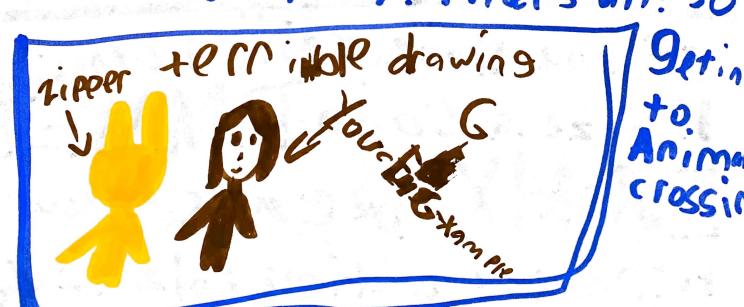
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So If You have a vaulting fole You can talk to Zipper the bunny and he Willexflain bunny day! That's all! So



Special Edition! EDITION

If you want to car I appropriate with a cup of Coffee and o paper, Please do, be cause this is a special Edition! Guendalyn our Editor In Chiefe was reading a book when she heard a loud clothe. She harried apstairs to see if her family was a kay. Than she saw the tiny White balls bouncing onto the deck. It was hailing. To make, things were, Har lay tanes got out in may be a power out age; Stay tuned and if it continues there and be a power out age; Stay tuned.

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Summary

JiR. dreams of

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Sushi is a boat worst miller

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DEAR BADGER,

I MADE DUMPLINGS FOR MY
FAMILY OF THREE, BUT THE
RECIPE MADE 16 DUMPLINGS.
WHAT SHOULD I DO?

SIGNED,

DOWN IN THE DUMPLINGS

Dear Badger,

It's an honor to be addressing the talented badger herself! We humbly ask you for advice on a problem we have been having. For the last three weeks, our family has been spending a lot of time together. While this is mostly nice, sometimes we have trouble agreeing on what to do. For example, some of us get frustrated when another family member doesn't want to do an activity we are excited about. Please dear Badger, what should we do? the gruns ory Love, from your #1 Fans, The Carevs

think you

think you

should Make

a Spinner, with

A, B, C, and D.

(B) Melony Good

(C) Sighia

(C) Matt

Co owen love

Badelr

Dear Basger,

Well I finally got around to organizing my creepy old attic, and wouldn't you know it, not a SINGLE ghost to be found! I was hoping to uncover some sort of ghoul or shade (other than the "old lamp" variety) so I could brag to friends or become a stop on the local ghost tour, "The Sioux City Spectre Tour and BBQ Crawl". (It's also a BBQ restaurant tour.) Any tips on luring a poltergeist into my home?

Sincerely, Spookless in Sioux City

ear spook less in Sick city, from what I know, shock 10 ve landy, 50 make a short here is what you need.

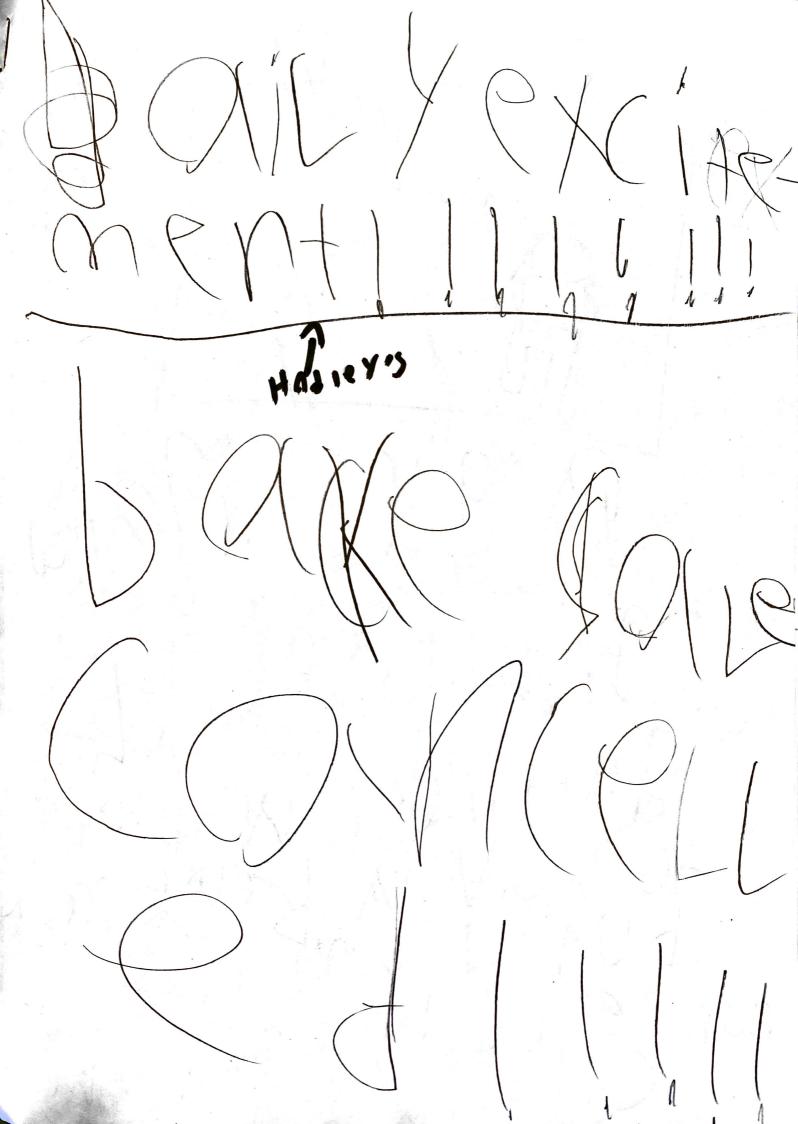
Meet the newest reporter

Hello! My name is Elspeth, and I'm the newest reporter here at *The Daily Excitement*, if you don't already know that from the giant headline practically shouting it at you. Because there are no other reporters here at the time I am writing this, I am also the lead reporter. The articles I write will mainly be about food, mainly reviews of recipes I have made, one of which is in this article. I may also do a weather section or a grammar column, which will hopefully be included in further issues. That's all I have to say, so enjoy the rest of the paper!

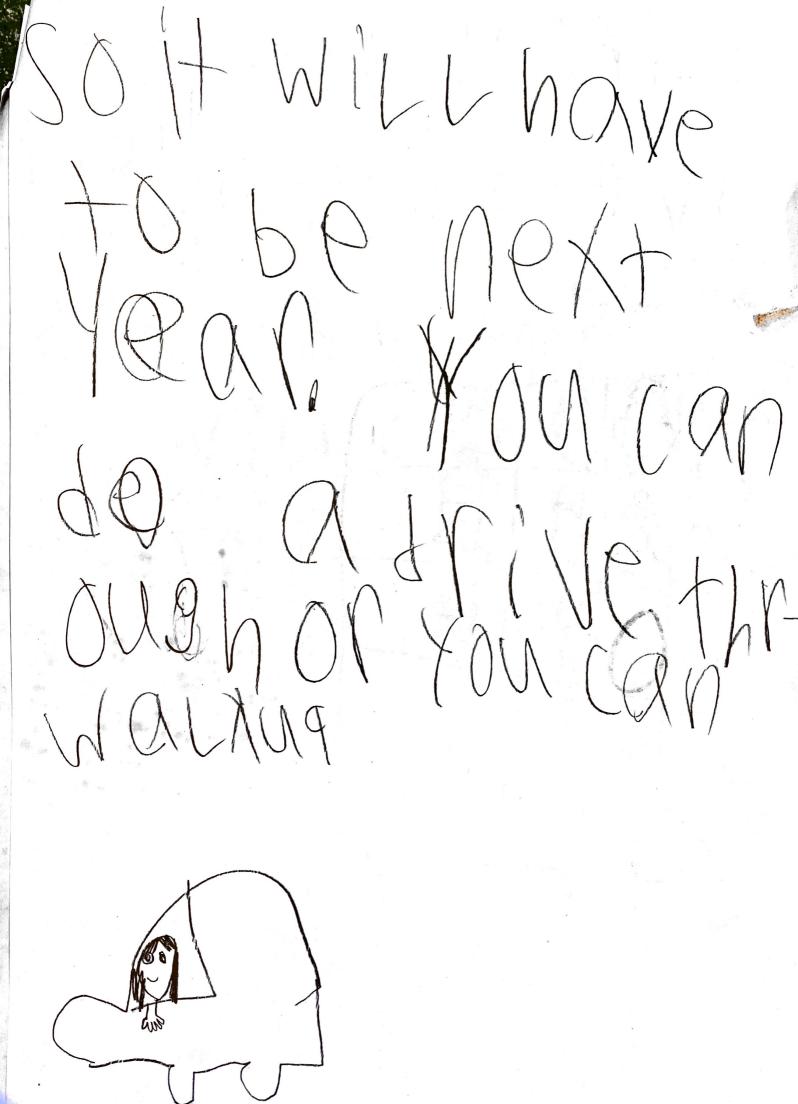
"You got chocolate in my peanut butter!"

A review of Peanut Butter Cupcakes with Milk Chocolate-Peanut Butter Ganache from *One Bowl Baking* by Yvonne Ruperti

I love the combination of chocolate and peanut butter, so when I found this recipe in One Bowl Baking, I couldn't wait to try it. I hadn't had a chance until last Sunday, when I was told to bake something for Sunday teatime, a new tradition we have started. I thought that these cupcakes would be perfect: impressive, but not too hard to make. I was (partly) wrong. To start, one would think that a 'one bowl' recipe would only require one bowl. Unfortunately, it does not, in fact, use only one bowl (assuming you don't wash the bowl), it uses two. This was extremely annoying to me. The actual recipe for the cupcakes was ok, but in my opinion, a bit over-complicated. They baked up well, and tasted great, even though I used crunchy peanut butter instead of creamy. The cupcakes tasted best the day after I baked them. The ganache recipe, however, was a disaster. I decided to use half dark chocolate and half milk chocolate, because otherwise I thought it would be way too sweet. That worked, but as soon as I added the peanut butter, the ganache broke. I added warm milk and brought it back together, but it broke again. The cupcakes looked terrible with gross, greasy ganache on top, though they tasted good. To sum the recipe up, the cupcakes were good, and I'd make them again, but if I want a good ganache recipe, I'll use a different one.

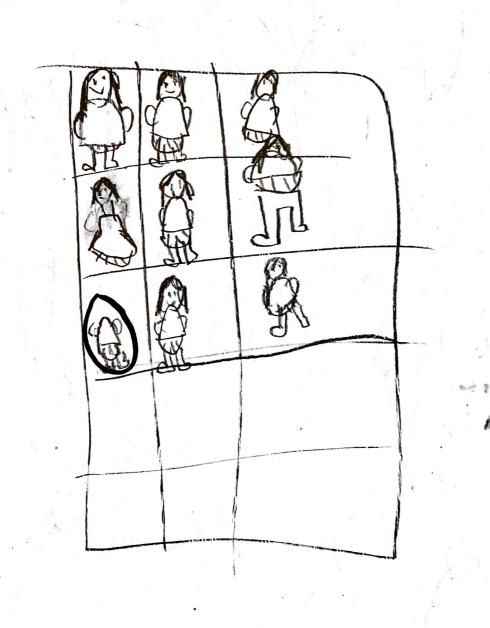


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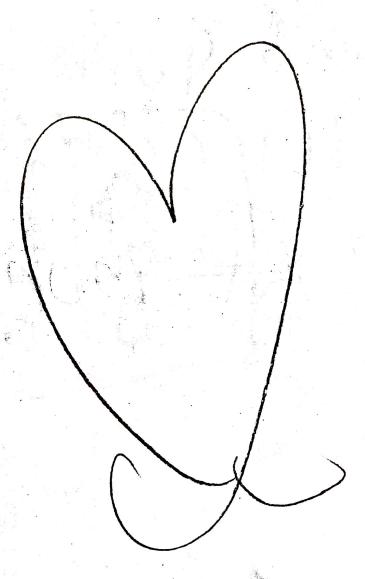


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comingnext on Wenesday, the 8th!