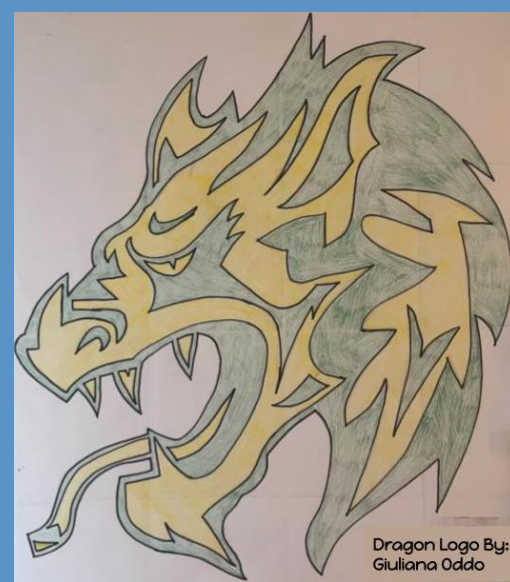


The Dragon's Post

Our Hamden Middle School
Student Newspaper



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Spring Issue

HAMDEN MIDDLE SCHOOL

Spring is in the Air
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Just scan the QR code (left) to access our online newspaper.

Ramadan and Eid

Reporting By: Zariya Elahee

Ramadan is the 9th month in the Islamic Calendar, and also the holiest. Throughout the month, which lasts either 29 or 30 days, Muslims fast from sunrise to sunset, or— more specifically— from the first prayer Fajr, to the fourth prayer, Maghrib.

In Islam, there are two eids, Eid al Fitr and Eid al Adha. Eid al Fitr is a 3-day long holiday to celebrate the end of the month of Ramadan. Families go to the mosque to pray, and to celebrate with friends and family throughout the day, and eat food.

SBAC Preparation!

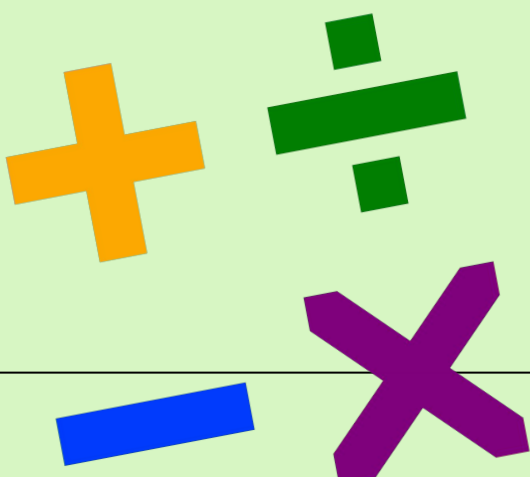
Reporting By: Jeremiah Valcourt

The start of Spring Season also marks the start of SBAC! It's important to do your best during this time.

Here are some tips to stay on top of SBAC!

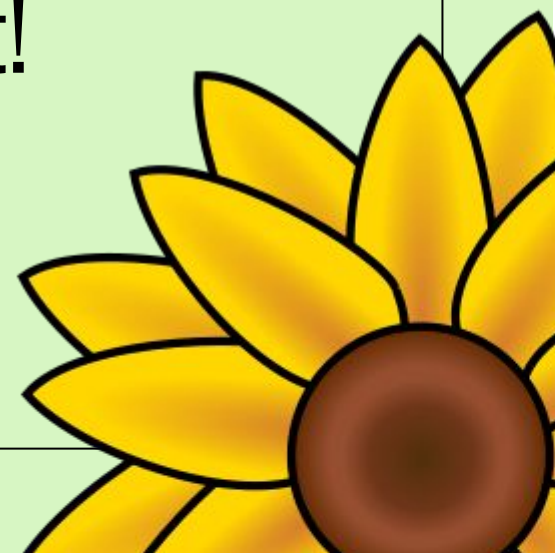
Before testing:

- Get a good night's sleep. You'll definitely need it!
- Eat a good breakfast. This will help you focus better.
- Arrive to school on time.
- Study study study!
- Take some deep breaths to relax yourself, maybe some affirmations too!
- Make sure your phone is on silent. Your phone going off counts as a breach.



During testing:

- Focus on your test.
- Always click words that have dots under them. It gives you the definition.
- Read all the way through the question.
- If you don't know the answer, guess and flag it to check it later on.
- You're not going to understand everything and that's perfectly fine. Try your best!



Guess Who?:HMS Edition

Reporting By: Olivia.S

During announcements, Mrs. McCulley and Ms. Kraemer announce clues about a mystery staff member. Once students have a guess, they write it down on a piece of paper and stop by the Library Media Center to drop it in the green box. When the designated time is up, the mystery staff member will go on announcements, pick a name out of the box, and the winner shall receive a small prize!

*Note: For your name to have any chance of being picked, your answer must first be correct.



Our first mystery guest, Mr. Tremper, is revealed during WHMS School Announcements.

Team Domurad Bowling Field Trip

Reporting By: Olivia Song

Team Domurad had a blast at the Johnson's Duckpin Lanes during the Dragon Pride Day on March 19th!



03/19/2025



*Team Domurad 2025
Bowling Field Trip*



*2025 Dragon Pride Field
Trip*

We spent time hanging out with friends, enjoying the duckpin lanes and especially the arcade machines!

D.I.Y. Easy Spring Paper Flower

Card

A 8-Step Project

Any color and size paper works perfectly!

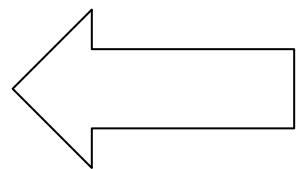
Reporting By: Hayley Apuzzo

Materials - Two pieces of the same Colored Paper, Scissors, Glue Stick, White Paper, a Green Paper, Yellow Paper, and a Pencil.

Step One - Take one piece of your same colored paper to cut thin lines throughout the whole paper.

Step Three - Take your other piece of same colored paper and fold in in half to make a card. Take your white piece of paper and glue it on top of the card.

[Click here for a video](#)



Step Two - After you have cut out at least 8 strips of paper, glue one end and then connect the other end together. Continue this with the rest of the paper strips.

Step Four - Take your green piece of paper and cut one paper strip off. Glue the whole paper strip and put it on the white piece of paper on the card to look like a stem of a flower.

Step Five - Cut another strip off of the green piece of paper. Then cut lines through the paper but don't actually cut it off.

Step Six - After doing Step Five across the whole strip of paper, glue it to the bottom of the card so it looks like grass.

Step Seven - Pull the straps of the grass paper up so it looks more realistic. Then, take your pencil and draw a light medium circle on top of the flower stem.

Step Eight - Glue one of the flower circles you made in Steps 1 and 2 onto the medium circle. Continue that with the rest of the flower circles.

St. Patrick's Day Brownies

Reporting By:
Gia Damico

Yields: 1 batch of brownies

What You Need:

1 box of Fudge brownie mix
2 tablespoons of water
½ cup of vegetable oil
2 eggs
1 box of Lucky Charms cereal
1 3" x 9" pan
1 can of pre-whipped vanilla frosting
Green food dye



Instructions:

Step 1: Preheat your oven to 350 degrees.

Step 2: In a medium-sized mixing bowl mix your brownie mix, water, vegetable oil, and eggs thoroughly.

Step 3: Once you have your batter mixed, spoon your batter into your 13"x9" baking pan.

Step 4: Once your batter is evenly spread into your baking pan, place your pan into the oven.

Step 5: Once your pan is in the oven, let it bake for 21-25 minutes.

Step 6: Now it is time to get ready for your frosting! Take your can of frosting and scoop it into a small mixing bowl.

Step 7: Once your frosting is in your mixing bowl, mix your frosting until fluffy.

Step 8: Now that you have your frosting whipped and ready to go, take your green food dye and mix it in as you please.

Step 9: Once your brownies have finished cooking, leave them to cool for at least 10 minutes.

Step 10: Once your brownies are cooled, take your frosting and spread it along the top of your brownies.

Step 11: Now that your brownies have the frosting on, it is time to decorate your brownies. Take your box of Lucky Charms and sprinkle them on top of the brownies.

Step 12: Cut and enjoy your brownies.

Shamrock Shake

Reporting By: Mia Marshall

You will need...

1. 3 scoops of vanilla ice cream
2. ½ cup of milk (you can use nut milks as well)
3. 2 teaspoons of mint extract or a handful about a handful of fresh mint
4. (optional) 2 drops of green food coloring (if you want it to be a natural green add a teaspoon of matcha powder.)

Whipped cream

1. 1 cup of heavy whipping cream
2. 2 Tablespoons of granulated sugar

Directions

On medium speed, add your heavy whipping cream and granulated sugar to a stand mixer or handheld mixer. Beat for 10 or more minutes until you get medium peaks. Next, add your vanilla ice cream, milk, mint and green food coloring into a blender. Blend on high for one minute until mixture is smooth. Pour in a glass and top it off with your homemade whipped cream. You can also skip the whipped cream step entirely and used the can stuff. Sip and enjoy :]

Chicken Caesar Wraps

Reporting By: Mia Marshall

You will need...

- ★ 1 pack of chicken cut into strips
- ★ 1 tablespoon of cajun seasoning
- ★ 1 teaspoon of mustard powder
- ★ 2 teaspoons of salt
- ★ 1 teaspoon of pepper
- ★ 1 teaspoon of garlic powder
- ★ 2 eggs
- ★ 1/2 a bag of corn flakes
- ★ 1 pack of butter leaf lettuce
- ★ 1/2 cup of pickle juice
- ★ 1/2 cup of croutons
- ★ 1/2 cup of freshly grated parmesan cheese
- ★ 1/4 cup of caesar dressing
- ★ 1 tablespoon of fresh parsley
- ★ Tortillas

Directions

In a medium mixing bowl, add in corn flakes and smash them with your hands. Proceed to add in all of the spices. Next in a small bowl, crack in two eggs and whisk. Stir in pickle juice. Add in a dash of salt and pepper. After, dredge your chicken into the wet mixture and then into the dry mixture. Preheat your air fryer or oven to 350 degrees, grease the pan with oil. If you're using an oven, bake for 20 minutes. As your chicken is cooking, start making your caesar salad. Combine your lettuce, croutons, cheese, parsley and caesar dressing. Once the chicken comes out of the oven, assemble your wraps and Enjoy :]

Book Review

Written by: Bridget Matungwa



Author: Maya Prasad



The story follows the four Singh sisters: Nidhi, the eldest; twins Avani and Rani; and the youngest, Sirisha. They all work at their family's lovely inn, the Songbird Inn. Each sister's tale takes place in a different season, introducing fresh love interests and obstacles along the way. As they explore their romantic relationships and personal growth, they learn more about themselves and their roles in life. The narrative highlights the deep connection among the Singh sisters and the significance of family, whether close by or far away.