL ACTIVITIES WITHIN.

#### **PTO / BOOSTER CLUB**

PTO is proud of the busy start they have had this year. If you would like to get assistance with your class or event, please let them know! There is a form that can be picked up at the Admin Office or by contacting the PTO by email.

Upcoming events to assist are: Pawsitive Referrals Elementary Field Trips STEM Fundraisers Snacks for Positive Behavior MS/HS Tiger Buck Store for Elementary.

PTO Meetings are held the first Wednesday of each month in the Board Room/Room 101 Admin at 4:30pm.

With PTO & Booster club having joined forces, they are jointly heading up all home game concession stands. Volunteers are always welcome and appreciated!

There is a tab for High School events as well.

If you would like to volunteer, support PTO or if you have an organization that would like to work the concession stands as a

fundraiser, please let Courtney Bennett know. You can also email at CapitanTigersPTO@gmail.com.

Thank you for all of your support!



Thank you, PTO for the awesome t-shirts made for all of Our Athletes! If you played fall sports i.e.-Volleyball, Football, Cross Country or Basketball – Spring Sports or you were unable to pick one up on Monday, please let Mr. Jackson or Mrs. Shepperd (in Admin) know your size

# TIGER NEWS

#### **FUNDRAISERS**

## You need a cap!



Show your Tiger Spirit with a cap!
\$20 each. They will be available to purchase at the home
baseball/softball games or you can contact Candra at 575-649-2241.
There will be other items coming!
Follow the Capitan PTO on FB and look for announcements in Tiger News.





## 4<sup>th</sup> and 5<sup>th</sup> grades having a ball at Funtrackers!







## 4-H and FFA

Congratulations Capitan FFA for all your hard work! Good luck with upcoming events!





#### **WHAT'S FOR DINNER?**

#### LOADED BAKED POTATO SALAD

YIELDS: 8-10SERVINGS PREP TIME: 20 MINS TOTAL TIME: 2HR 20 MINS



#### Ingredients 4 lb. Russet potatoes 2 Tbsp. finely chopped pickles, plus ¼ c. juice from the jar

- 1 1/4 c. sour cream 1/2 c. mayonnaise
- 1 Tbsp. ranch seasoning
- 2 tsp. yellow mustard
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- 8 slices cooked bacon, chopped, divided
- 1 1/2 c. shredded sharp cheddar
- 1/4 c. thinly sliced green onions, plus more to serve

#### Directions

- 1. Preheat the oven to  $400^{\circ}$  F.
- 2. Place the potatoes on a baking sheet. Using a fork, prick the potatoes all over. Bake until fork tender, about 1 hour. Let cool for 15 to 20 minutes, or until able to handle comfortably.
- 3. Peel the potatoes, chop into 1-inch pieces, and transfer to a large bowl (It's ok if they crumble a bit! Add all of the little pieces to the bowl.) Drizzle the chopped potatoes with the pickle juice and let them sit until the potatoes have cooled completely, about 1 hour.
- 4. In a small bowl, stir together the sour cream, mayonnaise, pickles, ranch seasoning, mustard, salt, and pepper until fully combined.
- 5. Pour the sour cream mixture over the cooled potatoes. Add the chopped bacon (reserving 2 tablespoons), cheese, and green onion and stir gently to combine. Refrigerate until ready to serve. Top with more green onions and the remaining 2 tablespoons of bacon just before serving.

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