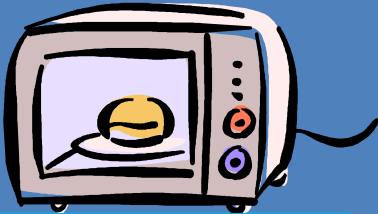


# FOOD FANATICS

June 2013  
Issue 54

## FABULOUS FINDS



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*OVEN!*

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By: Bailey Schernick

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# LETTER FROM

Dear Readers,

To start off, I would like to thank everybody who wrote anything for my magazine or designed an ad in my magazine. It is very much appreciated by me, so thank you. Next, I would like to just say how fun this deadline project was, it was a blast. My favorite parts of this project would have to be writing about different topics for my class mates and having the rush of having a deadline to complete by almost every week. Another part of this project I liked a lot was being able to write papers for all of my friends.

Next, the goal and purpose of completing this magazine was to show the readers of the magazine that imagination is a necessity in all teenagers' minds. Not only that, but it was meant to be a fun project to teach us how to complete deadlines at the right place and time. My personal goal for this magazine was to write as much as I could, with it being the best possible quality. I think I completed the goal I set for myself.

Throughout this project of deadline, I have had many fun, exciting, and very stressful experiences. I noticed that when I first started this project, I agreed to write over ten two plus column articles, news articles, and short stories. Looking back, I wish I would have never done so many because it made me very stressed. There was a point in the project where I did not complete two of the papers I needed to complete. I learned the hard way I should not have done that. I also experienced encounters with people I wish I haven't have. Unfortunately, I was let down on two of my deadlines by two different people. But I was lucky enough to find two last minute people that helped me meet my deadline before it was late. The two students were Dylan Clapper and Megan Severson. So, thank you to them.

I had so much fun writing about the topic of track. One story I wrote was a mimic story about my track team and my track season. Although I did not use the real names of my track team, Nathan Lichfuss, Cody Lohrenz, and Tyler Swichtenberg, I made up names, but the story for Lizzie Loher was a half true and a half fictional story. For me not being a very good fashion expert, I was very surprised that Mackenzie Martzahl asked me to write a two plus column news article for her magazine about summer fashion. I wrote the news article about a boy going on his first date and couldn't find his outfit he planned to wear. Read Mackenzie's magazine to see what the story was about and how it ended.

I received many great articles and stories from many different people, but I know which story is my favorite I have read in this project. It was called Cookie Monster and it was written by Olivia Griesbach. The story was about a young boy who ate too many cookies. Read the story to see how the story began and ended.

Only about one time during the deadline project, I was worried that I was falling behind. But fortunately, I caught up with all of the papers I fell behind on that day. I want to apologize to the two students I made miss the 15/15 deadline. So for that, I am sorry. I am happy I got the chance to work with you.

Deadline was full of both successes and failures for not only me, but for everybody doing this project. I especially had success with writing the stories, articles, and new articles for my class mates and friends. I loved working with friends especially if they had a fun topic to write about. The fun topics made it much more fun to write articles for their magazine. Since it was fun, it felt as if I wrote good, quality material for the magazines. In that case, I found me being very successful

# THE EDITOR

writing about football, track, and many other topics.

Something I wish I would have done in this project would have been to be more organized. I am not the most organized person myself, but I wish I could have tried to be more organized.

So to end this, I will miss my eighth grade year so much. This year, is by far my favorite year. I would like to thank a few teachers that helped me strive for success: Ms. Miller, Mrs. Peters, and my science teacher, basketball coach, and track coach, Mr. Lutz. Thank you all for making eighth grade such a fun and exciting year.

Sincerely,



Blake Heimmermann

Editor in Chief, *Food Fanatics*  
*Fabulous Finds*



# LETTERS TO THE EDITOR

Dear Editor:

I would like to thank you for all you have done. I used to love to cook but then I stopped because everyone said I was an awful cook. With your help, my family actually wants me to cook for them. I especially love the desserts that you recommend for the family. Without you, I would never donate to a bake sale or even eat my own cooking. I was surviving on Mac 'n' Cheese for a while there. Now, my entire family is well fed and satisfied, and its all thanks to you. I probably would've been incredibly skinny if I hadn't leared to cook from your fantastic magazine! Because of you, I have been hired as a personal chef for a billionaire! It is my dream job and the money is wonderful so now I can support a family! I'm so happy and so is my family.



Sincerely,

Dean Kuettel

Anchorage, Alaska

Dear Editor:

I tried one of the recipes in your magazine that looked very good. The directions said to keep it in the oven for two hours. Well that was way too long because my house started on fire and now I have no money and have to find a new place to live. I will make sure not to follow another one of your recipes that you have in your magazine. I will be suing you.



Sincerely,

Mackenzie Martzahl  
Homeless in Houston

Dear Editor:

Your last issue of your magazine has assisted me in my daily life extremely! The new and spectacular, Roasty Toasty Oven you recommended has made my life way more sufficient and easy. Now, since I have been using the Roasty Toasty Oven, my family has had enough time to cook a tasty meal and enjoy it. Before this oven changed my life, our family only had enough time to make a microwave meal and eat it on the go. This oven is a miracle maker and has proved to me that making a delicious and healthy does not take as much effort with a faster and more sufficient oven. Thank you for improving my life and my excellent standards of the tasty food my family will now be enjoying!

Sincerely,

Megan Bonikowske  
Hortonville, Wisconsin.

Dear Editor:

In your last issue you advertised an All American Burger. It is one of the most delicious burgers I have ever had. If I have family or friends over to my house for a meal I always make the burger. It is so amazing that everyone asks me what I do to make them taste so good; I tell them to get all American Burgers. Thank you for recommending this product in your magazine, I can't tell you enough how happy I am with the All American Burgers.

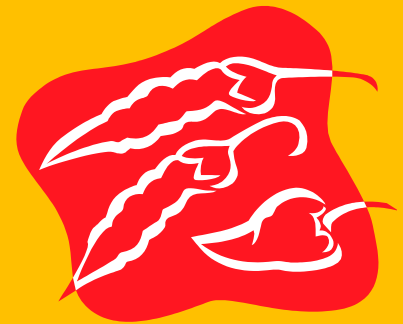
Sincerely,

Jacob Ubl  
Hortonville, WI

# Wonder Chips



## Cayenne®



The all new cayenne flavor chip from Wonder Chips® are the best! The cayenne peppers are grown in Mexico for the most genuine taste of peppers. These are the hottest chips you can buy in the world. Just after one chip you will be running to get a drink of water.

**Warning:** keep away from eyes and children.

By: Max Broeniman

## **Cookie Monster**

By: Olivia Griesbach

One bright June morning, Marty Martin was enjoying his first day of summer vacation at his house on Martiville Dr. Marty was really bored that morning, so he decided he would make homemade cookies. He gathered all of the ingredients he wanted to use from his wooden kitchen cabinet, and began his recipe.

He carefully followed his step-by-step instructions. First, he preheated the oven to 450 degrees. Then, he mixed the flour, sugar, salt, and brown sugar together in a large bowl. After that step, Marty put the melted butter, caramel, butterscotch chips, and dark chocolate chunks into a medium sized bowl. Shortly after, he added blended the medium bowl of ingredients, and gradually added the large bowl mixture into the bowl, while blending with a blender.

Once the cookie dough was made, he carefully scooped up spoonfuls of dough, and made them into in small balls. He placed them onto the freshly greased pan. Lastly he threw them into the oven to cook for 15 minutes. He was extremely excited for them to be done!

As soon the timer on the oven clicked to zero, Marty sprinted into the kitchen and grasped the pan with an oven mit. He impatiently took them out of the oven, and laid them one by one onto a cookie rack to cool. He intolerantly got a hold of an incredibly soft, warm cookie. He rapidly threw the cookie into his open mouth.

Marty screeched out loud, "This is the best cookie I have ever had, in my entire life!" He quickly reached for another moist cookie, and shoved it into his mouth. He continuously ate munched on the delicious cookies. Marty could not control himself; he kept eating, until the cookie rack was completely empty. His lip began to quiver

when he realized, he had eaten the last cookie. Marty mischievously grabbed more ingredients from the wooden cabinet and began making more cookies.

As soon as the addicting cookies were pulled out of the oven, Marty didn't even bother to let them cool. Once again, he shoved one cookie after the other into his mouth. He did this until; again, the cookies disappeared into his stomach. He did not even hesitate; he reached for more ingredients and began making another batch.

This process continued on until the little wooden cabinet became empty. He was devastated and urged for more! Marty scavenged around the house for more ingredients, but had no luck. About an hour later, he finally gave up.

By the time he settled down, his parents arrived home. He did not tell them about his crazy addictive recipe he experienced. Marty went to bed later that night, and fell asleep. He dreamt about making the cookies and the tasty flavor they had, when he first bit into them. Then, in his dream, he abruptly turned into an exact replica of the cookies he had made.

He jolted awake, and told himself it was just a nightmare. He laid back down own his pillow and went back into a deep sleep; he dreamt the same dream.

The next morning, Marty woke up drenched in his own sweat. He realized he had the same nightmare over and over last night. He was curious why he had that dream in the first place.

Marty, hopped out of bed and glanced at his mirror. His mouth dropped at the reflection he saw in the mirror; Marty's nightmare had come true! He dashed down the hallway, and through the living room. He cried out, "Mom! Mom! Where are you?" He found her in the kitchen. She was busy doing the dishes and telling Marty to stop yelling. Marty did not respond. She glanced at him to see what was wrong. She



dropped to the floor and began to whimper, “My son is a monster!” Marty wanted to go comfort her, but as soon as he started striding toward her, she screamed, “What did you do to my son?” Marty did not know how to reply. He curled into a ball on the floor, and whispered, “I am your son, I, I, I am.”

Molly Martin, Marty’s mom, slowly stood up. She walked over to the counter and grabbed the keys. Then she quietly whispered under her breath, “We are going to the hospital, come on.” Marty followed her to their car and sat on the passenger’s side. Mrs. Martin started the car and they drove to the hospital in silence.

When they arrived and were taken to a hospital room, Marty explained to the nurses and doctor’s what had happened. They were in shock, as well as his mom. The nurse’s told Marty and his mom to give them a couple minutes to try figuring out a solution. So, they waited for what seemed like an eternity.

About fifteen minutes later, the nurses and doctors returned. They walked into the room in silence. Marty began to panic. The doctor began to speak, “Marty, I know you made some pretty great cookies, but I’m afraid the ingredients that were mixed together formed some sort of reaction that caused your body to not only become addicted, but also to become a giant cookie. I’m sorry Marty, but there is no way we can give you your body back.” Marty and his mother began to sob. Mrs. Martin sniffled, “Thank you for your time.” Slowly, Marty and his mom paced out of the hospital, and drove home in silence.



## **Friends or Foes**

By: Tyler Swichtenberg

On May 2, 2013, two of the best chefs in every country gathered on the European soil to find out who the next great chef will be. The two lucky chefs from the United States were James Heart and Ryan Gather. James grew up around food when his dad owned a restaurant and help do work there. Around the age of twenty, he opened his own restaurant and named it after his Dad, Arthur. The restaurant is now one of the most popular restaurants on the strip of Las Vegas.

Ryan, who first started cooking when he took a foods class in high school, is one of the most successful chefs in America with his restaurant in New York and Las Vegas right next to Arthur's. These two restaurants have been rivals since they opened, and now they will have to work together as a team to try to be named the next world's best chef.

### **The Contest**

After they got off the plane, they went straight to the contest for the first challenge which was the cook off. The first round of the cook off was to see who could make the best dessert. The winner would earn fifty points. This is where they made the announcement that the two people from the same country would work together as a team.

This changed the way the Americans could cook, due to the fact that when we asked what their goal is Ryan's response was, "to beat James" and James's was, "to do better than Ryan." So, the chefs went to their stations to get started. Right when the Americans got to their station, the bickering began.

They argued for over fifteen minutes before they started cooking. Everyone thought they wouldn't finish, but they did with only seconds left on the clock.

Although they had a rough time working together, the team dominated the baking contest, earning the fifty points for them to lead the competition. They didn't stop there, the two arch enemies started to become one team and own the contest by winning the cookie contest, cake contest, and pie contest, to become the overall winners of the baking part and out of the two-hundred and fifty chefs one hundred of them got the boot back home.

The next part was the appetizer contest which was where they had to make an appetizer using a certain ingredient of the judges choice. The Americans had a tough time against the French, but in the end, they blew away the judges with their food. They started to become better chefs and friends because of this contest.

But that soon ended when something went terribly wrong when there dish over cooked and was burnt to a crisp. They scored no points to put them all the way down into fifth in the competition.

### **Clamming the Victory**

The next rounds consisted of five teams and they needed to complete an entrée dish. If the Americans wanted to win, they would need to get perfect scores on all their dishes. The reward for this contest is not just to be named the world's best chef, but also the winner earns one hundred thousand dollars in prize money. For their first dish, they made a crab cake with a lemon glaze. The American chef received a perfect score. The next dish, however, did not turn out very well, so in that case, they made a quick improvise by making shrimp scampi which wowed the judges that the shrimp was cooked to perfection. The chefs then had to make one more dish. The chefs did not score a five, but they scored a four to put them tied for first.

There would be a cook off, which means you can cook whatever you want and

the higher scored dish would win and the two chefs would be named the world's greatest chefs. The winners also would be bringing home a check. So, the Americans decided to take a risk by cooking a suflay which can either score you big and send you home with a victory or destroy your chance by a long shot.

They made a pumpkin suflay and put in the oven. They waited and hoped it would be the right time with one minute left. They plated it and brought it up to the judges. They all took a bite and then took a bite of the other dish and then declared the Americans the worlds chef and got the check for hundred grand. They then used this money to open a restaurant together and are now one of the best restaurants in the United States.



# Top Ten Foods

1. Tacos



2. Pizza



3. Pasta



4. Chicken



5. Steak



6. Watermelon

7. Strawberries



8. Soup



9. Bananas

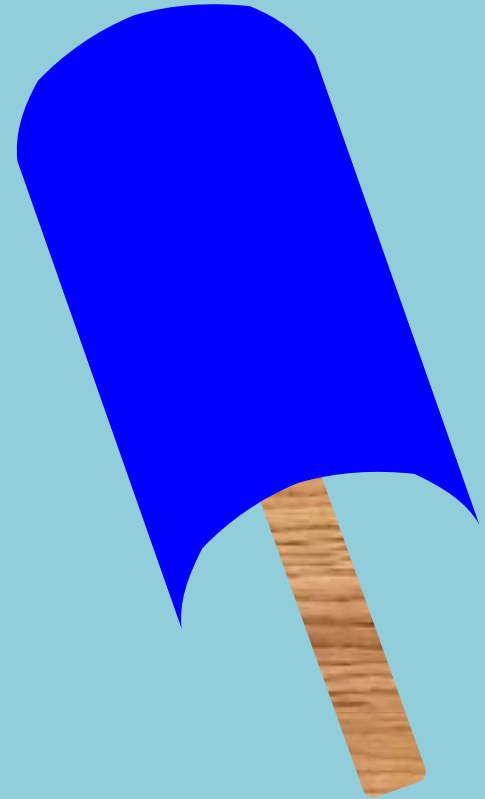
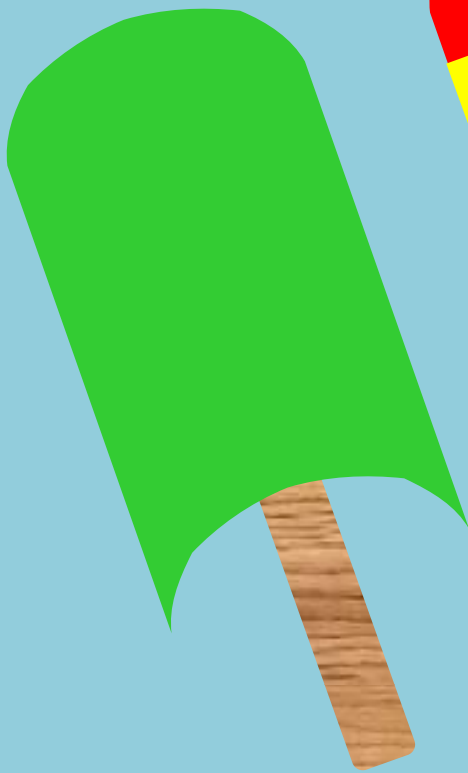


10. Apple

By: Megan Severson

# Freeze Pops

**FREEZE THEM  
THEN EAT THEM!**



Freeze Pops are great for the summer, when you're hot and sweaty. Freeze Pops come in many different flavors.

- Blueberry
- Strawberry
- Pineapple
- Kiwi

**Only \$9.99**

Find them at your local grocery store today.

**There health yet delicious!**

## The Fastastic Oven

By: Matt Kesler

Cooking and baking food has always taken so long. Restaurant chefs and home cooks would definitely value having a fast oven. To cook some types of foods, it can take hours, but by using *The Fastastastic Oven* a person can cook foods that would normally take an hour in less than half of that.

*The Fastastic Oven* uses innovative technology being developed by some of the best scientists and inventors today. The oven has futuristic based burners and energy saving electricity. Since the oven takes less time to cook or bake foods it saves a lot of energy. The science behind *The Fasastic Oven* is instead of having an oven that gradually cooks a person's food; *The Fasastic Oven* instantly cooks the food. Along with cooking faster, it also cooks by conserving the most energy it has to. In that case it is environmentally friendly. *The Fasastic Oven* features all the same attributes of a normal oven, but is lightning fast and very energy efficient. The oven may be very expensive now, but the creators are hoping to lower the price so anyone who wants to cook or bake fast can do so. *The Fasastic Oven* will still definitely save you money and time.

*The Fasastic Oven* has been used in restaurants such as some of the most high class restaurants, like *The Yellow Alphabet*. It is also used in many large company restaurants like Applebee's, TGI Friday's and Fratellos. *The Fasastic Oven* is quickly becoming one of the most highly regarded technologies in the kitchen all over the world.

*The Fasastic Oven* has definitely earned its place above any normal oven for its insane speed at cooking or baking any kind of food. It has already been used in some of the most well-known restaurants

and will be ready for the common people to use at home. With the new, futuristic, and energy saving technology this oven will help many restaurants and the average home chef succeed.



## **New Easy and Fun Desserts to Make!**

By: Claire Van Beek

Remember when you were a kid and had the tough decision to choose between some of your favorite desserts but could only choose one? Should you take the irresistible chocolate chip cookie with the chocolate that just melts right in your mouth or should you take the yummy and sugary cotton candy that makes you want more after every bite? Marshmallows and chocolate are also a favorite of mine and are hard to pass up. Here is a wonderful dessert where you can combine all of your favorite desserts into one! With a few simple steps, you will be on your way to having friends and family calling you up, begging for this recipe! This dessert is called Cookie Cotton Bars. Cookie Cotton Bars is a mixture of cookies, cotton candy, chocolate, and marshmallows. I can guarantee your family and friends will be coming back for seconds. First, you layer the chocolate chip cookies on the bottom of your nine by eleven inch pan. Next, mix the cotton candy and marshmallows so they stick together. Then, layer the cotton candy and marshmallow mixture on top of the cookie layer. After, melt the pound of milk chocolate in the microwave for about one minute on high. Then, stir the chocolate and melt for an additional thirty seconds on high. Once the chocolate is melted, swirl it on top of your bars. Before you serve your bars, refrigerate them for about a half an hour. After all the baking you have done, enjoy!

Do you ever feel that at every celebration people always bring the same desserts? After a while you get tired of eating the same dessert over and over again. Well, you can be the person that everybody talks about how good and unique it is? Well here's a new dessert you can bring to a party and I can guarantee you no one else will have the same thing! This dessert is not

messy and it is very easy to eat! No plate is necessary. If you are short on time and need a quick and easy dessert that requires no baking, then this is the recipe for you! This dessert is called Glow Stick. It is called Glow Stick because it is very colorful and bright like a glow stick. It contains the following few ingredients: cotton candy, bananas, and sprinkles. It is easy to assemble. You put a banana on a stick and simply wrap the banana in one layer of cotton candy. Once you are done wrapping the banana, you sprinkle some sprinkles on for a nice little crunch and color! It is a very yummy and an easy dessert to make! First, you take one popsicle stick and stick it through the banana so you can hold the banana just by the stick. Secondly, tear off one layer of cotton candy and wrap it all the way around your banana. If you want, you can add another layer, depends on how sweet you want it. Next, sprinkle some sprinkles on top of the cotton candy for a little crunch. If you are having a hard time getting the sprinkles to stick you can refrigerate it for a while. Also, before you serve the Glow Sticks refrigerate them for at least ten minutes. Then, enjoy!

Now that I have given you both the Cookie Cotton Bars and Glow Stick recipes, I hope you make them for your next get together. They are both simple and fun desserts to make. They only take a few minutes and don't require much cooking skills. I promise you, no one will have the same dessert as you, until you give the recipe away. You will be the hit of the party! If you are still interested in more dessert or new dinner ideas you can also visit my website at [www.foodfortune101.com](http://www.foodfortune101.com). It is a great website involving new and old popular recipes that people have blogged about and said what they have liked about the recipes and what they didn't like. Also, on my website I offer coupons for certain foods. Not only is it a great website for learning

and about new, wonderful desserts but you can talk with people and see which recipe they liked best and/or which recipe they didn't like so much. I hope you try one of my new recipes soon!

### **Cookie Cotton Bars**

Serves 12 to 14

#### **Ingredients:**

- 16 oz package of chocolate chip cookies
- 2- 12oz bags of cotton candy, any flavor
- 1 pound milk chocolate
- 1- 10oz bag miniature white marshmallows

#### **Directions:**

- 1: Layer the chocolate chip cookies on the bottom of a 9 x 11 inch pan.
- 2: Mix the cotton candy and marshmallows so they stick together.
- 3: Layer the cotton candy and marshmallow mixture on top of the cookie layer.
- 4: Melt the pound of milk chocolate in the microwave for about one minute on high.
- 5: Stir the chocolate and melt for an additional thirty seconds on high.
- 6: Swirl chocolate on top of your bars.
- 7: Refrigerate before serving.
- 8: Dig in and enjoy!

### **Glow Stick**

Serves 4

#### **Ingredients:**

- 4 whole bananas
- 1-12oz bag of cotton candy, any flavor
- 4 popsicle sticks
- 1 container of sprinkles of your choice

#### **Directions:**

1. Put one stick in the bottom of each of the bananas so you are able to hold up the banana with the stick.
2. Wrap the banana in one layer of cotton candy.
3. Sprinkle the sprinkles on top of the cotton candy.
4. Refrigerate before serving.
5. Dig in and enjoy!





## **Kenny Edith**

By: Halle Kalwitz

Kenny was running late this morning because his alarm never went off. He lives on the 70<sup>th</sup> floor of the Straightway Apartment building in Old York, and has to walk to work, which is ten blocks away. Kenny works for the biggest fashion industry in the world, Candy Apples. Kenny had just landed his job and didn't need to be late for his first day of work.

When Kenny finally awoke, he had thirty minutes to land at work. He got up in a heartbeat and took a two minute shower. After his shower, Kenny went to the fridge to find his Power Ninja boxers. Kenny started screaming "WHERE ARE MY NINJA BOXERS?" "Bark! Bark! Bark!" said Kenny's small white lap dog, Ducki, as he ran circles around the apartment with the boxers in his mouth. "Ducki, how dare you! You know those are my lucky boxers!" shouted Kenny while chasing Ducki around. Ducki ended up hiding behind the washer and dryer. Kenny finally gave up and ran into the kitchen to get his breakfast before he had to rush out. Kenny looked in his fridge and did not have any food that he could heat up. Out of the dark cherry cabinet he got his cereal bowl and poured his favorite cereal, Wheaties.

Just as Kenny was about to take his first bite of Wheaties, Ducki suddenly scooted up on the wooden chair, gave Kenny a gentle yet swift and surprising nudge in the back with his nose. Kenny went swirling into his cereal bowl. It was as if he was Dorothy in *The Wizard of Oz*. Kenny was petrified that life would never be the same ever again!

Twenty four hours later, Kenny woke up in a miniature child's bed in a colorful bedroom made of candy. Kenny took a step out of this wonderful, delicious house and noticed he was no longer in Old

York. The locals were made of wheat and were petite. By this time Kenny was confused. He questioned a local named Winnie, "Where exactly are we?" "Well of course we're in Wheatie World silly!" answered Winnie. "What is Wheatie World?" asked Kenny, "Well it's where we have been living since like forever! Say, why do you look like a human?" "Well maybe because I am a human and I don't know what this place is!" Kenny said sarcastically, "I'm sorry I have to go now, bye...FOREVER!" screamed Winnie and he ran off.

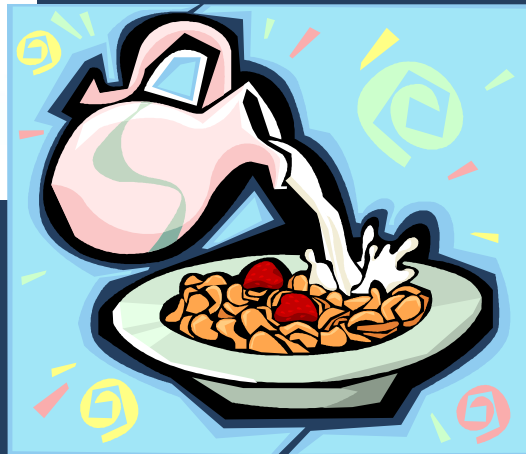
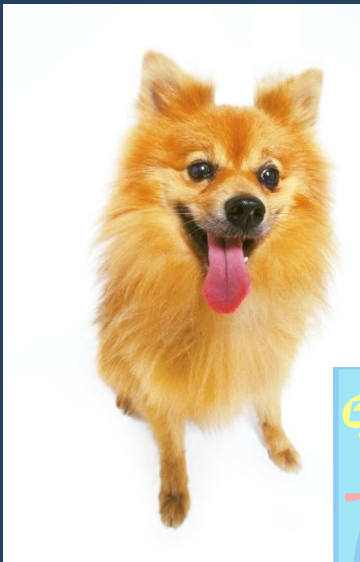
Kenny asked one more person what was going on and he ran off also. He couldn't figure out why this was happening. Kenny went back to the he woke up in and turned on the news channel. The news was talking about how these humans "murdered" the Wheaties. He finally understood why they were all running away from him. They thought he was going to eat them! Kenny felt all alone and had nowhere to go. He had no idea how to get home or where he was or how he even got here!

Kenny decided to just have fun while this crazy adventure of his was taking place. He explored the sights and the local events that were in Wheatie World. His favorite was being able to see all the different Wheatie people. They were all different colors like, pink frosted, purple, blue, light green, glittery, and yellow frosted. He wanted to get home because he finally remembered he was about to start very first day as a fashion designer for Candy Apples! Kenny was having an anxiety attack when he thought about his dream crumbling in front of him in a matter of seconds.

He headed for the nearest airport and booked a flight back to the real world. Just Kenny's luck, it would take two and a half weeks just to get to the next airport! Now Kenny was very irate. He couldn't believe

this was happening. The most confusing part was that he didn't even know how he got into Wheatie World!

After three days in the real world, Kenny's girlfriend came looking for him. He wasn't answering her phone calls, emails, text messages, he was answering nothing! She found his nowhere in his luxurious apartment so she left. A half an hour later, she came back with the police officers and there Kenny was, lying on the couch watching the news. Kenny had to tell the police officers what had all happened and where he was. His story seemed crazy and the police brought him to a hospital. The doctor diagnosed him with head trauma and found out the dog was the one who had caused it. Wheatie World was just a dream for Kenny, but not for other people. Next time you eat cereal, remember Kenny and what had happened to him.



# Super Food

**20%**



**Off Entire Purchase**

**You'll get fifty percent more energy from Super Food!**



**Super Food is cheaper than regular food!**

By: Sophie Bengel

## The Best of Road Kill

By: Lizzie Lohrer

When money is tight, you may find it hard to buy fancy steaks and such. Worry no more! Why bother buying expensive meat when there is perfectly good meat right near you for free? Where is this free meat you might ask? Right on the side of the road! Yes, road kill is the free solution when money is scarce.

First, you will want to inspect the carcass to be sure you are not eating spoiled meat. One thing you want to look for is maggots, tiny white bugs found underneath the corpse. If there are maggots, the road kill has been dead for a while and the meat is probably ruined. When a lot of bites have already been eaten out of it, do not eat it to avoid intercepting a disease from the animals that have eaten from the body. After checking that the road kill is okay to eat, you may bring it home.

Once you bring it home, you should gut and skin the animal. For you non-hunters out there, this means you are separating the meat from the rest of the animal. You will want to use a hunting knife, if you have one, to make cutting easier and elbow-high gloves. First, make an incision from halfway up the rib cage down to right before the back legs. Open the incision making a hole in the animal. Pull the organs out then cut them out at the esophagus. Next, use a hose to wash the blood out with water. You can now cut the meat off the bones and skin.

Now that you have the meat separated, you can freeze the meat for later use. Be sure to wrap it in freezer paper to prevent freezer burn. You may want to take the meat to a butcher to grind the meat for later cooking. Once you want to cook it, it will be necessary to defrost the meat before cooking, and then cook according to the recipe you are using.

What meals you cook with your meat is dependent on what animal your meat is from. Most people prefer venison (deer meat) over other kinds of meat. With venison you can make outstanding chili, lasagna, burgers, tacos, meatloaf, and much more!

The favorite types of road kill include deer, rabbit, turkey, pheasant, and duck. Each meat has own distinctive taste; however, not every type of meat will satisfy your taste buds, so eat up! Find the road kill right for you!



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By: Trevor Griesbach

## Fun Desserts

By: Whitney Baumann

For anyone who loves making foods for holiday parties or for a fun get together, and are running out of dessert ideas because you bake all the time, here are some cool, yet strange baking ideas to help you out.

The first recipe that you can use for any holiday dessert is a cake that looks fancy but is really easy to make. Overall, it takes about 30 minutes to make so it can be made in a day! First, you take any flavor of Jello and put it in a pan, and then you can add sweet turtles, gummy starfish, and other candies that look like aquatic animals to the top. And vualla, you have an under the sea cake! This dessert is great to bring to pool parties in the middle of the summer. Also, it's great for kids' birthday parties for all the kids with allergies and weird children who don't like cake. Plus what kid doesn't like cool desserts?

Another dessert to make for a small get together is a filled cupcake. Remember though, this recipe is harder to make and uses some very strange ingredients, but it taste fabulous! First you will need to get the following ingredients: apples, strawberries, blueberries, watermelon pudding or filling, milk, vanilla yogurt, chocolate cake mix, frosting, and sprinkles. The first step is to take two of your selected fruit fillings and mix it up with only a cup full of milk. Mix it until the two ingredients are perfectly blended together. This seems weird, but when the filling mixes with the pudding it has a chemical reaction that makes the filling become more like a frosting and it is more delicious than regular frosting! Next, bake the cupcakes until there fluffy and moist. This next step is the trickiest part; you will need to insert the fruit filling into the middle of the cupcake. You only need a little! If you use too much, the cupcake will

explode! But if you do it right, it will be the MVD (Most Valuable Dessert) at any family reunion or party!

Now this next recipe is the hardest to make. The only other person who has made it successfully was Willima Waffle of 1994 when she entered it in the local Tasmatan Dessert Fair where she got a blue ribbon. Everybody couldn't get enough of her chocolate strawberry muffins. They all wanted this amazing recipe and kept bugging her until she gave it to them. But, she gave them a warning with her sacred recipe. That was, if they made it wrong, it would curse their future children forever by giving them the curse to be able to never make a good home cooked meal ever again. Many people did not listen to her warning and rushed home to bake the delicious muffins. But nobody could make it right; it was like the recipe was written in hieroglyphics! Nearly everyone in the town of Tasmatan had been cursed due to the recipe of those delicious chocolate strawberry muffins. After everyone found out they were cursed they sent poor Willma Waffle of the island and banished her and her family from ever coming back. Willma Waffle never made another batch of chocolate strawberry muffins again.

Millions of people have tried to duplicate her recipe over the past century, but no one has succeeded and nobody has been freed from the curse of bad cooking yet. But if you think you're brave enough to take the challenge and bake these delicious muffins here is the website to get the recipe at: [www.willimawaffleacientcurserecipe.com](http://www.willimawaffleacientcurserecipe.com).

In this dessert, you need to do everything at the precious time it tells you and you can't mess up at all.

I wish good luck to anyone who wants to attempt this amazing desert. But just remember once you start there is no going back. You will never, ever be able to cook again for your loving family and no

one will be able to compliment you on your great desserts. It will forever wreck your chances of competing in the annual dessert bake off! This is a huge risk baking the recipe, but if you do make it right, you will be the first person ever to duplicate Wilma's muffins. And will most likely become a millionaire with all the demand for the muffins. But it's your choice if you want to risk the opportunity to ever be able to cook again.

I hope these fun recipes help you becoming an amazing chef, and your friends envy your superb desserts that they are always bugging you for the recipes.



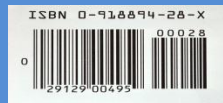
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## Cooking Mishap

By: Brittany Sager

On a cold, rainy October Saturday night, Linny Jay found herself with nothing to do. Her parents were out to dinner with friends and Linny's brother was probably out with some friends. She never really knew where he was nowadays since he passed his driver's license after the fourth try. So, Linny just settled on poking around on the internet. As she was typing in random words in Oogle search engine, she stumbled upon a unique recipe. It looked fairly easy to make. Linny felt her stomach grumble of hunger. She realized she hadn't eaten supper yet. So, she decided to spend her Saturday night baking. She knew her parents would never approve of her using the oven when there was no chaperone, but she didn't care; she was bored and hungry. Linny printed off the recipe and assembled the kitchen for the huge mess she was about to make while thinking to herself, *I am going to regret this.*

The recipe called for just seven ingredients: chocolate chips, flour, baking soda, cherry flavoring, melted strawberries, ranch seasoning, and vegetable oil. Sure the ingredients were unusual but Linny didn't think twice about it. On the computer, the recipe was called Calawauwee Crumf. It looked like some sort of cake/brownie type of thing. She just thought it was interesting and liked to try new things. Linny was never good at cooking, so she was a little weary about this. She had no cherry flavoring, so she replaced it with blueberry flavoring. When Linny mixed all the ingredients together and poured it into the pan. She set it in the oven.

She knew her cat, Kitten, would love the lick the bowl. "Kitten!" she called. Kitten didn't come. She always comes when she is called. Linny tried again. "Kitten! Kitten I have a treat!" Still no

answer. Linny looked everywhere, even under the furniture she knew Kitten could never fit under because she was an extremely obese cat. Linny wouldn't give up though. She knew if Kitten wouldn't come, she must have escaped outside. Linny grabbed her rain coat and boots and headed out. She lived in a neighborhood where everyone had a cat. So she assumed Kitten wandered off with another cat or two to hang out with.

She searched the first place she could think of: the neighborhood gardens. That is always where Kitten was when she wasn't home. But to her surprise, Kitten wasn't there. Linny frowned. There was no place else she could think of Kitten would go. Linny had to keep looking. If she didn't find Kitten now, she would freeze to death. So she continued her journey through the neighborhood. She searched by the pond, through everyone else's yards, and even in other cat's houses. About to give up, she heard a wine. No, it was a meow. It was Kitten! Kitten was stuck up in a tree! But, wow, how she climbed the tree was a mystery. Kitten had to have weighed more than the tree. Linny climbed the tree to grab Kitten. "What were you thinking? I was worried sick!" cried Linny. Then Linny smelled smoke. Was someone having a barbeque? No, it was raining. She turned to look to her house.

"Oh, no," she wondered aloud. "My Calawauwee Crumf!" She sprinted around the corner to find her house burning up in flames with fire trucks surrounded her house. She ran to the closest fireman and said, "It was an accident! I was cooking and my cat got out! I didn't think I would be out this late!" Linny was frantic. "Slow down, is there anyone else in the house?" the fireman asked. "No, I was home alone, my parents are gone." Linny replied. Oh, her parents. Her parents would never forgive her. She had just burnt the whole house



down! They would never trust her again. Followed by that thought, her parents blue VeeBug car came speeding down the road. Her parents jumped out and ran over to her. "What is going on!" her dad exclaimed. "Well, I was cooking, and I guess I kind of forgot I was cooking..." whispered Linny. "You burnt the house down!" her mom joined in. She couldn't have been more right. What was left of the house was about half its normal size and shrinking by the minute. Linny shoved her hands in her pockets, ashamed. Surprised to feel a piece of paper in it, she took it out and unfolded it. It read: Calawauwee Crumf Recipe. She noticed for the first time on the very bottom in small print: DO NOT REPLACE CHERRY FLAVORING WITH ANYTHING, WILL BECOME FLAMMABLE.



## **Terror in the Town**

**By: Michaela Holewinski**

It was a warm sunny day, not a cloud in sight, with a slight breeze keeping the temperature at the perfect degree. There were people milling around from shop to shop, in the city of Barraca as a time passer during their lunch breaks. Among these common people, was a very important food critic that went by the name of Earl Shmerlo. He was in Barraca to inspect one of the city's finest Mexican restaurants. Now, Earl was a very harsh grader on the restaurants he went to and inspected. He always expected a little too much from the restaurants and was always making them go out of business because of his bad reports in the newspaper.

Earl was standing outside of Juan's Good Eats, the famous Mexican restaurant, and ready to criticize every aspect of the establishment. He arrived at 12:30 p.m. on the dot. Taking notes on the shabby looking building. He waltzed inside and prepared to eat. The Hostess immediately greeted him at the door with a kind smile. She told him to sit wherever he liked, with a scowl on his face he walked past her to a window seat. Earl declared his order with a harsh tone in his voice. "I'll have your fruitiest drink and nachos and cheese as an appetizer. Also, bring me a plate of your famous starter chicken quesadas with sour cream on the side." The waiter, momentarily flustered by his large order, ran off to get his meal started.

When she returned with his food he was very displeased. "Your fruit drink has no sweetness to it, the nacho cheese is not spicy enough and there is hardly any cheese in the quesada!" The waiter tried to apologize and told him they would take his meal back and have his order redone if he wanted. "No, you will bring me a burrito. The biggest you have. It better be good or I

will make this establishment close faster than the blink of an eye!" Earl Shouted, "It better be done by 2:30 this afternoon, for when I return." So the waiter set off to gather all of the cooks and Juan to brainstorm.

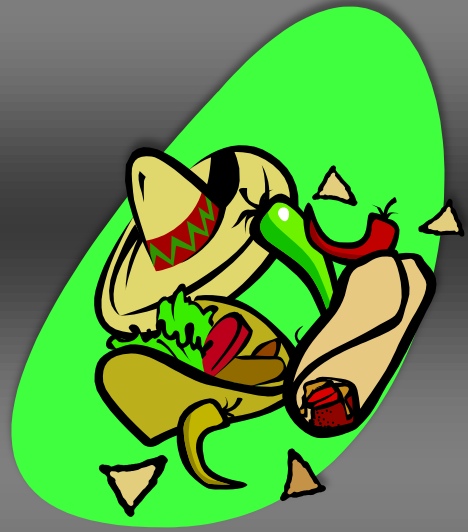
Now, this town was not only known for their amazing Mexican food, but also for the mad scientist residing there. Juan set off to find his best friend, Milo McKibbins, the craziest scientist of the town. Juan told Milo his problem, and explained the consequences of his situation. "I know just how to help you, my most recent invention is just what you need. It is called the Wombana Serum," explained Milo. This serum makes anything you pour it on twenty times bigger than its original size. Juan was so excited that he took the experiment and ran out the door back to his restaurant without even listening to Milo's warnings.

Juan ran into his restaurants kitchen and whipped up there biggest burrito and than added the serum. The literally dumped the whole bottle on the burrito. At first nothing happened, than it suddenly started growing and growing. It didn't stop until it was breaking the restaurants roof off! All of a sudden eyes and legs and a mouth sprouted from the monstrous sized meal. At the same time, Earl, the food critic, came walking in. With a horrific scream, he asked Juan what that was. Juan smiled over his shoulder at the man and grinned. "You wanted a bigger better burrito, so that is what you got!" The burrito let out a bellowing screech and ran into the city and immediately started terrorizing the city's people.

The beast like burrito demolished everything in its path. Milo came running into Juan's restaurant shouting at him for using too much of the serum and scolding him on not listening to his warnings. Then Milo tossed him his reverse serum that would make the burrito return to normal. They needed a plan, a clever one. Then Earl

shouted. He had an idea. They took to large fishnets and tied them across the street. Earl and Juan held a long rope to run around the burritos legs. Once he fell into the net and got tangled. The plan was a success perfectly. Once the burrito was tied up good, Milo was able to run up and dump the reverse serum onto the burrito. Calling it a day, everyone went home happy with what they had accomplished that day.

Juan woke up the next morning to finding the newspaper on his doorstep, with it open to the food critic page. Reading the column Earl had written about Juan's Mexican restaurant, he was filled with joy. He would not be closing anytime soon, and would probably have many more customers than before. It was all thanks to Earl and the Spectacular review he wrote on Juan's establishment and grand burritos.



# FOOD!

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

**Pizza**

**Chicken**

**Taco**

**Breadstick**

**Cookies**

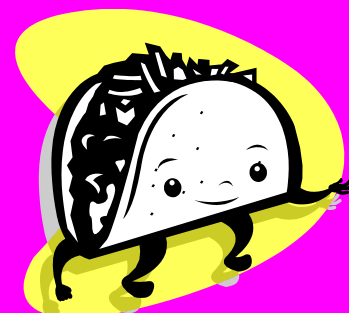
**Eat**

**Ice cream**

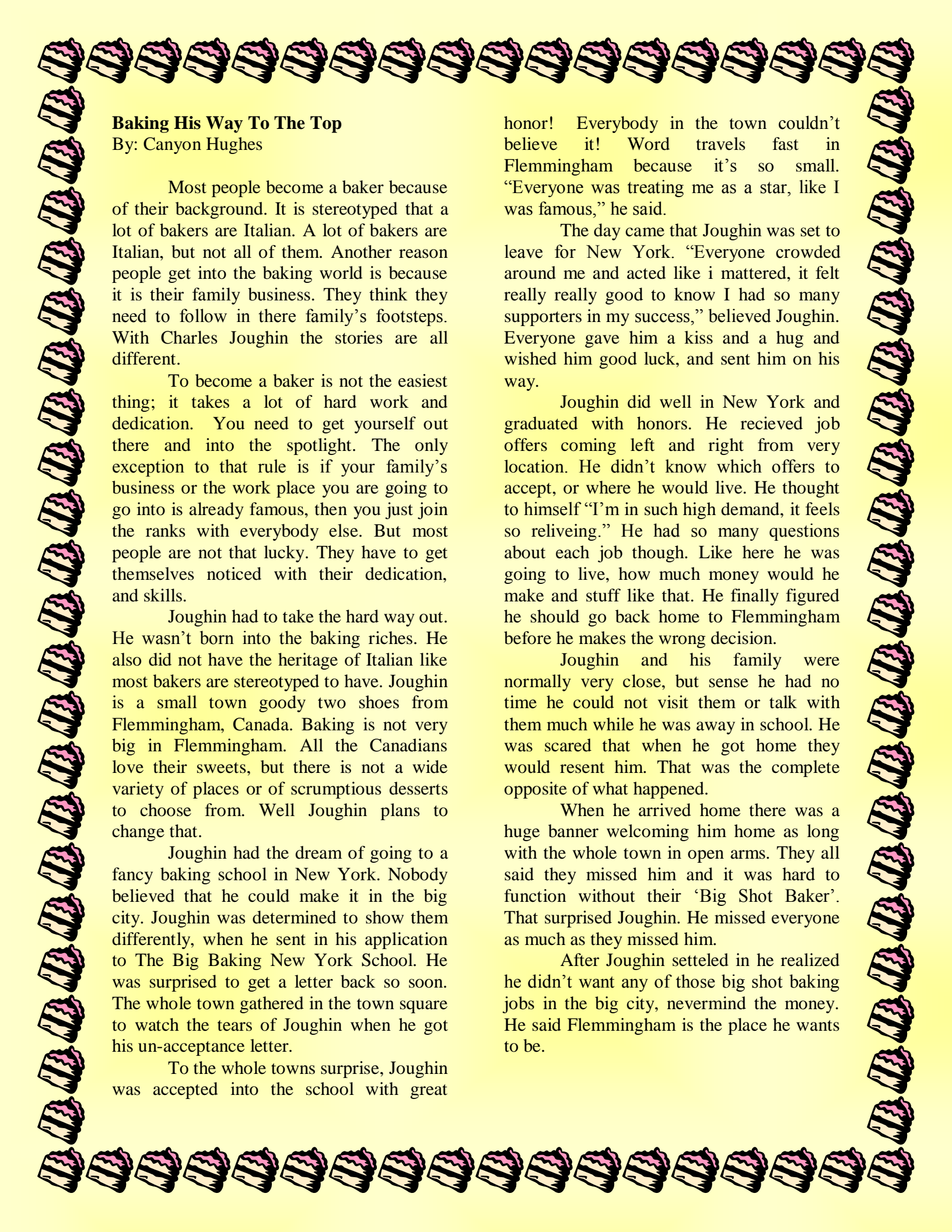
**Cheese**

**Food\***

\*= Spelled backwards



By: Nick Fassbender



## Baking His Way To The Top

By: Canyon Hughes

Most people become a baker because of their background. It is stereotyped that a lot of bakers are Italian. A lot of bakers are Italian, but not all of them. Another reason people get into the baking world is because it is their family business. They think they need to follow in their family's footsteps. With Charles Joughin the stories are all different.

To become a baker is not the easiest thing; it takes a lot of hard work and dedication. You need to get yourself out there and into the spotlight. The only exception to that rule is if your family's business or the work place you are going to go into is already famous, then you just join the ranks with everybody else. But most people are not that lucky. They have to get themselves noticed with their dedication, and skills.

Joughin had to take the hard way out. He wasn't born into the baking riches. He also did not have the heritage of Italian like most bakers are stereotyped to have. Joughin is a small town goody two shoes from Flemmingham, Canada. Baking is not very big in Flemmingham. All the Canadians love their sweets, but there is not a wide variety of places or of scrumptious desserts to choose from. Well Joughin plans to change that.

Joughin had the dream of going to a fancy baking school in New York. Nobody believed that he could make it in the big city. Joughin was determined to show them differently, when he sent in his application to The Big Baking New York School. He was surprised to get a letter back so soon. The whole town gathered in the town square to watch the tears of Joughin when he got his un-acceptance letter.

To the whole towns surprise, Joughin was accepted into the school with great

honor! Everybody in the town couldn't believe it! Word travels fast in Flemmingham because it's so small. "Everyone was treating me as a star, like I was famous," he said.

The day came that Joughin was set to leave for New York. "Everyone crowded around me and acted like i mattered, it felt really really good to know I had so many supporters in my success," believed Joughin. Everyone gave him a kiss and a hug and wished him good luck, and sent him on his way.

Joughin did well in New York and graduated with honors. He recieved job offers coming left and right from very location. He didn't know which offers to accept, or where he would live. He thought to himself "I'm in such high demand, it feels so reliveing." He had so many questions about each job though. Like here he was going to live, how much money would he make and stuff like that. He finally figured he should go back home to Flemmingham before he makes the wrong decision.

Joughin and his family were normally very close, but sense he had no time he could not visit them or talk with them much while he was away in school. He was scared that when he got home they would resent him. That was the complete opposite of what happened.

When he arrived home there was a huge banner welcoming him home as long with the whole town in open arms. They all said they missed him and it was hard to function without their 'Big Shot Baker'. That surprised Joughin. He missed everyone as much as they missed him.

After Joughin setteled in he realized he didn't want any of those big shot baking jobs in the big city, nevermind the money. He said Flemmingham is the place he wants to be.

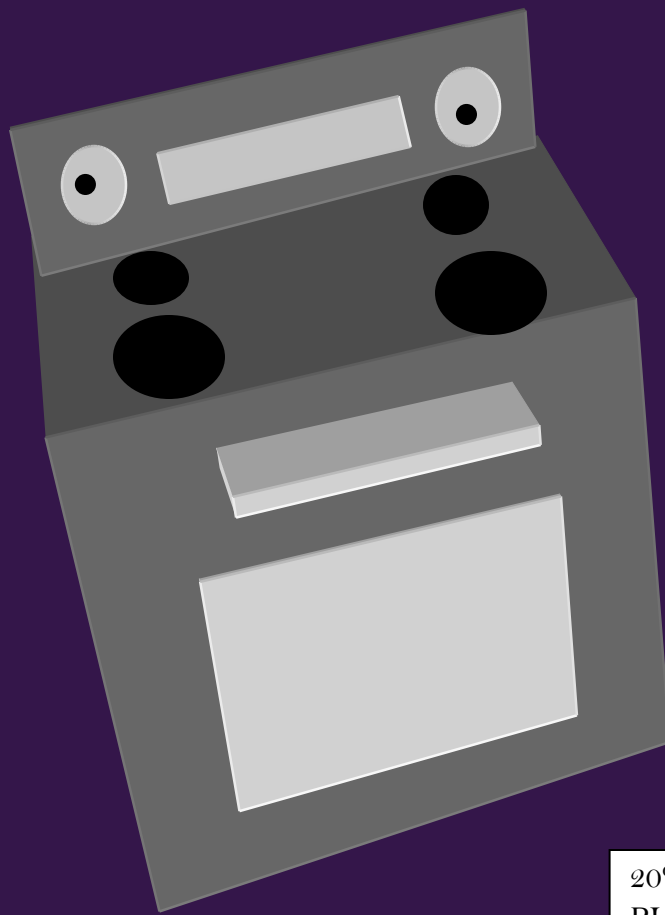
Joughin turned down all of the job offers and opened a bake shop in his home town of Flemmington. The bake shop is now called Flemmington's Finest. The variety and quality of his baked goods held the media's attention. Soon, Flemmington was hopping with people, especially the bakeshop everyone was in love with it. Now Charles Joughin and Flemmingtons Finest is now nationally known, and very famous for their five star cakes.

That's how the famous Charles Joughin became known in the baking world. Now a lot of young bakers look up to him as a role model. He has and will forever have changed the bakery world.



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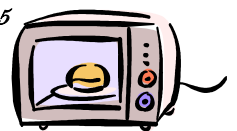
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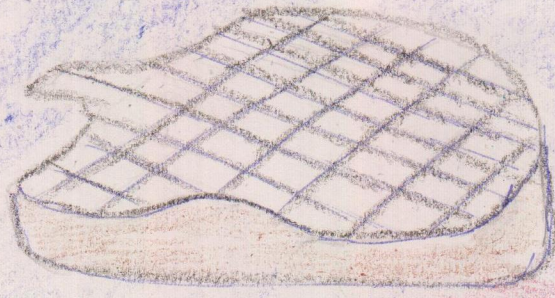
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By: Blake Heimmermann



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