Harry Potter Book Review

Avery Shaw

Harry Potter and the sorcerer's Stone is an action filled book. There are many reasons why this book is absolutely amazing. In the book harry potter is accepted in a school of magic with a bully named Draco Malfoy. He faces lots of problems and makes a lot of friends. The book is written very good, and my favorite part is whenever he is playing the game named quidditch. Whether it's his wand and all his spells, the broomsticks, mandrakes, or even Hagrid. The book is a 10 out of 10 and I definitely recommend it.

Strawberry Cobbler Recipe

Aiden Paredes

Don't we all love desserts right? Well yeah for example have you ever tried a fresh strawberry cobbler well if you haven’t then here is the stuff you need and need to do. The first step you need to do. Preheat the oven to 400 degrees F (205 degrees C). Grease a 2-quart baking dish. Combine sugar, cornstarch, and water. Cook over medium heat, stirring constantly, until thick and hot. Stir in strawberries and remove from heat. Pour mixture into the baking dish, and dot with 2 tablespoons butter. The second step you need to do. Sift flour, sugar, baking powder, and salt together. Cut in butter with 2 knives or pastry blender until mixture resembles coarse; stir in cream. The mixture should be fairly soft. Spoon on top of berries. Bake in the preheated oven until the cobbler is golden brown and filling is bubbly, about 25 minutes. That was a delicious recipe you should try right? Well yeah! Now that you know a good recipe why don’ you try it. Those were the stuff you need and have to do.

No bake Key Lime pie recipe

Amanda Centeno-Stuart

Key lime pie is one of my favorite desserts. The first time I saw this recipe I thought it was very cool and I had to do it. The best part is that you don’t even have to bake it.

First, you must get the graham crust ingredients, 1 ½ Graham cracker crumbs, 2 tablespoons of white sugar, 6 tablespoons of melted salted butter.

Next, we get the key lime filling ingredients, one 8-ounce package cream cheese softened at room temperature, 1300 ml (about 10.14 oz) sweetened condensed milk,1/3 cup of key lime juice, ½ teaspoon vanilla.

Now we get the whipped topping ingredients 1 cup whipping cream, 1 teaspoon vanilla, 2 teaspoons of white sugar, lime zest for topping Instructions:

Combine the crust ingredients in a medium bowl, then press into the bottom and up the sides of a 9-inch pie plate. (NOT a deep-dish pie plate). Place it in the refrigerator.

In a large bowl beat the cream cheese until fluffy and soft. This is especially important to do correctly or then you will have chunks of cream cheese.

Slowly, add in the condensed milk, mixing and beating until smooth, then mix in the rest of the crust ingredients. If you want, you can add 2-3 drops of green food coloring. Mix until the food coloring is throughout the filling. Pour the filling into the prepared pie shell and refrigerate 4-5 hours or overnight for better results. When ready to serve, beat the whipped cream, vanilla and sugar in a medium bowl until the mix has a soft form.

Top the pie with the whipped cream in your desired pattern. You can cover the entire top or you can put dollops on top. Sprinkle with lime zest. This pie needs to stay cold. Slice and serve, and then enjoy.

How to make the best smoothie!

By: Emmalynn Pahlkotter

1- Make sure you have the following ingredientsFrozen mango, frozen strawberries, coffee grounds, milk, sugar, salt, blender.

2- Take out your frozen fruit and put it in a microwave-safe bowl (you can use as much fruit as you want, you should put in 2-3 cups of each fruit in the bowl) and put it in the microwave for 45 seconds. (To unfreeze the fruits)

3- Once done, take out the fruit in the microwave and set aside. Then, take out your blender and add 1-2 cups of milk, and a small amount of water, for your desire.

4- Add about ½ a cup of sugar. You may use more sugar or less for your desire. Then, add a pinch of salt. Following with 3 teaspoons of coffee grounds, or the amount of your desire.

5- Add your fruit to the blender with the rest of ingredients, then start your blender. Blend until smooth, which should take 10-20 seconds.

6- once done, take the mixture out of your blender and pour into a bowl, or cup. Then, enjoy!

This is my grandma's homemade special Banna bread

By Noah Matheson

2 large overripe bananas

2/3 cup brown sugar

1/3 cup white sugar

1 third cup coconut oil or vegan butter

1 1/2 teaspoon pure vanilla extract

¼ cup almond milk or pea milk 2 cups flour

1 1/2 teaspoons baking soda

1/2 teaspoon salt

And that’s how you make the Delicious Banna bread form my grandma.

How to make my amazing/ favorite smoothie

Veronika Sviderkaya

Step one of how to make my favorite/ amazing smoothie first you grab the ingredients like 7 strawberries, 9 blueberries, 1 banana, 1 dragon Fruit, ½ cup milk, and 5 Pices of ice. Now you wash the strawberries, blueberries then you cut the banana, strawberries and dragon Fruit and put all the ingredients in the blender. Step two turn on the blender and watch the magic happen. Step three grab any cup any straw and pour half the smoothie in the cup and there you go the amazing smoothie. One reason I like this smoothie is because it has all my favorite fruits, and my mom taught me how to make this smoothie and now it is my favorite smoothie of all times and I make it every day.

Leather back Sea Turtle

By Camden Burrell

Leatherbacks can consume their own body weight in prey per day, about 73% of their weight feeding exclusively on soft-bodied invertebrates like jellyfish and tunicates. They have downward curving spines (also known as papillae) in their mouth and throat which help them to capture and swallow their prey.

The largest of all sea turtles, and one of the largest reptiles on earth, the leatherback turtle ranges in size from 4-8 feet in length 1.2 2.4 meters and weighs between 500- 2,000 pounds 225 900 kg. According to WWF the average adult measures between 5 6 feet 1.5 1.8 m and weighs 600-800 pounds 270 360 kg about 793.66 lb. Inconclusion Lether back sea turtles are one of the deadliest sea and land animals on the world and sea.

Texas Chocolate

Lincoln Hatlelid

Cake 2 cups flour 2 cups sugar 1 stick butter ½ cup grape seed oil 4 tablespoons cocoa powder ½ cup buttermilk 1 cup water 1 teaspoon baking soda 2 eggs, unbeaten 1 teaspoon vanilla Stir together flour and sugar. bring to a boil the butter, grape seed oil and water pour over dry ingredients add baking soda, buttermilk and stir. Add eggs and vanilla mix well. grease and flour a 9 by 13 pan and bake at 350 degrees for 30 minutes. Then let it cool. Icing 1 stick of butter 6 tablespoons of butter milk 1 teaspoon of vanilla 4 tablespoons cocoa powder 3 ½ cups of powdered sugar In a small saucepan melt the butter cocoa and buttermilk cool slightly and stir in powdered sugar mix well. Add vanilla stir and pour over cooled cake.

How to make basic brownies!

Kylie Metcalf

I love baking and one of my favorite pastries is brownies. I love baking with my cousin which is mainly why a chose a recipe for brownies, I’ve been baking since I was around 5 years old.! Ingredients(optional)- Preheat the oven to 325°F. And bake for 40-48 minutes. CAUTION!! Don’t use a 9x9 pan, it will overcook! So, use an 8x8. Don’t forget pan spray or parchment paper. (If you want you could just use my favorite brownie mix brand, Betty Crocker or Duncan Hines.)

-1 ½ cups of granulated sugar -¾ cups of all-purpose flour

-2/3 cups of cocoa powder

-½ cups of powdered sugar

-½ cups of dark chocolate chips

-¾ teaspoons of sea salt

-2 large eggs

-½ cups of canola oil or extra-virgin olive oil

-2 tablespoons of water

-½ teaspoons vanilla Mix carefully and you should have the perfect homemade brownies

All about Strawberry Pretzel salad

-Jaxon Hargrave

Strawberry pretzel salad is special to me, my family and I make it every year for each holiday. It was passed down to my mom through her own mother, which led to it becoming a family favorite and a tradition for our family to make it every holiday. This is how to make my family's traditional dessert.

The ingredients are.

-1-pint frozen Strawberries in juice

- 1 large strawberry Jello

-1 bag of pretzels

-8 oz of cream cheese

-9 oz of whip cream

-1 cup of 2/3 tbs of sugar

- ¾ cup of butter 1 st layer

-2 2/3 cups of sugar

- 3 tbs sugar

- ¾ cups of butter - cream sugar cream cheese.

Add pretzel put in 3x13 pan. Bake at 350 degrees for 10 min. Let cool. 2 nd layer -8oz cream cheese -9oz cool whip cream -1 cup sugar - Cream sugar, cream cheese, add cool whip, spread over pretzel mixture once pretzel mixture is cool. 3 rd layer -1 large packet strawberry Jello -2 cup’s boiling water -1 pt frozen strawberries in juice - stir until partially set, pour over cream cheese mixture, and put it in the refrigerator. Provided above is the family recipe for Strawberry Pretzel Salad. It really is an amazing dish and I think everyone should be able to enjoy this delicious dish. Hope you enjoy!

ALL ABOUT HATS

By Caleb Rosebach

Have you ever wondered about hats, what they are and how they are made? I can answer that question. There are all sorts of materials that hats are made of leather, cotton, straw and much more. Did you know the first ever hat was made in Egypt by 3200 BC? Yup that was a while ago Cant we all say. One benefit that’s hats have is that they help cover your face from the sun or if something is too bright or shining in your face or eyes. Another benefit that hats have is they can boost your outfit. There are all sorts of hats such as sports hats, sun hats, cowboy hats and more. If you're in the sun and you need something to help you to stop the sun shining in your face hats are perfect for the problem. Last reason hats have benefits is because some hats can be adjusted to different sizes for example if you order a hat that's too small you can either return it or you can use the adjustable size strap on the back of your hat to make it you right size. As you can see hats have a bunch of benefits and useful features that can help you solve your problems.

How to make the best Lemony salad!

Jizelle Lang

Have you ever been hungry for something lemony? But couldn’t think of anything good to eat. Well, that is going to change today. I’m going to teach you how to make delicious lemony salad!

First you need to get cucumbers and tomatoes. Then cut them as tiny as you want or keep them a normal size, either one is fine. You also need to get a container to put the salad in. Next you need to get salt, olive oil, and lemons. Get a couple of lemons because you will need it. When you're done cutting the cucumbers and tomatoes, you put them in the container.

After that you put the olive oil and you can put as much as you want but don’t put too much because then it’ll taste nasty. When you are done pouring it you need to mix it with a spoon instead of closing the cap and shaking it. Then you get the lemons, squeeze all the juice out and pour it in the salad. You can use 3 or 2 lemons depending on the size. Again after that you mix it, with the spoon still. Then you put a lot of salt, like a lot.

After all that and mixing, you can finally taste the delicious lemony salad. And you can add anything, like maybe you want more lemon or more olive oil. Now you know how to make the best Lemony Salad!

Christmas is the best holiday.

Arabella Albuoy

Imagine, a holiday you get free gifts, get to spend time with your family, and get time off school. Yup! Thats Christmas. The most magical holiday of the year. There are many reasons why Christmas is the best holiday.

One reason Christmas is the best holiday is you get to spend more time with family. This would be a suitable time to get to know them better. Another reason Christmas is the best holiday is you get time off school. This is time to spend more time at home on the holidays. The last reason Christmas is the best holiday is you get lots of presents every year. This is a kids dream!

As you can see, Christmas is a magical and wonderful holiday for kids and adults just like you and me! Christmas is the time of year full of joy and happiness. There are many reasons Christmas is the best holiday!

All about Vaquita porpoises Dolphins!

Liam Thayer

This article looks interesting. Oh, hello there! I was just looking at some informational books at the library. I love books about porpoises, they are my favorite. One type of porpoise is a vaquita. A vaquita is a highly endangered species of porpoise. There are barely any left in this entire world! Vaquita porpoises are remarkably interesting to learn about (in my opinion). There are many interesting facts about vaquitas that you probably don't know about yet. That is why today I am going to teach you teach you all about them!

A vaquita porpoise’s length is around 144 centimeters (about half the height of a regulation basketball hoop) or more professionally, 4.7 feet, that’s small! Fun fact: Did you know that vaquitas are the world's smallest species of porpoise? Also, females tend to get larger than males. The weight of a vaquita is also ridiculously small, the weight of one calve (a vaquita baby) has an average of 7.5 kilo grams (or 17 pounds) and the weight of an adult vaquita has an average of 46.5 kilo grams (102.3 pounds). That may not seem so small, but did you know that an adult dolphin's weight has an average of 150-200 pounds? A vaquitas diet would include benthic fishes (fishes that live near the ocean bottom), Squids, And crustaceans (shrimp, crab, lobster, and Barnicle.) That’s a lot like my dad's diet, he loves seafood!

A vaquita porpoise normally lives in the upper Gulf of Mexico, regular Mexico, and the gulf of California, east of the town of San Felipe, and Baja, California. The vaquita does not have an excessively wide range, 1,519 square miles (about the area of Rhode Island.) The population of vaquitas in 1997 was 567, then it took a big drop and in 2017, the population was 30, and now today in 2023 there is around 10! The vaquita is the world's most endangered species. And the reason why is because of an illegal fishing gadget called a gillet. A gillet was meant to catch fish by their gills, but it would sometimes get vaquitas and capture and kill them and now the population of the vaquita is going down so much that is hard to keep track. The vaquita likes deeper waters more (that’s where they get a lot of their food) they normally live in waters 10-28 meters (33-92 feet) deep in the ocean. A vaquitas life can go up to 21 years but most don’t live that long because they get killed so much. Fun fact: the oldest vaquita to ever live was actually 21 years old.

Wow! I had no idea dolphins could get that big! Oh, hello again. This dolphins essay really got me hooked. I hoped this one did too. I bet you didn’t know what fascinating creatures they were until you saw this essay. I also hope you understand more about vaquitas, and why their population is so low. The people killing them might be not meaning to, but it is still bad that they are. I would love to talk more about vaquitas, but I really want to read this book about dolphins. I hope you found this essay interesting and awesome.

How To Make Chocolate Peppermint Bark

Emma Wellman

I am going to teach you how to make chocolate peppermint bark. It tastes good and it is easy to make too. You don’t need a lot of ingredients to make chocolate peppermint bark. The first time I ever made chocolate peppermint bark was with my mom. It was really fun to make and easy to make.

what you need/ingredients

You need white chocolate and milk chocolate. You also need peppermints to crush up and if you want you can add your favorite cookies. You will also need a pan to freeze your chocolate in. You will need zip lock bags to crush your peppermints and your cookies if you are going to add them.

How to make the desert

First you will need to crush your peppermints in a zip lock bag and your cookies if you are using them but crush them in different bags so they won't get mixed up and taste bad. Then you will want to melt your chocolate. When you are melting your chocolate Take it out every 15 seconds and stir it so it will no burn or get hard in the microwave don't melt your milk and white chocolate at the same time. After you melt one chocolate dump it on the pan then melt the next chocolate and put it on the pan. After both chocolates are on the pan swirl then to together with a toothpick. Then you want to put your peppermints on the chocolate evenly. Then put your cookies on if you are using them but make sure they are on there evenly. After you do all of that put it in the freezer for about 2 hours or until the chocolate is frozen. After the chocolate is frozen all the way break them into little pieces. You can eat them after you make them or save them for later. If you save them for later put them in a zip lock bag then put them in your freezer so they don’t melt.

That is what you need to make chocolate peppermint bark and how to make chocolate peppermint bark. It is really easy to make and fun to make. Also, it is safe for kids to make by themself. I hope you will make this amazing chocolate peppermint bark soon.

How to make Ramen! \*instant\*

By: Alija Chanthamart

Step 1: First, boil some water!

Step 2: Then, once it starts to boil, put in the raw noodles! \*Make sure to mix it around until it is soft! \* Step 3: Once the noodles are soft, that means they are cooked. So, now you pour out the water, unless you want a bit of soup, and put the noodles in a bowl!

Last Step: Now, put your seasoning, and get you a nice cold drink! Sometimes when I have ramen, I put cheese to make mine cheesy, and it always tastes amazing! Enjoy your ramen.

Simple Oreo Cake

Christian Loconto

Ingredients

• 28 Oreos• 1 cup milk • 1 tsp baking powder • ½ cup chocolate syrup • ¼ cup powdered sugar

Instructions

1. Preheat oven to 350°.

2. Spray round cake pan with oil.

3. Put Oreos into food processor until they turn into fine crumbs.

4. Mix all ingredients in a bowl.

5. Pour batter into cake pan.

6. Bake for 18 minutes.

7. Cool for 10 minutes.

8. Drizzle chocolate syrup on cake.

9. Sprinkle powdered sugar on cake

Reviewing the barbie movie

Noelle Fries

Did you watch the barbie movie? If not let me tell you how it was. It was barbie of course and she was enjoying herself in barbie land with her friends and her dreamhouse but, weird stuff started happening to her. Her feet were now flat, she could cry, and she was now not barbie perfect. She had to visit weird barbie and go to the real world to become a real barbie again. Weird barbie told her someone was messing with her doll, so she had to find the person. She did and had to go back to barbie land. She got back and she met the person that made barbie dolls and she realized that she was meant to be a human. It was funny, happy, and sad all at the same time. I would definitely recommend watching it, it was a really good movie.

SHRIMP MONTEREY

BY: ARIANA RIFFEY

Ingredients: 2 cloves garlic ½ cup white wine or chicken broth 2 Tbsp. butter 2 cups (8oz) Monterey jack cheese 2 lbs. uncooked medium shrimp (peel & devein) 2 Tbsp. minced parsley

In skillet over medium heat sauté garlic in butter for 1 minute. Add shrimp cook 4-5 minutes or until pink. Using slotted spoon place shrimp in greased 10X8 baking dish. Set aside. Add wine or broth to skillet. Bring to boil cook & stir for 5 minutes or until sauce is reduced. Pour over shrimp & top with cheese & parsley. Bake uncovered at 350 degrees for 10 minutes or until cheese is melted. Enjoy!

Super Bowl

Tyrrell Atkins

SUPER BOWL 49ERS and RAVENS : why the 49ERS are going to make it to the super bowl because they have one of the best defensemen in the league and they have the second-best throwing yards in the NFL, and they have the best running back in the league and they have the scares defense of ends. : and why do I think the ravens are going to the super bowl is because they are the best team in the league and their defense is the best in the league and they have a good wr core. Also the 49ers and ravens when all their team is not harmed, they can win any game in the league.

Bread for breakfast

Sarah Hernandez

Have you ever wondered have to make homemade bake bread well this is the ingredients on how to make homemade bread first you need to get about 2 cups of Almond flour, then ground flaxseed ½ cups. then baking soda ½ of a teaspoon, and then you need sea salt ½ of a teaspoon. Also, you can nether stevia or sweetener Its your low carbohydrate preference of 1 tsp, then fresh thyme ½ of a teaspoon you need fresh rosemary ½ of a teaspoon. After that you need 5 eggs, then you need coconut oil 1 ½ of a tablespoon, then Apple vinegar 1 tablespoon, after that you need olive oil 1 tablespoon then you need to mix it up, move it over, and get bread pan and then put coconut oil and then put the coconut oil all around inside the bread pan then after that you can put then mix up ingredients in the bread pan and spread it out then you can put into the oven and bake it at 350 Fahrenheit for 20 minutes approx. That is the recipe for bread. When it is done, it is going to ‘be hard on the outside but soft in the inside.