

Happy New Year From The Scoop Staff!

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The Scoop

Money Booth Brings Excitement to NHMS

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The PTSA decided to spice up the annual pie and cookie dough fundraiser with a cash prize. The students who participated in the fundraiser would be put in a raffle for a chance to spend a minute in a money booth. They would have a chance to grab as much money as they could and keep it!

Here is the account of Madeline Bergin, a 6th grader staff member who was there to see all the action:

During the 6 grade lunch wave, there was a lot of commotion about the 6 students who were going to

catch money in the money booth. They all did a wonderful job and caught a lot of money. The most amount of money was \$79. That is a lot of money! The 6 grade was so loud, it was just crazy. The 6 kids only got 1 minute in money booth and had to catch as much money as they could catch. Some of the kids stuffed money in their pockets or even down their shirts. My favorite part was when we had to count down from ten to tell the kids in the booth, that they only had ten seconds left to catch

as much as they could. If I ever went in the money booth I would wear the biggest sweat shirt or t shirt and I would have shoved all of the money down my shirt!



Special points of interest:

- * Recipes for snow days
- * Thoughts for NBA fans
- * Remember 2014 through music
- * Spotlight on a 6th grade student

The Word is Out: A New Middle School?

By Matt Labanara

The North Haven Middle School is getting a new building in a couple of years. The NHMS Building Committee decided that the school needed new renova-

tions and replacement for a modern academic facility. They plan to add two new story academic wings in the new building which include classrooms, science labs, library, administrative offices, nurse's suite and

an entry lobby. In addition, they are also adding new security and life safety systems into the building and a renovated auditorium. There will also be a larger playing field behind the **continued on page 6**

Back Float Bear Cookies

Submitted by Kayla Giordano

(makes 12-15 cookies)

Ingredients:

Cookies:*

1/2 cup salted butter, softened
 1/2 cup powdered sugar
 1 egg yolk
 1 1/2 teaspoons almond (or vanilla) extract
 1 1/4 cup all purpose flour, plus more for dusting

1 tub vanilla frosting (or use your favorite very white frosting recipe)
 white sanding sugar, optional

1 recipe of white modeling chocolate
 powdered sugar for dusting
 blue and black food coloring (grocery store variety is fine)

[black food coloring marker](#)

food handling gloves (wear when coloring modeling chocolate)

* I've been trying out different cut out cookie recipes and this one was shared by my sister who used to make it when she was a Tupperware consultant. It was a recipe used by Tupperware, but I'm not sure of the actual origination of the recipe.

Supplies Needed:

plastic wrap
 rolling pin
 cutting board
 sharp knife
 parchment paper lined baking sheets

Instructions:



Make cookies: Cream butter and powdered sugar together until light and fluffy. Add egg yolk and almond extract and beat to combine. Add flour and beat just until dough comes together. Roll into a ball, flatten into a disc, and wrap in plastic wrap. Refrigerate for at least an hour.

Preheat oven to 375 degrees.

Dust cutting board with flour. Roll out cookie dough to 1/4"-1/3" thick. Draw a wavy water template that is about 4" long and 2 1/4" wide on a piece of paper. Cut it out. Set the template over the dough and cut out around it. Re-roll dough as needed until you have 12-15 cookies. Save the template.

Place the cookies on parchment paper lined baking sheets and bake for 8-10 minutes until they are set but not browned. Allow cookies to cool completely.

Meanwhile prepare the modeling chocolate decorations:

Pinch off a small amount of white modeling chocolate and color it black.

Shape the ball into a pointed oval. Pinch off a small piece of black modeling chocolate and shape it into a rounded triangle for the nose. Dab a very small amount of water on the back side of the nose and press it onto the pointed end of the bear's head. Pinch off two tiny pieces of modeling chocolate and roll them into balls and attach to the face for the bear's eyes. (I like to use tweezers for such small detail work. You could also just draw on the eyes with the food coloring marker, if you prefer.) Pinch off two small pieces of white, roll them into balls, and flatten them into circles. Pinch together the bottom of each circle to create a rounded ear. Dab the pinched bottom edge with water and press it onto the head. Make enough heads to go on all of your cookies.

To make the paws pinch off and roll two small balls of white and two that are just slightly larger. Flatten the two smaller balls and keep them in a round shape. Flatten the two larger pieces making them more elongated. Use a sharp knife to make four slits in each paw for the toes. Use a [black food coloring marker](#) to draw a spot on each of the five toes on each paw and one pad on each paw. Allow the ink to dry before handling the paws. Make four paws for each bear cookie.

Add some drops of blue coloring into the remaining white modeling chocolate and knead leaving streaks of white and dark blue throughout. Set it aside for about 5 minutes to allow the food coloring to dry.

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Top Hits of 2014

By Madeline Bergin

2014 was one of the best years for music and artists. The best music of 2014 was...

Blank Space by Taylor Swift

Uptown Funk by Mark Ronson/
Bruno Mars

Take Me To Church by Hozier

Lips Are Moving by Megan Trainor

All About That Bass by Megan
Trainer

The top artists of the year are...

Taylor Swift
Nikki Minaj
Megan Trainor

Ed Sheeran
Sam Smith

In my prospective I think that the artists that really shined this year were Megan Trainor, Taylor Swift, and Arianna Grande. That is just in my prospective. Tell me who your favorite artist is last year and you can also tell me what your favorite song that was played on the radio or what you heard on Spotify or Pandora.



Clockwise from top left: Swift, Trainor, Minaj, Sheeran, and Smith

Bear Cookies Continued

Dust your cutting board lightly with powdered sugar. Roll out the blue modeling chocolate as thin as you can get it. Take the template you used to cut out the cookies and cut off about 1/8"-1/4" all around the edge. Set the template on the blue modeling chocolate and use it as a guide to cut out the water for each cookie.

Frost each cookie with a thin layer of vanilla frosting.

Press one piece of modeling chocolate water on top of each cookie.



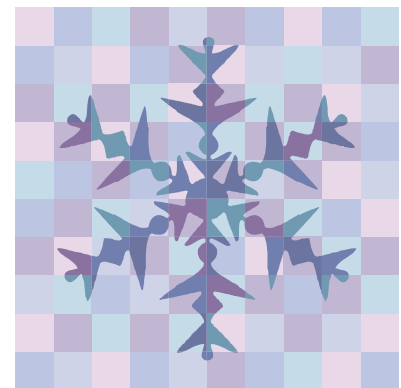
Add a border of frosting all around the edge of the cookie. Don't smooth it out; you want it to look like waves. The reason I made the blue water a bit smaller than the cookie was so it wouldn't show through the frosting here. I wanted the edges of the cookie to be white, not blue.

Sprinkle white sanding sugar all over the frosting.

Add some frosting white caps (the top of a wave) to each of the cookies. Press a small amount of frosting onto the blue modeling chocolate water and pull up creating peaks. Add as many as you'd like.

Use frosting to attach the head and paws to the modeling chocolate water. Spread some on the bottom of the head and press it onto the water. You want the frosting to look like white caps around the head and paws, not just a blob of frosting, so use a knife to make some peaks out of the frosting.

Store you cookies in the refrigerator and you can store them for up to a week!



The Scoop Staff wishes you warmth and fun times during these cold snowy days!

Student Spotlight on Blue Team's Evan Ziegler

Do you know what autism spectrum disorder is? Do you know what it is like to have autism? Evan Ziegler of the blue team took the time to sit down and tell Miss Formica, one of the school interns, all about autism and what it is like to live everyday with autism.

Miss Formica: How do you feel that you are treated by your peers at school, as a person with autism?

Evan Ziegler: I think that my peers think that I am more moody than they might be. People with autism have a hard time letting things go, which is stressful because if you get into an argument they may not understand your feelings. We also have a hard time letting things go because kids with autism like things that are logical. We also have a hard time grasping that you can't change things and that sometimes that is just how it is.

MF: What do you do to relieve that stress?

EZ: I go to fit training because I think that it helps me to get all my stress out in a more constructive way. I think that a lot of kids with autism think that this helps because it makes them feel better about themselves and helps them to not feel bad about any situations that may have hurt them.

MF: What is it like to live everyday with autism?

EZ: When you have autism sometimes you focus on things that you shouldn't be focusing on. You want to

have the world in the palm of your hand. You want to mold everything perfectly, but at the same time you don't, because what ever makes you stressed with your autism just feels fun because it takes you to the next dimension. People with autism don't want to accept reality, they want to craft their own, which is why I like games that let me make my house.

MF: What is a challenge that you have because of autism?

EZ: People with autism get off topic. I want to talk about things that I want to talk about, so I really don't want to talk about what other people are talking about.

MF: What is something good about having autism?

EZ: Something good is that you can help other people with autism, and you have a desire to make a difference in the world, especially in specific areas. I want to go into areas such as genetics, germs, and things that can help people with problems like me.



In the World of Sports: This NBA Season Predictions

By Matt Labanara

The NBA season has started and there is a lot of hype. LeBron James went back to Cleveland, Derrick Rose and Kobe Bryant are back from injury. There are many new rookies like Andrew Wiggins, Jabari Parker, and Joel Embid. This NBA season is going to be exciting. These are my predictions on what teams will make the playoffs and who will win the NBA Finals.

This offseason, the Miami Heat lost their best player, LeBron James. LeBron joined the Cleveland Cavaliers along with Kevin Love and Kyrie Irving. This is a great team and has a lot of high expectations. Kyrie Irving and Kevin Love have never been in the playoffs before. This could give them pressure to win a championship.

Another dominant team in the eastern conference is the Chicago Bulls. With Derrick Rose coming back from injury, the Bulls could make a run for a championship. A new addition from the offseason is Pau Gasol. He is one of the NBA's best big men. Expect the Bulls to win at least 50 games this year.

The Oklahoma City Thunder are one of the best teams in the Western Conference. With the former MVP, Kevin Durant, the Thunder are hungry for an NBA Championship. They have Russell Westbrook at point guard, Serge Ibaka at Power Forward, and Kendrick Perkins at Center. This will be an exciting year for the Thunder.

The San Antonio Spurs were the NBA champs last year and have many vet-

erans. Tim Duncan is still playing well despite his age. He will still be great for the Spurs. Tony Parker is also a veteran. He is a great point guard for the Spurs and him and Tim Duncan will be a great combo. The Spurs also have one of the NBA's great young players, Kawhi Leonard. He did great last year in the championship, winning the NBA Finals MVP. I think he will have a great year. The Spurs are trying to win another NBA Championship. Will they do it?



Opinion Piece: Christmas Carols

By Madeline Bergin

This Christmas, carols are going to be playing everyday after Thanksgiving. I love Christmas carols because they just bring joy to my ears. It makes me feel that Christmas is today, but I wish. My favorite Christmas carol is "Let it Snow." What is your favorite Christmas carol? I am very eager to know. Here are some Christmas carols that I also love and that I hope you like to:

Let it Snow

Holy Jolly Christmas

Santa Clause Is Coming To Town

12 Days of Christmas

I hope you love these songs as much



as I do. Maybe one day when you get bored you can just turn on these songs and get into the Christmas spirit. That is what I want to do all the time!



Get outside: build a snowman, make snow angels, or go sledding!

The Scoop

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**Be in the know! Join
The Scoop Staff!**

A Happy New Year to North Haven Middle School and much thanks to the dedicated Scoop staff! Remember, new members are always welcome!! Stop by room C15 for more information or listen to announcements for the next meeting date and time.

Sugar Cookie Frosting Recipe

Continued from page 1

school. Perkins Eastman is in charge of the design team for the new building and he has completed 90 school projects in the last 15 years. They plan to finish the school in the summer of 2017. One of the main reasons for a new school is the current school does not satisfy ADA requirements.

By Lia Gambardella

You will need.....

- 1 cup confectioners' sugar
- 2 teaspoons milk
- 2 teaspoons light corn syrup
- 1/4 teaspoon almond extract
- Assorted food coloring



Directions

In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup.

Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them with a brush