



The Pine Needle Monthly

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The LHS 2010 Varsity Basketball Team. Photo by: Kadera Carpenter and Marissa Burgos

Piners Basketball: Coming Back Strong

By: PanFilo Garcia

"It was a tough start this season," says Coach Holmes. The Piners came into the season ranked as the number two best team in the Shore Conference, but after losing the first three out of their first five games, they failed to impress anybody. But with each game, they have gotten better and the team has proven to be a strong team in this tough conference. The Piners fell short of beating Manchester the first time around, but they recently avenged themselves by defeating the Hawks in their

home court. The Piners also played a great game against undefeated MonDon and fell short by only five points. The Piners are now 9-5 with fifteen games left in the season. The way things are going, the Piners will again qualify for States, as well as for the Shore Conference Tournament. So far this season, young players like DayDay Morris and Jemary Jones have stepped up greatly for the team and senior Dashaun Phillips has been a "pleasant surprise" to the team due to his eight point per game

average. The team should finally play with their full roster by States, with key starters coming back, including junior Willie Hawkins, junior Anthony Carrington, and junior Deaquan Kenny. The Piners have some tough games coming up, but they look good going into this week's upcoming game against Central, a team they previously beat. Then they face Point Boro at home and next, MonDon at home.

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Comic Commentary

Comics By: Paul Alag



“Happy Valentine’s Day”

By: Felix Aguilar

Hurry up or you’re going to be late on your date!
Arrive on time so you don’t lose your mate.
Propose a ring in the right
Place to always promise to remember this special day.
You must have faith that everything is going to be okay.

Violin music is the perfect complement that can even
Amaze not only one
Lovely face.
Enjoy this holiday. It’s
Nice to celebrate even if you spill
Tears of the heart
Illusion that was
Never full of love, sweetness, patience, and remains
Empty with the eyes and the
Soul sad.

Detestable melancholy!
Another Valentine’s Day passes us by, until next
Year may my heart not cry.

Piners Taste of the World

By: Benito Chavez

Tired of that same old school meal? I know I am! Coming next month, we will be able to vote for a special lunch. The votes cast on February 2 and 3, 2010 will decide if Italian cuisine, Spanish cuisine, or soul food will be served. These special lunches will allow others to taste a new variety of food. Don’t forget to vote! Your opinion matters!

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The team is still ranked top ten in the conference and with the full roster in place, the Piners will be looking to turn heads!

Recipe Corner

Recipes submitted by: Marissa Burgos and Kadera Carpenter

French Mocha Ice Cream

Ingredients

1/2 cup sugar
1/4 cup water
1/4 teaspoon cream of tartar
4 eggs yolks, beaten
1 (6 oz.) package semisweet chocolate morsels
4 tablespoons strong black coffee
3 1/2 cups heavy cream
1 tablespoon coffee liqueur or cream de cacao

Directions: Beat the egg yolks until they are thick and lemon colored and set aside. Combine in a saucepan the sugar, water, and cream of tartar and cook over medium heat, stirring constantly until the syrup spins a light thread when spoon is lifted from the pan. Pour the syrup over the egg yolks in a thin stream, beating until the mixture is very stiff. Combine the chocolate morsels with the coffee in the top of a double boiler, stir over boiling water until thoroughly blended, then add to the syrup and stir in the heavy cream. Pour into mold and freeze until of a mushy consistency. Remove to a chilled bowl. Beat thoroughly, add liqueur, beat until blended, return to mold and freeze until solid. Store at zero. Makes 1 1/2 quarts.

Chocolate Covered Strawberries

Ingredients

6 ounces semisweet chocolate, chopped
3 ounces white chocolate, chopped
1 pound strawberries with stems (about 20), washed and dried very well

Directions: Put the semisweet and white chocolates into 2 separate heatproof medium bowls. Fill 2 medium saucepans with a couple inches of water and bring to a simmer over medium heat. Turn off the heat; set the bowls of chocolate over the water to melt. Stir until smooth. (Alternatively, melt the chocolates in a microwave at half power, for 1 minute, stir and then heat for another minute or until melted.) Once the chocolates are melted and smooth, remove from the heat. Line a sheet pan with parchment or waxed paper. Holding the strawberry by the stem, dip the fruit into the dark chocolate, lift and twist slightly,

letting any excess chocolate fall back into the bowl. Set strawberries on the parchment paper. Repeat with the rest of the strawberries. Dip a fork in the white chocolate and drizzle the white chocolate over the dipped strawberries. Set the strawberries aside until the chocolate sets, about 30 minutes.



Truffle Tarts with Raspberries

Ingredients

1 1/2 cups fine chocolate wafer crumbs (from Oreo cookies or chocolate wafers)
6 tablespoons melted butter
1 recipe Dark Chocolate Truffles, recipe follows, whipped but not shaped into balls
6 fresh raspberries, plus extra for serving
Truffle Tarts with Raspberries

Directions: Use a fork to mix together the chocolate wafer crumbs and butter. Spray the cups of a 6-muffin tin with a vegetable spray. Line the cups with strips of parchment or waxed paper, cut so that they are as wide as the diameter of each cup and long enough to overhang the sides (you'll need this overhang to remove the tarts). Use the bottom of a small glass to press the crumbs over the bottom and sides of the muffin cups, building the sides up to only about 1 1/2 inches. Place a raspberry in the center of each crust and with a pastry bag or small plastic bag with the corner snipped off, fill the tarts with the truffle mixture. Smooth the tops and refrigerate until set, about 2 hours.

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Teacher Profile

An Interview with Mrs. Downs

By: Kasey Stark

Q: What inspired you to be a teacher?

A: I like working with kids.

Q: What brought you to LHS?

A: LHS is close to home, the position was available, and Mr. Suarez.

Q: Do you like teaching at Lakewood? Why?

A: I love it because of the diversity of the students!

Q: Do you enjoy teaching seniors?

A: I love my seniors! Seniors are my favorite!

Piloting a Career Academy

By: Kiana Medina

Starting with the 2010-2011 school year, LHS will be introducing a new twist. A business academy composed of 25 sophomores will be developed to introduce a smaller learning community with a more personal learning experience. The academy format used by many schools has shown to increase overall drive and attendance by giving students a purpose to attend school. Although students are part of the academy, they will not be locked in. Every academic subject will connect to the academy courses, with classes cycling together.

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Dark Chocolate Truffles:

1/2 cup heavy cream

8 ounces good-quality (70 percent) bittersweet chocolate, chopped

1 teaspoon pure vanilla extract

1 cup cocoa powder, for dusting

In a saucepan, bring the cream just to a simmer over low heat. Pour the cream over the chocolate in a bowl and let stand about 10 minutes to melt the chocolate. Add the vanilla and stir until smooth. Set aside to cool for 1 hour at room temperature. Then beat the chocolate at medium speed until it gets thick and light colored. Spread over the bottom of a baking dish and smooth the top. Refrigerate about 2 hours, until firm.. Pour the cocoa powder onto a deep plate or shallow bowl. Use a melon baller or small ice cream scoop to scoop out balls of chocolate; place them on the plate

with the cocoa powder and roll between 2 forks to completely coat with the cocoa powder. Then use the forks to carefully transfer them to a parchment or waxed lined baking sheet.

Yield: 15 to 20 candies, depending on size



Art Gallery

Work by: Rachel Fiore



PARTING GIFT



HALF LIFE

What's Up with the Drama Club?

By: Vincent Mota

Mrs. Corenblith and her drama club are kicking it into high gear in these upcoming months with both a musical and a competition scheduled in March. As if casting, choreographing, and costuming isn't enough work, Mrs. Corenblith is also running the annual talent show. On February 5, 2010, over twenty acts will take the stage to showcase their talents and raise money for the department. Traditionally, the talent show takes in the most profits of any of the drama club events. These funds are critical to continue staging productions at LHS throughout the year.

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Work by: Alejandro Mota



LOVE KILLS

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After the talent show, Mrs. Riviera and Mrs. Corenblieth will polish up their production of *High School Musical*.

Meanwhile, the cast of *Bang Bang You're Dead* will reunite in their former roles with the hope of bringing home a medal from the annual state Thespian Festival held at Rutgers University.

To all the soldiers of the stage, break a leg!

Senior Profiles

Savannah Williams and Elton Morris

Interviews By: Kasey Stark

Q: How was your high school experience?

S: It was okay.

E: It was great! If I could do it all over again, I wouldn't! LOL

Q: What do you plan to do after high school?

S: Go to college.

E: Go to college and become a physical therapist.

Q: What will you remember most about LHS?

S: My friends and the good times.

E: Wearing these horrible uniforms!

Q: Who were your favorite teachers?

S: Mrs. Lara, Mr. Spinelli, Mrs. Mo, Mrs. Schaur.

E: Miss Doran, Ms. Doak, Ms. Omert, Mr. Spinelli, and Ms. Lehotay.

Q: How have you changed since freshman year?

S: I take school more seriously.

E: I didn't. I'm still funny E-BUTTA.

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Several field trips will be organized this school year to give students a preview of what's to come. One trip will be to Gaming Labs International in the Industrial Park of Lakewood, NJ where electronic gaming equipment is tested and regulations in jurisdictions are set all over the world. Another trip will be to Air Cruisers in Wall Township, a leader in inflatable technology. These promotional experiences will provide information and even help create future jobs for interested students.

To apply for the business academy, a career interest survey will be available through guidance. From there, select students will then take another survey breaking down the number to 25. Any sophomore can become a member of the academy and students are not selected based on grades. Juniors and seniors will also be able to take business courses as part of their academic schedules. Jump Start will also be connected with select classes so that students can earn college credits while attending classes at LHS.

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