

THE BUZZ

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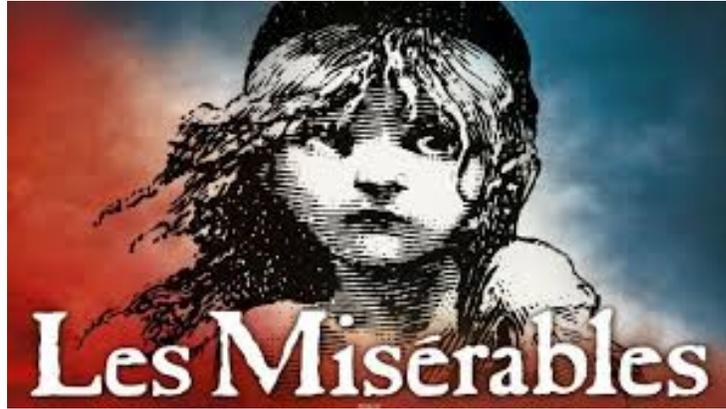
Christine Wright
Executive Secretary

Sheri Wilkinson
Certification Specialist

Jackie Smith
Personnel Specialist

Melissa DeRossett
Personnel Specialist

Mechele Nunley
Personnel Specialist



THE MUSICAL PHENOMENON COMES TO PALATKA

Opens May 4

Jim Dignato Theater

1100 S 18TH STREET PALATKA, FL

FOR TICKET INFORMATION

CALL RALPH'S HOUSE OF FLOWERS

386-325-4734



Sun Safety!

Skin Facts
1 in 5 Americans get skin cancer
90% of visible aging is caused by the sun
Skin cancer is the most common of all cancer

AVOID
SUN FROM 10AM - 4PM

30 mins before
1oz sunscreen
& every 2 hours

USE
broad-spectrum
spf of 15+

know the ABC'S OF MOLES/SPOTS
Asymmetry Border Color
Diameter Elevation

PROTECT
skin, eyes & hair from sun!

SKIN CANCER DETECTION AND PREVENTION MONTH

Skin cancer is the most common type of cancer in the United States. Ultraviolet (UV) radiation from the sun is the main cause of skin cancer. UV damage can also cause wrinkles and blotches or spots on your skin. The good news is that skin cancer can be prevented, and it can almost always be cured when it's found and treated early. Take simple steps today to protect your skin:

- Stay out of the sun as much as possible between 10 a.m. and 4 p.m.
- Use sunscreen with SPF 15 or higher. Put on sunscreen every 2 hours and after you swim or sweat
- Cover up with long sleeves and a hat
- Check your skin once a month for changes



Saturday, May 13, 2017

Memorial Parkway (Riverfront Park)

*8:00 a.m. ~ 5K Run

*9:00 a.m. ~ Fun Run

Deadline for all registration form and entry fees:

Friday, April 28, 2017

Make checks payable to:
PCSD Food Service

Mailing Address:
200 Reid Street • Palatka, FL • 32177

NO REFUNDS!



Packet Pickup
Friday, May 12, 2017
3:00 p.m. - 6:00 p.m.
District Office • 200 Reid Street

May Register Day of Race
Saturday, May 13, 2017
6:45 a.m. - 7:40 a.m.

T-shirts not guaranteed if registering day of the race.

Sick Leave Buy Back forms will be available in Skyward Employee Access April 15 - May 26



Be sure to check out the Putnam Pulse issued weekly by Superintendent Rick Surrency for accomplishments and announcements taking place across our District

SCHOOL'S
out for
SUMMER

April 2017 Appointments

- Kuwanna Moore, Middleton-Burney
- Lloyd Nichols, Miller Middle
- Tina Wolfe, Price Middle
- Thomas Willis, Jenkins Middle

April 2017 Retirements

- Johnny Bunch, Jenkins Middle School
- Curt Smith, Overturf Center

Here's to the nights
when the sand is your seat
and the waves kiss your feet
SUMMERTIME!



Biometric Screening Locations

The following locations will have biometric screenings taking place the afternoon of May 25th. Please take advantage of these additional screenings and make sure to spread the news to your colleagues.

C.L. Overturf, Jr. 6th Grade Center

12:00 - 3:00

Interlachen Elementary School

12:00 - 4:00

Jenkins Middle School

12:00 - 4:00

Middleton-Burney Elementary School

12:00 - 4:00

Ochwilla Elementary School

12:00 - 3:00

Q.I. Roberts Jr. - Sr. High School

12:00 - 3:00



School Board Meeting - 2

Principal's Meeting - 10

Mother's Day - 14

Literary Coaches Meeting - 17

School Board Meeting - 23

Last Day of School - 26

Memorial Day - 29

Smores Pie

Ingredients

- 2 ½ cups (260g/10oz) cookie crumbs
- 1 cup (8oz/225g) butter, melted
- 10oz (280g) bittersweet chocolate (72% cocoa solids)
- 1 ½ teaspoon cornstarch (cornflour)*
- ½ teaspoon salt
- 2 teaspoon vanilla extract
- 2 Cup (16oz / 480g) full fat Milk**
- Marshmallow fluff

Instructions

1. Blend the cookies until they are fine crumbs. Stir in the melted butter and blend it together again.
2. Press the crust into a 9 inch pie dish. (Lay 2 sheets of cling wrap into your dish to make for easy pie removal later)
3. In a medium-sized saucepan over medium heat, add the milk and chocolate.
4. Bring the mixture to a simmer and let the chocolate melt gently.
5. While simmering, mix the cornstarch with 4 teaspoons of water together to form a runny paste.
6. Whisk the cornstarch mix into the chocolate whisking constantly until the mix is thick and smooth.
7. Simmer on very low for about 2-3 minutes until the cornstarch is cooked out. Turn off the heat.
8. Whisk in the vanilla extract and salt.
9. Set aside to cool down. To prevent it from forming a skin on top lay cling film over the pan.
10. Once cooled pour the chocolate pudding into your prepared crust. Spread it out with a spatula if it has thickened up. Place the pie in the fridge to set for 1 hour.
11. For the Marshmallow Fluff: You can make it while the pie is setting in the fridge or you can make it up to a week in advance and store it in jars ready to use.
12. Spoon around ¾ of the marshmallow fluff on top of the pie. Note that the Fluff will spread so take care not to put too much on.
13. On low heat, carefully toast the top of the pie under the grill until toasted. Stand by the pie and keep a close eye on it as it toasts really fast and can burn.
14. You can serve the pie straight away for place it in the fridge for up to 3 days.

