

RAD celebrates a diverse Thanksgiving

the multi cultural club celebrates its second annual Thanksgiving dinner

by Rachel George
news editor

North High's multi-cultural club will be hosting its second annual Thanksgiving dinner on Saturday, November 17th.

"We're the American melting pot; we're all from separate cultures. It's fun to experience each other's Thanksgivings," junior Shane Beasley said.

The multi-cultural club, or RAD (Real Advocates for Diversity), was formed three years ago when some students got back from Inlucity (a leadership program for high school students to discuss and challenge discrimination and stereotyping.)

The students wanted to learn about different cultures and societies.

The RAD Thanksgiving dinner is a fairly new tradition, this is the second year. It will be hosted at the house of North High geography teacher, Jane Erdenberger.

She enjoys hosting it for a few different reasons. "I like teenagers! It's fun for them to have a place for them to have fun and do

something different. I definitely support their cause," Erdenberger said.

"It's one of RAD's most attended events," senior Andi Schuermann said.

Last year people brought a variety of foods including: a German cake, squirrel soup, Indian food, and a vegetarian dish.

After eating, the group explored Erdenberger's house and played charades.

"There's not enough time during school for them to

enjoy each other's company," Erdenberger said about why it was important to have this dinner.

Andi Schuermann attended the dinner last year. She brought pink-pink.

"It's a strawberry dessert. It's a family tradition," Schuermann said.

"John Erickson killed a squirrel and made

"He didn't tell us what was in it until after we ate it!"

Geography teacher Jane Erdenberger



Graham Williams, Richard Page, Jonathan General, Megan Davidson, Ryan Hazimeh, Frederick Montgomery enjoy a night of food and fun.

squirrel soup," Erdenberger said. "He didn't tell us what it was until after we ate it!"

Schuermann got involved in RAD for a few different reasons.

"It was a really cool cause. I also wanted to learn [about] new cultures." Shuermann said.

"I have no idea [what to bring]," Beasley said. "My family doesn't really have a dish. We use recipes from Campbell's and Panera."

"I'm thinking about bringing chocolate molleux, it's like a French fudge," Beasley said.

"There are a lot of amazing people in [RAD] and even though I am not completely involved in it, I still feel like I am a part of something," senior Asia Drews said.

RAD meets during lunch, making it easier for students to attend meetings.

"I'm already here [at school] and I don't have to miss something else. It's really nice," Schuermann said.

how to make...

SQUIRREL SOUP

Prep Time: 1 hour Cooking Time: 3-4 hours Servings: 4-6

4 squirrels, cooked, boned reserve broth

2 frying chickens, cooked, boned reserve broth

3 large onions, chopped

2 small potatoes, cubed

4-5 carrots, sliced

1 (16 ounces) can cream-style corn

1 (16 ounces) can tomatoes

1 (6 ounces) can tomato paste

2 beef bouillon cubes

4 hot peppers

7-8 drops Worcestershire sauce

1 Tablespoon brown sugar

1 (8 ounces) can water chestnuts, chopped

salt and pepper to taste

5 1/2 cups squirrel broth or chicken broth

Instructions: In a heavy pot combine cooked squirrel and chicken and all ingredients. Cook in a slowly, stirring occasionally, for three to four hours or until thick. If the soup doesn't get thick, you may add broken, uncooked spaghetti and cook until thick.

Recipe by GameBirdHunts.com



Linda Boamah Wiafe, Joshua Howe, Chelsea Raesing, Britta Tollesfrud, and Jolene Holland talk and joke over dinner.