

NEWSLETTER

Editors: Gaby W., Natalia S., Zoe S., Genevieve K., Rachel K., Ashlyn G., Elise G., Izzy K., Katie K., and Josie G.



Valentines Day



By: Ashlyn G.

St. Valentine's Day is celebrated on Feb. 14.
It is celebrated in many countries around the world, but it is still
a working day in most of them.

On Valentines Day, most kids make valentines for their friends
and family. In all District 25 grade schools, they have parties
with games.



Here is what people think about it.



Zoe: I have mixed emotions about Valentines Day.

Rachel, Elise, Katie, Izzy: I love it!!!!

Gaby and Natalia: It is O.K.

Josie: My favorite holiday is Valentine's Day.

“The Middle”



“The Middle” is a TV show that is about a family that lives in Indiana. Frankie, the over-emotional mother, Mike, the go with the flow father, Axel, the high school football player, Sue, who can never make any school club, And finally Brick, who is lacking in the social category. My family loves this show! It is rated PG and is fine for younger children. I hope you enjoy it as much as I do!

Some of the Most Favorite Series at Windsor by Izzy

- | | |
|--|---|
| 1. Harry Potter by J.K. Rowling | 6. Mercy Watson by Kate DiCamillo |
| 2. Percy Jackson by Rick Riordan | 7. Weird School by Dan Gutman |
| 3. Diary of a Wimpy Kid by Jeff Kinney | 8. Clementine by Sara Pennypacker |
| 4. The 39 Clues by various authors | 9. Dork Diaries by Rachel Renee Russell |
| 5. Junie B. Jones by Barbara Park | 10. Magic Tree House by Mary Pope Osborne |

Wonder By: R.J Palacio



Reviewed by: Zoe

Wonder by R.J Palacio is an amazing book, in my opinion. The main character's name is August (Auggie) Pullman. He has a sister named Via Pullman, a mom, and a dad. He is just like a normal kid but one thing is different, he has a disease that makes his face seem different than other people's. He is about to enter his first year at a *real* school for the first time. “Choose Kindness”

Having a Gluten Free Diet

BY: ZOE S.

(For one week)

What is Gluten?

Gluten can be found in grains such as wheat, rye, and barley. Some of the things that you can eat in a gluten-free diet are:

- Beans, seeds, nuts in their natural, unprocessed form
- Fresh eggs
- Fresh meats, fish and poultry (not breaded, batter-coated or marinated)
- Fruits and vegetables
- Most dairy products

These are some things that can come gluten-free. You will see labels on products that will symbolize gluten-free items and they will normally say, gluten free.

- Breads
- Cakes and pies
- Candies
- Cereals
- Cookies and crackers
- Croutons
- French fries
- Gravies
- Imitation meat or seafood
- Matzo
- Pastas
- Processed luncheon meats
- Salad dressings
- Sauces, including soy sauce
- Seasoned rice mixes
- Seasoned snack foods, such as potato and tortilla chips
- Self-basting poultry
- Soups and soup bases
- Vegetables in sauce

Dates

I will be having a gluten-free week in February. I will start on February 2 through February 8. If you would like to join me please don't hesitate to say so. Come up to me at recess or in the morning and say, "I will be participating in the gluten-free week with you." When the week is over tell me about your experience and I might include your answer in my next article.

Super Bowl Cupcakes

Materials:

1 batch chocolate cupcakes
1 can white frosting or your favorite buttercream frosting recipe
green food coloring
green sprinkles
yellow Candy Melts
ziplock baggies
parchment paper or foil



First you'll make the goalposts. Melt about 1 cup of Candy Melts following the instructions on the package. Pour them into a ziplock bag and snip off one of the corners just about 1/8". Pipe the goalposts onto parchment or foil. Make the 'stems' extra long because you'll need to stick them down into the cupcake. Make more than you need, because some will break.

Stick the goalposts in the fridge while you do the rest. Reserve 2 spoonfuls of white frosting in a ziplock bag. Use food coloring to tint the rest green. [I used about 10 drops, maybe a few more.]

Frost the first cupcake. It doesn't have to look beautiful, it won't show.



Put the green sprinkles in a small bowl.



Take the cupcake and gently press the frosting into the sprinkles, turning it a little to get all the edges.



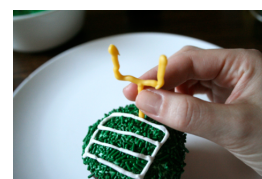
Hey! An astroturf cupcake!



Now take the reserved white frosting in the ziplock and snip off a corner. Pipe some football field lines onto the grass. To do that, I did one big square 'u' shape and two lines crossing it. [Pipe some colored frosting in the end zone that matched the teams' colors.] You can microwave the ziplock bag for 3 seconds to make the frosting flow better.

Now take one of your goalposts and gently stick it down into the frosting right behind the end zone. [TIP: If you're taking these to a party, you might want to wait and do this last part once you get there. Bring the goalposts in a container so they don't get crushed.]

All done! Superbowl cupcakes! Repeat for the rest, then eat and cheer.



Recipe found @ <http://cupcakefanatic.com/recipes/football-cupcakes/>

Valentine's Day Recipe

Cupcake Ingredients:

- 3 egg whites
- 1/3 cup vegetable oil
- 1 1/4 cups water
- 8 drops red food coloring
- 2 drops raspberry candy oil
- 1 (18.25 ounce) package white cake mix



Directions

1. Preheat an oven to 350 degrees F (175 degrees C). Line a standard muffin tin with paper cupcake liners.
2. Beat the cake mix, water, vegetable oil, and egg whites together on low speed for 30 seconds, then on medium for 2 minutes, until smooth. Fill cupcake liners 1/3 full with white batter; set aside.
3. Stir 4 drops of red food coloring into the remaining bowl of batter to make the batter pink, stir in the raspberry oil. Pour 1/3 of pink batter into a resealable plastic bag and set aside.
4. Mix more food coloring into the remaining bowl of pink batter until it is an orange/red color and pour the batter into a resealable plastic bag. Cut a corner off the bag, stick the open tip into the center of each cup of white batter and squeeze in about two tablespoons of red batter.
5. Cut the corner off the bag with the pink batter, stick the open tip into the center of the red batter and squeeze about 1 tablespoon pink batter into each cup.
6. Bake the layered cupcakes in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool completely before frosting.

Ingredients Serving Size: Approximately 20 to 25 cupcakes, Calories: 300 (with frosting)

Valentine's Day Recipe

Cupcake Ingredients:

- 2 1/4 cups all purpose flour
- 1 1/3 cups sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup milk
- 1 teaspoon vanilla
- 2 eggs



Directions:

1. Preheat an oven to 350 degrees F (175 degrees C). Line a standard muffin tin with paper cupcake liners.
2. Combine the flour, sugar, baking powder and salt in a large mixing bowl. Add shortening, milk and vanilla. Beat with a spoon or electric mixer on low for 1 minute. Add eggs to the mixture. Beat for 1 minute longer. Scrape the sides of the bowl to mix any left out ingredients back into the batter. Beat again for about 90 seconds until well mixed, and no single ingredients are visible.
3. Spoon the cupcake batter into paper liners until each is about halfway full.
4. Bake the layered cupcakes in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes.
5. Frost your Valentine's Day cupcakes when completely cool.

Serving Size: Approximately 20 to 25 cupcakes, Calories: 300 (with frosting)

Festive Valentine's Day liners are available in many grocery, craft and kitchen stores.