

Deer Park Home-Link

March 2008

Newspaper

Drama class presents *Pride and Prejudice*

By **Elizabeth Goodner
and Kelsey Magnuson**

The youngest Bennet daughter, Lydia, twirled elegantly across the ballroom floor with Mr. Wickam, a



soldier in the British Regiment. Gazing intently into his eyes, Lydia was immensely in love, so apparent to all around her. Mr. Wickam politely danced along, appeasing Lydia, while daydreaming about her sister Elizabeth. Dressed in their finest attire, all of the town's prominent citizens were dancing at the Bingley Ball. The unlikely couple was the prideful Mr. Darcy and outspoken and caring Miss Elizabeth.

Mrs. Bennet, the busybody of the family, visited with everybody and spread the latest gossip. Her main goal in life was to marry off her five

daughters to wealthy aristocrats. Her oldest daughter Jane and Mr. Bingley were the only sure candidates at the time of the ball. Mrs. Bennet was obsessively working on matching Lizzy and Jane, her two oldest daughters.

One afternoon, most of the Bennet family was gathered in the sitting room. The maid, Hill, rushed in with dreadful news from Brighton, England, where Lydia was visiting Colonel Foster and his wife. Mrs. Bennet read the letter

aloud, bringing news of her youngest daughter's elopement with Mr. Wickam. She whimpered and complained loudly about the distressing events and collapsed onto the settee. Her daughters quickly rushed to her side and fanned her. Mrs. Bennet refused tea and said her heart was broken.

Mr. Bingley and Mr. Darcy returned abruptly from London, shocking the Bennet family. They excused themselves to the garden, and Mr. Bingley returned to the parlor to invite Jane to the garden to propose to her.

Continued on page 5

Was St. Patrick really Irish?

By **Alyx Hanson**

Was St. Patrick really Irish? No, he was born around 373 A.D. in either Scotland near Dumbarton or Roman Britain. Traditionally we have a celebration on March 17. That date is believed to be around his birth or death date.

Patrick's real name is believed to be Maewyn Succat. After he had become a priest, he adopted the name Patrick or Patricius. Another fun fact is that he was enslaved in Ireland as a teen and brought back as a missionary when he was older. He was not the first

Continued on page 6

Performing in Nutcracker Ballet was the greatest

By Jessica Basta

I have the butterflies and am about to go on stage. Girls next to me say, "Wish me luck." I am so nervous I can not respond. About halfway through my 30-minute dance, I fall, but I get right back up and start to dance again. I danced and felt so good – it was the best time in the world.

After I changed out of my costume, my family greeted me at the door. It was so nice that they were there to watch me dance.

What fun it was to dance with a good ballet studio. My favorite scene in the play is the party



scene in the dance I was in last year. Two years ago I was a mouse that gets shot but is okay.

The Nutcracker is a very beautiful ballet. It is about a nutcracker and a girl named Clara. Her grandfather makes a nutcracker for her, but during the night the nutcracker comes to life and brings Clara with him. They visit a castle (the sugar plum fairy's). Then Clara wakes up and notices it was just a dream. It was a great time

and I hope to be Clara some day. (Clara is the major part in the Nutcracker).

Parasailing offers enthusiasts the thrill of a lifetime

By Monika Hunter

Seeing the ground below you with a bird's eye. Having those butterflies in your tummy. Being several hundred feet above ground. The sheer thrill and excitement of being airborne has made parasailing a popular activity. Parasailing is a sport in which the rider is hitched to a

parachute-like canopy, known as the para sail, and is set aloft in the air. The parasail is attached to a long towrope, which is pulled along by a speeding form of transportation. When the speed exceeds the stalling speed, the para sail rises, hoisting the sailer up into the air.

Parasailing has two variations, terrestrial and aquatic, usually using a jeep on the ground and a motorboat in the water to lift the rider up into the air. To begin take off, a person needs a body harness attached to them and to a form of transportation and to the para sail canopy. Next, the rider is seated in a reclined position in a floating chair that is secured by rope to the boat or jeep and the para sail canopy.

The usual standard height is 600 feet in the air and the flight lasts about 8-10 minutes. To participate in this activity, riders must be in good health. The cost is usually between \$30-65. So get on your swimming gear, grab a friend, and check out parasailing for yourself!

Tiana Martin went parasailing in Hawaii. "It was amazing and totally awesome! I would definitely do it again!" Oh, and if you think that this sport is really dangerous, here are the statistics on average deaths that occur: 11 between 2004-2007. For those who want to take it a step farther, classes are offered on how to properly parasail. There are several areas in Washington that offer this famed sport.

Family Force 5

By Tiana Martin

On April 18 Family Force 5 will be coming to the Service Station in Spokane, with special guests The Maine, Ivoryline, and Barcelona opening for them. The concert is at 7:00 p.m. and tickets are only \$10 in advance through Tickets West and \$12 at the door. Don't miss this amazing show! Family Force 5 from Atlanta Georgia has spent the last year on the Warped Tour and has had huge success. They are considered hip hop by many people but prefer to be called 'Crunk.' I am sure this will be one of the best shows of the year so don't miss it!



Buy a gift, change a life — World Vision!

By **Shelby Gibson**

Looking for a way to help families and precious children around the world? You need to learn about World Vision! World Vision is an organization that helps children and families around the world in need. The members who volunteer for World Vision help dig wells, build schools and homes, and teach families how to live civilized lives. With hardly any doctors and little education, many kids around the world get horribly sick and don't have much time to live. Think about this — about every ten minutes hundreds of children die because of diseases or even because of little supply of food and water. World Vision helps many families in countries all



around the world trying to give families better and longer lives.

Many American families help these kids by sponsoring them. Mailing letters back and forth throughout the year is very exciting, but what makes all of the difference is the people praying for them. Sponsored kids think of it as a miracle! They get filled with joy knowing that their family won't have to suffer having to walk miles a day trying to get food and water! There are many ways that you can help these adorable little kids in need.

If you want to help out you can choose to sponsor a child or family, donate money for a variety of wholesome food, from cows to vegetables, help provide for school supplies or even programs

that help people with AIDS.

For more information, visit worldvision.com or put a note in Shannon Gibson's mailbox asking for a gift catalog. There are so many kids out there who need our help, so let's help!

Fun and innovative ways to create with duct tape

By **Caleb Hansen**

Hey craft lovers! Are you looking for a new type of craft? Well here's one! Ever wondered what to do with all that extra duct tape? How about making some fun creations such as clothes, yes clothes, flip flops, yes flip flops too, and if there's a special someone you forgot to get something for, why not make a bouquet of roses for them?

Don't you believe me yet? Trust me. It's fun and easy! Are you tired of plain gray duct tape? Well you can get colored duck tape, yes colored duck tape! Duck tape is the cheaper colored stuff. You are so disbelieving.

Anyway if you want to add some color to your project, just go to Walmart in the paint section and you will find, guess what? Colored duck tape! If you don't know how to make fun stuff out of duck tape then you can go to Borders Book Store, or Barnes and Noble, or you can use today's modern technology and go online and you will find a book called *Got Tape*.

So if you're bored, then just pull out the tape and make something like a wallet, some roses, or if you forgot to do the laundry, make some clothes!



Quilts of Comfort

By **Alyx Hanson**

"How could a ten-year-old affect someone going through cancer treatment?" That's what was going through her head a year ago. Well, she came up with the idea to raise enough money to make a few pink quilts for those going through or about to have surgery for breast cancer. With help from Mom and the community, she held a yard sale and got hooked up with Cottage Quilting in Newport.

Now you're probably wondering whom this 'she' is; it's my sister - Ashley Hanson. Ashley attends Riverside Elementary School and is a

fourth grade student in Ms. Cronk's 4/5-grade combination class. Ashley's favorite subjects are reading, history, and spelling. When she can get away from the homework, she enjoys watching TV, fighting with her brothers, sledding, and playing with her goats. Over winter break she started a sewing project called "alien invasion," a bright, colorful quilt.

Quilts of Comfort are pink, white, and cheery. That's exactly what will lighten a cancer patient's day. So, after putting on two days worth of a yard sale, which earned over \$450 to and gift cards, Ashley is now in

the process of making 10-12 quilts. Actually, Ashley isn't making the quilts herself. She is paying for the materials and encouraging willing, local quilters to do the creating for her. Wow!

Ashley recently delivered five quilts, and they were successfully received through Holy Family Hospital. Ten more quilts are in the process of being made, and Ashley is planning to get them into the hands of cancer patients as soon as possible.

The folks who receive these quilts are very touched and excited to know that someone out there cares about them individually.

WASL and graduation helps are available at Home-Link

By **Shalisha Martin**

Planning on going to college? Want to have a steady career in something that you enjoy after you graduate? Well for that you need a diploma and in order to earn your diploma, you need to pass the WASL and have a certain amount of high school credits, both of which are available at Home-Link.

In the last few weeks here at Home-Link, a lot of high schoolers have been practicing for WASL testing and now the week has finally come where students will take the test.


The Washington Assessment of Student Learning (WASL) requires students to select and create answers to demonstrate their knowledge and understanding in reading, writing, math and science. The results of the test are graded by levels: 4 being advanced and 1 being below basic. Students who don't take the WASL may miss out on further education and job opportunities. These students may also miss out on the academic help paid for by the state.

Students do well on the WASL when they come to class regularly and do their schoolwork. It's also important for your teachers (or moms) to

use a curriculum that emphasizes the state academic standards and regularly asks students to think, communicate and solve problems.

As for getting credits there are quite a few academic classes available including subjects like algebra, history, P.E and science, and you can even get credit if you're in the Home-Link newspaper class! You can also get credits for bringing your completed schoolwork that you do at home in to your counselor.

To get a high school diploma, at least 21½ credits must be earned in various subjects, most of which you can get here. To keep track of credits, there is a graduation check list. You can get one of these sheets from your counselor along with any other information on credits and getting your diploma.



Home-Link Newspaper

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The many adventures of cookies galore

By Tiana Martin

Last period on Thursday there is a cooking class. It's Cookies Galore, and it's insane. From forgetting to add flour to complete psycho emotional breakdowns, we've definitely experienced it all. A lot of our recipes have crashed and burned but this one always seems to turn out and these cookies are amazing! So here's the recipe.

Chocolate-Chocolate Chip Cookies

3 cups milk chocolate chips
1 cup white chocolate chips
1 cup butter
1 cup brown sugar
½ cup white sugar
1 tsp. vanilla
3 eggs
2 ½ cups flour
1 tsp. baking soda
1 tsp. salt

Preheat the oven to 350. Melt 2 cups of the milk chocolate chips in the microwave on half power. Stir

occasionally. Cream the butter, sugars, and vanilla. Beat in the eggs one at a time. Add melted chocolate chips. Mix the flour, baking soda, and salt together in a separate bowl. Add to the creamed mixture. Add remaining milk chocolate and white chocolate chips. Bake for 8-9 minutes. Move from cookie sheets to wire racks until cool.

These are definitely the best cookies we've made so far and I'm sure you will love them.

Enjoy!

Pita bread sandwiches yum yum yum

By Caleb Hansen

Do you like Italian food? Then you may know about pita pockets. These are pita bread pockets with lots of good toppings in them! You can add anything to these, but I like to add shredded meat, lettuce, tomato, feta cheese, and ranch dressing, yum!

Also pita bread is so easy to make you don't have to buy it all, so all you need is . . .

1 tbsp. yeast
1 tbsp. honey or sugar
2 1/2 c. warm water
1 1/2 tsp. salt
1 tbsp. oil

6 to 7 c. whole wheat flour
Dissolve yeast and honey in water. When bubbly, add salt, oil and 6 cups flour. Knead 5 to 10 minutes, adding more flour if necessary. Let rise until doubled, about 1 hour. Punch down and divide into 12 to 20 equal pieces, depending on how large you want the pitas. Roll each into a ball and roll out on a floured surface about 1/4 inch thick.

Place circles on greased cookie sheets and let rest 30 to 45 minutes. Heat oven to 450 degrees. Just before baking, turn the pitas over. Bake 8 to 10 minutes, switching position of pans halfway through. The

pitas should be puffed in the middle and only slightly browned. To keep

them soft, place them inside of a paper bag to cool, or eat them warm. Recipe may be halved or doubled. These freeze well and are great to have on hand for quick meals or bag lunches. Freeze wrapped in foil and thaw, still wrapped at 350

degrees for about 15 minutes and presto! you have pita bread that you can stuff with yummy toppings, spread P.B. and J. in them, or just eat them plain! YOU DECIDE!



Continued from page 1

Pride and Prejudice play enjoyed by Home-Link families

They returned an engaged couple. Mr. Darcy's aunt then burst and had a heated discussion with Miss Elizabeth. She left in a fit, talked with Mr. Darcy, and low and behold they were engaged.

Finally, and to the delight of Home-Link audiences Jan. 25 and 26, Mrs. Bennet had realized the engagements of some of her daughters.

The cast in *Pride and*

Prejudice, which was directed by specialist Sharlene Steverding, includes the following drama students: Marissa Scheel, narrator; Jason Blackshear, Mr. Bennet; Elizabeth Goodner, Mrs. Bennet; Haylee Law, Elizabeth (Lizzie) Bennet; Angela Wolfe, Jane Bennet; Eva Zertuche, Mary Bennet; Rosemary Evans, Catherine (Kitty) Bennet; Kelsey Magnuson,

Lydia Bennet; Ryan Wolfe, Mr. Collins; Callie Hanson, Hill; Abigail Wrisley, Lady Lucas; Victoria Starr, Charlotte Lucas; Micah LeClair, Mr. Wickham; Tanner Law, Captain Denny; Will Wrisley, Mr. Bingley; Rochelle Marshall, Miss Caroline Bingley; Sierra Koeppen, Mrs. Hurst; Trevor Gromlich, Mr. Darcy; and Emma Wolfe, Lady Catherine de Bourgh.

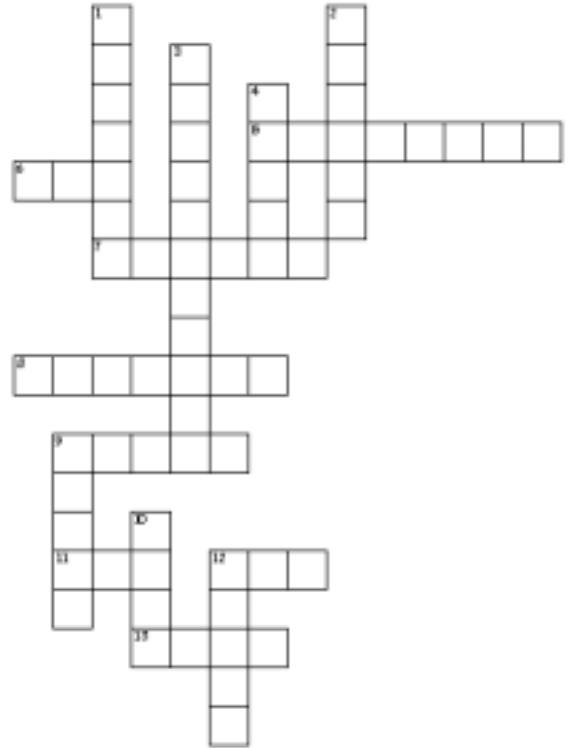
Spring is here

Down

1. A bouquet of these may be on your table.
2. A holiday with a mascot of a bunny.
3. I am multi colored and I fly.
4. A bird that has a red chest and shows up around spring.
9. We start to migrate back from the south in spring.
10. I melt during spring.
12. Spring starts toward the end of this month.

Across

5. Kids like to play here toward the end of spring.
6. You may get stung by me.
7. A season that comes after winter and before summer.
8. You start going out in the woods and doing this in spring.
9. I usually am green and you have to cut me a lot.
11. I am big and yellow and I make spring warm.
12. Spring ends in this month.
13. Little boys like to dig me up and put me in their pockets.



Continued from page 1

St. Patrick's Day emulates shamrocks, corn beef and cabbage

missionary there, but he was extraordinarily successful!

Now, everyone I talk to says that the patron St. Patrick chased all of the snakes out of Ireland. Is that true? Actually it isn't – there weren't any snakes or reptiles in Ireland to chase out at that time.

The story of Patrick's mission is told in his *Confessio*, a spiritual autobiography that is one of the few sources we have about the saint. One of the many legends that have grown up around him is the charming story of how he used the Shamrock to illustrate the Trinity. Today the national flower of Ireland is the Shamrock and is a sign to commemorate Patrick on his Saint's Day

When I think of St. Patrick's Day, I always think of corn beef and cabbage – nasty! A few people in my family like it, otherwise the rest of us dread dinnertime.

This is kids' cooking made easy!

You will need:

- 20 vanilla wafer cookies
- 1/2 cup peanut butter
- 1 12-ounce bag white chocolate chips
- green and yellow gumdrops
- green Dots® candies
- green and yellow Nerd® candies
- cake decorating writer gel in green, yellow, red, orange, and black
- 1 tube of green cake decorator frosting with tip
- green and yellow decorator sugar
- green food coloring
- ice cream or lollipop sticks
- wax paper or paper plates

Instructions: Spread peanut butter onto the flat side of the cookies. Place an ice cream stick into the peanut butter one of the cookies. Top with another cookie so the stick is sandwiched between the two cookies. Melt chocolate chips. Before melting, separate the white chips into two bowls. After melting, add a few drops of green food coloring to one of the bowls of white chips to make green chocolate. Dip cookie pops in the melted chips, covering completely. Sprinkle with green and yellow sugar and lay or stand on waxed paper or paper plates. Place in refrigerator to chill. ENJOY!