

Connery Chronicle

FEATURED POETRY

By: Jerrik, Isaiah and Marcelo

Ladybug

Ladybug
 Look! A red raindrop
 Has sprouted wings!

Firefly

Tiny Twinkling Stars
 Play games by the
 Park yard fence.

Spider

Between two green grasses
 You spread your laces
 And get ready to dine.

By: Katherine and Dafne

Memorial Day

Monday May 28, 2018

Memorial Day is to honor the soldiers who died during the American Wars. In 1900's Memorial Day became a day that American soldiers who died in the serving in the military. In our school we celebrate by wearing red, white, and blue and singing. People have parades and have no work and school. Also a lot of people like to consider it the start of summer events. Remember to be thankful for the soldiers who fought for our country.



Easter Egg Cake Pops

By: Ada, Nayiah , Danna, LeJla

First you need is:

- one 9x13 cake, any flavor
- One can [16 oz] prepared frosting, any flavor and color
- 4 cups white candy coating
- Assorted sprinkled and small candy for decoration

The cake and then first bake place the cake in a large bowl, and crumbles it roughly with your hand. Break it up until it's entirely in fine crumbs.

Once it's finely crumbled, add about 2/3 of frosting to start with. The exact amount needed depends on how moist the cake is and on your own personal preference, so we're going to start with a portion of the frosting and only add more if it's necessary.

Begin to mix the frosting and the cake crumbs together when you press it to a ball, but still retain a little texture. My personal preference is to have some "crumb" left to the crumb so that it is no gooey ball. Of course, tastes very, so it seems as if the cake mixture is too dry, or you like a gooier taste, add more frosting until you're happy with the taste and texture. Make sure that when you're finished mixing, the cake holds together well when you squeeze it into a ball.

Using a cookie scoop or a teaspoon, form the mixture into small balls into small ball about one inch in diameter, bowl into long shapes between your palms, and pinch one end until it is thin so that they make an egg shape. If using a standard one-tablespoon cookie scoop, you should get about 48 eggs from this recipe. After the Easter egg pops have then frozen, remove them from the freezer, melt the candy coating in the microwave and stir until completely smooth.

Poke in skewer into the bottom of each "egg" to a small hole, then remove the skewer, and now dip the tip of the lollipop stick into the melted coating, then push the coating-covered tip into the hole in the egg. The coating will soon solidify and help hold the stick in place. Repeat until all the eggs have been skewered and placed on sticks. Holding a cake pop by the stick, dip the cake entirely in the candy coating until it is covered. Remove it from the coating and gently tap the stick against the side of the bowl to remove excess coating. You can either hold the cake pops until the coating sets up (which will not take long for cold cake) or stick the cake pop in a piece of Styrofoam to set. Repeat until all of the eggs are dipped. If the cake pops start to get too soft and move too much on their sticks, you must return them to the freezer until they firm up.

Once all of the Easter Egg Cake Pops have dipped and set, it's time to decorate! Pour some of the remaining melted candy coating into a paper cone or a plastic bag with the tip cut off, and pipe on lines, dots, or squiggles to create a pattern for decorations. While the coating is still wet, cover it with sprinkles and/or candies to make colorful designs on your eggs.

After it dries, brush off the extra sprinkles that are not clinging to the coating to reveal your designs! You can apply light corn syrup with a paintbrush and use this to affix sprinkles and candies to your eggs. Once the coating of the corn syrup is completely dry, your Easter Egg Cake Pops are finished! Store the cake pops in an airtight container in the refrigerator for up to a week. For the best taste and texture allow them to come to room temperature for about 20 minutes before serving.

Rice Krispies Lemon Bars

Ingredients:

3 tbsp. of butter
4 cups of jet -puffed Miniature marshmallows
6 cups of rice Krispy cereal
2 packs of jello cook and serve lemon pudding
2 tbsp white sprinkles of decoration

DIRECTIONS:

1. Make one batch of Rice Krispies Treats using 3 tbsp of butter, 4 cups of JET-PUFFED miniature marshmallows and 6 cups of Rice Krispies cereal. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated. Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Let it cool down.

2. Prepare 2 2.75-oz packages of Jell-O Cook & Serve lemon pudding using the ingredients on the packaging and let cool. When slightly warm pour over Treats and place in fridge. Chill for 2 hours, then sprinkle it with white sprinkles, then slice into squares and ENJOY!!!



By Katherine and Dafne

Stop Motion Tutorial by: Andy and Randy

What is Stop Motion?

A stop motion could be like a hobby or just an activity. It's a type of animation. It could be seen moving on its own like let's say a rock. The rock will appear moving on its own because you are using frames. Stop motion would make the frames be like a video if you play it.



Shooting in Stop Motion Video

1. Choose what format you want to shoot in. since stop motion is all pictures, you have complete control over the frame rate and the quality.
2. Shoot at a higher frame rate for smoother animation.
3. Capture a few blank frames.
4. Go section by section taking frames

How to Add Music to Stop Motion

1. With your project open scroll the timeline so that the play head appears over the place where you want the audio to begin.
2. Tap the add media button.
3. If prompted allow access to your music library.



Cute Easter Cootie Catchers

By: Alynn and Leslie

You need...

- Printable templates
- Scissors
- Glue
- Printer
- Paper

Start by cutting out the templates. Fold the square in half. Unfold and fold in half again on the other side. This will make folding this cootie catcher easier. Position the paper so that the white side of the paper is facing towards you. Start folding the corners towards the middle. Fold all corners. Flip the sooner to be Easter cootie catcher so that the white side is again faced towards you. Fold the corners again. Repeat with 4 corners. Fold in half the side that was facing towards you is on the inside. There should be four small squares that are formed and are open at the corner. With your fingers, pull these outwards, and the center should fold inwards a bit. You should now get a cootie catcher shape. Cut the ears and paws. Use glue stick and glue them onto right places. Your cooties catcher is now complete! Add a blue bunny and chicks and you have a lovely set of Easter cootie.



<https://www.easypeasyandfun.com/wp-content/uploads/2017/02/step12.jpg>

~Thank you for reading! We hope you all have a great break!~