



Thornton W. Burgess Middle School

# Blue & White Banking Spotlight

March 2012

## Weekly Winners

Luso randomly awards \$10 gift cards each Friday to your favorite places, such as Dunkin Donuts, Subway, Game Stop, and iTunes. This allows you to save your own money, but still get the things you want! Recent gift card winners include:

01.13.2012: **Sarah Walker**

01.20.2012: **Devan Tongue**

01.27.2012: **Emma Kate Miller**

02.03.2012: **Nicholas Santos**

02.10.2012: **Faith Germain**

02.17.2012: **Elizabeth Paradis**



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## Baked Snowballs

from **FamilyFun Magazine**

### Ingredients

- 12 vanilla or chocolate wafer cookies or six 1/2-inch-thick slices of your favorite cake
- 6 scoops of your favorite ice cream
- 3 egg whites at room temperature
- 1/4 teaspoon cream of tartar
- 1/4 cup sugar
- 1/2 teaspoon vanilla extract
- Chocolate syrup, sprinkles, and Maraschino cherries



### Instructions

1. Break each cookie or slice of cake into several small pieces and divide them evenly among six 3-inch ramekins, pressing them into the bottom of each. Fill each ramekin with ice cream, using the back of a spoon to smooth it level at the top. Place the ramekins on a cookie sheet in the freezer while you prepare the snow (meringue).

2. Heat the oven to 500°. Place the egg whites in a medium-size bowl and whip them with an electric beater set at medium-high speed until they resemble soap bubbles. Add the cream of tartar and continue beating until soft peaks form (now it will look like shaving cream). While you continue beating, add the sugar 1 tablespoon at a time and then the vanilla extract. Continue beating until shiny, stiff peaks form, about 2 minutes. Now you have your snow!

3. Remove the ramekins from the freezer and spread the snow meringue over the top of each with a spatula, taking care to completely cover the ice cream. This "blanket of snow" is what insulates the ice cream, keeping it cold in the hot oven. Bake the snowballs on the cookie sheet until the tops are golden brown, about 1 to 3 minutes. Watch them carefully; they brown quickly. Garnish the snowballs with chocolate syrup, sprinkles, and cherries, and serve. Makes 6.



**School banking is EVERY  
Friday morning!**

**Luso Federal  
Credit Union**  
599 East Street  
Ludlow, MA 01056  
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Toll Free:  
1-877-500-7750  
www.lusofederal.com

**Savings tip:** Put your saved money into your savings account instead of your wallet. That way you won't be tempted to spend it!

# All About Money

- The name of the Philippines' president Arroyo was misspelled as Arrovo on the hundred-peso note in 2005.
- Some early Chinese coins were shaped like knives.
- A British counterfeiting gang printed \$50 million points (U.S. \$80 million) in fake bills before their arrest in 1998.
- It takes about 4,000 double folds—forward and backward—before a U.S. bill will tear.
- Currency made from the red feathers of the scarlet honeyeater bird was used in the Santa Cruz Islands in the South Pacific Ocean until the 1980s.
- C-3PO and nine other Star Wars characters appear on dollar coins from Niue, an island some 1,500 miles off New Zealand.
- There are two ATMs in Antarctica.
- In the 1860s, a U.S. currency official sneaked his own portrait onto the five-cent paper bill without permission.
- If you skipped two one-dollar sodas each week for a year, you'd save \$104.



*National Geographic Kids Magazine March 2012 Issue*

# Rhyming Pairs

Can you find rhyming pairs for these clues? Here's an example:

**Clue: Vehicle for Moving Quacking Animals**    **Answer: Duck Truck**

1. Unhappy Friend: \_\_\_\_\_
2. Weird Ape: \_\_\_\_\_
3. Cry or Yell During a Nightmare: \_\_\_\_\_
4. Used to Keep an Intruder Off a Pier: \_\_\_\_\_
5. Angry Employer \_\_\_\_\_
6. Fruit from the Capital of Cuba: \_\_\_\_\_
7. King's Guard that Doesn't Weigh a Lot: \_\_\_\_\_
8. Baseball Player who Just Got a Raise: \_\_\_\_\_
9. Improved Symbol of the Alphabet: \_\_\_\_\_
10. Friend Who Fell in Dirt: \_\_\_\_\_