

**EDITION 4.2**

Months of May and June 2024

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**HC**

# NEWSLETTER

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**HACKETTSTOWN MONTHLY NEWSLETTER**

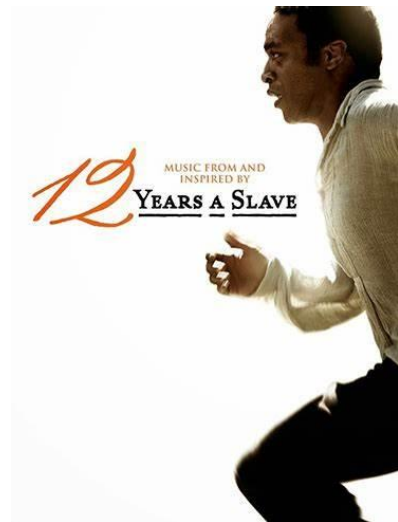
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## Movie Review

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### Thomas Kingsbury

12 years a slave is a 2013 biographical drama film directed by Steve McQueen from a screenplay by John Ridley, based on the 1853 slave memoir *Twelve years A slave* by Solomon Northup, a Black man who was kidnapped in Washington, D.C. by two conmen in 1841 and sold into slavery. He was forced to work on plantations in the state of Louisiana for 12 years before being released. The first scholarly edition of David Wilson's version of Northup's story was co-edited in 1968 by Sue Eakin and Joseph Logsdon. Chiwetel Ejiofor stars as Solomon Northup. Supporting roles are portrayed by Michael Fassbender, Benedict Cumberbatch, Paul Dano, Garret Dillahunt, Paul Giamatti, Scoot McNairy, Lupita Nyong'o, Adepero Oduye, Sarah Paulson, Brad Pitt, Michael Kenneth Williams, and Alre Woodward.



## My Interests

### Jack French

I like baseball, I enjoy watching it on the tv and playing on the Wii. I like bowling as well; I play this game on the Wii. I have an interest in working with dogs and cats because I like animals. In my free time, I enjoy fishing by the lake. I also like taking walks in my free time.



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## Hug! Pretty Cure

**Jamaal Theodore**

13-year-old Hana Nono, a girl who aspires to be seen as mature, is beginning middle school in Hagukumi City when she encounters a strange baby named Hugtan and a hamster-like fairy named Harryham Harry, who appear from the sky. Amidst the encounter, Hana learns that they are being pursued by the Criasu Corporation, an evil conglomeration from the future who seeks the power of Hugtan's Mirai Crystal to alter the present to suit their needs. Hana's desire to protect Hugtan causes her to gain her own Mirai Crystal and PreHeart, which transforms her into the Pretty Cure of High Spirits, Cure Yell. Together with Saaya Yakushiji and Homare Kagayaki, and later joined by Emiru Aisaki and Criasu android Ruru Amour, they form the Hug! Pretty Cure team to protect everyone's future.



## Poems by Patty

Patty Keenan

Roses are Red, violets are blue.  
You will always have my heart,  
when I think about you it makes my  
days better. My dreams are filled  
with love and happiness. Stars light  
up the sky.



## Father's Day

Ivanka Garber

I chose to write about Father's Day! My  
dad had a great day on Father's Day, I  
am glad that I got to spend time with  
him. I hope every dad had a great day!

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## Recipe

**Kevin Giordano**

### How to make the Dough

- 1 package active dry yeast
- 1 ½ teaspoons sugar
- 1 cup warm water, 100 to 110°F
- 3 cups bread flour
- 2 tablespoons olive oil
- 1 teaspoon kosher salt

### How to make the sauce

- 14 ounce can tomato sauce
- 6 ounce can tomato paste
- ½ cup water
- ½ teaspoon chopped fresh oregano
- 1 tablespoon chopped fresh basil
- ½ teaspoon chopped fresh thyme
- 1 head garlic
- 2 tablespoons olive oil
- Cheddar cheese
- Mozzarella cheese
- Whole black olives

### Materials needed

- Large glass bowl
- Small fork
- Rolling pin
- Rubber spatula
- Medium pot
- Pizza pan
- Hand grater
- Knife and cutting board
- Pastry brush
- Batman cookie cutter

### Directions

1. Preheat oven to 450°F.
2. dissolve yeast and sugar in warm water.
3. Stir in flour, salt and oil.
4. Place dough onto a lightly floured surface roll into a ball.
5. Put dough on a lightly greased pizza pan. Prick the surface all over with a fork and cover lightly with sauce.
6. Spread the remaining sauce over the pizza and bake again at 350°F for 8 to 10 minutes.

### SAUCE

1. Cut the head off the garlic, drizzle with olive oil. Wrap in foil and bake for 45 minutes to an hour.
2. whisk tomato sauce, tomato paste and water until smooth. Add all the cloves of roasted garlic, the fresh herbs, salt and pepper.

### TIME TO DECORATE!

1. Dice olives and then place a batman cookie cutter in the center of the cheddar. Carefully fill the cutter with diced olives and then slowly lift the cutter.
2. Spread grated cheddar cheese into an oval shape around the cookie cutter.
3. Cover the area outside of the logo with mozzarella cheese.



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## Kim's Cooking Corner

**Kim Russo**

This month I decided to write down the recipe for Super Nachos!

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## Ingredients

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- aluminum foil
- 1 pound ground beef
- $\frac{3}{4}$  cup water
- 1 package taco seasoning mix
- 1 package restaurant-style tortilla chips
- 1 cup shredded sharp Cheddar cheese
- 1 can refried beans
- 1 can pitted black olives
- 1 cup salsa
- 1 cup sour cream
- 4 green onions
- 1 can sliced jalapeno peppers



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## Directions

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1. Preheat the oven. Put aluminum foil on a baking sheet
2. Gather all ingredients.
3. Cook and stir ground beef in a skillet over medium heat. Stir in water and taco seasoning mix
4. Spread tortilla chips on the prepared baking sheet. Top with Cheddar cheese, then dot with refried beans and ground beef mixture.
5. Broil until cheese is melted.
6. Top nachos with olives, salsa, sour cream, green onions, and jalapeño peppers.

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