

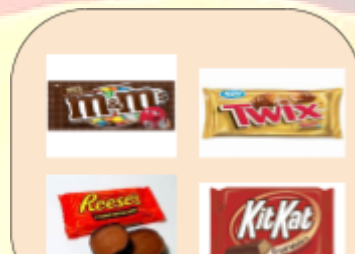
Hawthorne Gazette Happy Fall Y'all

Opinion Column

Lunch is boring and predictable. How about we add a un to that predictable? I believe we should have some **Variety** in the lunch orders. Things like what kind of cookie or what kind of vegetables or even what kind of cheese. I think we should have a choice.



Find The
Candies



1

1



After a survey of classes 1-6 here are the results!!!!!!

Candy Corner

Too much candy is bad for your teeth. If you eat too much candy, hypoglycemia /hai-pow-glai-see-m ee-uh/ can happen. Hypoglycemia, more commonly known as A sugar crash is when your body doesn't have enough glucose. It's usually caused by eating too much sugar. So this Halloween, don't eat all of your candy at once!!!

Candy scramble

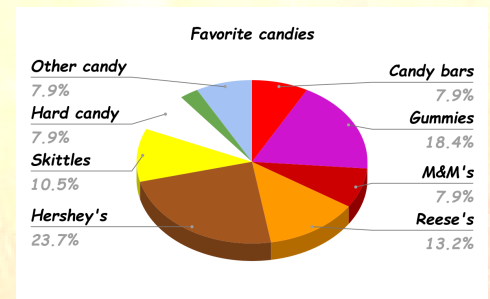
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Go BIG or gourd Home!

At the Malvern
Autumn Festival,
gardeners from all
the UK brought
their **GIANT**
Pumpkins with
forklifts. The 1st
place prize winning
pumpkin was Curtis
Leach's. His
pumpkin weighed a
whopping 1,373 lbs
(638 kg). That's
heavier than half a

Ton!!!

Pumpkin Cookies

Makes 36 cookies

Serving size: 1 cookie

Prep time: 10 min

Baking time: 18 min

Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 1/2 cups granulated sugar
- 1/2 cup butter (1 stick), softened
- 1 cup LIBBY'S® 100% Pure Pumpkin
- 1 large egg
- 2 teaspoons vanilla extract, divided
- 2 cups powdered sugar, sifted
- 3 tablespoons milk
- 1 tablespoon butter, softened

1. Preheat oven to 350° F. Grease baking sheets.
2. Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl. Beat sugar and 1/2 cup (1 stick) butter in large mixer bowl until well blended. Beat in pumpkin, egg and 1 teaspoon vanilla extract until smooth. Gradually beat in flour mixture. Drop by rounded tablespoon onto prepared baking sheets.
3. Bake for 15 to 18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
4. Combine sifted powdered sugar, milk, 1 tablespoon butter and remaining 1 teaspoon vanilla extract in small bowl until smooth. Drizzle over cookies.



Purple pumpkin in the fall

Purple pumpkin in the fall,
I don't think it's weird at all.
I think it's pretty neat,
I think it tastes pretty
sweet.

Just one Question before I
fly, would you like some
purple pumpkin pie?

SUDOKU

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6			1	9	5			
	9	8					6	
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4			8		3			1
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-Halloween candy?. They don't have the stomach for it.

Who does a werewolf go trick or treating with? His cousins
What wolf and When wolf.


What makes trick or treating with twin witches so challenging? You never know which witch is which!

What does ghost put on his turkey?

Grave-y.

Why didn't the mom let the little witch go trick or treating with her friends?
She was ex-spelled from school
Why don't skeletons like-

Fun Fridays



Fun is fun even
without the sun!

A new event
where
Hawthorne
gets a monthly
event of fun!

12:30 - 1:30

There are 2 fun
Fridays, 1 for each
half of the school.

The dates are

Lower school

(classes 1-6)

Friday October


13th

Upper school

(classes 7-13)

Friday October

27th



Fun for
Everyone!



What You Need

- Heavy weight self-stick laminating film (i.e. Con-Tact paper)
- 2 sheets black construction paper
- Tissue paper: white, yellow, orange
- Glue stick
- Scissors

Found from [Tissue Paper Candy Corn: Halloween Craft for Kids - Typically Simple](#)

Print the pattern but do not cut it out yet. Expose about 15" of laminating film by removing the backing (leave the film on the roll), leaving the sticky side facing upward. Fold over the edge and adhere it to itself, just so you have an end to grab without sticking to your fingers.

Place the pattern underneath the laminating film, positioning it toward one end. You will be folding the sticky side onto itself when you are finished, so you need enough room on the other

end to do so. You can tape the pattern in place if you like to keep it from sliding around.

Cut or tear a handful of each color tissue paper. Using the pattern underneath the film as a guide, begin by placing yellow tissue paper squares onto the middle section of the candy corn. Overlap the pieces as you go, completely covering the center portion of the candy corn. Next, use orange tissue paper to cover the bottom section of the candy corn. Again, overlapping as you work, don't be concerned about staying in the lines. Finish off the top of the candy corn with white tissue paper squares. Use scissors to cut the film off the roll. Take the empty side of the laminating film and fold it over on top of the tissue paper candy corn, sandwiching it between both sticky sides. Smooth out and press out any air. Set aside. Stack two pieces of black construction paper on top of one another. Take the pattern and cut out the candy corn. Place the

candy corn pattern on top of the two sheets of black paper. Use a glue stick to tack the center of the pattern to the paper to keep it from sliding around. You can also tape the top of the two sheets of black paper together if you like. Use scissors to trim through both black sheets simultaneously leaving about 1/2" border around the candy corn pattern. Fold the candy corn and black paper in half and cut a slit through the center. Open the sheets and pattern back up and insert the scissors into the center. Trim out the center of the candy corn, using the pattern as a guide, leave about 1/4" border on the pattern. Remove the pattern and you should have two identical black frames for your candy corn. Take the tissue paper candy corn and trim close to the edge of the tissue paper border. Place the frame onto the tissue paper candy corn. Trim more if needed. When ready, use glue stick to attach the frame to both sides of the candy corn

Thanks for reading!



By Jordan ●