Jack Whittle

How to make easy brownies.

Step one heat the oven to 325 degrees.

Step two gather your ingredients of butter, sugar cocoa powder and salt all in a heat safe bowl.

Step three stir until the butter is melted. Also do not worry if it feels gritty, it will become smooth once you add eggs and flour.

Step four remove the bowl and set it aside for five minutes until it is warm, not hot.

Step five simply stir the vanilla.

Step six add the eggs one by one make sure to stir after each egg.

Step seven add the flour and beat the flour with a spoon until its very thick you can use a big wooden spoon or spatula for about 40 to 50 strokes.

Step nine it is time to bake but again use 325 degrees.

Daniella Jarabo-Rodriguez

All About Girl Scouts

Girl Scouts are all around the world helping the community and doing good deeds. Girl Scouts are girls that guide and inspire other girls to achieve goals. Girl Scouts do not only help people but also go camping to learn how to survive the wilderness and earn cookie money from selling cookies, we use that money not only to raise money for use to go camping or volunteering, but we also raise the money for donations.

Us girl scouts not only do activities but also clean up trash anywhere. Girl scouts go camping a lot, but for good reasons. 5 weeks ago, I went camping, and we did lots of activities but also chores. We did do a challenge course, but we also had to clean up by doing chores, so trash or food does not attract animals. When we left the campsite, we did a little talent show and we did a play and a song, we also left the campsite the way it was when we got there.

In multiple campsites teach teens, tweens, and kids how to do survival activities and more. We also volunteer at multiple different places. One time my troop and I volunteered at a flower shop and made beautiful flowers that they give to people who ask or donate them for free. When I went camping, we made gift bags for the seniors with candy and instead of them giving us candy, we gave them candy with a card on Halloween. We volunteered at many more places to help the community and show our kindness.

Being a girl scout helps girls become leaders of the future. Us girl scouts do this to show our kindness and our love for the population. Girl Scouts are very nice, and they protect their community.

Landen Ferrel

Paper Mache

Start by drowning the shredded paper and once its soaked tear it all up into a kind of mush. Take it and take a hand full of the paper and squeeze it into balls and do that until there's no paper in the water. Take another bowl and mush it all up and mix it up with glue and squeeze into balls. Sculpt with it and let it dry.

Layla Thayer

Oreo Balls

You will need... Ingredients...

Food Processor 1 Package of Oreos

Crock Pot 1 Brick of Cream Cheese

2 Cookie Sheets Almond Bark Chocolate

Parchment Paper Sprinkles

Spoon

Step 1: turn crock pot on high and put almond bark in (stir occasionally)

Step 2: crush Oreos in food processor then mix the cream cheese with it

Step 3: put parchment paper on cookie sheet then make a lot of balls out of the Oreos and cream cheese (for both cookie sheets) and put in fridge.

Step 4: after about 20 minutes take the balls out of fridge then a few at a time place them in the crock pot then take them out with spoon and cover with sprinkles.

Step 5: after about another 20 minutes in the fridge it’s time to enjoy Oreo Ball

A long time ago my parents found a recipe for a cake pop like treat called Oreo Balls. We tried making it around Christmas time. There were so many that we decided to give some to many neighbors as a gift. They all enjoy these Oreo Balls so now this is a tradition we as a family do every year. I like to share this recipe with people so they can also enjoy this amazing treat.

Jhordynn Wright

JHORDYNN’S TASTY LOADED POTATO SKINS

Imagine you are starving, and you need an easy meal to cook, that’s why I am going to tell you how to make my tasty, loaded potato skins!

Ingredients

· 5lb bag of red potatoes

· 2 one-pound bags of shredded mild cheddar cheese

· 1 bag of bacon bits

· 1 stalk of green onion

· 1 tub of sour cream

· 1 stick of butter

· Onion Powder, Garlic Powder, and Black Pepper

Once you have all your ingredients, preheat your oven to 400 degrees. Then grease the bottom of your casserole dish with some of your butter and cut it into an oval thick piece . After that you can begin layering your casserole dish. First start with a layer of potatoes then top with cheese, bacon bits, butter, green onions, and season with the listed seasonings. Continue this process until you run out of potatoes. When you get to the final layer only place bacon, butter, and green onions on top then place in the oven for one and a half hours. After the time is up then check the potatoes for tenderness, if it is to your liking then place the remaining cheese across the top and place back into the oven until the cheese melts. Once the cheese melts you are done, let it cool for a few minutes then top it off with sour cream. Enjoy!!!

-Kendanali Kanosh

No Bake cookies

Do you like chocolate oatmeal and peanut butter cause if you do I have the perfect recipe for you. NO BAKE COOKIES! The reason I chose no bake cookies is that they are my grandmas, and she makes them delicious so to me that is why they are special to me. And I am going to share the recipe with you so you can enjoy them too.

Here are the ingredients you are going to need to make No Bake Cookies. First you are going to need two cups of white sugar, ½ cups of milk, 1 stick of margarine, ½ cup of cocoa, ½ teaspoon of vanilla, ½ cup of peanut butter, and finally 3-½ cups of quick oats.

Once you have all the ingredients, you are going to want to grab a pan. The first thing you pour is 2 cups of white sugar, ½ cup of milk, 1 stick of margarine, and ½ cup of cocoa and then stir until fully mixed. Then you turn the stove on to medium high heat until it starts to

bubble boil, immediately start timing it to cook only 1-½ minutes (90 seconds). You must time it carefully. Remove the pan from the stove and then set it on a hot pad then add: ½ tablespoon of vanilla, ½ cup of peanut butter, and 3-½ cups of quick oats. After that you stir and drop a spoonful of the cookie mix onto waxed paper. Then let it cool and delight yourself with a no bake cookie.

Now that you know how to make No Bake Cookies. I am sure you are going to like them. To me they are delicious! And if you are allergic to any of the ingredients, do not make these cookies. I hope they are good. Please enjoy and share!

Juliett Andujar

Interstellar Movie Review

Interstellar is a brilliant, outstanding movie that is not only about space but about the power of time and love. This movie is about Earth in a dry crisis which is in the brink of extinction, when scientists, engineers and pilots work together to find a better place for all human beings. At that point they go into a worm hole to find another habitable place for all people from earth to live in, they choose a team that is smart enough to go into a worm hole and face problems. One of the teammates have a family and has promised that he would come back but when he comes back everything is different and both his children have died hearing the last words from his daughter and hearing all the accomplishment’s his daughter has done, he is proud and always keeps thinking of his proud family. The reason I love this movie is because it is an emotional movie shares the feeling out about how you should always love your family.

Ayden Roy

Why Kids Need Electronics

In my opinion kids should have electronics because I do. How are kids supposed to see their friends if they are far away without electronics? You cannot play with your friends if they live far away so with electronics, they can call each other and play online.

Without electronics kids would not be able to contact thar parents if they were in danger. If a kid was in trouble if they did not have a phone, they could seriously get in real bad, and no one would know. If it weren't for electronics, you would probably not have as many friends as you do now.

What is your opinion about kids having electronics? I think you should definitely give children electronics.

Ashlynn Secuskie

Strawberry Covered Popcorn

Do you like popcorn and do you like fruit well oh boy do I have a recipe for you. The recipe is called strawberry covered popcorn Here are the ingredients you will need for the recipe.

1 cup of freeze-dried strawberries

3 tablespoons of confectioners ‘sugar

2 tablespoons of unsalted butter

8 cups of popcorn

½ cup of white chocolate chips

By the way you should make this recipe because I have made it, and it will make you say wow and when I made it is a good family movie night snack. The first step to making this delicious recipe is you need to combine ½ cup of freeze-dried strawberries and confectioners 'sugar, in a mini food processor and pulse until powdery. The second step is microwave the butter in a small microwave safe bowl until melted. Put the popcorn in a large bowl drizzle the melted butter over the popcorn and sprinkle with the strawberry sugar and toss until coated. The last step to making the strawberry covered popcorn is add the white chocolate chips and the remaining ½ cup of the freeze- dried strawberry's to the popcorn and toss around until mixed, That is all the steps to making this yummy recipe.

Leahana Hulse

Veterans Day Parade Strikes Again

On the 36th Annual veterans day parade at Lake St. George. We have our amazing veterans and very important people from the county. We start off with the pledge of allegiance. Then A couple of the fifth graders read the amazing essays they wrote. Then the awesome chorus sang a couple songs (Which included The Star-Spangled Banner, God bless the USA, and the Procession of the Patriots) Last but not least after the program was done each grade got to shake the hands of the amazing veterans.

Madison Parks

ALL THE STEPS OF SOFTBALL!

To start things off, some people think that softball does not have a lot of things that you have to do, but softball has more steps than you would think. Softball has lots of steps involved with playing a game, practices, and more. Here are some of the steps that I must do when playing. I must play by the rules, be a good player and support others and build them up. Teamwork is the dream work and I like to work with others so that’s a few of reasons why I would be good working with others.

Kyla Jay Weatherspoon

My Favorite Spaghetti!

Imagine you think in your mind one day and say I want to learn how to make spaghetti! Hello everyone, Today I will be teaching you how to make my favorite spaghetti! I usually make my favorite spaghetti all the time. I hope you learn how to make spaghetti from reading my article. We are going to say the ingredients u need to make it. Let's get started!

Now, I'm going to say what you will need to do to make the spaghetti and what ingredients you will need. First, you will need a pot with enough water to boil the noodles. You will need to boil the noodles until soft, then drain the water. While your noodles are boiling, brown your meat along with your diced onions and garlic. Then drain the oils from the meat. Then you can start adding your jar of spaghetti sauce, and a can of fire roasted tomatoes. Let that simmer for about 10 minutes stirring occasionally. Now it is time to make our plate! You mix everything you have cooked in your pot. And put your delicious spaghetti sauce on your noodles and your delicious spaghetti is ready!

I hope you learn how to make spaghetti from reading my article. It is so delicious, and I hope you love it. My mom taught me how to make this spaghetti when I was little, and I knew how to make it ever scene I was that age and I still love that spaghetti. As said, I Hope you liked my article and I hope you like your spaghetti.

Claire Whittaker

All About Future Flipz

Picture it: pure talent kids doing back flips on beams, if you want your kid to have an amazing future in gymnastics then go to future Flipz. Future Flipz can have many benefits that other gyms do not have like Future Flipz is fun they have normal classes, and they have an amazing competitive team.

One way that Future Flipz is better than other gyms is that they are fun! Future Flipz has been open for 20+ years and they have a 5-star rating, Future Flipz dose something that makes them better they do this thing called stars and there like money but different each one is assorted colors, and you can buy ice cream, leotards, and doll leotards too. Future Flipz is a wonderful place to have fun and they have their own tick tock account. It is so cool and if your busy than there is an after-school program too. Future Flipz is a place to have fun! But if you are looking for something challenging then the competition team is awesome! Too add on they have parent night out Flips and fun night and birthday parties.

Future Flipz competition team is awesome! Let me elaborate, they have tryouts for competitive team which they take very seriously. They also have a Pree team for the little kids. The team leotards are so beautiful they are the best! They are blue and black, and they have little gems. The coaches are the best, seriously, they bring you up when you are down and support you no matter what! And the coaches are amazing, and they can work with you no matter what. The girls are seriously talented. Future Flipz competitive team is good and really talented. If you look at their tick tock account, you can see they are amazing and there are also YouTube fakebook etc.

Future Flipz is amazing and so are the coaches, competitive girls and owner are awesome. In conclusion, Future Flips is awesome and not like other gyms, like victory they make gymnastics seem fun! But future flips can be serious but not mean like other gyms.

Chance Griffin – Whitehead

Recipe for the Grimace Shake

Imagine you are going to McDonalds to get yourself a Grimace Shake that everyone is talking about and pull up to the drive thru and they say we are all sold out. Then you call all the other local McDonalds to ask, only to get the same answer. The best solution is to make your own. Here is what you are going to need: A blender, cup, straw, vanilla Ice cream, whole milk, blueberries, raspberries, strawberry syrup, and whipped cream. Here is what you will do.

1. Pour 1 cup of blueberries into the blender

2. Pour in a half cup of raspberries

3. Scoop in as much Vanilla ice cream you like depending on how thick you want it

4. Add a cup of Whole Milk

5. Squeeze in a seven second pour of strawberry syrup

6. Blend until it is a milkshake consistency (You may have to add more milk or ice cream)

7. Get your cup out and fill the bottom with whip cream

8. Pour the shake into the cup

9. Then add your whip cream on top of the shake

10. Add your straw and enjoy the shake.

Benjamin Lemke

The Book Summary

Gregor the Overlander a summary. First a young 11-year-old Gregor and his sister boots are walking around their apartment and their dad went missing a couple of years earlier when they went to the laundry room Gregor's sister “boots” climbed through a vent leading to an undiscovered place called the Underland.

Next Gregor finds boots surrounded by giant cockroaches not understanding what is happening he lunges for boots, but the cockroaches defend her he then realizes that they are not harming her then they bring him to regalia a place full of pale skinned “Underlanders” which bring him on a journey through the under land with the cockroaches 2 spiders 1 rat and a couple Regalians to find his dad later they get back up to the surface with their dad and a worried mom to explain to.

Also, I would recommend this book if you like action, suspense, and major cliffhangers. In addition, I liked this book so much that I bought the entire 5 book series.

Bryan Bui

Why do we celebrate Veterans Day?

Veterans sacrificed their lives when getting attacked by war. There were a lot of gravestones. That was when veterans sacrificed their lives to others. But why did they sacrifice? They want to save people and protect the country. They were hero of the United State. They protect us. Some of them can be old and young. Their life is valuable. They were important for us. They go to different countries to help them from war.

Leaving their home, family, and friends. When a kid is born. Their dad leaves them to become veterans. They fight war. Veteran misses his family friends. He thinks about his life. He does his best to survival. He wants to be a hero. And want to see his family again. He believes his self. He helps his partner to survival. And get his partner better, and life. They both work together to see their family again. They did teamwork. They did see family again. They spend time together and tell their story about veterans.

In conclusion, this is why veterans leave their family to protect our country and sacrifice their lives.

Stevie Baker

**Minecraft Resources in your Backyard** by Stevie Baker

 Did you know that there are many things in your backyard, but some things in your backyard are resources from Minecraft? I will share with you five resources from Minecraft that you may find in your backyard.

|  |  |  |
| --- | --- | --- |
|  | **Backyard** | **Minecraft** |
| 1. **coal** | Used for cooking food on a BBQ | Used in a furnace to cook raw resources |
| 1. **shovel** | Digging to plant flowers in your garden | Digging dirt sand and gravel |
| 1. **wood** | Making a fence | Making a crafting table |
| 1. **axe** | Chopping roots and wood | Chopping wood and fighting a mob |
| 1. **iron** | BBQ | Crafting iron tools |

Kaison Cano

How To Make Fresh Pasta?

Have you ever made fresh pasta? Well, if you have not here is how to make it. First all you need is 2eggs and 2 egg yolks. Then you get a cup of flour and make a hole in the middle of the little mountain of flour. Once you do that put the eggs in the middle of the flower then you whisk the eggs in the middle with a fork. After you whisk the eggs, you use your hands to squish the eggs and flour together. After that once it is a dough need it a little more and then wrap it up in and leave it out for 30 minutes. Then you cut the ball of dough into four equal pieces and either roll it flat with a pin roller or use a machine to help you do it. Now you cut the dough into small pieces with a knife or a machine. Then you put one quarter of the noodles in a small pot of boiling water for about 10 minutes. Then you put it on a plate with the sauce if you made some and enjoy.

Corey Roberson

Spaghetti is my favorite food to eat. Ever since I was a little toddler, I have loved this American take on this Italian dish. I could eat it for breakfast, Lunch, Dinner, and do not forget dessert (Did I mention that this is my favorite? --I digress) My mom cooks the best spaghetti, and I would be honored to share my mom’s recipe with you. Below you will find the directions followed by the list of ingredients.

1. Get a Pot Get a pot, like a big pot so if you mess up then nothing bad will happen like getting spilled from blazing hot water, or anything that burns.

2. Get Water. Get water like sink water, not natural water. Sink water is the best option for cooking mostly because we're not wasting natural water from the ocean or river etc.

3. Pour water in pot. If you are good at pouring this might be the best job for you

4. Boil Water You will need Adult Supervision for this one because you might burn your skin. Always ask for Adult Supervision, don’t forget to ask your parents, or parent for the temperature.

5. Pour Spaghetti Noodles in Pot This might work if your good at pouring noodles, you can pour the noodles but, pour only 1 pound of spaghetti noodles.

6. Turn off Stove When it starts to boil big bubbles then turn off the stove. Keep an eye on the pot so you can know when to stop the stove.

7. Get a Plate, Pour Water out. Get a plate and place it on a counter that’s not near the stove. When you do that, get your parents, or parent to help pour out the hot boiling water. DO NOT pour out the noodles.

8. Place noodles on a plate. be careful because you don't want a mess.

Ingredients Pour 1-pound of spaghetti noodles. Pour 1-pound of ground beef. 1 24 oz jar of your favorite spaghetti sauce. Put Mozzarella shredded cheese on your spaghetti if you like it, or else stick with your spaghetti.

Hope you enjoyed the recipe and if it did not work next time, you try if the dough is too dry then add another egg yolk, but the dough is too wet then use less eggs.