

Issue 2

MONTHLY NEWSLETTER

# FOOD GOSSIP



Lorenzo's Hornets

LORENZO CULINARY ARTS

## Monthly Events

### FOOTBALL

#### October 1st

Groom- @ Groom @ 7:30p.m

#### October 8th

Loraine- @ Loraine @ 7:30p.m

#### October 15th

Open

#### October 22nd

Petersburg @ petersburg 7:30p.m

#### October 29th

Southland @ Southland 7:30p.m

### CROSS COUNTRY

#### October 2nd

Oil Patch Invitational @ Sundown

#### October 9th

"Romp in the Park" @ Lamesa

#### October 16th

Open

#### October 27th

District 6-A Meet @ Plainview

By: Katrina Garza



Happy Halloween



### We welcome Ms. Henderson

MS. HENDERSON IS A STUDENT TEACHER FOR DR. GODFREY FROM TEXAS TECH. SHE IS MAJORING IN NUTRITIONAL SCIENCE AND GRADUATES THIS DECEMBER. MS. HENDERSON IS HOPING TO WORK AS A FAMILY AND CONSUMER SCIENCES TEACHER HERE IN WEST TEXAS. SHE CHOSE TEACHING BECAUSE SHE LOVES WORKING WITH HIGH SCHOOL STUDENTS AND TEACHING PEOPLE TO LIVE HEALTHY LIFESTYLES. SHE IS CURRENTLY ENGAGED AND VERY EXCITED TO BE GETTING MARRIED APRIL 29, 2011 IN SOUTHLAKE, TX TO HER FIANCE, ADAM BROUGHTON.

FAVORITE MOVIE- BREAKFAST @ TIFFANY'S  
FAVORITE COLOR- TURQUOISE  
FAVORITE RESTAURANT IN LUBBOCK- LAS BRISAS RESTAURANT AND MANNA BREAD & WINE  
HIGHT- 5'3  
EYE COLOR- GREEN



# Current food News

## Chef Cooking for the Cure



Chef Jon Ashton will be cooking it up on October 5, 2010 at the "We Think Pink" Lubbock Relish Cooking Show. The show will start at 7 p.m. at the Lubbock Memorial Civic Center. Tickets will be available at the Avalanche-Journal, 710 Ave J, until Sept. 30. Regular admission is \$10. VIP tickets are \$40 and include a preshow mixer wine and hors d'oeuvres prepared by Ashton. A portion of the proceeds will support Lubbock's Susan G. Komen Foundation for breast cancer research.

By: Justin Beeler

# HALLOWEEN

## MYSTERY

## STUDENT

### Mystery Student

- Favorite Color-**red**
- Siblings-**2**
- Height-**5'10**
- Hair Color-**Dark Brown**
- Favorite Food-**pizza**
- Eye Color-**Brown**
- Favorite Scary Movie-  
**"Scary Movie 4"**

### Mystery Teacher

- Favorite color-**blue**
- Sibling's-**0**
- Height-**5'0**
- Hair Color-**brown**
- Favorite Food-**mexican  
food**
- Eye Color-**brown**
- Years Teaching-**5**

# Happy Halloween!

# HALLOWEEN TIPS!!

- Make sure the lights are on before going to the house.
- Never go inside a house unless it is family or friends you know.
- Kids under 10 years old, make sure you are with a parent.
- Wear bright colors.
- Watch for cars at all times.
- Never take a ride from a stranger.
- Be polite and say "Thank You".
- Don't eat any candy until it is inspected.
- Consider having a Party instead of Trick-or-Treating
- Carry a flashlight with fresh batteries after dark.
- Always Trick-or-Treat in groups with someone 18 or older.
- Follow the curfew of the town.
- Plan your route ahead of time.
- Stay on grass or sidewalks never on the streets or in alleys.

## Did You Know?

- If you see a spider at Halloween time, it is the spirit of a loved one watching over you.
- Worldwide, bats are vital natural enemies of night-flying insects.
- The common little brown bat of North America has the longest life span averaging 32 years.

# Halloween Recipe

## PUMPKIN CHEESECAKE!!

### **Crust:**

- **1 3/4 cups graham cracker crumbs**
- **3 tablespoons light brown sugar**
- **1/2 teaspoon ground cinnamon**
- **1 stick melted salted butter**

### **Filling:**

- **3 (8-ounce) packages cream cheese, room temperature**
- **1 (15-ounce) can pureed pumpkin**
- **3 eggs plus 1 egg yolk**
- **1/4 cup sour cream**
- **1 1/2 cups sugar**
- **1/2 teaspoon ground cinnamon**
- **1/8 teaspoon fresh ground nutmeg**
- **1/8 teaspoon ground cloves**
- **2 tablespoon all-purpose flour**
- **1 teaspoon vanilla extract**

### **Directions**

**Preheat oven to 350 degrees F.**

#### **For crust:**

**In medium bowl, combine crumbs, sugar and cinnamon. Add melted butter  
Press down flat into a 9-inch round form pan. Set aside.**

#### **For filling:**

**Beat cream cheese until smooth. Add pumpkin puree, eggs, egg yolk,  
sour cream, sugar and the spices. Add flour and vanilla. Beat together until  
well combined.**

**Pour into crust. Spread out evenly and place oven for 1 hour. Remove from  
the oven and let sit for 15 minutes. Cover with plastic.**

**Wrap and refrigerate for 4 hours.**

# FUN PAGE

C U L I N A R Y

## Egg Spider



Copyright 1999 Holidays on the Net www.holidays.net

A R T S

### Materials & Tools

What you need:  
-Empty egg carton  
-Black washable paint  
-Black pipe cleaners  
-Googly eyes  
-White craft glue  
-One paper clip  
-Scrap newspaper

### Directions

1. Cut the egg carton into twelve cups.
2. Paint the cups inside and outside with black paint. Allow to dry thoroughly on a piece of newspaper.
3. Open up on the paper clip and use the end to poke four holes on either side of the cup.
4. Cut four 7-inch lengths of pipe cleaners.
5. Thread the pipe cleaners through one side of the cup and out the other side of the cup. The ends should be equal on each side. Bend them upward at the base of the cup, then downward to create the appearance of knees and feet.
6. Glue on the googly eyes.

**Question:** What is a Mummie's favorite type of music?

**Answer:** Wrap!!

**Mystery Teacher**  
**Mrs Beerwinkle**



**Mystery Student**  
**Robert**



# HAPPY HALLOWEEN

# ABOUT THE EDITOR

October 2010



Top Left: Madison, Top Right: Katrina, Bottom Left: Sylvia, Bottom Right: Denise, Bottom Middle: Justin

## *Favorite Horror Character & Candy.*

**Madison:**

"MICHAEL MYERS"  
"TWIX"!!

**Jayda:**

"CHUKIE"  
"3"  
MUSKETEERS"

**Katrina:**

"EXORCIST"  
"KIT KAT"!!

**Sylvia:**

"THE GRUDGE"  
"TWIZZLER"!!

**Denise:**

"EXORCIST"  
"SNICKERS"!!

**Justin:**

"JACK SKELLINGTON"  
"REESES"!!

