The Lenagazette

...a paper for the students, by the students. Fall 2020

Meet Mrs. Dowol! by Taylor Marra



At the beginning of this school year, Lenape announced Mrs. Dowd as our new Assistant Principal! Lenagazette journalist Taylor Marra asked her a few questions so we could get to know her better.

Q: How long have you been in education? This is my 14th year as an educator. I taught 4th and 5th grade at Doyle Elementary for 8 years, then I was a QUEST teacher at Titus Elementary for 5 years. Last year, I was the Assistant Principal at Mill Creek Elementary. Now I'm happy to call Lenape my home!

Q: What did you do as a middle

schooler? My middle school went from 6th grade to 8th grade. I was a very good student, but I was pretty shy. I played on the girls basketball team all three years

and was the manager of the boys basketball team. I was also in the Marching Band color guard.

Q: What is your favorite Food? Macaroni and cheese and pizza (but not together)!

Q: What/Who is your favorite Band/Singer? I like a lot of different music! I generally listen to pop music but I love John Mayer, Ariana Grande, Dan + Shay, Taylor Swift, and 80s and 90s music.

Q: What do you want Lenape to know about you? My favorite part about school is the students. I love getting to know them and making personal connections. If you see me in the hallway or in the classroom, please stop and introduce yourself!

Q: Any favorite sports teams? The Eagles and PSU football.

Q: If you could have any animal as a pet, what would it be, and what would you name it? This is probably an unpopular opinion, but I'm not a huge animal person! I do have a dog named Tucker who is friendly and loves to cuddle. When I taught 4th grade, I used to have a chinchilla named Hank as our class pet. He was fun to have but used to bite kids' fingers if they tried to pick him up!

Q: What is your favorite quote? "You can't go back and change the beginning, but you can start where you are and change the ending." - C.S. Lewis

Q: What are your hobbies? I spend a lot of my free time going to my kids' sports. My daughter plays softball and soccer and my son does karate. I love to read, spend time with friends and family, go out to eat, laugh, and exercise. I'm also taking golf lessons. I'm not very good yet, but it's a lot of fun!

Q: What life lesson would you tell your 7th Grade self? Don't worry so much about what other people think! Focus on being a good person and treating others with kindness and the

right people will enter your life.





"John F. Kennedy Boulevard Bridge" photograph by Noah Rabinovic



Illustration by Hope Mallon

Nov. 3rd Election Day,

Virtual Synchronous Learning Day

Nov. 10th Early Dismissal,

End of First Marking Period

Nov. 11th Veterans Day Remembrance

Nov. 25th-29th No School,

Thanksgiving Break

Lenagazette Staff

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Black Lives Matter

by Teddy Quinn

As injustice and systemic racism plague our society, a movement you have most likely heard of, Black Lives Matter, fights for freedom, liberation, and justice. The movement demands eradication of white supremist organizations and put an end to police brutality. The Black Lives Matter presence has been noticed as many people demand an end to black and white hatred and systemic racism.

So what sets this movement in the center of attention and what makes it noticeable? Well for one, protestors are making headlines, and they have a heavy presence on social media. Black Lives Matter also has shirts and other merchandise to allow people to show their support to the black community as the movement fights for justice. It also has a very well-known logo of the black fist, which has been used in the past by other famous Civil Rights groups, including

the Black panther political party. The raised fist was also used by two Olympic athletes who raised their first after winning gold medals.

What also makes the Black Lives Matter movement noticeable is its mission to "build local power to intervene in violence inflicted on Black communities by the state and vigilantes." People involved in the movement hope to support Black communities saying "We are a collective of liberators who believe in an inclusive and spacious movement. We also believe that in order to win and bring as many people with us along the way, we must move beyond the narrow nationalism that is all too prevalent in Black communities." This a huge step forward, and is showing the world how to unite and eliminate racism. As the BLM movements fight for justice, millions of people support its message globally. https://blacklivesmatter.com/

Doylestown Pumpkinfest

two Olympic athletes who raised By Zoey Ferraro and Gia Cherubini

There is a Pumpkinfest going on right now in October. In the past, the festival has been held at the Moravian and Pottery Tile Works. At the fest, there were giant glowing pumpkins illuminating the stone archways of the historic building. The event typically draws hundreds of people to the courtyard there. These people come to watch professional pumpkin carvers mold giant pumpkins into works of art. This year, Pumpkinfest is going to be in Doylestown. Today, we are going to ask the organizer of the event some questions about it. Here are the questions we asked. .1. How is the Pumpkinfest going to be different this year? On Saturday and Sunday, The Pumpkinfest was held in Doylestown instead of Font Hill, where it is usually held. The fest was different this year because instead of a bounce house you could walk around different Doylestown shops and see all the different pumpkins! 2. How can people participate? If you went to the Pumpkinfest, you could walk all over the town and look at them. When you got home, you could vote which one of the professionals was your personal favorite! 3. Do you have to pay to get in and get tickets? It was completely free, there was nothing you had to pay for. You just got to walk around town and see all the amazing pumpkins! All CB high schools had a theme- South had monsters, West had zodiac signs and East had Greek mythology. Pumpkin Fest was this past weekend, and it looked awesome! The Pumpkinfest was all over Doylestown at a ton of businesses! The admission was free, so no one had to pay. You just got to walk around town and look at amazing pumpkins!

FALL SPORTS AT LENAPE! By Lindsay Grezlak

Sports are incredibly important to many students here at Lenape. Right now, we could go on and on about how school is different this year. I decided to focus on fall sports, and how fall sports are impacting the players this year. I asked players from different sports teams a series of questions, including the team they play on, and their opinion on the changes. Madison DePalentino, a 7th grade girls tennis player says that her least favorite part of playing sports this year is wearing a mask. Her teammate Jayden Palmitessa agrees that it's hard playing with a mask on. Both tennis players say that they have fun in practice and in games, and they love being on a team! 7th grade boy tennis player, Elias Trichon says that he likes winning and seeing teammates win. I also spoke with Julia Mundy, a 7th grade girls field hockey player. I really liked the way she looked at things. She said," One major thing that has been hard for our team is not being able to take buses to away games. That is a key team bonding experience. My favorite part about sports is being able to hang out with friends. Also winning a game feels great! I am really glad that sports can still take place during COVID." Overall, it sounds like Lenape sports players are enjoying playing, no matter the circumstances. There may be some parts that they don't like about it, but we're doing what's necessary to keep everybody safe. Sounds like winning makes the players happy, and they love being on a team! We may have to wear masks; we may not be able to do some things that we would normally. Jayden Palmitessa says, "Even when I'm not in the game, I always have fun! Go Lenape!"





What is the Science Behind Changing Leaf Colors? by Anna Valmore



Have you ever wondered why exactly leaves change color in the fall? You may know that trees drop their leaves in the winter to conserve energy, but you may not know why their colors change from green to

shades of red, brown, yellow, and many others.

The color in leaves come from molecules called pigments. The pigment that makes leaves green is called chlorophyll, which plants use to convert sunlight into food. It uses sunlight to makes energy which transforms carbon dioxide and carbohydrates into sugars and starch that the plant uses to fuel itself. Because there is less sunlight in the winter and fall, the daylight hours are shortened, less chlorophyll is made, causing other pigments or colors to start to show. Since chlorophyll is very hard to make and takes a lot of energy on the plant's side, the plant will move the chlorophyll out of its leaves and to different places of the tree before the leaves fall. This way, the plant can reabsorb the chlorophyll molecules and use them to make more green pigment when the weather changes again. This helps the plant come spring because it will not have to make the chlorophyll from scratch.

Just like green pigment has a name, the other colors in leaves also have names. Yellow and orange colors are called carotenoids or xanthophyll, and red, pink, or purple colors are called anthocyanins. Anthocyanins are only produced in the fall and protect leaves against sunburn and being eaten. Different types of trees and plants have different colored leaves in the fall because of the varying amounts of leftover chlorophyll that they have. For example, oaks have mostly brown colored leaves whereas sugar maple trees are covered in bright orange in the fall.

There are several factors that can affect how or when a tree's leaves change color. Moisture levels in soil can affect how soon the leaves begin to change. If an area goes through a drought, for example, you may not see typical fall shades come as quickly. Lots of strong wind or rain can also pull leaves off trees before they even have time to change. The trees that do change colors, however, have always been a piece of beautiful scenery. Some places, such as the Poconos and New England, are great spots to go and see the brilliant and dazzling colors that fall has to offer. There are even tours that you can go on to see the many trees. Or, if you would prefer to stay home, there are live webcams set up so that you can see the colors from your own home. However you see them, try to find time this fall to look at the magnificent process of the changing leaf colors this fall.

Want to see live footage of beautiful fall colored leaves? Check out these live webcams in the Poconos:

https://www.poconomountains.com/live-cameras/

History Corps: The New Addition

by Alexandra Gitman

10 years of helping the community.
10 years of preserving the stories of our nation's veterans.

This is History Corps.

History Corps was first established in 2010 and has been ever since fulfilling its mission: to interview, record, and archive the accounts of our Nation's veterans, Alumni, and members of our school community. Since the founding of the club at Lenape, membership has expanded to several other middle and high schools in Central Bucks.

This year, History Corps will focus on a new and exciting initiative – The Veterans Recognition Project (VRP), whose ultimate objective is to honor the military service of all Central Bucks alumni, employees,

and community members. With this new task, we can continue to preserve the information for generations to come, while also making these stories readily available to students and the general public. Through this initiative, students will conduct interviews, collect and record veterans' stories, and manage a database to share these stories and experiences with students and community members throughout Central Bucks. The collected information will then be available to students and parents and can be used for research.

If you know someone in your family, neighborhood, etc who served and would like to share their story, please contact Mr. Spangler (rspangler@cbsd.org). If you would like to join History Corps or want to find out more about the club, please contact Mr. Spangler (rspangler@cbsd.org).

Lenape Student Art Gallery

Poem

waves crashing against the shore, a fish snagged on a lure, sand seeping beneath my feet, advertisements for restaraunts that "can't be beat", sun glaring at the sea, umbrella hanging over me, seagulls soaring through the sky, snatching my food and making me sigh, shells playing hide & seek in the sand, crabs dancing across the land, reaching for food to take a bite, dolphins give me quite the sight, a wonderful day it has been for sure, I wish I could stay and not leave once more.

By Aaron Sabu

Sunset acrylic painting



By Aaron Sabu

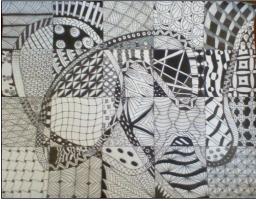
Color pencil drawing of a bird



Realistic Shoe Drawing

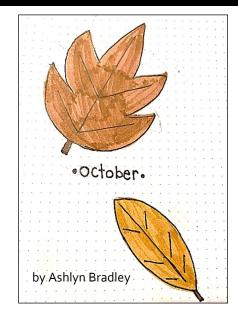
Riya Mallavarapu





Are you looking for a place to submit your Fall art? Well its your lucky day! The Lenagazette has a place to submit it! If you click on this link:

<u>Student Submission Padlet</u>, it will bring you to a page where you can



Halloween Starry Night by Taylor M.

I made this art with acrylic paint, a canvas, and paint brushes.





submit any artwork that is Fall themed! You can post as many things as you like! We are accepting Illustrations, poetry and short stories!

Solve it With Syd! By Sydney McDonald

Hello! Welcome to Solve It with Syd, the new Lenagazette advice column!

Dear Syd, I've been dealing with a lot of stress lately, especially the changes in the school schedule and CoVid-19. I was hoping you could give me some advice about how to deal with this stress?

-Stressing About School

Dear Stressing About School,

I'm glad you reached out to me about your stress! Stress is a major part of our lives, whether it's a small worry about getting a good grade on a test, or something way bigger! Whatever your stressing about, you always want to keep these few tips in mind: Take deep breaths. Taking deep breaths helps us relax, and if you didn't know, stress doesn't like deep breathing! Breathe in and out 3 times, calmly and slowly. This should help you to feel more relaxed and secure. Try carrying a trinket that has a deep meaning to you that you can hold in your hand to help calm you down. You can also wear a bracelet or band around your wrist that you can twist when you stress. One major thing that helps to relieve stress is to talk it out with someone. Getting your issues out in the open instead of bottling them up and pushing them down can be a breath of fresh air! If you bottle up your feelings, you're not going to feel like yourself and maybe even not act like yourself! Finding a trusted friend, teacher, counselor or parent to discuss your problems with can be a great help!

-Sincerely, Syd.

#1 age #2 he wrote, "your exact weight" on the paper

Riddle Answers:

Riddles by Willow Gommel

Can you solve these mysteries?

#1:I am something people love or hate. I change people's appearances and thoughts. If a person takes care of them self, I will go up even higher. To some people I will fool them. To others I am a mystery. Some people might want to try and hide me, but I will show. No matter how hard people try I will never go down. What am I?

#2:A boy was at a carnival and went to a booth where a man said to the boy, "If I write your exact weight on this piece of paper then you have to give me \$50, but if I cannot, I will pay you \$50." The boy looked around and saw no scale, so he agrees, thinking no matter what the man writes, he'll just say he weighs more or less. In the end the boy ended up paying the man \$50. How did the man win the bet?

Minty Monster Eyes

Ingredients, and Materials:

- ½ CUP Green Candy Melts
- 1 ½ CUPS Dark Chocolate Chips
- Hard Candy Eyes
- Mint OREOS
- Baking Sheet
- Wax Paper
- Microwave Safe Bowl
- Spoon or Spatula

Steps:

- ***Make Sure That Your Hands, Bowl, and Utensils are Clean and Completely Dry! ***
- 1.) Start by covering a baking sheet with Wax Paper.
- 2.) Microwave 1 ½ CUPS of Dark Chocolate in a microwave safe bowl for 30 SECONDS at a time until melted. Stir with a spoon until smooth. Then do the same with ½ CUP of Green Candy Melts.
- 3.) SWIRL together the Dark Chocolate and Green Candy Melts, NOT MIX, SWIRL. This way you will see the chocolate, and a little bit of green.
- 4.) Stir in about 1/6 CUP of Hard Candy Eyes. Also, add in about 2-3 BROKEN Mint OREOS.
- 5.) Pour the candy mixture onto the wax paper. Use a spoon to spread the mixture smoothly and evenly. Sprinkle a few Hard Candy Eyes and add about
 - 3-4 BROKEN Mint OREOS over the top of the bark.
- 6.) Refrigerate the bark for 1 hour. Break the bark and enjoy!

Remember to break the bark into about 2" pieces

Salty Candy Corn

Ingredients and Materials:

- 2 CUPS White Chocolate Chips
- Pretzel Chips
- Peanuts
- Candy Corn
- Baking Sheet
- Wax Paper
- Microwave Safe Bowl
- Spoon or Spatula

Steps:

- ***Make Sure That Your Hands, Bowl, and Utensils are Clean and Completely Dry! ***
- 1.) Start by covering a baking sheet with Wax Paper.
- 2.) Microwave 2 CUPS of white chocolate in a microwave safe bowl for 30 SECONDS at a time until melted. Stir with a spoon until smooth.
- 3.) Stir in about 2/3 CUP TOTAL of peanuts, candy corn, and BROKEN pretzel chips.
- 4.) Pour the candy mixture onto the wax paper. Use a spoon to spread the mixture smoothly and evenly. Sprinkle a few peanuts, and candy corn over the top of the bark.
- 5.) Refrigerate the bark for 1 hour. Break the bark and enjoy!

Remember to break the bark into about 2" pieces

Recipes submitted by Taylor Marra



Fall on the Water

By Molly Gross

Dry leaves crunch under my feet

Dusting the ground with brown crumbs.

Water trickles down my arm

Left over from the previous crew

Who glided on the river.

The subtle shock of cold water

Freezes my body

As we walk into the Delaware,

Preparing ourselves

For a scenic row on the water.

Leaves of various color

Drift next to us

And past our boat

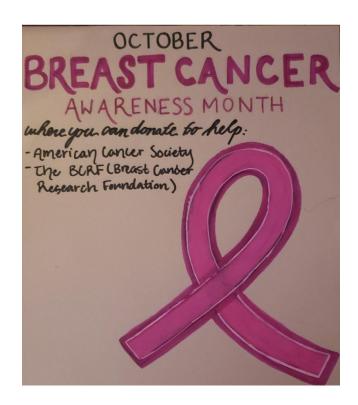
While our oars slice the calm liquid,

Sending us into another reality

Surrounded by water.

This Month in History by Sultan Thomas

October 1st, 1908: Henry Ford's Model T went on sale for the first time. October 2nd, 1968: Redwood national forest was established, containing Redwood trees that grew up to 400 feet tall. October 3rd, 1863: President Abraham Lincoln issued a proclamation designating the last Thursday in November as Thanksgiving. October 4th, 1957: The Russians launched the first satellite into orbit, which weighed just 184 pounds and worked for 21 days. October 5th, 1964: 57 East German refugees escaped to West Berlin after tunneling under the Berlin Wall. October 9th, 1940: John Lennon, a member of the Beatles who went on to become an icon was born in Liverpool. October 12th, 1492: Christopher Columbus made his first trip and fell in the Bahamas, thinking he was in India. October 14th, 1912: Former President Theodore Roosevelt was shot while campaigning in Milwaukee but was saved by his coat, a glasses case, and a folded speech in his chest pocket.



Submitted by Marieke Neal



HALLOWEEN RECIPES



BY: HOPE MALLON gredients: 1-pint (2 cups) coconut sorbet lightly softened), 6 tablespoons milk, 1-

pint (2 cups) orange sherbet (slightly softened), 1-pint (2 cups) lemon sorbet ightly softened), food coloring (optional) and candy corn (optional).



- In a blender, place coconut sorbet and tablespoons of milk. Cover; then blend on high speed for 30 to 60 seconds or until smooth. Divide evenly among 8 glasses. After that, place the glasses in your freezer.
- 2) Then, raise your blender and in the blender place orange sherbet and 2 tablespoons milk. Cover; then blend on high speed for 30 to 60 seconds or until smooth. Pour over the coconut mixture in the glasses, making sure you are dividing evenly. After that return the
 - 3) After that, rinse your blender and in it, place lemon sorbet and the remaining 2 tablespoons of milk. Cover; then blend on high speed for 30 to 60 seconds of until smooth. Lastly nour over the



CANDY CORN SMOOTHIES





Apple Muffins

Ingredients

- 1/2 cup sugar
- 14 cup butter
- 1 cup milk
- 2 cups flour
- √ ½ teaspoon salt
- ✓ 2 teaspoon baking powder
- √ 1 teaspoon cinnamon
- √ 1/2 teaspoon all spice
- √ ½ teaspoon nutmeg (optional)
- √ 1½ cup peeled chopped apples

Toppings

- √ ¼ cup brown sugar
- √ 1 teaspoon cinnamon

Directions

- ✓ cream together sugar and butter
- ✓ add egg and beat well
- ✓ stir in milk
 - In another bowl:
- ✓ combine flour, salt, baking powder, and
- ✓ add egg mixture to flour mixture and blend until just moistened (batter will be
- ✓ add apples to batter and blend carefully
- √ fill well-greased muffin tin
- ✓ sprinkle with sugar and cinnamon topping
- √ bake 400 degrees for 20-25 minutes until golden brown.

Fall is Here

Т	Р	U	М	Р	K	I	N	s	Т	s	F	R	S
P	I	L	G	R	I	M	S	T	U	Ε	0	S	Т
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М	I	L	Ε	Α	٧	Ε	S	N	K	P	T	G	Α
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Ε	N	L	R	U	Α	L	W	N	L	Ρ	L	Α	G
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P	c	E	R	М	I	W	Α	U	E	P	٧	R	I
Α	K	S	Α	N	D	Ε	S	I	٧	γ	U	S	N
c	I	I	c	I	Ε	Ε	М	0	U	М	P	R	G
Α	K	D	S	R	K	N	L	P	0	Ε	I	S	Р

HALLOWEEN AUTURN FOOTBALL THANKSCIVING ROMETOF APPLES PILCRIMS HAYRIDE CANDY LEAVES SWEATERS TURKEY

PUMPKIN PIE



Illustration by Wendy Senageto











































October Affirmations by Riya Mallavarapu

Sometimes the reason good things aren't happening to you is because you are the good thing that needs to happen to other people.

BE WHO YOU ARE AND SAY WHAT YOU FEEL, BECAUSE THOSE WHO MIND DON'T MATTER, AND THOSE WHO MATTER WON'T MIND.

Sometimes you will never know the value of a moment until it becomes a memory.

Breathe, it's just a bad day, not a bad life.

Everything will be okay in the end. If it's not okay, then it's not the end.

If it won't matter in 5 years, don't spend more than 5 minutes worrying about it.

Maybe the journey isn't about becoming anything. Maybe it's about unbecoming everything that isn't really you, so you can be who you were meant to be in the first place.

<u>Halloween Bark</u>

By: Taylor Marra

Peanut Butter Party

- 2 Cups Milk Chocolate Chips
- Reese's Peanut Butter cups *Minis*
- Reese's Pieces
- Baking Sheet
- Wax Paper
- Microwave Safe Bowl
- Spoon or Spatula

Steps:

***Make Sure That Your Hands, Bowl, and Utensils are Clean and Completely
Dry! ***

- 1.) Start by covering a baking sheet with Wax Paper.
- 2.) Microwave 2 CUPS of Milk Chocolate in a microwave safe bowl for 30 SECONDS at a time until melted. Stir with a spoon until smooth.
- 3.) Stir in about 1/6 CUP of Reese's Pieces
- 4.) Pour the candy mixture onto the wax paper. Use a spoon to spread the mixture smoothly and evenly. Sprinkle some Reese's Pieces, and break about 6 Reese's Peanut Butter Cups Minis in HALF over the top of the bark.
- 5.) Refrigerate the bark for 1 hour. Break the bark and enjoy!

Remember to break the bark into about 2" pieces



Best of Fall

By: Nitya Nadimpalli

Fall is finally here and the best part about that is 2 ingredients that are now plentiful at every store. Pumpkins and apples! Enjoy some of these delicious recipes that are sure to keep you and your stomach happy this fall.

Apple Crumble Muffin

Ingredients for 12 muffins:

- 1 cup brown sugar
- ½ cup butter, melted
- 1 egg
- 1 tsp vanilla extract
- 3/4 cup milk
- ½ tbsp lemon juice
- 2 cups all-purpose flour
- ½ tbsp cinnamon powder
- 1 tsp baking powder
- 1/4 tsp baking soda
- ¼ tsp salt
- 2 medium apples, peeled and diced

For the crumble:

- ½ cup flour
- 1/3 cup brown sugar
- 1/4 cup butter, cold
- ½ tsp cinnamon

- 1. Preheat oven to 350 F/180
- Add brown sugar, melted butter, the egg, and vanilla to a large bowl. Whisk until well combined.
- 2. Add milk, and lemon juice, whisk to combine.
- Add flour, cinnamon, baking powder, baking soda and salt. Stir until combined.
- Fold in apples until incorporated.
- Divide the batter evenly into lined or greased muffin tins

For the crumble:

- Add flour, brown sugar, butter, and cinnamon to a bowl and mix together with a fork or hands until they form pea sized crumbles
- Evenly distribute crumble on top of muffins
- Transfer to preheated oven and bake for 20 mins or until toothpick inserted in the middle comes out clean
- 4. Let the muffins cool then enjoy!

Pumpkin Bread

Ingredients for 1 loaf:

- 2 cups all-purpose flour
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp pumpkin pie spice
- ½ tsp ground cinnamon
- 1/2 tsp salt
- 1 ½ cup pumpkin puree
- 1/4 cup canola oil
- 1/4 cup unsalted melted and cooled butter
- 2/3 cup brown sugar
- ½ cup granulated sugar
- 1/4 cup buttermilk
- 2 large eggs
- 1 tbsp vanilla extract

Glaze (optional):

- 1 cup powdered sugar
- 1 tbsp melted butter
- 1/2 tsp vanilla extract
- 2-4 tsp milk

- 1. Preheat oven to 350F (175C) and grease the bread pan. Set aside.
- In a large bowl, whisk together flour, baking powder, pumpkin spice, cinnamon, baking soda, and salt, and set aside.
- 3. In a separate bowl, whisk together pumpkin puree, oil, and melted butter. Stir until well-combined and then stir in sugars
- Add buttermilk, eggs and vanilla extract and stir until combined.
- Add dry ingredients to wet and gently fold together with a spatula or spoon until just combined.
- Evenly spread batter into prepared pan.
- Transfer to preheated oven and bake for 55-60 minutes or until a wooden skewer inserted into the center comes out clean
- 8. Allow to cool for 15 minutes before inverting onto a cooling rack to cool completely before decorating with glaze (if using).

For the Glaze:

- 1. Whisk together powdered sugar, butter, vanilla extract and 2 teaspoons milk. If glaze is too stiff, add additional milk, one teaspoon at a time,
- 2. Drizzle over cooled bread, allow to cool and then slice and enjoy!

Kida's Wings by Sydney McDonald

A Short Story, Part I of V

reflecting the light with such ferocity it woke up a small, silver tabby cat. She stretched out in her basket, which was lined with a fluffy, light blue blanket. The silver tabby opened her eyes, which were as pale blue as ice. She shook out her fur, the nametag on her gem studded collar reflecting the sunlight. The nametag was engraved with the word Kida. Kida hopped out of her basket onto the sleek, tile floor. She looked around, spotting an open window above the kitchen counter. She jumped onto the handle of one of the cabinets, and climbed her way up to the counter, for she was too small to jump onto the counter in one leap. When Kida finally reached the top, she squeezed outside and ran over to the neighboring yard.

"Clover? Clover are you there?" Kida called, her fluffy tail swishing behind her excitedly. Clover jumped onto the fence separating her yard and Kida's yard, and sat down, her light brown and white tabby fur speckled with shadows and light, for she was under her yard's big oak tree. Her eyes looked sleepy and her fur a bit ruffled. She yawned and looked down at Kida.

"Yes, Kida?" Clover asked, her voice sounding drowsy.

"Today is the perfect day to go into the woods for exploring! Do you wanna come with me?" Kida meowed, her voice quivering with excitement.

"Not really! You know those woods are dangerous! What if we got lost, or separated, or hurt?! Why not go ask the other's?" Clover's eyes widened as she spoke, fear glinting in her wide eyes.

"What other's? There's no one else-"

"Oh, I don't know... Spider? She's fierce. She used to be

feral you know! Or what about Cynder? She loves adventure... Or Megascream? You know his owners read all those comics, I bet he overheard a few good fighting moves..." Clover paused. She realized Kida was looking a bit uncomfortable at the mention of the other names. "Or... Killian?" Clover teased, watching as Kida's fur bushed up.

"KILLIAN?! WHERE?!" Kida jumped onto the fence separating Clover's and her yard and jumped into Clover's tree.

"I'm just messing with you Kida! Why would he be all the way in our yards? And I know you don't have the guts to ask him." Clover sat up and started to smooth her ruffled fur.

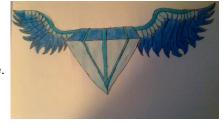
"I do have the guts! I'm just afraid he might reject me..."

"Reject you? You're not asking him to live with you Kida, just going on a small trip to the woods!"

"Whatever Clover! If you aren't coming, then I WILL ask the other's! Including Killian!" Kida's fur smoothed out and she jumped, clearing the fence, and landing gracefully onto the soft grass of her own yard. She climbed onto the fence on the other side of her yard, prepared to ask whoever would come

with her on an adven-

She suddenly dug her claws in, feeling the earth rumble and shake. She looked towards the forest, where the vibrations were coming



from. She saw something odd glowing through the forest. It looked kind of like a figure, but how could a cat be glowing? She watched as it flashed 6 different colors... Blue, red, green, pink, silver, and gold. Kida blinked, thinking she was imagining things, and when she looked back, it was gone.



The Purrrfect Pet! by Sydney McDonald

Looking for a pet that needs a fur-ever home? Check out my column for the cutest pets you'll ever meet, waiting for you at the SPCA Shelter in Lahaska, PA! **Mischief:** (pictured upper left) Age: 17 Years Gender: Female Medical Needs: Kidney Disease, eats a prescription diet Additional Notes: Spayed, microchipped, vaccinated, tested negative for FIV and FELV Adoption Fee: \$25Y—You haven't met any

cat till you've met Mischief! This little baby has one of the sweetest hearts a pet could ever have, and I bet she'll steal a piece of yours! Mischief is a one-eyed wonder, and if you are lucky enough to adopt her you will love her in a heartbeat! Mischief was rescued from a hoarding situation by the BCSPCA humane officers. Mischief is looking for a nice, low-key home that will give her lots of love and cuddle time. She has lived with other cats before, and if you are the lucky one who adopts her, make sure to introduce her slowly to your current pets. Overall, this little one-eyed bundle of joy is sure to capture your heart!

Pepper Jack: (pictured right) Age: Adult (unknown) Gender: Male Medical Needs: None Adoption Fee: \$5 Looking for a pet that's not too big? Pepper Jack is just the right fit! Pepper Jack is one of the many adorable little mice you can find for adoption at the SPCA Shelter in Lahaska. Tiny, light, and a pretty white, he's sure to win your heart in an instant! Also, if you adopt this little mouse, you get his home too! They are including the aquarium with his adoption! Pepper Jack is one of the 40 mice that were abandoned in a parking lot and brought to the SPCA. He's easy-going and loves to explore, and you will surely have a fun time with this little guy! If you or your family are not currently looking for a pet but would like to help out, here are a few items the SPCA is in need of! Your donations would be greatly appreciated and put to good use! Dogs: Purina ONE Dog Dry Food & Purina ONE Puppy Dry Food, Purina ONE Wet Dog & Purina Pro Plan Wet Puppy Food, Kong or other sturdy dog toys (No plush toys!) Cats: Purina ONE Cat Dry Food & Purina ONE Healthy Kitten Dry Food

Ashlyn's Recipe: Pumpkin Cookies

- 1 cup Crisco shortening
- 1 cup granulated sugar
- 2 cups flour
- ❖1 tsp baking soda
- 1 tsp baking powder
- 1 tsp cinnamon
- ❖½tsp salt
- 1 egg
- 1 cup canned pumpkin
- ♦ 1 tsp vanilla extract

Use a hand/stand mixer to blend shortening and sugar until creamy. Mix all dry ingredients in a separate bowl with a spoon (flour, baking soda, baking powder, cinnamon, and salt). Gradually add the dry mix to the sugar and shortening. Lastly, add pumpkin, egg, and vanilla extract and mix with hand/stand mixer again. Drop cookie balls onto ungreased cookie sheet by teaspoon. Bake at 350 degrees for 12 minutes.

For cream cheese icing: (optional, but cookies taste better with this icing!)

- 1 eight-ounce block of cream cheese (at room temp)
- ❖½ cup unsalted butter (at room temp)
- 2 cups powdered sugar
- 1 tsp vanilla extract

Beat cream cheese till smooth. Then butter, then add vanilla extract and powdered sugar. Makes 2 cups frosting. Enjoy!



Mikayla's Recipe: Apple Cake

- 4 cups chopped apples
- 2 cups sugar
- 1 tsp cinnamon
- 2 well beaten eggs
- 1 cup vegetable oil
- ♦ ½ tsp salt
- 2 tsp vanilla extract
- ❖ 3 cups flour
- 2 tsp baking soda

In a large bowl, mix apples, sugar, and cinnamon, and let it sit 1 hour. In another bowl, combine eggs, veg. oil, salt, and vanilla. Add this to apple mixture. In another bowl, mix flour and baking soda and add this to the rest of the ingredients. Pour mixture into a greased cookie sheet. Bake at 350 degrees Fahrenheit for 20-30 min. or until light brown and springs back when touched.

Jelle's Marble Runs

by Chiara Falabella

The Marbles: Since the beginning of Covid
-19 cases in March of 2020 National and
global sports came to a screeching halt!
People who watched sports suddenly had
nothing to watch. This is when new
viewers started subscribing to the marble
channels on YouTube. There are several
marble channels on YouTube, however

you will find that most viewers have subscribed to Jelle's Marble Runs. There are teams that compete just as you would find in regular Olympic events. Each marble has a name and have been competing now for over 4 years. They get to race and earn rewards such as medals, even getting to receive their medals from a podium. One of the best parts about the Marble Olympics is the commentator

Greg Woods. His play by play calling is recognize in the marble world. From fan interaction to marbles disregarding the rules of the game, there is something for everyone. They league even has a talk show about the marbles The Marble Report. The marble report is a YouTube show. They perform this after Jelle's Marble Runs every Sunday.

This Month in History Continued

by Sultan Thomas

October 17th, 1777: During the Revolutionary War, the British surrendered an entire army of 5,700 men after the battle of Saratoga.

October 19th, 1987: "Black Monday" occurred on Wall Street as stocks plunged a record 22.6 percent, the largest one day drop in stock market history.

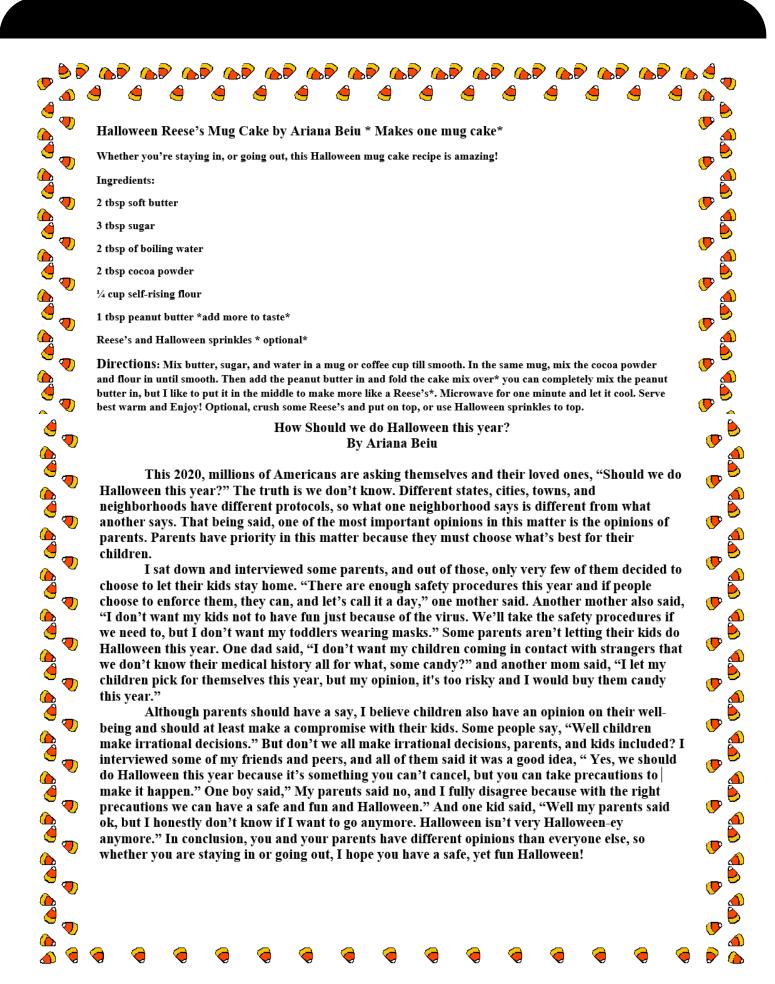
October 20th, 1818: The U.S and Britain agreed to set the U.S-Canadian border.

October 21st, 1967: Thousands of anti-war protestors stormed the Pentagon during a rally against the Vietnam war.

October 25th, 1881: Artist Pablo Picasso was born in Malaga, Spain.

October 31st, 1940: Mount Rushmore is completed after 14 years of work.





The Guy Next Door a short story by Rene Lin

Trying to find a decent living space as a fresh college graduate was difficult, especially working a minimum wage job from home. So, So-Yan was surprised to find a perfectly fine apartment in the quiet side of town.

Standing in front of her new home, So -Yan grinned to herself and put the keys in the lock, ready to go in. But instead, she felt a chill go down her spine and spun around to check her surroundings. Looking around something caught her eyes.

Someone caught her eyes.

A man looked at So-Yan through his door. His eyes peered at her hungrily and his mouth filled with drool. So-Yan frantically turned the key, trying to avoid any unnecessary eye contact. Then, the neighbor slowly opened his door revealing a disgusting shirt with multiple stains with what looked like grease, and hair that looked like it had never been washed.

So-Yan quickly opened her door and threw herself in before the weird man came any closer. So-Yan sighed in relief that she made it in time. Calming herself down, she reminded herself that it was a small price to pay for a place to call home. Everything should be fine once she got used to the neighbor.

Well, if only she knew.

In the past few days, So-Yan unpacked and began to set things up. The small apartment started to look almost cozy. But good things never last. In the past few days as So-Yan started putting things up it always felt like someone was watching her. Every time she went outside, she would also see that the neighbor was just staring and muttering to himself. On top of that she had started having strange nightmares.

Every night after So-Yan went to sleep, she had this disturbing repeating dream. It always started with So-Yan waking up but not in her own body.

Almost like a phantom, she would just look at her body from the corner of the bedroom. Unable to move, shadows in the corner shifted and closed in around her. After a moment a tall and lanky

woman would always appear out of the corner of So-Yan's vision: So-Yan would always look hopelessly at her sleepingself as the woman stepped closer and closer. The tall woman's face would be the last thing that So-Yan saw before she woke up.

If only she could move out from this creepy place, she would. But doing so cost a lot, physically and mentally. The only thing So-Yan could do was just ignore the dreams and unbearable neighbor.

Besides the dreams, So-Yan had taken note that things in her apartment had either been disappearing or moving to a different room.

As the days went on, So-Yan started getting stressed. Finally, she could not take it anymore and decided to take a break and treat herself. She enjoyed her time outside by taking a walk and clearing her mind; after being locked in her apartment for so long, anyone would go crazy.

So-Yan sat on the park bench and looked up at the orange sky as it faded into a dark purple. She could only pray that things got better from then on.

Returning to her apartment complex, So-Yan smiled to herself, thinking of a hot bath and the just-out of the oven pizza and fried-chicken she had picked up. But, when she turned the corner of her apartment floor, So-Yan's smile vanished. Quickly, she stopped in her tracks and stepped back into the stairway's shadows. The poor girl had to cover her mouth from shock.

The middle-aged neighbor from next door stood outside of So-Yan's door. He had attempted to open the door a few times. So-Yan tried to think of things that she could do, but her legs just froze in place.

She peeked around the corner to check if the man was still standing there. Her heart stopped as she stared face to face with the weird neighbor. The man looked at So-Yan, loudly mumbling something about running away. The girl could barely hear what he said over her heart pounding, her feet rooted to the

ground.

So-Yan quietly spoke out, clutching the wall for support. "What do you want?"

The man stared at So-Yan before turning away and said under his breath, "You should listen to me and go away..." As the neighbor walked back to his apartment, So-Yan heard him mumble, "Stupid. Stupid girl. I can't believe I wasted my time like this."

Startled by the encounter, So-Yan ran inside.

Later that night the guy next door snored on top of his dirty bed unaware of the long-haired woman that was staring at him from the corner of the room. The woman got up from her spot to reveal her abnormally long body, and lengthy arms hanging by her side. A curtain of black hair covered her face; she stared for what seemed like forever before making her move. Slowly, she dragged her feet towards the end of the bed, carefully avoiding the dirty plates stacked on top of each other. The tall woman's hair slowly looped around the man's chubby neck.

The sleeping man's eyes bulged out and he clawed at his throat, trying to breath. His eyes landed on the woman with horror realizing he shouldn't have warned that girl. Recalling an event years ago, when he first discovered the ghost, he had sworn to himself that he would not let everyone else face that horrible experience even if it meant sacrificing his own life.

Now, choking on his last breath all that the man could think of was the poor girl next door, who dreamed of the strange lady again.

Have a short
story you'd like to
submit to The
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Student
Submission