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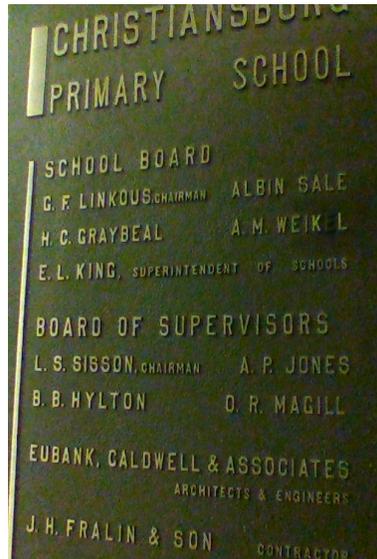
CES History

By: Minami Furukawa & Diana Bruintjes

Have you ever wondered about the history of our school? Here are some interesting facts about CES. We talked to Mrs. Machincia and Ms. St. John, two teachers who have taught for over 40 years.

Before Smartboards, CES had film projectors. They only had few and they were on wheels, so you could roll them into classrooms. Kids once had to pay to loan out textbooks. There was a shop near Mrs. Morgan's current office that sold pencils and school supplies. There was also a time when there were 8 outdoor trailers, instead of 5.

Mrs. Machincia said that the floor plan has always been the same, but the back hallway had sliding doors. At one point, there were self-contained classrooms for students with special needs. Mrs. Earles' classroom was the music room, which is why her room has soundproof walls. The art cabin was once in Ms. Bull's classroom. October 19th, 2013 was the 50th anniversary or birthday of CES.



The school mascot has been a coyote for only about 5-7 years. Before the coyote, our school mascot was a comet. CES was had 1st-7th grades at the school. The school was very overcrowded 35 years ago. Before the car riders had two lanes, there was only one lane. The playground was updated in the year 2000, which included removing the seesaws. The Smartboards we have now were installed between 2005-2010. As you can see, CES has changed a lot over the years. One thing that has remained the same are the hard-working students and staff who make CES a great school!

What's Up with Our Garden?

By: Molly Simmons

Did you know that we have a school garden? Our school garden is located near the outside basketball court where we have outside P.E. Our current garden does not look as well maintained as it used to, but it wasn't always that way. *The Howling Times* is here to inform you about the school garden and what CES is doing to improve it.

We talked to Mrs. Cox in the office and also fifth grade teacher Ms. Cox to find out more about the school garden. They want the garden to have fruits and vegetables for CES students to use. Several teachers wrote a grant and it was funded. With this funding we can afford enough supplies to hopefully start a school garden club to teach students where their food comes from. This club would include responsible fifth graders to lead fourth and third graders in the club.

In addition to the school garden, CES intends to add an outdoor library and outdoor classroom for the school community to use.

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Our school garden is currently unused and in need of love, but all that is about to change. They plan to start this process at the end of January.

The teachers and students are all excited about our new and improved school garden. We give a special thanks and remembrance to Mrs. King (the garden's creator), Mrs. Cox, Ms. Cox, Ms. Komrower, and Mrs. Strum. Thank you teachers! We hope everyone enjoys the soon-to-be updated school garden.



Banana Split Cupcakes

By: Grace Ballard

*****Make sure you always have adult supervision or help when cooking or baking.*****

Ingredients for Cupcakes:

- 1 and a half cups self-rising flour
- 1 and a half cups all-purpose flour
- 1 cups butter
- 2 cups sugar
- 4 eggs
- 1 cup milk
- 1 cup banana puree
- 1 teaspoon vanilla extract

Ingredients for Frosting:

- 5 large egg whites
- 1 and a half cups of sugar
- 4 sticks of unsalted butter (diced and softened)
- $\frac{1}{4}$ of a teaspoon of salt
- 1 and a half teaspoons vanilla extract

Ingredients for Fudge Sauce:

- $\frac{2}{3}$ cups dark chocolate
- 2 tablespoons of heavy cream
- 4 tablespoons powdered sugar
- 5-8 tablespoons warm water

How To Make Cupcakes:

In a bowl, add both flours and whisk to mix. then set aside. In another bowl, heat the butter in microwave until the butter is smooth. Then add the sugar and beat until it is fluffy. Add the eggs and beat well then set the bowl aside. In another bowl, add milk, banana puree, and vanilla extract, then mix well. Add all other ingredients. With each add, beat until the ingredients are all together.

Using a spatula, scrape the batter in the other bowl. Then put the batter in a cupcake pan to heat for about 45 minutes in the oven at 350 degrees. Remove the cupcakes and let them cool before icing them.

How To Make Frosting:

Combine egg whites and sugar in a bowl placed over warm water. After whisking, transfer mixture to a stand mixer bowl. With a whisk attachment, beat on medium speed until mixture cools and doubles in volume. Then add butter and mix more. Add salt and vanilla extract and mix to combine.

How To Make Fudge Sauce:

Place chocolate and heavy cream in a bowl over warm water. Let the chocolate and cream sit for 2-3 minutes. Then slowly stir the mixture to combine together. Add powdered sugar to mixture to combine. Then add tablespoons of water until the mixture is thick. Set aside and let sauce cool.

How To Put Everything Together:

To frost the cupcakes, fill a pastry bag (or ziplock bag) and start piping from the outside working in to the center to create one even layer. Freeze cupcakes for 20 minutes before dipping in chocolate sauce so the frosting doesn't melt. Then, remove cupcakes and dip them in chocolate sauce. Then return cupcakes to freezer for five minutes. Now ENJOY!