

MUSTANG REVIEW



**FEATURING:
JOURNALISM
ELECTIVE**



Unity School Journalism is proud to present our first published magazine, the Mustang Review!

A big thank you to all our journalism students for your hard work this trimester.

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UNCONTROLLED BURN

WILDFIRES

WRITTEN BY:
TYLER BLONSHINE

Wildfires are devastating citizens all around the world. Big and little heat sources such as the sun, a lighted match, and a bolt of lightning can cause a fire. Dry dead grass, leaves, and dead trees are mostly the fuels of wildfires. Pine trees and other evergreens have flammable oils that can feed the fire. When a fire gets oil it can become bigger. Sadly, 90% of wildfires are man made. Wildfires are most common in the United States.

Since the start of the year there have been 1,349 wildfires and 12,247 acres burned. Wildfires are most common in Autumn because the leaves are dead and dry and are easier to catch on fire. Wildfires eat up lots of land and make people flee from their homes. A wildfire can burn at about 14 miles per hour at about a 4 minute mile pace. Large wildfires typically cost 1 billion dollars in damage. The Great Fire that happened in 1910 burned 3 million acres in northern Idaho and western Montana. May is wildfire awareness month and October is fire awareness month. Wildfires are horrible extraordinary things and they need to be stopped.





PreSchool Playground

FUN

By Sophie Vanhoozer



Avery showing off her icy powers as she impersonates Elsa.

Ava inspecting a centipede.



Miles acting crazy as can be!

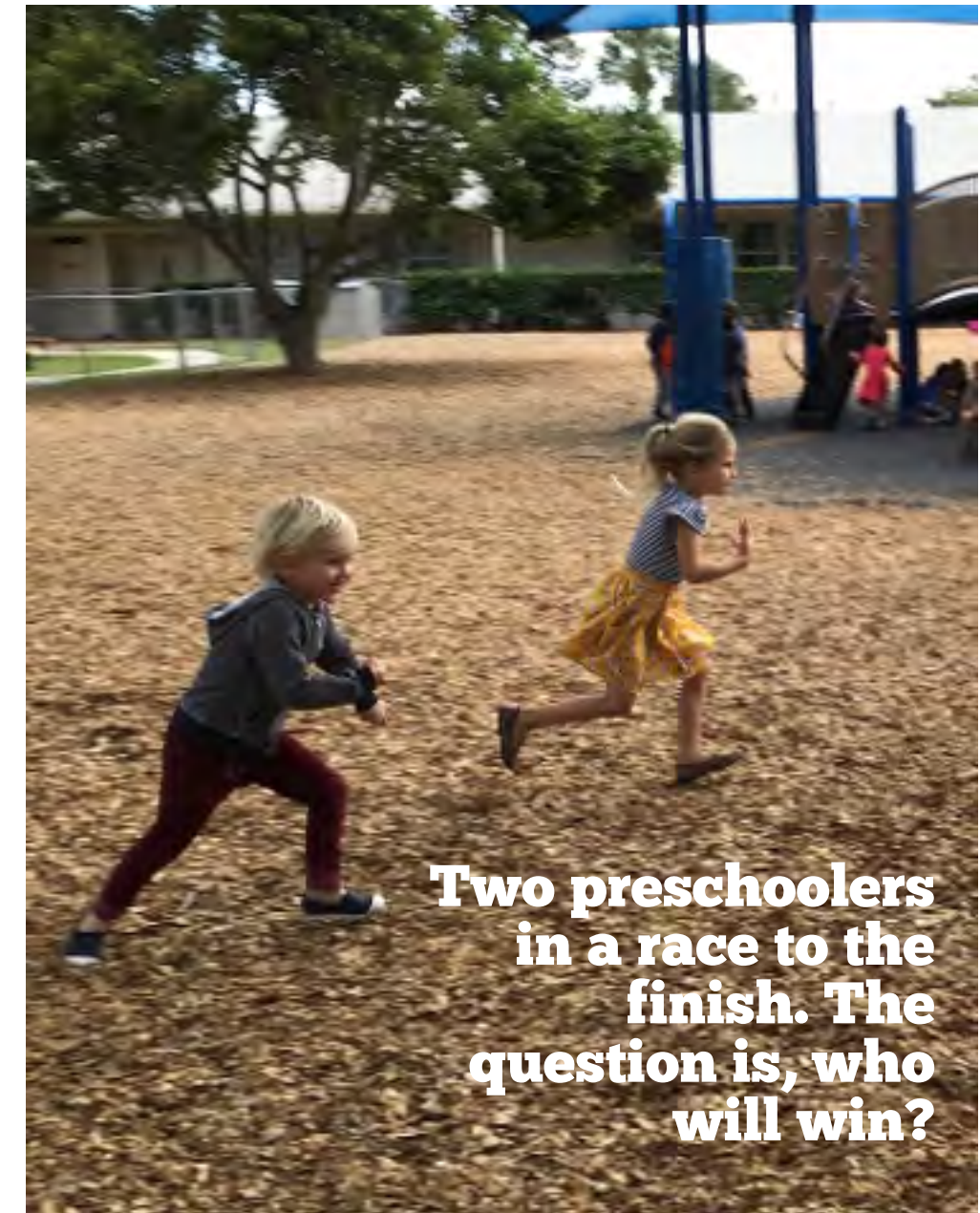


Zoey swinging across the monkey bars.

Just a boy in a dinosaur coat



June suddenly realizing she's being photographed



Two preschoolers in a race to the finish. The question is, who will win?



**Preschoolers
racing to the
fence.**



Friendship
&
Fun





Gigi reaching new heights
on the playground,

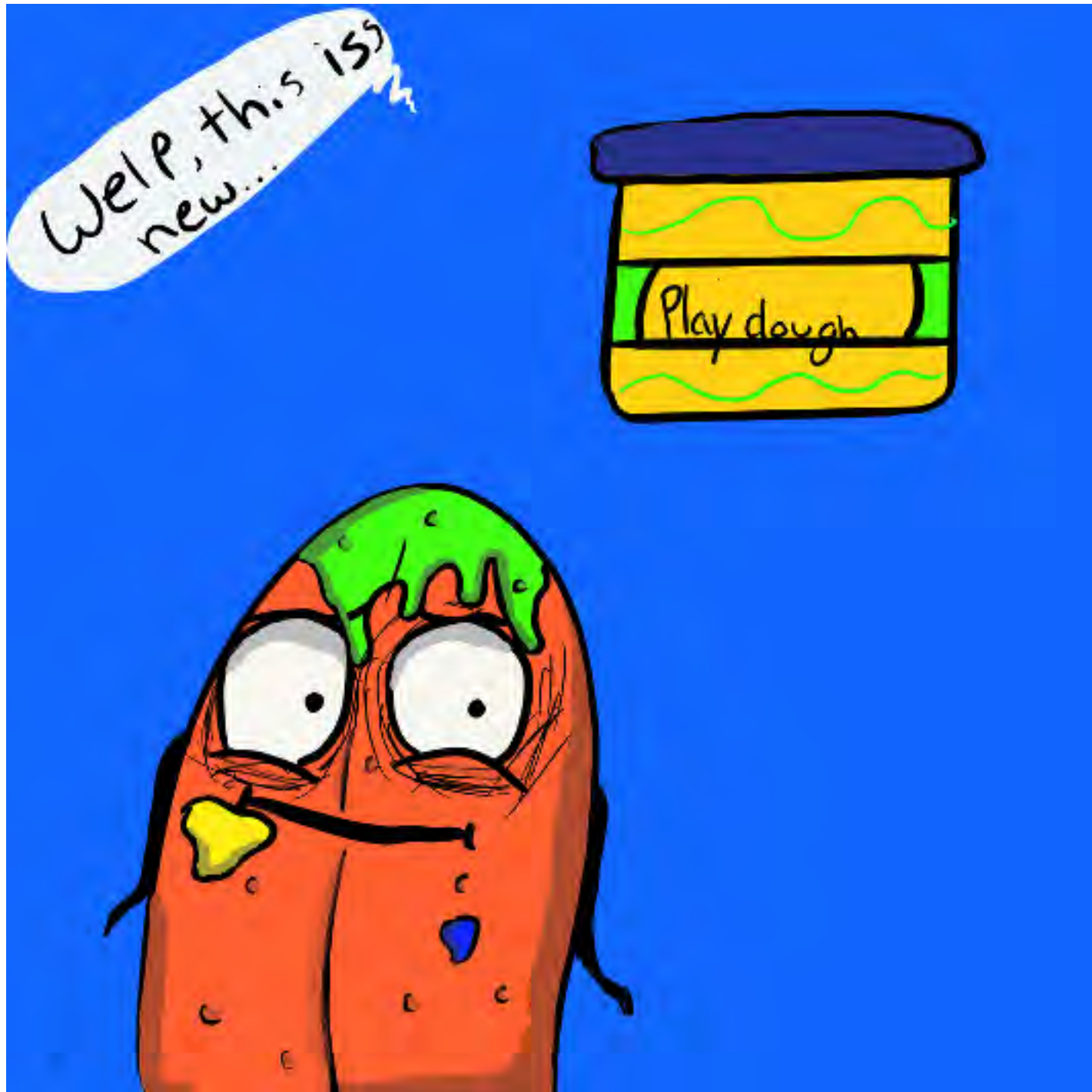
Rush rushing
right past the
camera,

Evie and Avery
at it again
playing under
the playground,



TASTE OF LIFE

By Camila Asbell



SINKING CITY

by Madelynn Ortlieb



Venice, Italy is a wonderful and beautiful city filled with many landmarks and special buildings. Venice has always been a popular tourist attraction from its history and memories from long ago.

Unfortunately, Venice is sinking city and is going under sea level and it's predicted that in the 2100s Venice will be under the sea level completely. Already, on November 3rd, 2019 Venice's land is 74 inches under sea level..



The increase in flooding in Venice is due to the combined effects of land subsidence causing the city to sink and climate change causing the global sea level to rise. With increased flooding, further damage to the lagoon's ecosystem would occur impacting the loss of salt marshes and tidal flats.

Venice is still a wonderful place to visit even though it is flooding. All of Venice's buildings and landmarks are still standing for tourists to visit. In about 10,000 years Venice is predicted to be under water!

Today you are not allowed to swim in Venice's waters because of Venice's busy canals and there are leopard sharks that wander around the waters. Police do not want anybody to get hurt from these animals and fortunately no one has been injured.

Venice, Italy is a beautiful place filled with adventures and interests. It is very unfortunate that it is going under sea level but hopefully the rising of the water will slow down and some people can experience the beauty of Venice.



'JAZZ
BAND IS
AMAZING'

ELECTIVE REVIEW



By Carli Cleveland

'MRS. BEA'S ELECTIVE IS SO MUCH FUN!'





**'I LOVE THE PAPER
MACHE WE ARE DOING IN
MISS BELL'S ART
ELECTIVE'**





BAKING

BACK

STORIES

BRIGADEIRO

A brigadeiro consists of condensed milk, cocoa powder, and butter. its is a delicious treat for parties or just snack in general.



Ingredients:

- Cocoa powder
- Condensed milk
 - Butter
- Vegetable oil

Directions:

1. put oven on medium
2. Add one can of condensed milk.
3. Add 2 tablespoons of cocoa powder.
4. add 4 grams of butter and stir.
5. put into a separate bowl and let it cool.

COMIDA DO DITO

Ingredients:

- Vegetable oil
 - 2 eggs
 - Rice
 - Beans
 - Chicken

Directions:

1. put stove on medium
2. Put crack 2 eggs into a bowl
3. Mix the eggs and add salt
4. Put oil on a pan and add the eggs (make sure to scramble the eggs).
5. Add pre cooked chicken, rice, and beans to the pan.
6. Mix, and plate it.

Comida do Dito got its name because it was the favorite food of Expedito Depaula, my nanny's son. It is a dinner food that consists of egg, chicken, rice, and beans.

By Camila Asbell





THUMBPRINT COOKIES

Ingredients:

- 12 tablespoons (1 1/2 sticks) unsalted butter.
 - 1/2 cup confectioners' sugar.
 - 1/4 teaspoon salt.
- 1 teaspoon pure vanilla extract.
 - 1 1/4 cups all-purpose flour.
- 4 ounces semisweet chocolate, chopped.
- 1 1/2 teaspoons light corn syrup.

Directions:

1. Heat oven to 350 degrees. In the bowl of an electric mixer fitted with the paddle attachment, beat together 1 stick butter, sugar, salt, and vanilla on medium-high speed until smooth, about 2 minutes. Beat in flour, beginning on low speed and increasing to medium high.
2. Roll dough by teaspoonfuls into balls, and place 1 inch apart on an ungreased baking sheet. Bake for 10 minutes, remove from oven, and press thumb into tops of cookies to make indentations. Return to oven, and bake until light brown on the edges, 7 to 9 minutes more. Remove to a wire rack to cool.
3. Combine chocolate, 4 tablespoons butter, and corn syrup in a small heat-proof bowl. Set over a pot of simmering water; stir occasionally until melted and smooth. Allow to cool slightly. When cookies are cool, fill the thumbprints with the chocolate mixture.

By Olivia Lewis



Ingredients:

- Ice Cream
- Pie Crust



Directions:

Pour melted ice cream into pie crust, then put the pie crust with the ice cream in it in the freezer.

By Olivia Lewis



ICE CREAM PIE



These brownie cookies are delicious and definitely something you need to try.

BROWNIE COOKIES

Ingredients

- 4 ounces of unsweetened chocolate
 - 2 cups of granulated sugar
- 2 sticks of salted butter, softened
 - 3 large eggs
- 1 tablespoon of vanilla extract
- 2 and ¼ cups of all-purpose flour
- 1 and ¼ tablespoon of cocoa powder
 - 1 teaspoon of baking powder
 - ½ teaspoon of salt
 - Powdered sugar

Instructions

1. Preheat the oven to 350 F. and line a baking sheet with parchment paper.
2. Put the unsweetened chocolate in a microwave-safe bowl and microwave until melted. Stir and let cool.
3. Using an electric mixer, mix the sugar and the butter in a large bowl until totally combined.
4. With the mixer on low, slowly drizzle in the cooled chocolate.
5. Scrape the bowl and mix again.
6. Add the eggs in one at a time, then add the vanilla extract.
7. Scrape the bowl one more time . and mix.
8. Combine the flour, cocoa powder, baking soda, and salt in a bowl and mix together.
9. Add in scoops of the flour mixture into the vanilla extract mixture and mix on low.
10. Scrape the bowl and mix one final time until fully combined.
11. Scoop tablespoons of the dough onto the prepared baking sheet.
12. Bake the cookies until fluffy, 11 to 12 minutes.
13. When finished, let them set and cool for 1 to 2 minutes.
14. Once cooled, sprinkle with powdered sugar.

By Madelynn Ortlieb



These cookies are both salty and sweet. It is a sugar cookie, some pretzels, and caramel.

Ingredients

- 1 ½ cups of broken thin pretzel sticks
- 2 sticks of unsalted butter at room temperature
 - ⅔ cups sugar
 - 2 large egg yolks
- 2 tablespoons of honey
 - 2 teaspoons of vanilla extract
 - ½ teaspoon of salt
- 1 ¾ cups of flour
- ½ cups of dulce de leche



Instructions

1. Put 1/4 cup pretzels in a resealable plastic bag and crush into coarse crumbs with a rolling pin.
2. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes.
3. Whisk the egg yolks, honey, vanilla and fine salt in a medium bowl, then add to the butter mixture and beat until incorporated, scraping down the bowl as needed.
4. Reduce the mixer speed to low; add the flour and pretzel crumbs and beat until just combined.
5. Put the remaining 1 1/4 cups pretzels in the resealable bag and roughly crush with the rolling pin; spread on a rimmed baking sheet.
6. Drop tablespoonfuls of dough on top and roll into balls, pressing so the pretzels adhere.
7. Refrigerate until firm, about 30 minutes.
8. Position racks in the upper and lower thirds of the oven and preheat to 325 degrees F.
9. Line 2 baking sheets with parchment paper. Arrange the cookies about 1 1/2 inches apart on the prepared baking sheets; make a deep indentation in each with your thumb.
10. Bake, switching the position of the pans halfway through, until lightly golden, 15 to 18 minutes.
11. Re-indent with the back of a teaspoon, if necessary. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely.
12. Fill each indentation with dulce de leche.

By Madelynn Ortlieb



**SALTED CARAMEL
PRETZEL
THUMBPRINTS**



RICE CRISPY CAKE POPS

Ingredients:

3 tablespoons butter or margarine
1 package (10 oz., about 40) JET-PUFFED Marshmallows

OR

4 cups JET-PUFFED Miniature Marshmallows

Food coloring

6 cups Kellogg's® Rice Krispies® cereal

OR

6 cups Kellogg's® Cocoa Krispies® cereal

12 wooden ice cream sticks

Flaked coconut

Multi-colored sprinkles

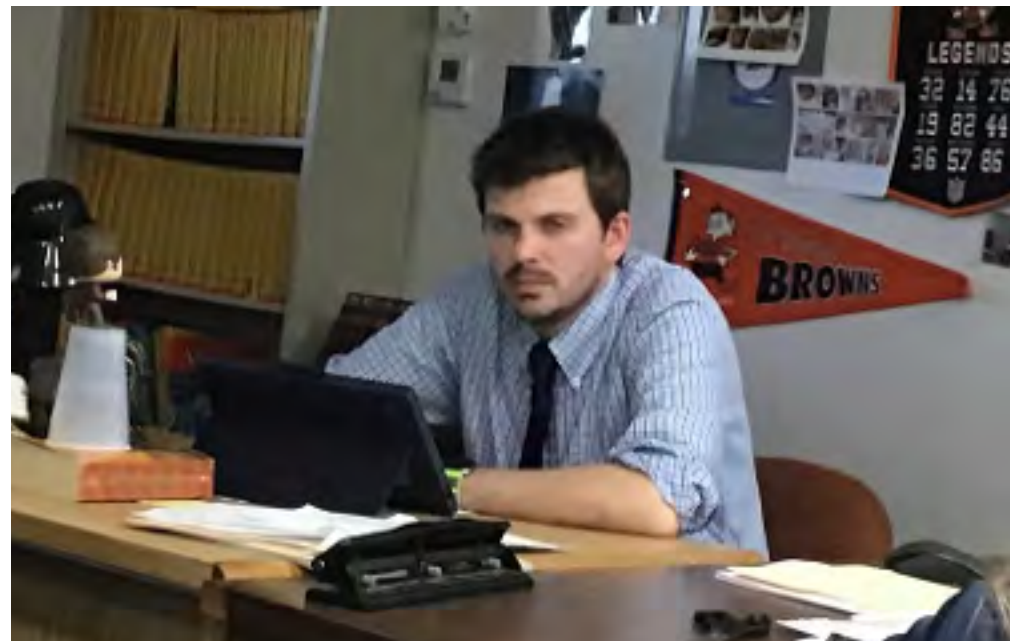
Semi-sweet chocolate morsels, melted



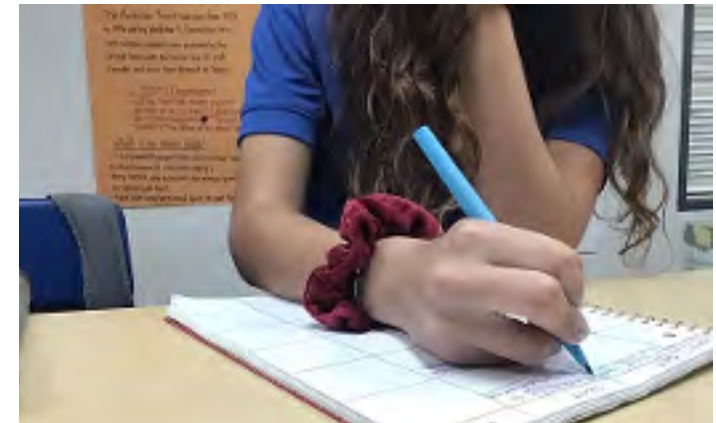
Directions:

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring, if desired.
2. Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.
3. Using 1/2-cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into ball. Cool. Insert wooden stick, if desired. Decorate with coconut, multi-colored sprinkles and/or melted chocolate, if desired. Let stand until firm. Best if served the same day.

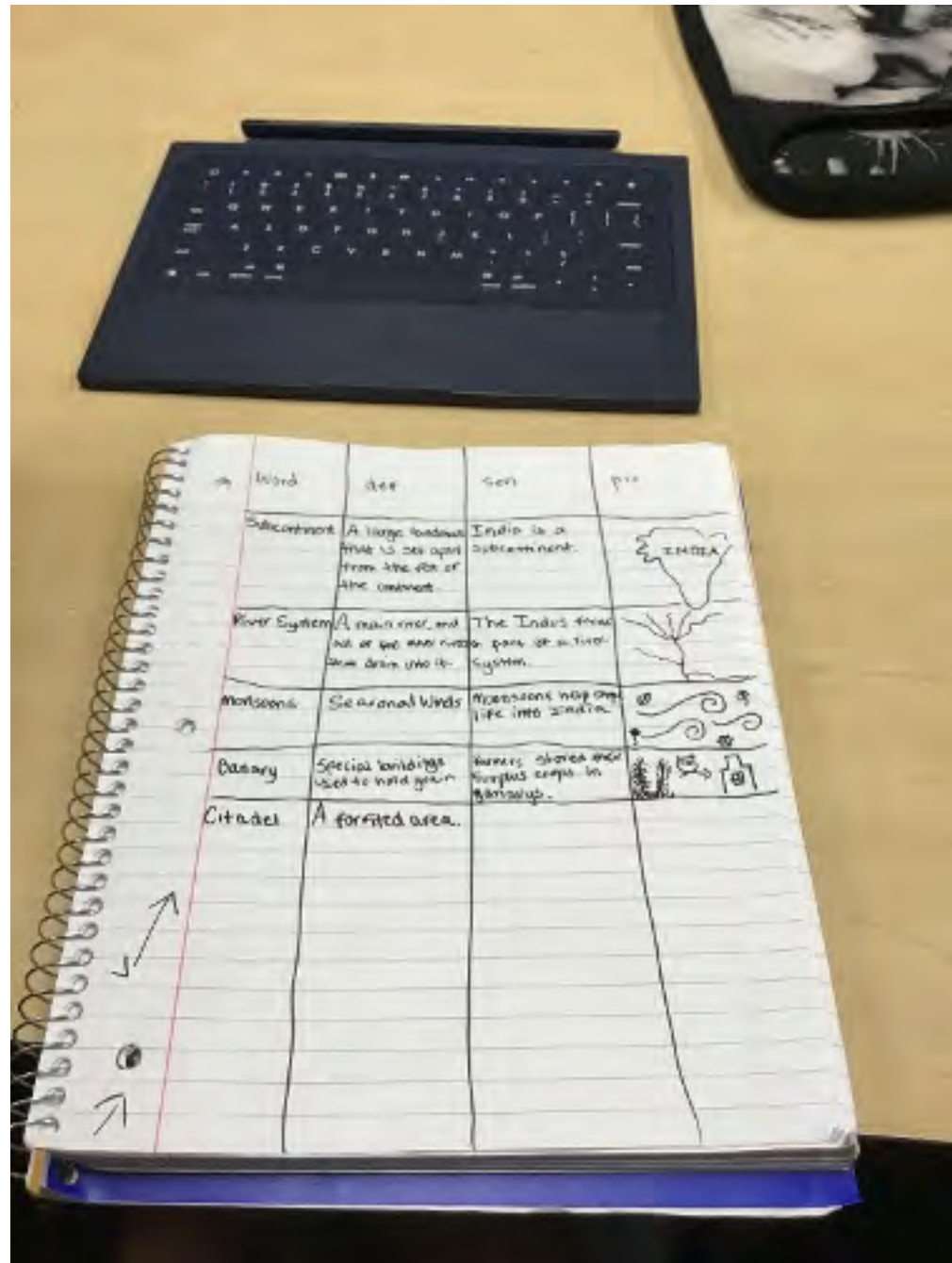
By Marley Goodwin

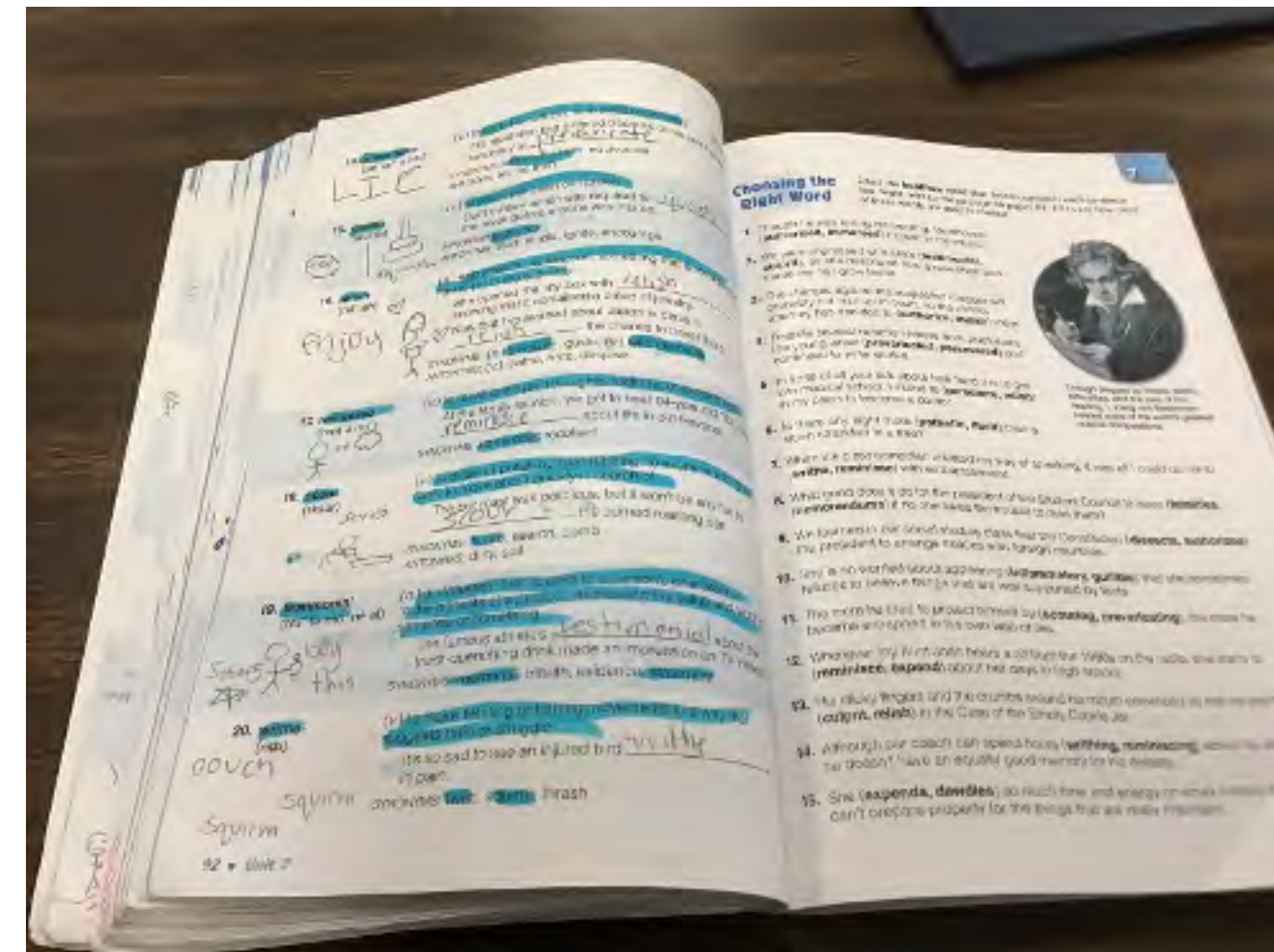


A Day in the Life of Marley Goodwin

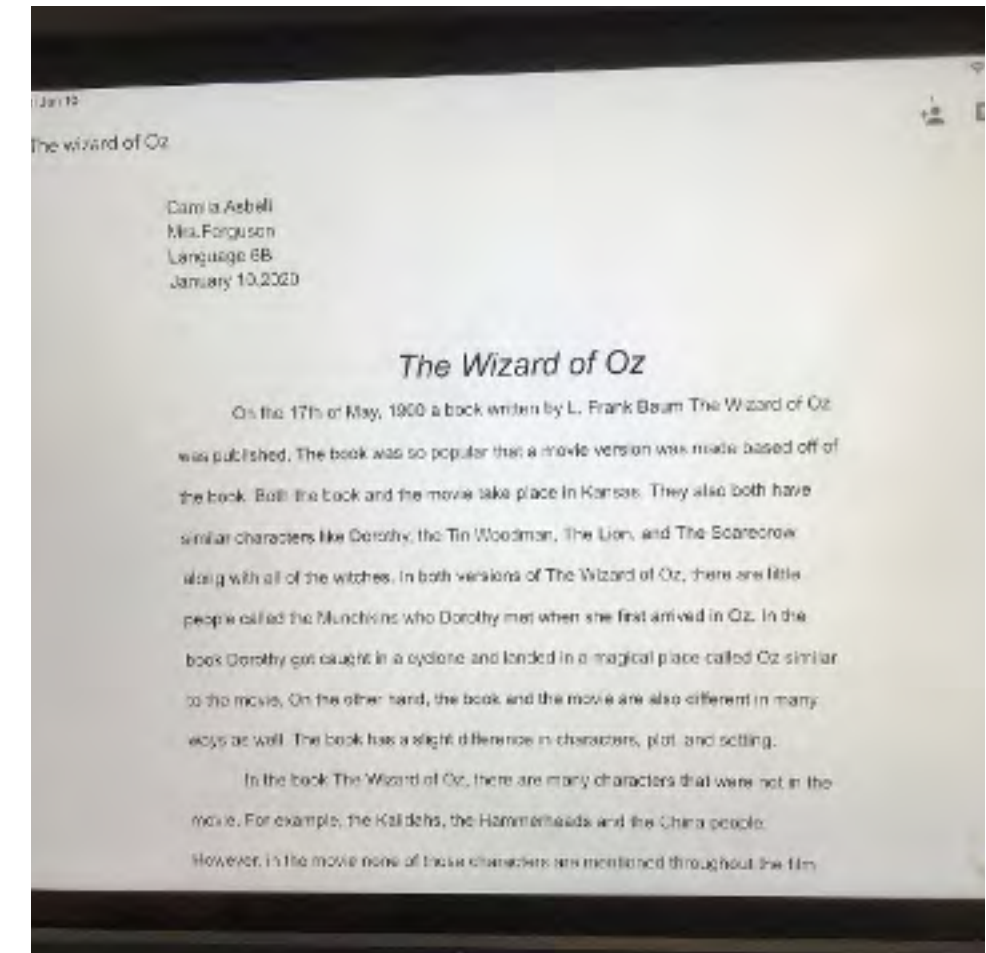


In social studies (1st period) we were working on our VIS charts, when Mr. Phillips gave us a dirty look. Then he posed for the camera in a very suspicious way.



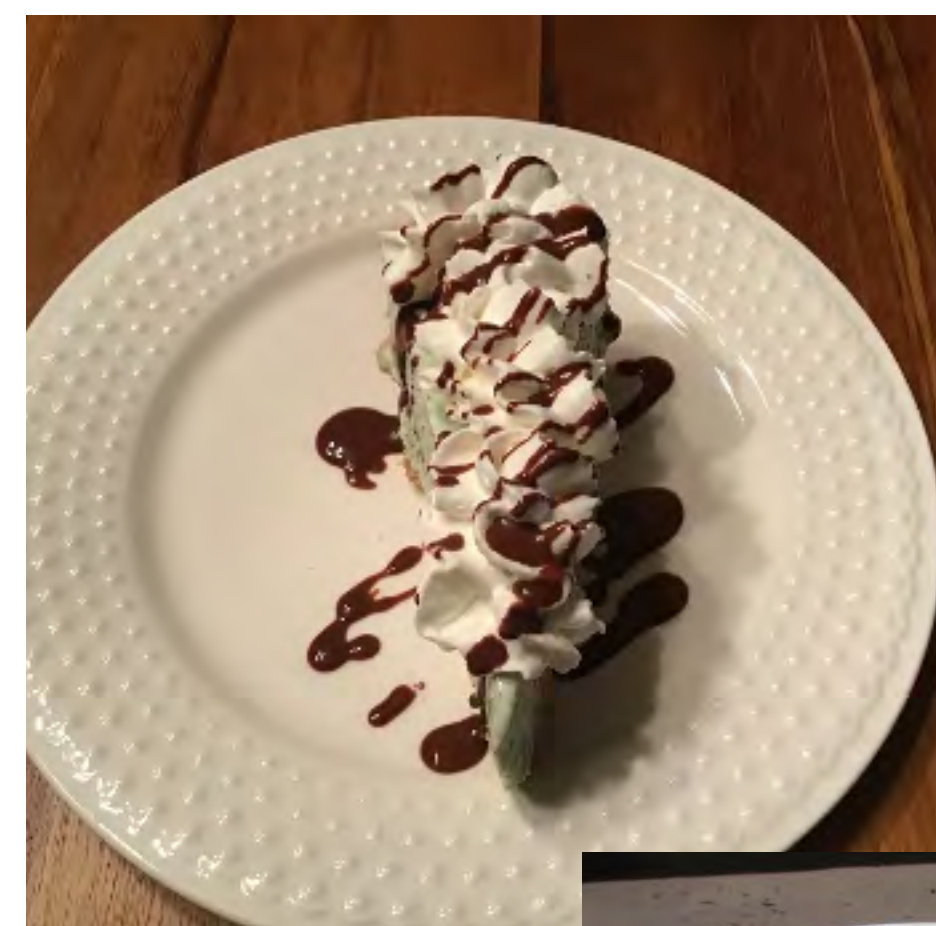


In language (2nd period) we were working on our Wizard Of Oz essays, and our vocab lessons.



Food for Thought

By Olivia Lewis





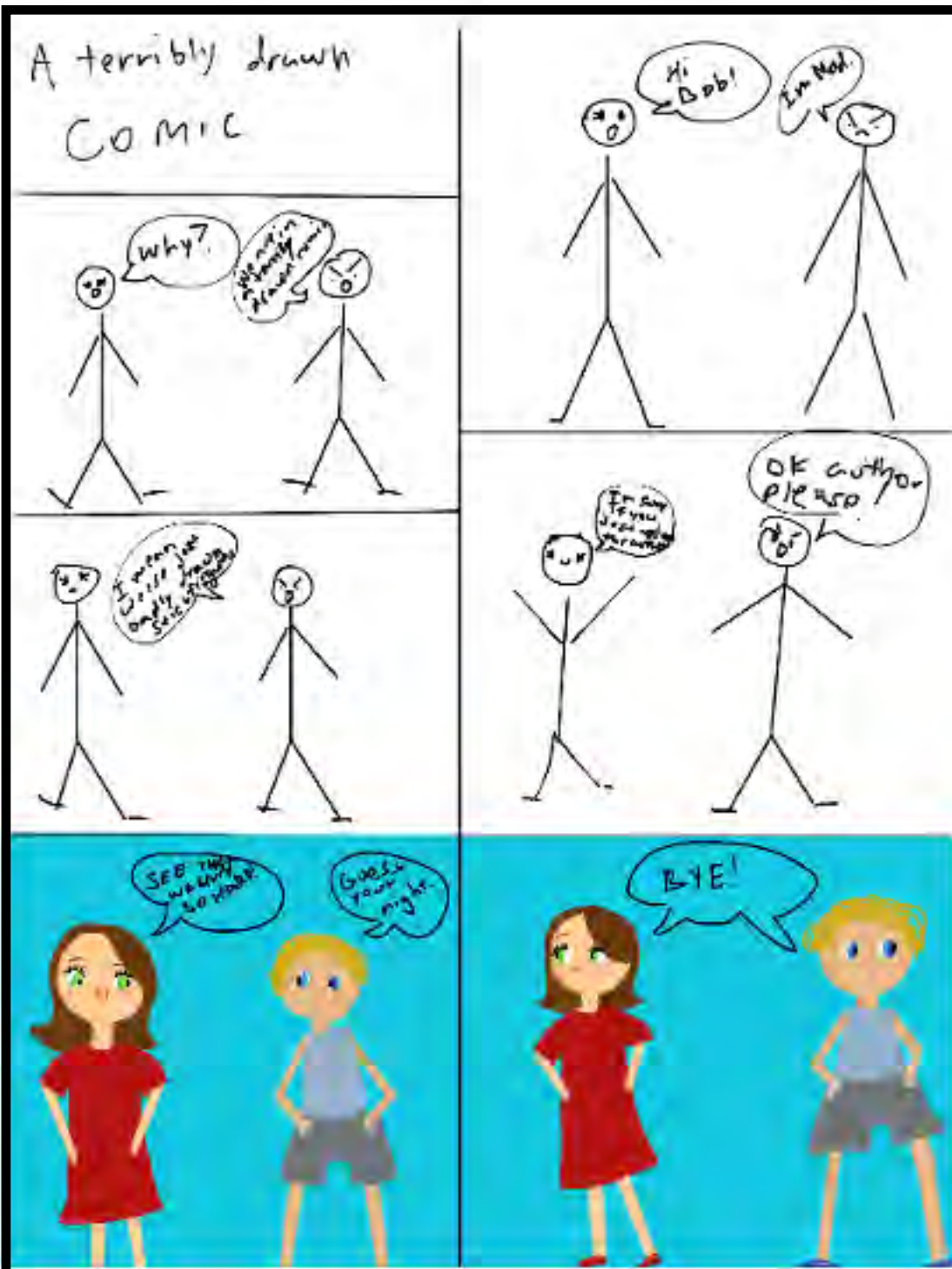
FUN AND GAMES



By Sophie Vanhoozer

By Tyler Blonshine





By Sophie Vanhoozer

Join The Robotics Team Next Year



Grades - 4-8



Field Day

Wear your colored shirt

When: March 20

Where: Unity School

FIG-COLLAGES

Name: _____

Comics search
Find the hidden words

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

UNITY SCHOOL MUSICAL THEATRE

PRESENTS

Friday	April 24, 2020	7:30 PM
Saturday	April 25, 2020	4:00 PM
Sunday	April 26, 2020	2:00 PM

TONGUE	NOSE	BRAIN
SMELL	TASTE	THINK
COMIC	IPAD	CHICKEN
NUGGET		

