



July 22, 2010

Volume 41

Issue 17

Burnt Food Discussion

By Andrew B and Elyse T

A. Burnt food is disgusting. Unless it's bacon, then the food is just terrible!

E. I hate bacon but I love burnt food. Bacon if it's not cooked properly can kill you.

A. Okay, don't diss bacon, even though it is a one way ticket to obese city. So with the fat part I don't like bacon. But burnt food is a mistake. Like when somebody forgets about the food and burns it. Do you really want to eat forgotten and charred food?

E. I love burnt food, but I don't like it if I too burnt. I love burnt toast because it's easier to spread butter and it tastes better and when you get to the uncooked part in the middle it tastes awesome.

A. Burnt toast stinks. When you hear the sound of the knife on the toast, it's like nails on a chalkboard.

E. Nu-uh!

A. YES! Burnt food is just a mistake. It is gross and disgusting and cooked wrong. It's like eating crusty toe nails.

E. No it's not! It like, goes through my family, like genetically. My mom always cooks it extra for me. My grandmother loves it like that too.

A. WOW! No offenses to your family, but you guys have some definite "acquired" tastes.

E. My uncle likes liverwurst.

A. Good to know. Well, to end this discussion, burnt food is terrible and Pibby sitting next to me totally agrees with me. THANK YOU!

The End!

Mango salsa recipe

By Madison Richards

Ok, so last week on Friday I was board, so I remembered that my mom said she had wanted to make a salsa with mangos.

So I went on the internet and found a recipe. It turned out sooo good so I wanted to share it with all of you. Here it is.

Ingredients: 1 ripe mango, peeled pitted and diced(about 1 ½ cups)

½ medium red onion, finely chopped.

1 Jalepeno chile, minced.

1 small cucumber, peeled and diced(about 1 cup)

3 tbs of fresh cilantro leaves, chopped.

3 tbs of fresh lime juice.

Salt and pepper to taste.

Combine ALL ingredients in a bowl.

My Recipe for Disaster

By Lori Barney

Any recipe with milk in it is a disaster to me. I am allergic to milk. It drives me crazy when they think I'm lactose intolerant, I'm ALERGIC. Just recently I went through the camp cafeteria. It was scary since it was my first time going through the line and actually getting food on my tray. I was really hoping I didn't mess up and make a fool of myself. Everyone else had been doing it for a long time. It's hard when I go to restaurants when I order my mom always says my daughter is allergic to milk so no butter please. Oh and if you would like to know when I was little and they didn't know I was allergic I would throw up over and over and go into shock. So milk is the main ingredient for disaster.

Recipe for being silly

By Betsy Soloway-Aizley!

Laugh all the time and soon you will have laugh attacks in the oddest moments. Then, once you get in to the stage of laugh attacks, start saying really weird stuff to people like "Can you help me, because I am crazy!" Once you finished the crazy thing stage you become silly!

Recipe for a good one-day Look

By Mikki Janower

This is sort of like my morning mental checklist before I go to camp every day. Read over this list and you'll have a polished, fashionable look for the day. Here goes...

INGREDIENTS:

- However much you want of neatly styled, healthy hair
- 1 drop of lip gloss, give or take a little verry natural makeup
- 1 flattering, pretty, clean clothing combination
- 1 pair of matching shoes
- 1-3 servings of jewelry
- 1 bag containing your preference of toppings and ingredients
- If you want a little extra flavor, add a pinch of 1 accessory
- 1 serving of nail polish, give or take an extra serving and toppings

INSTRUCTIONS:

You will need a full set of utensils for this recipe. First, mix the clothing combination and the pinch of accessory until well blended. Then add the jewelry, one serving at a time, being careful not to add too much. Stir in the hair styling, but be careful not to add to much product into it for a fresher taste. Apply the serving of nail polish evenly onto all sections of recipe and wait 10-30 minutes for it to sit. Gently squeeze in the drop of gloss, and if you wish for even more flavor sprinkle on your preferences of natural, fresh makeup. Lastly, blend in the bag and the shoes, and mix until smooth. Serves one person for up to one day. Store in room temperature climate.

This is one of my favorite recipes of all time! Enjoy!

A Recipe for Fruit Cobbler

By Cecelia Murphy

- ¼ cup of butter or margarine
- 1 ¼ cup of all-purpose flour
- 1 cup white sugar
- 1 tablespoon of baking powder
- ¼ teaspoon salt
- 1 cup of milk
- ½ teaspoon vanilla extract
- 4 cups of fresh peaches, pitted and sliced

Melt butter or margarine in a 9x13 inch pan. Set aside to cool. Stir together flour, sugar, salt, and baking powder. Mix in milk and vanilla extract. Pour batter over melted butter, without mixing. Spoon fruit with the juice over batter, again without mixing. Bake at 350°F (175°C) for 55 minutes.

Recipe for candy burgers

By Marissa Leeman

FYI, these contain NO MEAT AND ARE MADE ENTIRELY OF CANDY

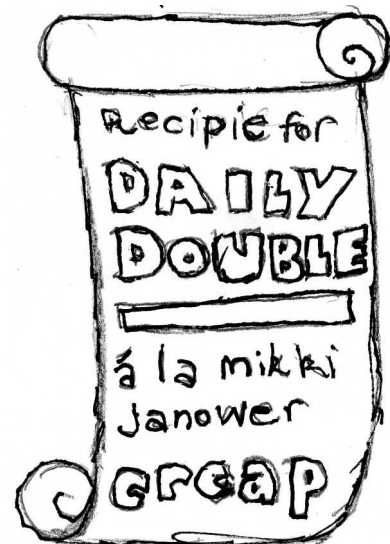
Ingredients:

- 1 box vanilla wafer cookies, representing buns
 - 1 box thin mint cookies or peppermint patties, representing the meat
 - 1 can plain vanilla frosting, representing condiments
 - Green food coloring
 - Red food coloring
 - Yellow food coloring
 - Shredded coconut, representing lettuce
- See? I don't see anything that actually contains meat on that list.*

Directions:

Divide frosting into 2 separate bowls, equal amount in each. Add red food coloring in one bowl, and yellow food coloring in the other. Keep on adding red until the color becomes a deep, red, rich color and not to a pink. With yellow, add until a dark yellow similar to a mustard-color. Take green food coloring and shredded coconut and add green food coloring until the coconut turns a dark green color. Take 1 vanilla wafer cookie and put thin mint/peppermint patty on top. Spread red frosting on half of cookie, and save the other half for the yellow frosting. Sprinkle green coconut on top thickly. Put second wafer. Substitute peppermint patties/thin mints with chocolate chip cookies or thin chocolate cookies. Enjoy!

Doesn't sound TOO bad, does it?



Nanaimo Bars

Reprinted by Jack Beal

Nanaimo bars are the signature food of the city of the same name on Vancouver Island in Canada.

They're great because, first and foremost, they do not need to be cooked, making them a fun treat for younger campers to make at home, without the potential dangers of using an oven or stove. The bars are made in a pan, and have three distinct layers. This recipe adds **½ cup of toffee bits** to the bottom layer, but this is optional.

Makes about 50 bars.

Bottom Layer

½ cup (1 stick) unsalted butter
¼ cup sugar
5 tbsp. cocoa powder
1 egg, beaten
1 ¼ cups graham cracker crumbs
½ c. finely chopped almonds
1 cup coconut
½ c. Heath toffee bits (optional)

Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken, about 3 minutes. Remove from heat. Stir in crumbs, coconut, nuts, and toffee if using. Press firmly into an ungreased 8" x 8" pan.

Middle Layer

½ cup (1 stick) unsalted butter, at room temperature
2 Tbsp. and 2 Tsp. half-and-half
2 Tbsp. vanilla custard powder or powdered vanilla pudding mix
2 cups powdered sugar

Cream butter, cream, custard powder, and icing sugar together well. Beat until light. Spread over bottom layer.

Top Layer

4 squares semi-sweet chocolate (1 oz. each)
2 Tbsp. unsalted butter

Melt chocolate and butter in a double boiler. Once cool, but still liquid, pour over second layer.

Chill in refrigerator for several hours before cutting and serving. Cut into small pieces, they're rich!

Apple Raspberry Juice Recipe

By Max Krieger

Here's a recipe I found on this website. One of the ingredients is this recipe is one that you wouldn't expect: Raspberry jam.

Recipe For Disaster

By Andrew Bruggeman

2 Not Caring
5 Laziness
6 Doom and Gloom
10 Frown
4 Slouches
8 Non-enthusiasms
10 Defensiveness
3 Yawning
9 mean
11 non-socializing

And you will have the recipe to be a pain for the rest of the day

Baked Mac n' Cheese

by Caroline Body

- 1 Pound Rotini
- 2 Cups Whole Milk
- 8 Ounces Cream Cheese
- 3 Table Spoons unsalted butter
- 1 Teaspoon fresh ground pepper
- ½ Teaspoon of Salt
- 1 ½ cups grated sharp cheddar
- 1 ½ shredded smoked gouda

1. Preheat your oven to 350 degrees Fahrenheit.
2. Cook the pasta using the directions on the package. Strain the pasta, and then rinse it with COLD water. (put in a big bowl and set aside)
3. Combine the milk, cream cheese, butter, pepper, and salt, in a medium sauce pan. Cook on medium heat, stirring intermittently, until the butter and cream cheese are completely melted (about 10 minutes)
4. Toss the cheddar and gouda in with the cooked pasta. Add the milk mixture and stir until combined. Put the pasta in a 3 quart baking dish and bake for about 30 minutes (check at 25 to see if it's golden brown and finished, if so take it out). Serves 8 smallish size servings.

Ingredients:

- ½ cup seedless raspberry jam
- 4 cups apple juice
- 2 teaspoons lemon juice

Directions:

1. Slowly add apple juice to the raspberry jam while stirring with a wire whisk; mix well
2. Stir in lemon juice

Simple Sweet Crepes Recipe

By Caroline Allieri

Ingredients:

¼ cup of water

½ cup of milk

1 pinch of salt

1 ½ tablespoons of sugar

2 eggs

2 tablespoons of melted butter

1 cup of flour

Directions: Whisk everything together in a medium mixing bowl. When mix is smooth, stop whisking and take a pan and put it over medium heat. Butter the pan with unsalted butter and pour a thin layer of crepe mix onto the pan. When the crepe mix is a little bit hardened, flip it with a spatula. Cook to preference. Top with fruit and whipped cream or brown sugar and butter. Enjoy!

Recipe for Disaster

By Jon Tarutis

1. Deregulate all industries- This will allow companies to do whatever they want.
2. Declare war on a country- This will anger many countries, who may be important trade partners.
3. Drill more offshore wells- This increases the risk of another oil spill, and moves away from an energy-efficient lifestyle.
4. Ban gay marriage- This will lead to civil rights protests.
5. Segregate everything- This encourages racism.
6. Bail out every industry- This will increase our national debt.
7. Allow illegals to come into our country freely- This will lead to overpopulation in the US.
8. Put Ann Coulter as Secretary of State- She will insult every sovereign nation.
9. Get nuclear weapons – This will make other countries do the same, which could lead to war.
10. Cut funding for education – Only tyrants benefit from an ignorant populous.

Chocolate Milk Shake Recipe

By Madison Richards

Start by putting some ice in the blender then blend it until it is ALL crushed up. Then add milk and chocolate syrup to the blender. Blend it until it is all mixed in. do this over and over until the taste and temperature is just right for you!

Amazing Recipe for strawberry-lemonade smoothie!

By Becca Phillips

Ingredients

6-10 strawberries (can be frozen or fresh)

1-3 cups of lemonade

A few pieces of ice (this can vary on how thick you want it to be)

You will also need a blender

Directions

Put in the strawberries. Then add the lemonade. Blend this for a little while. Add ice, and keep blending until you decide how thick it should be.

*amount of everything can vary, you can make it however small or big you want.

Recipe for a Parmesan and Basil Chicken Salad

By Hannah Iafrati

Ingredients

- 2 whole skinless, boneless chicken breasts
- salt and pepper to taste
- 1 cup mayonnaise
- 1 cup chopped fresh basil
- 2 cloves crushed garlic
- 3 stalks celery, chopped (Personally, I don't like celery, so when I make this I use 2 stalks of it)
- 2/3 cup grated Parmesan cheese

Directions

Season chicken with salt and pepper. Roast at 375 degrees F (190 degrees C) for 35 minutes, or until juices run clear. Let cool, and chop into chunks. In a food processor, puree the mayonnaise, basil, garlic, and celery. Combine the chunked chicken, pureed mixture, and Parmesan cheese; toss.

Refrigerate, and serve.

This is a really good recipe, and whenever we make this delectable salad it's always a treat. So next time you find yourself with lots of chicken, basil, and parmesan, maybe you should give it a try!

Frappe, Milkshake, Float??

By Sarah Clapp

Milkshake: A milkshake is a type of drink that is made of milk, ice cream and sometimes additional syrup (chocolate, vanilla, strawberry etc). It can just be milk and syrup blended together too.

Frappe: Another name for a milkshake, commonly used in New England and New York City. It also refers to a type of Greek coffee.

Cabinet: The name for a milkshake in Rhode Island. Commonly coffee flavored. (Coffee milk is also very popular in Rhode Island).

Malt: A type of milkshake where malted milk is used.

Float: Either soda (such as root beer or orange soda) with a scoop of ice cream on top or a milkshake/frappe with a scoop of ice cream on top.

Here are great ice cream drink recipes:

Black Cow

2 Scoops Vanilla Ice Cream

Root Beer

Chocolate Syrup

Whipped Cream

Cherry

Pour root beer over vanilla ice cream and chocolate syrup in a large glass. Garnish with whipped cream and cherry. Serve with a long spoon and straw.

Caution: If you pour the root beer to fast, the glass might overflow.

Other variants: Brown cow: Coke or Pepsi with vanilla ice cream and chocolate syrup.

Caramel Latte Milkshake

1 cup cold milk

1/3 cup caramel sundae syrup

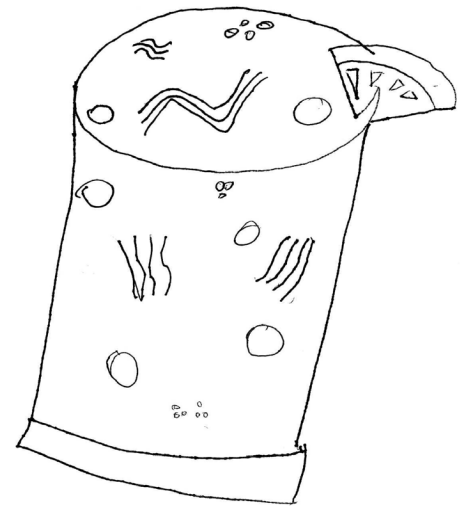
2 cups coffee ice cream

Put all ingredients into a blender. Blend until smooth and thick.

Additional garnish: Whipped cream and more caramel syrup. Serve with a straw.

BON APPETIT!!!!!!

For more milkshake recipes check out: http://www.1st-milkshake-n-smoothie-recipes.com/Milkshake_Recipes.html or http://www.cooksrecipes.com/beverages/milk_shake_recipes.html.



Blood Orange Smoothie Recipe

By Olivia Garrahan

Ingredients:

8 oz. blood orange juice

2 oz. low fat vanilla yogurt

½ medium banana

6 Equal packets

½ cup ice or crushed ice

Blend juice, yogurt, banana, and packets thoroughly in blender. Add ice, then blend until desired. To make smoothie thicker, you can add more ice. Pour into a cup and ENJOY!

Food People Love

By Kayla Spitz

Eggs-0

Pasta- III

Hotdog- 0

Fries- II

Other- III

None- II

Watermelon Smoothies

By Kayla Spitz

4 cups cubed seedless watermelon

18 ice cubes

¼ cup white sugar

1/3 cup fresh lime juice

1/8 teaspoon salt

Eminem – A Biography

By Alex Weylman

Ok, so this isn't really a biography, 'cause I'm too lazy to actually do any research, but I'm going to use my iPod to tell you about his best songs (sorry, but I don't own Recovery yet), so I'm just going to review his hits from other albums.

Slim Shady LP (1999) 5/10

My Name Is – Great Lyrics; Humorous; Good Beat **7.5/10**

Marshall Mathers LP (2000) 8/10

Stan – Somewhat serious; great lyrics **8/10**

The Real Slim Shady – Humorous; Amazing Lyrics; Good Chorus **8.5/10**

The Way I Am – Serious, Hard Beat; Ok Chorus **6.5/10**

8 Mile (Music From The Movie) (2002)

Lose Yourself – Phenomenal beat; Amazing Chorus; Great Lyrics **10/10**

The Eminem Show (2002) 9.5/10

Superman – Good, serious rapping; great beat; ok chorus **8.5/10**

White America – great chorus; ok beat, good lyrics **7.5 /10**

Without Me – Cool sound effects; perfect chorus; good lyrics **9/10**

Sing For The Moment – Great background music; pretty good chorus; wicked awesome guitar solo **10/10**

Till I Collapse – *Interesting* Intro; Cool “clapping” beat; great rapping; ok lyrics **7.5/10**

Encore (2004) 8/10

Mockingbird – Sad; Serious; Good Lyrics; Cliché Chorus **8/10**

Shake That – Good Party Song; Heavy Beat; Bad sound effects; Ok chorus and lyrics **7/10**

Mosh – Political Song; Serious, while still mocking; -ish chorus **7.5/10**

Like Toy Soldiers – Weird (but good) chorus; awesome rapping; serious; cool snare drumming **9/10**

Curtain Call: The Hits (Only Bonus Songs)

Stan (feat. Elton John) - Not a great performance by Elton John (almost seems pointless), but still a good song **6.5/10**

When I'm Gone – Great Serious Song, great rapping, great story – like feel (just like Stan), kind of sad, great chorus **10/10**

Relapse (2009) 7/10

Crack A Bottle – Great Party Song; Good Relaxed sound; great performances by 50 Cent and Dr. Dre **8/10**

Beautiful – Good serious song, decent chorus, good rapping **8.5/10**

Recovery (2010)

Not Afraid – Great rapping, good chorus, decent lyrics **9.5/10**

Best Song: Sing For The Moment

Best Album: The Eminem Show (A must buy for any Eminem fan!)

Worst Album: The Slim Shady LP (His 1st studio album)

Best Music Video: Tie – Stan & When I'm Gone

The Bell Tolls For Me, I Guess. By Jack Beal

As today's final cowbell rings, signaling the mass exodus to the tent-stage, I see many happy campers, but mixed among them are a handful of campers that appear sobered, and maybe even a little sad.

Those campers are not coming back next year, at least not as the campers they are, and soon, used to be. It's sort of like a circle, in a sense.

15-year-olds might become CITs, CITs may return as Junior Counselors, and Junior Counselors might come back as counselors. And every year, a new batch of campers comes to CRCAP to explore visual arts, drama, dance, music, textiles, et cetara.

I'm sure many of us wish that next year's director would hire *all* of the 15-year-olds, but unfortunately, they just can't.

So, after today's final classes, and tomorrow's prep for the Arts Festival, all of the councilors and CITs will be ready to see campers both familiar and unknown, still prepared to help everyone achieve their goals and improve and expand their skills.

Cookie Milkshakes

By Lily Vidal

Ingredients:

2 cups ice cream (Any Kind)

1 cup milk

4-8 cookies

Directions:

Blend ice cream and milk. Then add in the cookies.

Blend until smooth.