Welcome to the 5th edition of our school’s online newspaper. Our team is dedicated to giving you past, current, and future information about Frank Augustus Miller Middle School, in Riverside. We will also be reporting on worldly news including: sports, health, entertainment, and much more.
Macaw Happenings
By: Ashlyn, Alina, & Nicole*

Intermediate and Beginning Band Pre-Festival Concert.

At 1:30 PM– 2:00 PM GPA Championships

Worldly Happenings
By: Michaela, Sara, Hari, & Juliet*

- During March there will be a ski-a-thon at Big Bear Mountain.

- Teenager remains are found in lions cage after missing for two days

- Coronavirus is now in every continent but Antarctica

Sports
By: Jayden, Shane, Elijah, & Andrew*

Football

XFL- The old league the XFL is back. Founded in 2000 it is back. The first game of the new league is on February 8th and 9th.

Super Bowl- The 2020 Super Bowl ended in an upset when the 49ers had a halftime lead. The Chiefs came back and took the lead. Winning 20-31.

Pro Bowl- The Pro Bowl ended in an upset when the AFC won again 33-38.

11:00 AM – 12:00 PM Soccer pep rally

March 2nd Read Across America Day
1:25-1:55
C4 Ice Cream Party

8:00AM-4:00PM
MS 8th Grade Soccer Tournament

Daylight Savings Begins
*set clocks ahead 1 hour ahead*

March 4th National Sons Day

March 6th National Oreo Day

March 17th St. Patrick’s Day

March 19th First Day of Spring

March Madness

The 2020 tournament will start with Selection Sunday — when the full field of 68, seeding, and bracket are released — on March 15, 2020. Games will begin with the First Four that Tuesday, March 17, and continue until the Final Four on April 4 and national championship on April 6.

Basketball

On February 24, 2020, there was a memorial held for Kobe and GiGi Bryant at Staples Center in Los Angeles.

RIP Mamba and Gianna

-March 8th Los Angeles Clippers vs. Los
8:25am-8:55am
Fire drill during 2nd period

10:30am- 2:00pm
SCSBOA festival-Advanced band

8:00am- 6:00pm
Science Olympiad regionals

-March 29th Veterans Day

-March 30th I am in control Day

Health
By: Mia, Emilee, Bella, & Abby*
Make sure to exercise and stretch everyday!

Have a picnic, take a stroll, enjoy time with your family, and just enjoy the life that you have

Take a hike with your family! There are so many sights to see and many memories to make!

10 Great Exercises to do!
-Lungs

Angeles Lakers

Baseball
The 2020 Major League Baseball season is scheduled to begin on March 26 and end on September 27. The postseason will begin on September 29. The World Series is set to begin on October 20 and a potential Game 7 would be played on October 28. The entire schedule was released on August 12, 2019

The 91st Major League Baseball All-Star Game will be held on July 14 at Dodger Stadium.

Hockey-This weekend, as the ECAC plays its final games, there stands a chance that on the final night of the regular season, in Ithaca, N.Y., there could be a battle for the Cleary Cup in a single-game event between No. 7 Clarkson and newly-minted No. 1 Cornell.
2:00-4:00pm
ASB carnival

End of Qtr.3 (No students)
On March 20

SPRING BREAK
From The 21 to 29

School resumes on the 30th

- Pushups
- Squats
- Standing overhead
dumbbell presses
- Dumbbell row
- Single-leg deadlifts
- Burpees
- Side Planks
- Situps
- Glute Bridge

Saint Patrick’s Day
Snacks

Green Goddess Smoothie

- 1 banana, frozen
- 1 cup mango chunks, frozen
- 1 cup spinach
- 1/2 medium avocado
- 1 cup almond milk or other non-dairy milk
- Splash of vanilla extract
- Few drops of stevia extract or other sweetener (optional)
- In a blender or food processor, place all ingredients.
- Blend until smoothie.
- Pour into 1 large or 2 small cups.

Entertainment
By: Thaven, Emma, & Chloe*
New Plays (Theater)

Loft Ensemble
“Death and other girly things”
Playing: March 7 - April 12
Come and enjoy the show
“Sawyers Playhouse”
Staff Interviews
By: Danica, Hayley, Angie, & Layla*

Mrs. Green
1) Why did you become a teacher?
It is my third or fourth option but I still love and enjoy it.
   • If you weren’t a teacher what would you be? Work in the government,
   • What is your favorite thing about teaching? I love jr. high kids and their trends.
   • If you could create one school rule what would that rule be? I want to be able to chew gum.

St. Patrick’s Day Lime Poke Cake

Prep Time: 5 minutes
Inactive Time: 2 hours 30 minutes
Cook Time: 35 minutes

Ingredients:
1 cup (2 sticks) unsalted butter, softened, plus more for greasing pan
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon fine salt
1 1/4 cups buttermilk, well shaken

Enjoy!

New Movies

Timmy Failure

Black Widow

Terminator: Dark Fate
What is your biggest pet peeve you commonly see among students? When students come unprepared.

What is your favorite movie? The Terminator or Say Anything.

What things would you change about this school? Have more languages for electives like sign Language or French.

Where/what is your dream vacation? I want to live a summer in Spain with my family.

What is an interesting fact about you? I'm a military rep so I have lived in 7 different states and countries and have gone to nine different schools.

Mrs. Castillo

Why did you become a teacher? First, I wanted to be a dental hygienist but it was taking too long so I became a teacher and chose math.

2 teaspoons pure vanilla extract
2 cups granulated sugar
3 large eggs, lightly beaten
One 3-ounce box lime gelatin
2 cups heavy cream, cold
1 tablespoon granulated sugar
2 teaspoons pure vanilla extract
Green sanding sugar, for sprinkling

**Directions:**
- Position an oven rack in the lower third of the oven and preheat to 350 degrees F. Butter the bottom and sides of a 9-by-13-inch pan.
- Whisk the flour, baking powder, baking soda and salt in a medium bowl; set aside. Whisk the buttermilk and vanilla in a spouted measuring cup; set aside.
- Beat the granulated sugar and butter in a stand mixer (or a large bowl if using a hand mixer) at medium speed until very light in color and fluffy, about 5 minutes, scraping down the sides of the bowl as needed. With the mixer still running on medium, slowly add the eggs and beat until fully incorporated. Reduce the speed to the lowest setting; with the mixer running, add 1/3 of the flour mixture, then 1/2 of the buttermilk mixture, then 1/2 of the remaining flour mixture, then the remaining buttermilk mixture, then the remaining flour mixture. Scrape down the sides and beat until well mixed.
- Spread the batter into the prepared pan. Bake until golden brown and a toothpick comes out clean when inserted in the center of the cake, about 30 minutes, rotating the pan halfway through. Let cool for 30 minutes in the pan. Use a large fork to poke holes an inch apart
- If you weren’t a teacher what would you be? Dental hygienist, then FBI, then I wanted to be a Doctor.
- What is your favorite thing about teaching? The hours I work, vacations I have, Getting to be myself.
- If you could create one school rule what would that rule be? Why? Everyone needs to respect each other, teachers to students, students to teachers.
- What is your biggest pet peeve you commonly see among students? When students are talking when I’m talking
- What is your favorite movie? Mean Girls
- Where/what is your dream vacation? Bora Bora, with my kids
- What is an interesting fact about you? I have been playing piano since I was 8 years old, I love cats

When you wake up are you excited about work? Yes, once I had my coffee
- How long have you been at Miller? 11 Years, since the beginning.
- Have you ever played a sport? If so, what sport? Yep, softball and volleyball
- What is your connection with the students?

in the top and all the way through the cake.
- Bring 1 cup water to a boil, pour over the gelatin in a medium bowl and stir until completely dissolved, about 2 minutes. Stir in 1/2 cup cold water. Pour the mixture evenly over the cooled cake. Refrigerate for 2 hours. Put a large bowl (for whipping the cream) in the refrigerator.
- Remove the cake from the refrigerator. Whip the cream with the granulated sugar and vanilla in the chilled bowl until fluffy. Spread it over the cake and sprinkle the sanding sugar on top. Slice and serve.

St. Patrick’s Day Green Velvet Cupcake Shamrocks

Prep Time: 5 minutes
Inactive Time: 1 hour 5 minutes
Cook Time: 25 minutes

**Ingredients:**
- Cupcakes:
  - Cooking spray
  - 2 1/2 cups all-purpose flour
  - 2 tablespoons unsweetened cocoa powder (not Dutch process)
  - 1 teaspoon baking powder
  - 1/2 teaspoon baking soda
  - 1/2 teaspoon fine salt
  - 1 1/4 cups buttermilk, well shaken
  - 1 tablespoon green liquid food coloring

- Bring 1 cup water to a boil, pour over the gelatin in a medium bowl and stir until completely dissolved, about 2 minutes. Stir in 1/2 cup cold water. Pour the mixture evenly over the cooled cake. Refrigerate for 2 hours. Put a large bowl (for whipping the cream) in the refrigerator.
- Remove the cake from the refrigerator. Whip the cream with the granulated sugar and vanilla in the chilled bowl until fluffy. Spread it over the cake and sprinkle the sanding sugar on top. Slice and serve.
Humor and being funny and relaxed and being real with each other

- What piece of advice would you give to a student?

Doesn’t matter if you get straight As the only thing that matters is you just being the best human being you can be.

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Mrs. Kozicki

- Why did you become a teacher?

Because I did not like middle school so I wanted it to be better for other kids and summers off are awesome.

- If you weren’t a teacher what would you be?

A midwife.

- What is your favorite thing about teaching?

The kids. It’s never boring.

- If you could create one school rule what would that rule be? Why?

Treat others how you want to be treated at all times, because I think sometimes people do not think about how they treat people.

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| 2 teaspoons pure vanilla extract | 2 teaspoons pure vanilla extract |
| 2 cups granulated sugar | 2 cups granulated sugar |
| 1 cup (2 sticks) unsalted butter, at room temperature | 1 cup (2 sticks) unsalted butter, at room temperature |
| 3 large eggs, lightly beaten | 3 large eggs, lightly beaten |

Frosting:

- 1/2 cup all-purpose flour
- 1 1/2 cups milk
- 1 1/2 cups (3 sticks) unsalted butter, at room temperature
- 1 1/2 cups granulated sugar
- 4 teaspoons pure vanilla extract

Pinch fine salt

Green liquid food coloring

1/2 cup green sanding sugar, for decorating

Directions:

- For the cupcakes: Preheat the oven to 350 degrees F. Line two 12-cup muffin tins with paper liners and spray with cooking spray. Whisk the flour, cocoa powder, baking powder, baking soda and salt in a medium bowl; set aside. Whisk the buttermilk, food coloring and vanilla in a spouted measuring cup; set aside.

- Beat the granulated sugar and butter in a stand mixer (or a large bowl if using a hand mixer) on medium speed until very light in color and fluffy, about 5 minutes, scraping down the sides of the bowl as needed. With the mixer still on medium, slowly add the eggs and beat until fully incorporated. Reduce the speed to the lowest setting; with the mixer running, add 1/3 of the flour mixture, then 1/2 of the buttermilk mixture, then 1/2 of the remaining flour mixture, then the remaining buttermilk mixture, then the remaining flour mixture. Scrap down the sides and beat until well mixed. Fill the prepared liners about 3/4 full of batter. Bake until the cupcakes bounce back when

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(33x725)MLB The Show 20

(March 13)

My Hero One's Justice 2

(March 13)

Nioh 2
What is your biggest pet peeve you commonly see among students? They think everything is a joke and they believe everything they hear in YouTube videos.

What is your favorite movie? Inception.

Where/what is your dream vacation? Fiji.

What is an interesting fact about you? My house is from 1926.

How long have you been at Miller? 5 years.

Have you ever played a sport? If so What sport? Rollerblading.

What is your connection with the students? I like to ask what's going on. Like learning about the trends. Or teasing kids.

What piece of advice would you give to a student? Work hard. There is no substitute for working hard.

- For the frosting: Put the flour in a small saucepan. Vigorously whisk in about 1/2 cup milk, making sure to get the whisk into the edges of the pan, until you have a smooth, thick paste. (This step keeps the flour from clumping.) Slowly whisk in the remaining milk until fully incorporated and the mixture is smooth. Cook over medium heat, whisking constantly, until the mixture is very thick, about 5 minutes. (Toward the end of the process, the mixture will become a thick paste; it may seem to be forming lumps, but whisk vigorously and the lumps will disappear.) Scrape into a bowl, press plastic wrap onto the surface and refrigerate until cool, about 45 minutes.

- Using a stand mixer fitted with the paddle attachment (or a hand mixer), beat the butter and granulated sugar on medium speed until very light and fluffy, about 5 minutes. Add the cooled flour mixture a tablespoon at a time and beat until smooth. Switch to the whisk attachment (or continue with the hand mixer), add the vanilla, salt and 3 to 5 drops green food coloring and whip until very light and fluffy, like thick whipped cream, up to 10 minutes with a stand mixer or 12 minutes with a hand mixer.

- To assemble: Using a sharp serrated knife, cut 3 cupcakes in half vertically, gently sawing through the paper liners; set aside. Frost the remaining...
**Student Interviews**  
By: Emily, Lola, Carter, Jocelyn*

What is your name?  
Carter

What grade are you in?  
7th

What do you want to be when you grow up?  
Baseball player

What is your favorite thing about school?  
Hanging out with my friends

If you can add or take away one school rule what would it be?  
Take away dress code

What is your favorite subject?  
Math

What is your favorite sport/activity?  
Baseball

What high school are you planning on going to?  
Arlington

What is your favorite home cooked meal?  
Steak

What do you do in your free time?  
Play video games

Is your middle name embarrassing?  
Yes it is Lee

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What is your name?  
Mia

What grade are you in?  
7th

What do you want to be when you grow up?  
Teacher or a soccer player.

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Cupcakes. Put the sanding sugar on a small plate and roll the edge of each cupcake 3/4 of the way around in the sugar, making a green border around each with a gap on one side. On a large serving platter, arrange 18 cupcakes in groups of three, pushing them together at the gaps, to make 6 shamrock cakes. Dip the tops of the cupcake halves in sugar and wedge a pointy end of 1 half between 2 of the cupcakes in each group to form the stems.

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**St. Patrick’s Day Mint Schnapps Shake**

**Prep Time:** 5 minutes  
**Total Time:** 5 minutes

**Ingredients:**  
- 1 pint vanilla ice cream (2 cups)
- 1/4 cup peppermint schnapps
- 1/2 teaspoon pure vanilla extract
- 3 to 4 drops green liquid food coloring
- 2 mint sprigs

**Directions:**  
Blend the ice cream, peppermint schnapps, vanilla and food coloring in a blender until smooth. Pour into two serving glasses and garnish each with a mint sprig.
<table>
<thead>
<tr>
<th>What is your favorite thing about school?</th>
<th>Seeing my friends</th>
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</thead>
<tbody>
<tr>
<td>If you can add or take away one school rule what would it be?</td>
<td>7th and 8th grade having separate lunches.</td>
</tr>
<tr>
<td>What is your favorite subject?</td>
<td>Yearbook</td>
</tr>
<tr>
<td>What is your favorite sport/activity?</td>
<td>Soccer</td>
</tr>
<tr>
<td>What high school are you planning on going to?</td>
<td>Arlington</td>
</tr>
<tr>
<td>What is your favorite home cooked meal?</td>
<td>Salmon</td>
</tr>
<tr>
<td>What do you do in your free time?</td>
<td>On my phone or playing soccer</td>
</tr>
<tr>
<td>Is your middle name embarrassing?</td>
<td>No</td>
</tr>
<tr>
<td>What is your name?</td>
<td>Nicole</td>
</tr>
<tr>
<td>What grade are you in?</td>
<td>7th</td>
</tr>
<tr>
<td>What do you want to be when you grow up?</td>
<td>Sports medicine</td>
</tr>
<tr>
<td>What is your favorite thing about school?</td>
<td>The teachers</td>
</tr>
<tr>
<td>If you can add or take away one school rule what would it be?</td>
<td>To have two airpods in at a time</td>
</tr>
<tr>
<td>What is your favorite subject?</td>
<td></td>
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</tbody>
</table>

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**St. Patrick's Day Green Velvet Layer Cake**

**Inactive Time:** 1 hour 15 minutes  
**Cook:** 30 minutes  

**Ingredients:**

**Cake:**  
- 2 1/2 cups all-purpose flour  
- 2 tablespoons unsweetened cocoa powder (not Dutch process)  
- 1 teaspoon baking powder  
- 1/2 teaspoon baking soda  
- 1/2 teaspoon fine salt  
- 1 1/4 cups buttermilk, well shaken  
- 1 tablespoon green liquid food coloring  
- 2 teaspoons pure vanilla extract  
- 2 cups granulated sugar  
- 1 cup (2 sticks) unsalted butter, at room temperature  
- 3 large eggs, lightly beaten  

**Frosting:**  
- 1/2 cup all-purpose flour  
- 1 1/2 cups milk  
- 1 1/2 cups (3 sticks) unsalted butter, at room temperature  
- 1 1/2 cups granulated sugar  
- 4 teaspoons pure vanilla extract  
- Pinch fine salt  
- Green liquid or gel food coloring, optional  
- Green candies and sanding sugar for decorating, optional  

**Directions:**  
- For the cake: Preheat the oven to 375 degrees F. Butter three 8-inch round cake pans, line with parchment and butter the parchment; set aside. Whisk the flour, cocoa powder, baking powder, and salt in a medium bowl. In a large bowl, mix the buttermilk, vanilla, and eggs. Stir in the granulated sugar and butter. Add the flour mixture and mix only until just blended.  
- For the frosting: Mix together the flour and milk. Using an electric mixer, cream the butter and sugar at medium speed for 3 minutes. Add the flour mixture alternately with the milk, beating until smooth after each addition. Add the vanilla; beat until smooth. 

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**Quotes:**  
*“Luck is believing you’re lucky.”* - Tennessee Williams
What is your favorite sport/activity?
Softball

What high school are you planning on going to?
King

What is your favorite home cooked meal?
Pasta

What do you do in your free time?
Ride my skateboard

Is your middle name embarrassing?
Yes, it’s Ryan

What is your name?
Seth

What grade are you in?
8th

What do you want to be when you grow up?
Musician

What is your favorite thing about school?
Drama club

If you can add or take away one school rule what would it be?
To have hats on in class

What is your favorite subject?
Math

What is your favorite sport/activity?
Hockey

What high school are you planning on going to?
King

What is your favorite home cooked meal?
14 Pasta with hot italian sausage
What do you do in your free time?
Play pokemon
Is your middle name embarrassing?
No it is Alexander

What is your name?
Jayden
What grade are you in?
7th
What do you want to be when you grow up?
Football player
What is your favorite thing about school?
ELA
If you can add or take away one school rule what would it be?
Take Away the rule to pay cash for slushies
What is your favorite subject?
ELA
What is your favorite sport/activity?
football
What high school are you planning on going to?
King
What is your favorite home cooked meal?
Oatmeal
What do you do in your free time?
Play sports
Is your middle name embarrassing?
No it is Jrome

What is your name?

Irish Soda Bread

Prep Time: 20 minutes
Cook Time: 55 minutes

Ingredients:
4 cups all-purpose flour, plus extra for currants
4 tablespoons sugar
1 teaspoon baking soda
1 1/2 teaspoons kosher salt

Scrape the frosting into a bowl, press plastic wrap onto the surface and refrigerate until cool, about 45 minutes.
-Using a stand mixer fitted with the paddle attachment (or a hand mixer), beat the butter and granulated sugar on medium speed until very light and fluffy, about 5 minutes. Add the cooled flour mixture a tablespoon at a time and beat until smooth. Switch to the whisk attachment (or continue with the hand mixer), add the vanilla, salt and 3 to 5 drops food coloring if using and whip until very light and fluffy, like thick whipped cream, up to 10 minutes with a stand mixer or 12 minutes with a hand mixer.
-To assemble: Place one layer on a cake plate, spread frosting on top and repeat with the 2 remaining layers. Frost the sides and decorate with candies and sanding sugar if using.
Jocelyn
What grade are you in?
8th
What do you want to be when you grow up?
Math teacher
What is your favorite thing about school?
My friends
If you can add or take away one school rule what would it be?
Dress code
What is your favorite subject?
Math
What is your favorite sport/activity?
Dance
What high school are you planning on going to?
King
What is your favorite home cooked meal?
Spaghetti
What do you do in your free time?
Go on phone
Is your middle name embarrassing?
No it is Mya

What is your name?
Emily
What grade are you in?
8th
What do you want to be when you grow up?
A chef
What is your favorite thing about school?
How nice the teachers are and how understanding they are.

4 tablespoons (1/2 stick) cold unsalted butter, cut into 1/2-inch dice
1 3/4 cups cold buttermilk, shaken
1 extra-large egg, lightly beaten
1 teaspoon grated orange zest
1 cup dried currants

Directions:
Preheat the oven to 375 degrees F. Line a sheet pan with parchment paper.
Combine the flour, sugar, baking soda, and salt in the bowl of an electric mixer fitted with the paddle attachment. Add the butter and mix on low speed until the butter is mixed into the flour.

With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup. With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. Combine the currants with 1 tablespoon of flour and mix into the dough. It will be very wet.

Dump the dough onto a well-floured board and knead it a few times into a round loaf. Place the loaf on the prepared sheet pan and lightly cut an X into the top of the bread with a serrated knife. Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.

Cool on a baking rack. Serve warm or at room temperature.

Irish Grilled Cheese
If you can add or take away one school rule what would it be?
The dress code
What is your favorite subject?
Math (when I get what we are doing)
What is your favorite sport/activity?
Clay club
What high school are you planning on going to?
King
What is your favorite home cooked meal?
Pasta
What do you do in your free time?
Get ahead on work
Is your middle name embarrassing?
No it is Elizabeth

What is your name?
Paulene
What grade are you in?
8th
What do you want to be when you grow up?
Software engineer
What is your favorite thing about school?
The teachers are nice
If you can add or take away one school rule what would it be?
Dress code
What is your favorite subject?
ELA
What is your favorite sport/activity?
Volleyball

Prep: 10 min
Cook: 10 min

Ingredients:
- 4 tablespoons softened
- 2 tablespoons chopped parsley
- 2 tablespoons chopped scallions
- 2 tablespoons chopped chives
- 8 slices white bread
- 16 oz Irish Cheddar Cheese
- 4 tablespoons bread-and-butter pickles

Directions:
-Mash 4 tablespoons softened butter with 2 tablespoons each chopped parsley, scallions and chives.
-Spread the mixture on 4 slices white bread; top each with sliced Irish cheddar cheese and bread-and-butter pickles. Cover with 4 more bread slices.
-Spread plain butter on the outside of the sandwiches and fry in a skillet until golden on both sides.
-Spread the remaining herb butter on the warm sandwiches. Slice into quarters, then press the cut sides in more chopped herbs.

Shamrock Pretzels
What high school are you planning on going to?  
King  
What is your favorite home cooked meal?  
Pasta  
What do you do in your free time?  
Painting  
Is your middle name embarrassing?  
No It is Veronique

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>● 12 ounces green candy coating</td>
</tr>
<tr>
<td>● 90 mini twist pretzels (3 to 4 cups)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Instructions</th>
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<tbody>
<tr>
<td>● Place the green candy coating in a microwave-safe bowl. Microwave in 30-second increments, stirring well after every 30 seconds, until the coating is melted and smooth.</td>
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<tr>
<td>● Cover several baking sheets with waxed paper or parchment paper</td>
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<tr>
<td>● Dunk a pretzel in the melted coating until it's completely covered. Take it out of the coating using a fork or dipping tools, and let the excess drip back into the bowl for a few minutes.</td>
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<tr>
<td>● Place the pretzel on the baking sheet. Repeat with a second pretzel, and when you place it on the baking sheet, position it so that...</td>
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</table>
the bottom of the second pretzel is touching the bottom of the first.

- Repeat a third time, and this time, place the pretzel at the top of the other two so that they form a shamrock shape.
- Break a pretzel twist in pieces, so that you have a few short segments that can be the stems. Dip one stem piece in the coating, then position it at the bottom of the shamrock.
- Dip a small spoon or fork in the coating, and use it to add a dollop of coating in the center of the shamrock, just so that it has a smooth, even surface.
- Repeat with the remaining pretzels and coating, until you've made 24 shamrock shapes.
- Refrigerate the trays to set the shamrocks, for about 15 minutes.
- When set, use a paring knife to trim away any stray coating from the edges of the shamrocks.
- Serve immediately and enjoy!

What’s Trending
By; Seth, Jaxsen, Sophia, & Paulene*

**Boys and Girls:**

- Thrasher

- LED Lights

- Santa Cruz

- Champion
- Vans

- Apple Watches
- Airpod Pros
- Iphone 11, 11 Pro, 11 Pro Max
- Girl Scout Cookies
- Beats Headphones
- Urban Outfitters

- TikTok

Girls:
- Scrunchies
- Brandy Melville

- Starbucks

- Aesthetic Outfits

- Barrette Clips
- Hydro Flasks

- Boys:
  - Perms
  - Hollister

- Yeezys