

Chocolate chip cookie in a mug
By: Carmyn Catley

Ingredients:

- 2 tablespoons of butter
- 1 tablespoon of light brown sugar
- 1 egg
- ¼ teaspoon baking powder
- ¼ teaspoon pure vanilla extract
- ⅓ cup all-purpose flour
- Pinch of salt
- 2 tablespoons chocolate chips

Directions:

- In a large mug, melt the butter in the microwave 15 seconds, add brown sugar, stir to combine.
 - Add the egg and vanilla extract whisk to combine.
 - Add the flour, baking powder, salt, and chocolate chips.
- Put the mug in the microwave and cook for 1 to 2 minutes.

Put a toothpick into the center, if batter is on it put it in for another 30 seconds until stick comes out clean.



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V G A U S L U F F E F S A X M
F N R K E K V U R A W P V T A
S A P A O T Q W M I P O S R Y
M T K W T W D I I L E E S G F
I I X Q A I L E E F V N N F L
R V K Z T Y T P V R O I D Z O
G E M M O F I U A L V I T S W
L N B K P E A H D I F V S P E
I C L M D E G F G E D O H Z R
P K V F E B S S T L S D P T V
C C I B H V K N A C I R E M A
R V A G S N O L T U Y T T F L
V X U W A N P N H O L I D A Y
V L X H M P U M P K I N P I E
E B T I S M H L H D I O M P I



WORD SEARCH

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|-----------------|--------------|
| NATIVE | NOVEMBER |
| AMERICAN | THANKSGIVING |
| FRIENDS | FAMILY |
| HOLIDAY | HARVEST |
| PUMPKIN PIE | MAYFLOWER |
| APPLE PIE | PILGRIMS |
| GRATITUDE | |
| MASHED POTATOES | |

DIY Pumpkin Spice Latte

By: Harley Stefko & Christian Sasse

Equipment needed:

- Espresso or coffee maker
- Hand or traditional blender
- Saucepan
- Wooden spoon
- Whisk

Ingredients:

*makes 2 servings

- 2 tablespoons canned pumpkin
- ½ teaspoon pumpkin pie spice, plus more for garnish
- Freshly ground black pepper
- 2 tablespoons sugar
- 2 tablespoons pure vanilla extract
- 2 cups whole milk
- 1 to 2 shots of espresso
- ¼ cup heavy whipping cream

Instructions:

- Put the pumpkin pie spice, pumpkin, and a generous amount of black pepper in a saucepan on medium heat. Cook for about 2 minutes. Stir constantly.
- Add your sugar and stir until the mixture looks like a thick bubbly syrup.
- Then whisk in the vanilla and milk and warm gently over medium heat. (make sure it doesn't boil over)
- Process the milk mixture carefully with a hand blender or traditional blender until frothy and blended.
- Take your heavy cream and whip it until firm peaks form
- Make the espresso and divide between 2 mugs and add the frothed milk to them
- Top it off with the whipped cream and add pumpkin pie spice, cinnamon, and/or nutmeg on top of the whipped cream for extra flavor.



Teachers' Favorite Dishes

- Mrs. Pollick-stuffing
- Mrs. Fernandez-stuffing
- Mr. Toporski-wild rice stuffing
- Mrs. Harcar-stuffing with lots of gravy
- Mrs. Vanessa-pumpkin roll
- Mrs. Battisti-corn mixed with mashed potato
- Mrs. Dixie-stuffing
- Mrs. Webster-stuffing
- Mrs. Lewis-mashed potatoes and gravy
- Mr. Gill-pumpkin pie with lots of whipped cream
- Mrs. Cosnek-pecan pie
- Mrs. Herda-white turkey meat with gravy
- Mrs. Kostial-carrot soufflé
- Mr. Kostial-stuffing

Autumn is here
By: Patty Butcher

Fall leaves, red, gold, and brown. Falling, swirling, drifting down.
Picking pumpkins, apples too. Gathering blackberries in hedgerows for you.

Foggy mornings... damp, cold, and grey. Nature's blanket clouding the day.
Hibernating groundhog finds a place to sleep. Make sure it's not your bonfire or rubbish keep.

Shorter days misty and wet. Winters around the corner, but not quite yet.

So while it lasts, and comes with a cold winter blast, let us give thanks for all the seasons past.



Strawberry Angel Food Dessert Recipe for Thanksgiving
By: Spencer Heiland

Ingredients

1. Cool Whip
2. Strawberries
3. Angel Food Cake
4. Blueberries
5. Strawberry Glaze

Materials

1. Knife
2. 3 Bowls
3. Mixing Spoon

Procedure

1. Cut the angel food cake into small cubes and put them into a bowl.
2. Cut the leaf off of the strawberries and put them into a bowl.
3. Pour the strawberry glaze into the strawberries and mix.
4. Begin layering the Angel Food Cake, Strawberry Glaze, and Cool Whip in that order.
5. Top it with blueberries and it can either be eaten there or refrigerated.



Root beer Floats
By: Gregory Barlion

Root beer floats are being sold in the cafeteria snack line on Fridays. The brand of root beer that they sell is called Shasta. They are sold in VERY small cans and are diet. They come in cups like the ones you get at McDonalds' when you get a iced chocolate caramel coffee. At the bottom, there is about a scoop of ice cream. They are sold for \$2. Now that we are past the information of the drink, let's get into the reviews. "They are good and I love them" said Casey Lewis, a 5th grader.

ALL ABOUT SOCKTOBER

By Hope Fuchs

I interviewed Mrs. Kuzma and asked her a few things about Socktober!

Why did you start Socktober, what made you want to start this?

When the current 8th graders were in 6th grade, our homeroom loved the Kid President videos. We bumped into one called Socktober, and once the kids watched it, they were ready to take on a donation drive!

This year we as an Olweus committee decided to do a kindness project each month/season.

Socktober was suggested because it was so successful when we did it in 6th grade.

Do you think that Socktober is a success each year?

We've only done it that year and then again this year. It's been incredibly successful! Our first year, the kids advertised it so much, that the donations came flooding in. This year, due to limited time and not as much advertising, the donation amount was not as great, but still truly will make a huge difference to so many in an unfortunate situation.

Around how many pairs of socks you get each year?

We've collected hundreds of socks during both of our drives! That's a lot of feet that will be warm and dry because of the generosity of Hopewell Junior High kids!

Will you continue to do this?

YES! A powerful message is sent if we teach students that they can do something very small to make a big impact. We hope will stay with them as they become men and women.



DC Trip

By: Anthony Mitchell

On Friday, October 28th the 8th grade class went on an all day field trip to our country's capital Washington DC. We had to be at the school at about 5 a.m, which was very early for most people. We left the school at about 5:30 a.m, we rode in large coach buses with a bathroom and charging ports. We got to DC at about 10 a.m and the first thing we did was go into the Holocaust Memorial Museum. We stayed in that museum longer than anticipated, so right after that we went straight to eat. Most people went to eat at the Air and Space Museum to eat, at that museum there was Boston Market, McDonald's, and Donato's Pizza. After we ate there were many activities and exhibits at this museum that most of us looked at. After the Air and Space Museum it was sort of a free-for-all and the groups went wherever they decided. My group decided to go to the Natural History Museum, where we saw dinosaurs, mammals, mummies, and

more. After that museum my group went to see the White House to look and take some pictures. Along the way we stopped to get souvenirs, including t-shirts, hats, and hoodies. After the White House we started to walk towards the WW2 Memorial which had some very pretty fountains, and also reminded us of the sacrifice that thousands of soldiers made for our country. Then we started towards the Lincoln Memorial. On the way there we saw the reflecting pool which has the reflection of the Washington Monument. Once we got to the Lincoln Memorial we took some pictures then loaded the buses to leave. We stopped for dinner at the Hagerstown Outlet Mall. After that we got back on the road and headed back for Hopewell. We got back to Hopewell at about 12:30-1 a.m. Then we got picked up and went home. Overall the trip was really fun according to everyone I know. If you're in 7th grade this is a very fun thing to look forward to next year.



8th grade class in DC

Staff:

Carmyn Catley
 Patty Butcher
 Nola Watters
 Hope Fuchs
 Anthony Mitchell
 Laney Lewis
 Casey Lewis
 Dylan Katcher
 Harley Stefko
 Christian Sasse

Kai Swan
 Cody Gruber
 Greg Barlion
 Spencer Heiland
 Kyla Long
 William Miller
 Ali Yost

Sponsor:
 Mrs. Pollick

Ted's Middleschool
 Reality: Halloween

