

EDITION 3.7

Month of September 2023

HC

NEWSLETTER

HACKETTSTOWN MONTHLY NEWSLETTER

Centenary Stage Company

John Nary

Upcoming shows at Centenary Stage Company include...

- 1- A year with frog and toad**
September 28th through October 2nd
- 2- Six Rounds of Vengeance**
October 12th through October 16th
- 3- Mother (and me)**
October 19th through October 22nd
- 4- Alone, stories by Edgar Allen Poe**
October 26th through October 29th



Abilities

Ivanka Garber

My article is about Abilities! At Abilities, I like to sort different activities and talk to my friends. I also like going into the sensory rooms. The staff are very nice people! I enjoy playing the Nintendo Wii, my favorite part of the Wii is seeing the little characters. I have coffee during my break which I enjoy. I also like taking part in music class. The van rides are fun. Sometimes we sit outside when it is nice out, I talk to my friends outside too. I love doing candy work so I can earn a paycheck. I enjoy coming to Abilities every day, it makes me happy.



September 2023

Scary Movies

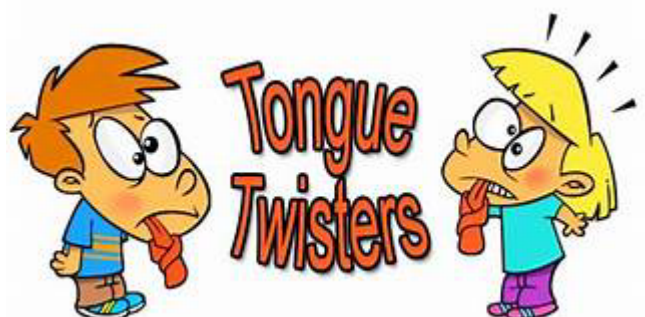
Kevin Giordano

This month I chose to create a list of scary movies because October is coming!

- 1- The Conjuring
- 2- The Nun
- 3- Annabelle
- 4- IT
- 5- Winnie the Pooh Blood and Honey
- 6- Scream
- 7- Halloween
- 8- Happy Death Bay
- 9- Megan

I also chose to write another list of tongue twisters that I came up with!

- 1- Creepy Critter crawlers crept through creepy crawly crates.
- 2- Six spooky spiders spun silky silk by the spooky spoon.
- 3- Which wicked witch wished which wicked wishes.
- 4- Ghostly ghoulie goofy gooey goblins.



September 2023

Kim's Cooking Corner

Kim Russo

This month I decided to write a recipe for Stuffed Shells!

Ingredients needed:

- 1 package jumbo pasta shells
- 1 container ricotta cheese
- 1-pound shredded mozzarella cheese
- 8 ounces grated Parmesan cheese
- 2 large eggs
- 1 tablespoon dried parsley
- 1 teaspoon salt, or more to taste
- 1 teaspoon ground black pepper
- 1 jar pasta sauce



Directions:

- Cook the pasta shells for about 8-10 minutes.
- Combine ricotta, mozzarella, Parmesan, eggs, parsley, salt, and pepper in a bowl. Set it aside.
- Combine pasta sauce, mozzarella, and Parmesan in a bowl. Set it aside.
- Stuff each shell with ricotta mixture and place in a baking dish. Cover the shells with the sauce mixture.
- Bake until golden brown and bubbly.

Enjoy

