



AN INSIDE SI



THANKSGIVING



It's Thanksgiving, SI Prep!

To celebrate, INSIDE SI presents our words of gratitude to remind us of our S.I. family, who sits together at our ever-extending virtual table. INSIDE SI writers and members of the administration share what they're thankful for this Thanksgiving. We set out a place for you at our table!

I am so grateful for the years I've been blessed to spend with young people in Jesuit High Schools!

FR. REESE



I am most thankful for my students for all their resiliency and goodness during the last 8 months!

Ms. Levine



Mr. Devine
I am grateful to front line doctors, nurses, and medical assistants, to my sophomore students who bring such joy to my day, to the editors and staff of Inside SI who inspire me with their creativity and diligence, to Ms. Nickolai and my other colleagues for making teaching such a thrilling profession, and to the research scientists working hard to find a vaccine that will allow us a more normal life.

Ms. Nickolai
I am grateful for my wonderful English teacher colleagues, for Mr. Devine who is a great partner in Inside SI, my amazing students who impress me daily with their hard work and creativity, and my supportive family. I feel truly blessed!



Ms. Devenenzi
I am grateful for and miss my huge family gatherings. I can't wait until we can all be together again! I am also thankful that my family is healthy and happy.



Managing Editor Jack Quach '23
This year, the warmth of the SI community, my friends, and my loving family fills me with gratitude! I am thankful for each of my dedicated teachers, my spectacular fellow Inside SI writers and moderators, and the people working tirelessly to keep us safe this Thanksgiving.



Editor-in-Chief Luke Veit '21
I feel especially lucky for my community and connection to classmates, whether virtually or in-person, and for those who have leaned in with a welcoming and positive energy.



Ms. Finn
This year I am thankful for my husband and my dogs. They bring joy and fun to my life every day.



Managing Editor Michelle Benavente '21
For my sisters, Rachel and Christine! I credit their sense of humor, taste in music, and general friendship for shaping me into the person I am today.



Managing Editor Maya McClain '21
I am incredibly thankful for my supportive parents. They have been there every step of the way during this tumultuous year, and I can't thank them enough!



Editor-in-Chief Emma Stecher '21
I am so grateful for all of my teachers and the campus min staff! They all have been such amazing support systems and I am so happy that I get to connect with them so much even remotely!



Pass the cranberry sauce please?



Mr. Evans
I have found parks and open spaces so essential for my physical and emotional health during the pandemic. So, this Thanksgiving I'm grateful for the people in previous generations who fought to save state and national parks.



Editor-in-Chief Josie Wall '21

Yummy food and spending time cooking with my family and friends—such special moments to me!

Managing Editor Tommy DeBenedetti '22

I'm grateful for my dog Boomer!

I am grateful for the support systems I have in my family, friends, teachers, and counselors, and Magis. I would not be who I am or where I am today without them!

Managing Editor Jamie Gatus '21

This Thanksgiving, I'm grateful for the opportunity to spend time with my family.

Managing Editor Sofia Blenkinsop '22

Editor-in-Chief Fiona McNamara '21

For the extra time I have spent with my sisters this year. Baking is our latest pastime, and gingerbread (a year round treat in my opinion) is our latest bake.

Mr. Davis

I am most grateful for technology and the way it's allowed me to connect with my family and friends. I can stay connected with family back home in Philadelphia, engage with Magis Students and Staff, and SI as a whole. We are very fortunate and privileged to have such accessibility for this time, so I am thankful for the space to bolster relationships with loved ones while community building.



Mr. Dilag

I'm thankful for all the opportunities to minister to the SI community in creative, yet still very meaningful ways!

Managing Editor Will Devine '22

I am grateful for all of my family and friends.

Managing Editor Lauren Mendel '22

This Thanksgiving, I am grateful for the healthcare workers who are battling the coronavirus and saving people's lives while risking their own.

I'm thankful for my friends and family and all the support they've given me this year and in the past.

Editor-in-Chief Fiona Boster '21

Mr. Glosser

For the entire student council, and two seniors especially stand out. Lucia Doty started last spring with Maya McClain organizing all of the Big Cats. Renee Moore has also led our social media team and with Jackie Acosta took the lead for Halloween week and the rally. Thank you Lucia, Renee, and all the student council members.

Associate Editor for Production Luke McFarson '22

This Thanksgiving, I'm especially grateful for the health of my family and friends. I'm blessed to be surrounded by so many great people.

YOU

We invite you to sit down with us at the table!

Share what fills your heart with gratitude and your Thanksgiving recipes through

#InsideSIThanksgiving on **Twitter** and social media, or email **newspaper@siprep.org!**

Emma, Fiona B, Fiona M, Josie & Luke

We are so thankful for our incredible moderators, Ms. Nickolai and Mr. Devine! Happy kickoff to the holiday season! We hope everyone enjoys time off with loved ones and stays safe!



The Wildcat Thanksgiving Cookbook



"Bring a taste of SI home with you, and share your photos through #InsideSIThanksgiving!"

Ms. Levine's Famous Sausage Stuffing

1. Saute one chopped yellow onion in a large pan.
2. Add 3 Jimmy Dean pork sausage rolls- 1 sage flavor, 2 regular and cook through.
3. Add any herbs you like (I use oregano, a little bit of rosemary, salt, and pepper)
4. Add breadcrumbs to taste, maybe a cup and a half or so.
5. Make sure the mixture stays moist. You can always use chicken stock for that purpose.
6. Add some chopped parsley at the end.
7. Move the mixture into a baking dish and place it in the oven to warm up prior to serving.
8. Cook in the oven at 350 degrees for just about 25-30 minutes. Done!



Ms. Nickolai's Easy Candied Yams

1 29 oz. can sweet potatoes/yams

½ cup brown sugar

¼ cup butter

1 tsp. cinnamon

¼ tsp nutmeg

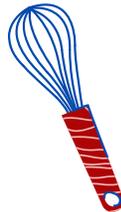
1 ½ cups miniature marshmallows



1. Preheat oven to 400 degrees.
2. Place yams in medium baking dish. Drain and save ½ cup of liquid and pour back into yams.
3. Sprinkle yams with brown sugar, cinnamon, nutmeg and mix well.
4. Pat butter on top.
5. Cover with the marshmallows.
6. Place in preheated oven for 30-35 minutes.

Mr. Evans' Treasured Apple-Cranberry Pie

Filling: 5 cups of sliced Gravenstein apples
1 cup dried cranberries
1 teaspoon of lemon juice
1/4 cup of butter
1/2 cup of corn starch
1 cup of sugar
1 tablespoon of cinnamon



1. Combine ingredients.
2. Bake for 30 minutes at 425.
3. Place on a cookie sheet and bake for 25 minutes at 325.
4. Eat with plenty of vanilla ice cream!



Crust: [REDACTED]

[RESTRICTED BY MOM EVANS AND THE COUNCIL OF EVANS FAMILY SECRETS, UNDER PENALTY OF EXTREME CORPORAL PUNISHMENT]



Ms. Finn's Favorite Mashed Potatoes

1. Boil peeled russet potatoes until tender.
2. Put hot potatoes through a ricer to get a smooth consistency.
3. Stir in warm milk, butter, salt, pepper, creme fraiche, and chives.
4. (Optional) Add roasted garlic!

Mr. Dilag's Delicious Honey-Baked Ham

1. If warming in the slow cooker, trim ham to fit.
2. Combine butter and honey then massage into ham, getting some in between the slices.
3. Cover and cook on LOW for about 4 hours (IF using slow-cooker).
4. Combine dry glaze ingredients.
5. Pat half of the sugar mixture on the warmed ham, then broil for a few minutes until bubbly and a little caramelized. Remove from Oven.
6. Add remaining sugar mixture to saucepan with water or ham juices. Heat this mixture to a boil, and boil for about a minute, then remove from heat and brush/pour the glaze over the ham.
7. Broil ham again. Just for a minute or two, being careful not to let it burn!
8. Let ham rest at room temperature for 5-10 minutes.
9. You have a ham with that classically crackly crust!

