

CHARTER INK



How to Cook a Turkey

By Melanie Sullivan

After conducting a survey, at the South Shore Charter Public High School it is apparent that 76% of high school students and 55% of teachers and faculty do not know how to cook a turkey. If you are one of the 68% of people, keep reading and you will learn just how to do so.. (For the 32% of you who think that you know, you are most likely cooking it wrong). The following directions could help you to make the best tasting turkey yet. And if you are a vegetarian then, I don't know what to say. Anyways what's Thanksgiving without a good turkey?

First things first, when getting your turkey, make sure you pick out a turkey with a big snood, many people don't know this, but the bigger the snood the better the turkey. When you get your turkey from Stop and Shop, Shaws, Trader Joes, or your backyard, give it a nice name, maybe Alexander? or even Johnny Smith. Giving your turkey a name shows the turkey some love which will give it a nice tender cook. Now follow the directions below:

1. Thaw That Turkey:

Thawing your turkey will make one of the biggest differences, make sure the turkey is well-defrosted before putting it in the oven. I suggest either leaving it in your fridge for about 4 days, depending on the size of the turkey, or put your turkey under cold water, 30 minutes per pound.

2. Remove before Roasting.

Whole turkeys come with the neck and giblets which are stored in the front and back cavities, make sure you remove them when you prep the bird; nobody wants giblets in their turkey.

3. Flavor for Free:

Want to make the turkey taste even better? This can be done in multiple ways. One way, you can inject the turkey using special needles for turkey injections with a mix of water, butter, and honey or other spices. No you can not use your acupuncture needles from home. If you want to give the turkey flavor but not go through a lot of trouble, you can just slather on some herbs and butter wherever you can on the turkey. The more flavors the better.

4. Roast Roast Roast:

What temperature and how long should a turkey be cooked? Well this all depends. If you are shooting for a well done, on its way to being dry turkey, you might want to cook the turkey at 450°F and if you are looking for a very juicy tender turkey then 350°F will do. However since we are looking for a perfectly roasted turkey then I suggest a nice in the middle 400°F for about 3-6 hours.

5. Check Cooking Constantly:

A check system is key to a good turkey, because we don't want to fall asleep while the turkey is cooking resulting in the turkey overcooking and your house burning down. Not only would your house burn down but your turkey is now overcooked. I highly suggest a meat thermometer that sounds when the turkey reaches a specific temperature.

6. Enjoy Eating Every Edible End:

Last but not least, enjoy eating the turkey, even if it did not come out to your standards. Make it seem like it did, by making moans while chewing, and using phrases like "OMG delicious" or "did I make the best turkey or what?!". This helps your self esteem and makes cooking a turkey seem like an accomplishment. HAPPY THANKSGIVING!

Could a Cat Café Be Coming to Boston?

By Cat Dwyer

The newest sensation, the Cat Café, might just be heading our way. First Japan, then France, now the States? Rad!

So what is a Cat Café? Like any other café, these unique little eateries feature mugs of coffee, tea, cocoa-- you name it! But unlike many stores, these places come equipped. Cats, many of which are shelter animals, are there to help you to relax and unwind from the daily stressors you face. People in other cities have already begun trading out the normal soft jazz that plays in cafes in favor of the light purr of content cats.

The café, proposed by a local Bostonian, will feature unique shelter-cats. Which means that, if you find your newest best feline friend, you may be able to adopt them! The project is still in the developmental stages at the moment, so we might not hear anything from it for a bit, but keep your ears open!

Hanukkarticle

By Kayleigh Wright

Most people, during the holiday season, celebrate Thanksgiving and then jump right into Christmas. But, they typically overlook the major holiday that falls in between Thanksgiving and Christmas: Hanukkah. Hanukkah, also called the Festival of Lights, is an eight day Jewish holiday that's roots lay far back in time. The Jewish people were suffering through oppression by the Greeks, when they finally regained control

of their Temple for worship in Jerusalem. Once there, they discovered that they only had enough oil to light the Menorah for one day. But, through a miracle, the oil lasted for eight days. Thus, Hanukkah was born to celebrate this miracle.

Hanukkah, which translates to "dedication" in Hebrew, consists of eight days and nights of celebration. "We exchange gifts every night for the eight nights, and we light a candle and say a prayer every night,"

says Brianna Lemkin, a senior who celebrates Hanukkah at home. She also mentioned how her family will play dreidel with gelt, otherwise known as chocolate coins. Hanukkah comes with many traditional foods, one of the most commonly known being latkes, or potato pancakes.

This year, Hanukkah begins on Wednesday November 27 and runs until Thursday, December 5 this year. Be sure to keep this holiday in mind, and enjoy the holiday spirit!

Upcoming Events

By Zain Akhtar

Thursday, November 28th-Friday the 29th- Thanksgiving Break- It's already Thanksgiving break. Get ready to eat all your favorites: turkey, mashed potatoes, gravy, other unhealthy things. Then Black Friday. Wake up early and go get the best deals. The Wednesday before is a half day.
Friday, December 6th-Semi-Formal Dance-Get your dresses and suits ready, Semi-Formal is almost here. Get a date, get your clothes ready, and get ready to have some fun. More information like the time and cost will be announced soon.
Friday, December 13th-National Honor Society Ceremony- At 10:30, members of the High School

will be inducted into the National Honor Society for their good acts. This day occurs on a half day. It will take up the rest of the day. Congrats to everyone getting inducted!

Friday, December 20th-High School Fashion Show- This is another half day. The members of the art workshop will display the clothing items they made. Each member has chosen a model who will walk down the runway in the gym space displaying the clothes they made.

Monday, December 23rd-January 1st-December Break- Vacation is soon! This year, vacation is 12 days, including the weekends. Instead of a half day the day before Christmas Eve, we get it off. Have fun, go places, because when we return, Mid-Terms are coming.

Over-the-Knee Boots & How to Wear Them

By Morgan Murray

A lot of people think that over-the-knee boots are pretty much unwearable. They may take the cake when it comes down to intimidating accessories. In the fashion world, however, the greatest successes are often yielded by the greatest risks. And, ladies, let's be honest for a second. Though our ankle boots are versatile, they aren't going to turn many heads.

An over-the-knee boot, on the other hand, is entirely guaranteed to evoke a response. So long as the reception is stellar, of course. Here are some tips on styling the bold boot so that it looks almost as chic and sophisticated as you are.

These boots were made for miniskirts (school appropriate ones, of course). Breaking up the long boot with a slight sliver of leg adds a dash of allure. A schoolgirl-meets-grunge style works well here because it toughens the boots's provocative nature.

Does showing leg seem like a bit too much for you? Not a problem. Style the boots with skinnies instead. The jeans should be tight, but with enough stretch. When wearing black boots, a grey color jean adds just enough contrast. This essentially creates the fabulous illusion of never-ending legs.

There are plenty of fashion editors who claim to be "over" this trend. I beg to differ. Actually, forget the begging. I flat out differ. The boots are famed; plenty of women's perfect little closet gems. The over-the-knee boot is incredibly useful for numerous different reasons, and that is why it's here to stay.



Student Submissions:

Katie's AP Language and Composition class has been working on analyzing rhetorical appeals in writing and other forms. They recently watched a commercial for Molson Canadian Beer that focused on correcting common misconceptions and stereotypes about Canadians. Students each wrote their own adaptations of the commercial's script but applied it to American stereotypes. They worked as a class to create a mimicked version.

I am an American by the AP Language and Composition class

Hey.

I'm not a politician or a Wall Street trader.

I don't live in a mansion, eat Big Macs, or own a Hummer.

And I don't expect you to speak English in your own country,

although I would appreciate it if you gave me directions.

I know my president is Obama, and I voted this year.

I speak American, and high school Spanish, and I pahk the cah in Hahvahd Yahd.

I can proudly hang my flag above my door.

I believe in freedom of speech, not censorship,

a melting pot, not pre-dipped fondue,

and that the eagle is a truly mighty and majestic bird.

A bathroom is a loo, a fry is a chip,

and we wait in a line - not queue - line.

The United States is the land of opportunity

the first nation of baseball

and the greatest country in the world.

My name is John and I AM AMERICAN!

Thanks.

5 Misconceptions about the Pilgrims and the First Thanksgiving

By Kayleigh Wright

The Pilgrims are regarded as the creators of Thanksgiving, and many people think of them as having had a very similar feast to what we have currently.

History.com and The History News Network cleared up for the general public some things that are false about the Pilgrims that are commonly seen as being true.

1. The first Thanksgiving was in 1621, and has been celebrated every year since.

Actually, the first Thanksgiving was not the beginning of this annual tradition. Thanksgiving did not start being celebrated yearly until the middle of the 19th century.

2. The First Thanksgiving was on November 4, 1621

The actual date of this feast is not known, but is predicted to have happened sometime between September 21 and November 11. It also lasted for three days rather than just one.

3. The Pilgrims wore black and white.

Black and white clothing was typically reserved for Sundays. The women wore colored clothing, such as red and green, during the week and the men wore more dull colors such as beige and brown.

4. Thanksgiving was a family holiday from the start. For the Pilgrims, the first Thanksgiving was a multicultural celebration of their harvest.

5. The Pilgrims ate the same food that people eat now on Thanksgiving.

It is not believed that the Pilgrims ate ANY of the same things as people do today. The main food that it is assumed that they ate was deer. The reason people eat the common Thanksgiving food now is because that is what was eaten to celebrate Thanksgiving in the Victorian era.

So, when you sit down your family to dig into the Thanksgiving feast laid out in front of you, remember how different your meal is compared to the meal eaten almost 400 years ago. It probably does not resemble the picture you had in your mind of the First Thanksgiving. But, you can still enjoy your meal, and have a happy holiday!



Mystery Person

by Molly Schauer

1. If you could only eat one thing, what would it be?

- "Mac n' Cheese"

2. What's your favorite holiday?

- "Christmas"

3. Do you have siblings?

- "Yes, two"

4. Do you have a favorite subject?

- "Science"

5. How many years have you been at Charter?

- "Eight"

6. What's your favorite type of soda?

- "Orange Fanta"

7. Do you like country music?

- "HA, NO"

8. Are you a Bruins, Patriots, Red Sox, or Celtics fan?

"All four"

Submit your guess to the blue folder in Katie's room for your chance at a prize!

Jaguars Update

By Ethan Seal

As warm weather comes to an end, so must fall sports. The boys soccer team had a fantastic season, finishing with nine wins and four losses, followed by a first-round playoff loss against Prospect Hill Academy in a disappointing upset. The most notable mentions of the season include Jerome Sullivan, who had 129 saves and only 14 goals allowed, Michel Joseph, who scored nearly one goal per match with 11 goals at the end of the thirteen game season, Chad Bruce, the playmaker, who had four goals and seven assists, providing the team with many victories despite being injured early in the season, and Kaisaac Griffin, a defender who had two goals and led the team in clutch defensive plays.

Girls soccer also ended; the girls had a record of 5-7-1. Ila White did an amazing job stepping up in the goalkeeper position for the team, getting 59 saves and allowing only 24 goals. The top scorers for the team were Christine Nwafor with nine goals, Catie Bowman with eight goals, and Arianna Hartz with four goals.

The volleyball team also played well in their first season ever. Their record at the end of the season was 4-10, but they showed much improvement. Emma Goldberg, a freshman on the team, said, "At the beginning, we didn't know each other but we got to know each other better and by the end of the season we were playing like a real team. If we have as much determination we can play really well next year and make the playoffs. I'm excited about new players joining the team next year, new players are a good addition to the team. Go Jaguars!" The team, coached by Jenn Johnson, shows real potential to make the playoffs next year.

The Cross Country team also had a good season. "We weren't the best team, but we weren't the worst. We were right in the middle. I think that the most valuable runners were David Benoit, Neil Feeney, Tyler Johnston, Evan Whitemeyer, Elijah Diejuste, Abby Dalton, and Lauren Walsh. Next year, we have to work on pacing ourselves, and we need to have more players on the team," said Evan Whitemeyer when prompted. The cross country team is a strong team and is constantly improving.



The Poetry Workshop

By Samantha Circelli

People express their feelings in different ways, whether it be by acting, contributing in sports, or just talking to people. However, the students in Mr.Small's workshop express their ideas and feelings through poetry. Shannon Barry and Lauren Walsh told me about their EOMs, which include the Poetry Slam that occurs every year. Lauren Walsh told me, "We choose two or three poems to present in the Poetry Slam, and we have to write it well and present it well in order to get a perfect score of 5."

These students look forward to the hour or two that they have of workshop each week. Lauren Walsh voiced her opinion on what her favorite thing about poetry is. She exclaimed, "How you can have different types of poetry. You can lie or tell the truth, it can be comical, or it can beautiful." Shannon Barry told me that her favorite thing about poetry is, "The fact that when I'm sitting in workshop, I'm not Shannon in Mr.Small's room. I'm whoever or wherever I am writing about." So if you are interested in poetry, and writing works of art, Mr.Small's workshop is perfect

for you!



Can Boston Close the Wage Gap? Would You Rather?

By Maryellen Vanderveen

Early this month, Boston Mayor Thomas Menino announced a new plan to make Boston the first city to eliminate the gap in between women and men's wages. This may seem like an ambitious plan considering that Massachusetts ranked as the 37th state in average full-time pay for women in 2012, far behind other New England states. In Boston, the average woman makes just 83 cents on the dollar compared to a man doing the same job, which accumulates to around \$10,000 less per year and \$400,000 throughout a career. This statistic may surprise some, considering that women in Massachusetts are more likely to earn advanced college degrees than those in other states. Menino has been able to convince thirty-eight large employers to promise equal-pay in the Boston area. He hopes to have eighty by the end of the year, when he leaves office and Marty Walsh, newly elected governor, takes his place.

Most responded to Menino's plan with enthusiasm, though concerns were raised. While new research certainly shows a disparity between the wages of men and women, even when factors such as work type, time taken off, etc are taken into consideration, the reason why this is and the solutions to it remain unclear. Some suggest that mothers may be less likely to be considered for promotions because they are seen as less committed to the workplace because of their commitment to their family, whereas a father may be seen as more committed. Others say that women may be pulled out of work by maternity leave or if they take time off to raise children. However, when these factors are taken into account, women still are only making 91 cents on the dollar. Cathey Minehan, dean of the management school at Simmons College point out, "When I graduated college in the dark ages, in 1968, you thought, these problems are going to take care of themselves, all you need is a few people getting ahead and the rest will follow. It doesn't happen."

So how can Menino live up to his promise of making Boston the first wage-gap free city? Experts suggest that it starts with education. Employers must weigh women's degrees equally. Women in the workforce often find that their degrees are under-valued, making equal money to men with less education or needing more advanced degrees to be considered for positions alongside men. Colleges' career centers could help to make sure that women know the expected salary for their jobs and are prepared to negotiate for the salary they deserve. Attempts have been made on the national level to end pay secrecy - where companies explicitly prohibit employees from discussing their wages or just strongly discourage it - with legislation such as the Paycheck Fairness Act. This act was defeated in 1961 when it was first introduced in congress and then again 2010. It seems that Massachusetts will have to wait to see if Menino will be able to deliver, though women can be glad to see an important city leader speak up about this issue and hopefully this trend will spread to other cities.

by Danny Freitas

We all know this game, it brings out the weirdest in people and sometimes scares them: Would you rather!! Here are some Thanksgiving themed *Would You Rathers*.

Would you rather....

Wash your hair with mashed potatoes?

OR

Take a bath in gravy?

Lead the Thanksgiving parade?

OR

Eat dinner with the President at the White House?

Be a turkey who is hunted for Thanksgiving Dinner?

OR

Be a pumpkin with a 1 out of 125 chance of being chosen for a Jack-O-Lantern?

Drink a gallon of gravy?

OR

Eat turkey that MIGHT have dead bugs hidden inside

Dress up as a turkey for an entire school day?

OR

Dress up as a pilgrim for an entire school day?

Eat Thanksgiving dinner with your teacher?

OR

Eat Thanksgiving dinner with ONE sibling NOT of your choice?



Horoscopes by the Astrology Psychic

It is easy to forget what is good in life when everything just seems bad. Although you may be dealing with troubling events or having a bad day, don't forget to look at the bright side of things.. When it's raining outside, do not think about the rain today, think about the best beach days you have ever had. When you receive a bad grade on a test, don't mope about that one grade, think about that 100 you got on a previous test or essay. Just play Bob Marley's famous line in your head over and over again, "Don't worry, be happy" Not everything is negative in life, but if all you think about is negative thoughts then you might as well just nickname yourself debbie downer or danny downer. Look at the bright side of things; believe it or not it makes things better and can get you through the crummy day or the crummy week you are experiencing.

Turkey Populations of America: Back from the Brink

By Ethan Seal

A long time ago, turkeys were nearly extinct. Only 30,000 wild turkeys remained in the United States. However, with the invention of the netting gun, everything was changed. In the 1970s, wildlife officials started putting wild turkeys in different forests to increase their population. Relocating these turkeys helped to increase the turkey population to seven million by 2010. When

asked how he felt about the steadiness of turkey population in the United States, Neil Feeney, junior and your Vice President, replied, "Ever since the turkeys and I had our treaty, I determined that it was our top priority to make sure our feathered friends stay consistent in the population to ensure maximum happiness and decrease the possibility of war. As long as it's not dropping, I'm happy with it." No one knows what the treaty between Feeney and the turkeys was, but it was apparently a big deal.

Meanwhile, hunters kill about one million turkeys per year to maintain a stable population. Turkey hunting is a rapidly growing sport because of the abundance of the bird. When asked how he felt about turkey population being maintained by hunters, Van Harting, sophomore, replied, "Well, you're asking me about a topic I don't know much about. I just need to say this. I think turkeys are not very endangered, but not very common, but it would be bad if they were everywhere so hunters keeping turkeys from running rampant is a good thing." Harting's interesting insight into the subject is a very good summary of why hunting turkeys is necessary.



Fish Pedicures

By James Duchaney

There is a new sensation for healthy feet happening everywhere. Fish pedicures are exactly what they sound like, a pedicure that is given by fish. These fish are called the Gara Rufa and are only a little bit bigger than a minnow. The Gara Rufa is part of the carp family and they love eating your dead feet skin particles. These fish only like dead skin particles that are rough such as callouses. Since these little guys only like dead or damaged skin particles and won't go near your healthy skin or chip your nail polish, they are ideal for pedicures. Not only do these fish tickle you and make you squeamish, they benefit you in several ways. If you have eczema or psoriasis, you're in luck! These living pieces of sushi help in healing these skin disorders. Several studies have proven that these fish reduce more stress than a normal massage. Gara Rufas also doesn't have teeth, so they won't hurt when they nibble on you, but they do have very tough gums so they can get the deep dead skin. These fish have been used in Turkey and some parts of Asia for centuries, relieving stress and keeping feet healthy throughout the times. It's about time they finally come to the States.

Black Friday 2013: Better Off Without It?

by Morgan Murray



Thanksgiving falls on November 28th this year, which is the latest it has been since 2002. That means that this year's holiday shopping season is technically six days shorter than last year's. It is predicted by Adobe Systems that "the compressed season will cost retailers \$1.5 billion in online sales alone."

All of this calendar drama puts more pressure on retailers to make the holiday season come even earlier. You have probably noticed that immediately after Halloween ended, and in some stores even before that, holiday items decked each isle. Stores continue to feel the need to make the day after Thanksgiving into one that is completely unrivaled in length. It's like a shopping solstice! For example, at Kmart, Black Friday will last for 41 hours (starting at 6 in the morning on Thanksgiving). Also open on Thanksgiving, for the first time ever, will be J.C. Penney and Macy's.

But why not get rid of this tradition altogether? Some argue that retailers might be better off if shopping were detached from Thanksgiving, insisting that Black Friday is merely an unnecessary consumer frenzy. Another piece of Adobe's research tells that shoppers in the U.K. and Canada (whose shopping habits are unaffected by Thanksgiving) actually spend more during the holiday season than Americans do.

Still, 10 out of 15 students plan on doing Black Friday shopping this year. An analyst from Forrester Research said, "Black Friday is just a tradition in America. I don't think that will ever go away."



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