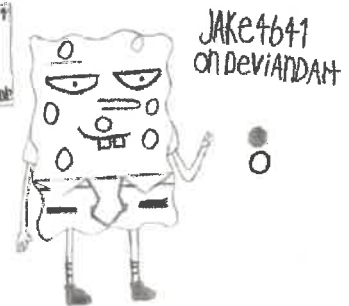
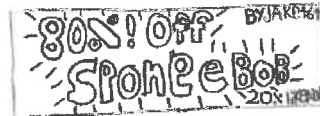


THE GRIFFIN

Student Interview:

By: Danny Davidson

1. What is your favorite thing to do to pass the time?
Levi: Fidget with fidget toys and other items.
 2. What is your dream vacation spot?
Levi: Florida
 3. Do you like art?
Levi: Yes
 4. What is your favorite book?
Levi: Green Eggs and Ham and the Wonky Donky
 5. What is your favorite video game?
Levi: Fortnite and Minecraft
 6. What's your favorite color?
Levi: Blue
- Do you have anything specific in mind that you want to tell me?
Levi: I like seaweed chips and food.
8. What is your dream job?
Levi: To be a police officer



Monthly riddle:
If 1 and 2 make shoe polish and 3 and 1 make oil, what does 4 and 1 make?
The first person to respond correctly receives a prize from Mrs. Ross

Recipe of the month:

By Savannah

Savannah's Apple Dumpling Recipe



INGREDIENTS:

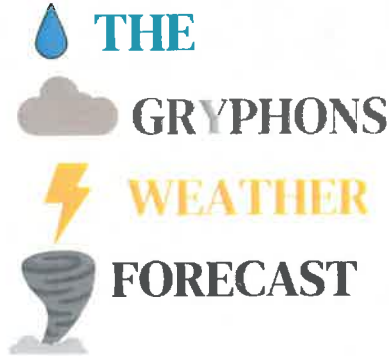
- 6 medium baking apples, such as honeycrisp or granny smith
- Pie dough for a 9-inch double-crust pie (homemade or store bought)
- For the filling:
 - 3 tablespoons unsalted butter, cut into 6 equal pieces
 - 6 tablespoons granulated sugar
 - 1 teaspoon apple pie spice
- For the sauce:
 - 1 cup unfiltered apple juice or apple cider
 - ¾ cup lightly packed light brown sugar

INSTRUCTIONS:

- Preheat the oven to 375°F. Grease a 13x9-inch baking dish. Set aside.
- Peel and core each apple. To prevent browning while you roll out the pie dough, you can place the prepared apples in a bowl of cold water with a squeeze of lemon juice.
- If using homemade pie dough, roll the dough into a large rectangle, about 21x14 inches. Cut the dough into 6 equal pieces, about 7x7 inches each.
- If using store-bought pie dough, unroll the dough and divide it into 6 equal pieces.
- In a small bowl, stir together the granulated sugar and apple pie spice.
- Place a cored apple into the center of each dough piece. In the center of each apple, place one of the butter pieces and a scant tablespoon of the spiced sugar mixture. Bring the corners of the dough up over the apple and use your fingers to pinch the edges together to seal the dough around the apple. Place in the greased baking dish. Repeat for all of the remaining apples and dough pieces.
- Place the sauce ingredients in a saucepan and bring to a boil over medium heat, whisking frequently. Once the sauce comes to a rolling boil and the sugar is dissolved, remove from the heat and carefully pour it evenly over the apples. Sprinkle any remaining spiced sugar on top of the apples.
- Bake for 50-55 minutes, or until golden and a paring knife can be easily inserted into the apples. Let cool slightly. Serve warm with some of the sauce.

Can you tell which scooter can arrive to the gas station?





10 DAY FORECAST

MONDAY-
10-3: 65/40 Partly cloudy 

TUESDAY-
10-4: 63/41 Partly cloudy

WENSDAY-
10-5: 66/45 Sunny 

THURSDAY-
10-6: 67/40 Partly cloudy 

FIRIDAY-
10-7: 67/36 rain 

MONDAY-
10-8: 65/38 sunny 

TUESDAY-
10-9: 64/39 sunny 

WENSDAY-
10-10:64/39 sunny 

THURSDAY-
10-11: 66/40 partly cloudy 

FIRIDAY-
10-12: 64/42 rain 

Toxic

by Malia

A sneaky spy spilling
unhealthy lies about you and I
A love story turn sour like a torn flower,

The rhymes may seem cute and pretty
But it is grime and gritty, such

A gore-ish scene but less blood and body instead one of rude
words
and anguish, and harmful English.

Are heart's would beat for each
other, until you beat mine down, and now it beats for no one



Student news:

Congratulations to Cristian for scoring an advance on his NOCTI exam at the Greene County Technical Center! Way to go!



Teacher Interview by Justin

Teacher: Mrs. Ross

1. What do you do for fun?

Mrs. Ross: Camping and reading.

2. What is your favorite book franchise?

Mrs. Ross: Harry Potter and the Hunger Games

3. What is the craziest thing you've ever seen?

Mrs. Ross: I was robbed while working in a bank during college.

4. What was the happiest day of your life so far?

Mrs. Ross: The day my son was born and when I got married.

6. Where is the best location you've been to?

Mrs. Ross: Shennadoah National Park and Acadia National Park

7. Where did you get married?

Mrs. Ross: Jamaica

8. When is your birthday?

Mrs. Ross: February 6

9. How long have you been teaching?

Mrs. Ross: 13 years for the IU1

MRS. COLE'S JOKE CORNER:

Q: What do you get when you throw a lot of books in the ocean?

A: A title wave.

Q: Where do polar bears vote?

A: The North Pole

Q: How can you tell if a vampire has been in a bakery?

A: All of the jelly sucked out of the jelly donuts.

Q: Why was the skeleton afraid of the storm?

A: He didn't have any guts.



Art by Nicole

Is an orange an orange because orange is orange, or is orange orange because orange is orange?

By Larry C.

Solve the math puzzle:



Kid's Trivia by Mr. Gillis

Return the correct answers to Mrs. Ross for a prize.

1. Who wrote Romeo and Juliet.
2. How many great lakes are there?
3. What is the largest state in the US?
4. What is the fastest bird?
5. Where did the first Olympics originate?

September birthdays:

Devin Shroyer
 Jason Thompson
 Larry Campbell
 Tyler Richter
 Danny Davidson
 Jeremy Chase



Upcoming events:

October 6th: Picture day
 October 13th: Electrofishing trip
 October 14th: Heros field trip
 October 14th and 28th: Activity days
 October 19th: Unity day
 October 24th to 28th: Red Ribbon Week
 October 31st: Halloween



