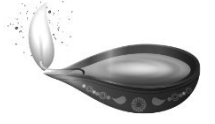




THE WVA TIMES



The Festival of Lights

Aanandhi G.

When you think of fireworks, what comes to mind? Maybe the Fourth of July, or New Year's Eve, but did you know that there is another famous holiday celebrated by Hindus that fireworks also play a big role in? The festival, Diwali, also known as Deepavali, is a Hindu celebration. It is a five-day celebration that starts on November 12 this year. The five days are filled with different festivities and pujas (praying sessions).

Many Hindus consider the first day of Diwali to be extremely auspicious. People wear new clothes and wake up early in the morning. They also buy gold/silver and kitchen utensils which are believed to bring good luck to the household. Many also often

keep diyas (clay lamps) burning throughout the night to honor Hindu goddesses Lakshmi and Dhanvantari. The goddess Lakshmi is the goddess of wealth and fortune. The goddess Dhanvantari is worshipped for health and healing.

On the second day of Diwali, people decorate their homes with diyas and make rangoli around their homes. Rangoli is a traditional Indian art form that uses a variegated range of colored powders or rice flour paste to create designs in front of your door. This is considered to bring good luck and prosperity for the family. Diyas (or thumb pots, named after the motion of pushing your thumb into the clay to create the lamp)

are clay lamps that are a staple for Diwali. A cotton wick dipped in oil is placed in the diya and lit.

Lakshmi Puja is celebrated on the third day of Diwali. On this day, you can often see fireworks, diyas, and rangoli all over India. Many people pray to the goddess Lakshmi for good fortune for the next year. Many Hindus already have a set altar for the whole year, but for specific Hindu holidays or pujas, we make a separate one, highlighting that specific God. For Lakshmi Puja, the altar is filled with many idols of Lakshmi. We prepare offerings, marigold garlands, diyas, and place them on a clean red cloth.

Govardhan Puja, a puja for Krishna, takes place on the fourth day of Diwali. Devotees prepare a lavish vegetarian meal for Lord Krishna. Krishna, also known as the blue-skinned god, is the god of compassion, love, and protection. He plays a big role in the Bhagavad Gita, a sacred Hindu text.

The last day of Diwali celebrates Bhai Dooj. This involves brothers visiting their sisters' homes. It is supposed to commemorate the relationship between brothers and sisters.

Diwali is a long and exciting festival, overall representing the triumph of light over darkness, good over evil, and the human ability to overcome. One very important part of Hindi holiday culture (and just Indian culture in general) is food! Some popular Diwali snacks are murukku/chakli, namak para, sev, chivda, and gulab jamun which you can read more about in Meera's article. These snacks are primarily made right before Diwali so that they are ready to enjoy and share during the five days.

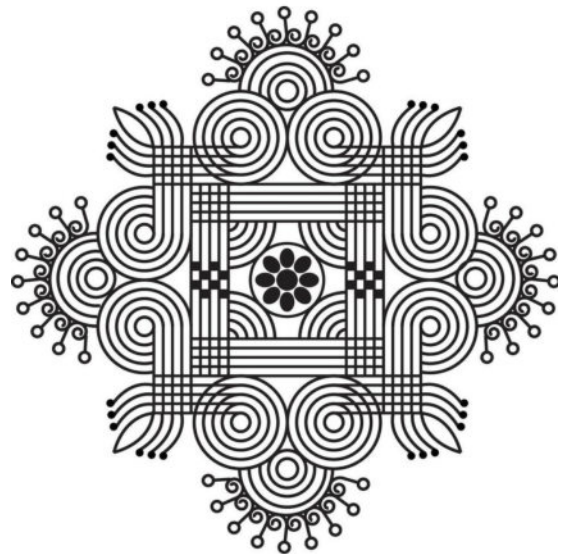
Another big part of the Diwali celebrations are fireworks. After the puja and meal, families and friends will go outside to light fireworks and sparklers. The vibrant sparklers are lit in the night, also to depict Diwali's main theme, the triumph of light over darkness.

On November 10th, WVA is hosting a Diwali celebration from 3-4 pm. Mrs. Sharma is going to share her knowledge of the holiday and the festivities as she celebrates the holiday with all who want to

participate. I hope everyone has a sparkling Diwali (pun intended)!



A traditional diya used during Diwali



An example of rangoli

Gulab Jamun Recipe

Meera A.

An Indian sweet that consists of fried balls of dough soaked in sugar syrup and garnished with saffron and cardamom.

Ingredients:

For the syrup

- 4 green cardamom pods, slightly squashed
- 2 ½ cups caster sugar
- ¼ teaspoon rosewater
- ¼ tsp saffron strands, soaked for 1 hr in 2 tbsp warm water
- 2 tsp chopped pistachios

For the gulab jamun

- 6 green cardamom pods with seeds removed
- 1 tsp caster sugar
- ⅔ cup full-cream milk powder
- ⅓ cup all-purpose flour
- ½ tsp baking powder
- ⅓ cup ghee or softened unsalted butter plus
- 1 L ghee, for frying
- 1 tbsp yogurt
- A squeeze of lemon juice
- 4-5 tbsp whole milk
- Sunflower oil

To make syrup:

Step 1

Gently heat cardamom, sugar and 2 cups of water in a saucepan. Make sure the water doesn't boil before the sugar has dissolved. After this put on simmer for 10 mins, and then cool.

Step 2

Slowly add rosewater saffron and a little of its soaking liquid until you have a nicely flavored syrup. Set aside.



To make Gulab Jamun:

Step 1

Grind together cardamom and sugar until fine.

Step 2

Sieve together the milk powder, flour, and baking powder into a mixing bowl and stir into the cardamom and sugar mixture. Rub in ghee or butter using your fingers until the mixture is a bunch of coarse crumbs.

Step 3

Add yogurt, lemon juice and enough milk to form soft dough. Make sure not to overwork the mixture.

Step 4

Use some sunflower oil on your hands and shape small portions of dough into walnut-size balls. Make sure the balls are smooth and have no cracks or folds.

Step 5

Reheat syrup till it comes to a boil and then turn off heat and cover with a lid.

Step 6

Heat ghee to 266°F or until a small piece of dough dropped in turns golden in 40 seconds. Fry balls in small batches over a medium heat for 5-7 mins, moving them till they are a deep brown. Remove from the saucepan using a slotted spoon and drain on kitchen paper. Add to warm syrup and leave them to soak for 2-3 hrs or overnight.

Step 7

When you are ready to eat, warm the gulab jamun in a wide saucepan spooning over the syrup. Serve piping hot with pistachios or rose petals scattered on top.

Pumpkin Spice Mug Cake Recipe

Nishika N.

*Pumpkin spice mug cake topped with creamy vanilla bean ice cream is Fall perfection...in a mug!
This is a one person dessert.*

Ingredients:

- ¼ cup (31 g) all-purpose flour
- ½ teaspoon baking powder
- 4 teaspoons granulated sugar
- ½ teaspoon pumpkin pie spice
- Pinch of salt ($\frac{1}{16}$ teaspoon)
- 1 teaspoon pumpkin puree, NOT pumpkin pie filling
- 2 tablespoons milk
- ¼ teaspoon vanilla extract
- 1 teaspoon vegetable oil
- ½ tablespoon water



Recipe:

Step 1

In a small bowl, whisk together the dry ingredients.

Step 2

Hollow out the center of the dry ingredients then add the wet ingredients. Whisk everything together until combined and no lumps remain.

Step 3

Pour batter into a microwave-safe mug. Add chocolate chips and other add-ons for pleasure on top of the batter. You want enough head space for the cake to rise without pouring over.

Step 4

Microwave mug cake for 1 minute and 10 seconds on high, this may depend on the type of microwave you own.

Step 5

Carefully remove from the microwave, add a scoop of vanilla ice cream on top and devour! Alternatively, you can use caramel sauce too or whatever topping you want, including traditional whipped cream.

FNAF Movie Review

Yash C.

The Five Nights At Freddy's franchise has been popular since the first game came out in 2014. For reference, Five Nights at Freddy's is a series of horror games featuring 4 animatronics who entertain kids at a diner and arcade called Freddy Fazbear's Pizza.

And... a little oversight, the animatronics are trying to kill the security guard (your player) and you have to try to stay awake during the night using security cameras and what little power you have. Run out of power, and you die immediately.

Just recently, on October 27, 2023, a new addition to the series, the Five Nights at Freddy's Movie. I don't exactly know how many of you know about FNAF, but from what I've observed, most of you people probably only know the basic idea of it... and by "most" I mean like two people. The games are very exciting, if not a *little* nightmare-inducing (tw: many jumpscares). There are many variants of the game, but there are 4 main games. You *may* have heard of FNAF: Security Breach. It is the newest variant of the game and was very popular because it was released in quarantine.

BACK TO THE MOVIE, the movie was very well performed. It was meant for younger audiences, even though the games are all meant for those above the age of 13. That didn't stop me, and a whole generation from entering the FNAF fandom at a very young age. But enough of that. The movie didn't exactly follow the lore of the games, but of course, the lore is very long and you can only do so much to fit all of it into a movie. The actors were great. Josh Hutcherson played Mike Schmidt, the security guard, and Elizabeth Lail played Vanessa, a police officer assisting the security guard. I'm pretty happy they added MatPat and CoryxKenshin (they're both famous YouTubers, both featured in FNAF, mostly MatPat thought) as well. The director definitely had done her research.

The plot of the movie was as close to the lore as they could have it, but of course, with a minimal introduction, they couldn't just stick the lore into the

movie randomly, so they varied it, which, in my opinion, was a pretty smart move, because if anything else was done I think they would've ruined it altogether.

The plot (without spoilers) is about a young man named Mike Schmidt. Both his parents are gone. His mom is dead, and his dad ran out on him. He has and lives with his younger sister, Abby. Mike is desperate for a job, and he has a job counselor. Mike has had a history of job-related accidents, but when his counselor offers a night job, Mike doesn't know if he should take it or not. He already has to call a babysitter to look after his sister when he's out working in the afternoon. But after his aunt wants to take custody of Abby just to make her look good, Mike knows he needs to take the job. He ends up at the diner later that night, and is accompanied by a police officer, Vanessa, who seems to know much about the place. I can't say much more without spoiling the movie and games, but basically the rest of the movie is Mike trying to survive with Abby and Vanessa without getting eaten by the animatronics. If you want more explanation before you watch the movie, consult me or go read the lore online.

In conclusion, the FNAF movie was... pretty good. It didn't exactly live up to my expectations, as they targeted it at younger audiences, had absolutely no jumpscares, and the bite of '87 was honestly just sad (if you know you know). I'm glad they made a FNAF movie though, and as disappointed as I was about the lore, I was equally as stoked. I give the FNAF movie a solid 7.5/10 and think that you should watch it too!



Happy Diwali

Chenhao Z.



What's going on at WVA?

Ms. L

November 10th

WVA celebrates Diwali! Students and staff are hosting a short get together on Friday, November 10th between 3pm and 4pm. This after school event is open to all who are interested. There will be fun activities and sweet treats. Students and staff interested in learning more about the holiday are encouraged to enjoy the festivities.

November 1st – 17th

Our friends at Aim High PDX are hosting a food drive! Aim High PDX is collecting non-perishable food items from November 1st to November 17th. We are contributing to their drive with donations of our own. If you would like to give back to your community, please bring non perishable food items to Ms. L at the front desk. Thank you to everyone who contributes!



November – December

Science Bowl team selections will begin soon and teams will be finalized by December 1st. Mr. Dupuis will be the head coach. The goal is to have two competition teams pulled from the Science Bowl elective class roster. Good luck to all participating!

November: Thanksgiving Break

WVA will be closed to observe the Thanksgiving holiday from November 22nd to November 27th. There is no school on Monday, 11/27. Enjoy the break!

December: Winter Break

Students and staff rejoice! Winter Break is closer than you think. WVA will end the semester on Thursday, December 14th. Friday, December 15th, is not a school day for students, but rather a parent-teacher conference day. If you and your family would like to schedule a conference for December 15th, please make arrangements with teachers and staff ahead of time.

Texas Rangers Win the 2023 MLB World Series

Andy X.

On November 1st, 2023, The Texas Rangers competed against the Arizona Diamondbacks in the 2023 MLB (Major League Baseball) World Series. The Texas Rangers won, 4-1

It started off with the playoffs, on March 30th 2023. The qualified teams for the playoffs were: The Houston Astros, The Baltimore Orioles, The Atlanta Braves, The Minnesota Twins, the Milwaukee Brewers, and the Los Angeles Dodgers, and with The Tampa Bay Rays, The Toronto Blue Jays, The Texas Rangers, the Miami Marlins, the Philadelphia Phillies, and the Arizona Diamondbacks coming up as Wild Card.

ARIZONA'S ROAD TO FINAL

The Arizona Diamondbacks started off coming 2nd Place in the Western Conference of the National League, with only 84 wins and 78 losses. They ended up pairing with the Milwaukee Brewers of the Central Conference of the National League.

It was an easy win for the Diamondbacks, with the 2-0 score. Next, in the National League Extra Round, The Diamondbacks were paired with the Los Angeles Dodgers. It looked like it was not easy at first, but they defeated the

Dodgers 3-0. Then, it was time for the National League Finals. The Arizona Diamondbacks were paired with the

Philadelphia Phillies. This time, it wasn't easy. Arizona won 4-3 to the Phillies. Then, it was time for action.

TEXAS'S ROAD TO FINAL

The Texas Rangers started off coming 2nd Place in the Western Conference of the American League, with only 90 wins and 72 losses, tied with the Houston Astros. They ended up pairing with the Tampa Bay Rays of the Eastern Conference Of the American League.

It was an easy win for the Rangers, with the 2-0 score. Next, in the American League Extra Round, The Rangers were paired with the Baltimore Orioles. It looked like it was not easy at first, but they defeated the Orioles 3-0. Then, it was time for the American League Finals. The Texas Rangers were paired with the Houston Astros. This time, it wasn't easy. The Rangers won 4-3 to the Astros. Then, it was time for action.

THE FINAL

In the First match of the final, Texas won 6-5. In the second match of the final, Arizona got revenge and defeated the Texans 1-9. Texas would go on to win the next three games 3-1, 11-7, and 5-0. They won the World Series with an aggregate of 4-1. It was their first ever World Series Win.



Diwali Word Search

O G U L R G R O D L O K L Y O
U A R U I A P T K L T R L L T
K A A D A O L R K L K P O R A
L L O S O D A G R S C A O J A
K O A K O S O S O L P H O D R
D U S A I K U D P I L O T L I
O I R I R K A A L A P I H L C
A A A T A R C O L O R G G O U
I A C T A O G D K A D K I P T
K S H G S N L A I E A A L L S
I L E A A O R C O Y I A O E L
N R O R T H C L G R A T Y P R
R L P N Y A A T T L T C R L R
A H E A G O R O A H L I Y L O
D O P O A C A O P R R A S P R

SPARKLER
POOJA

KURTA
SAARI

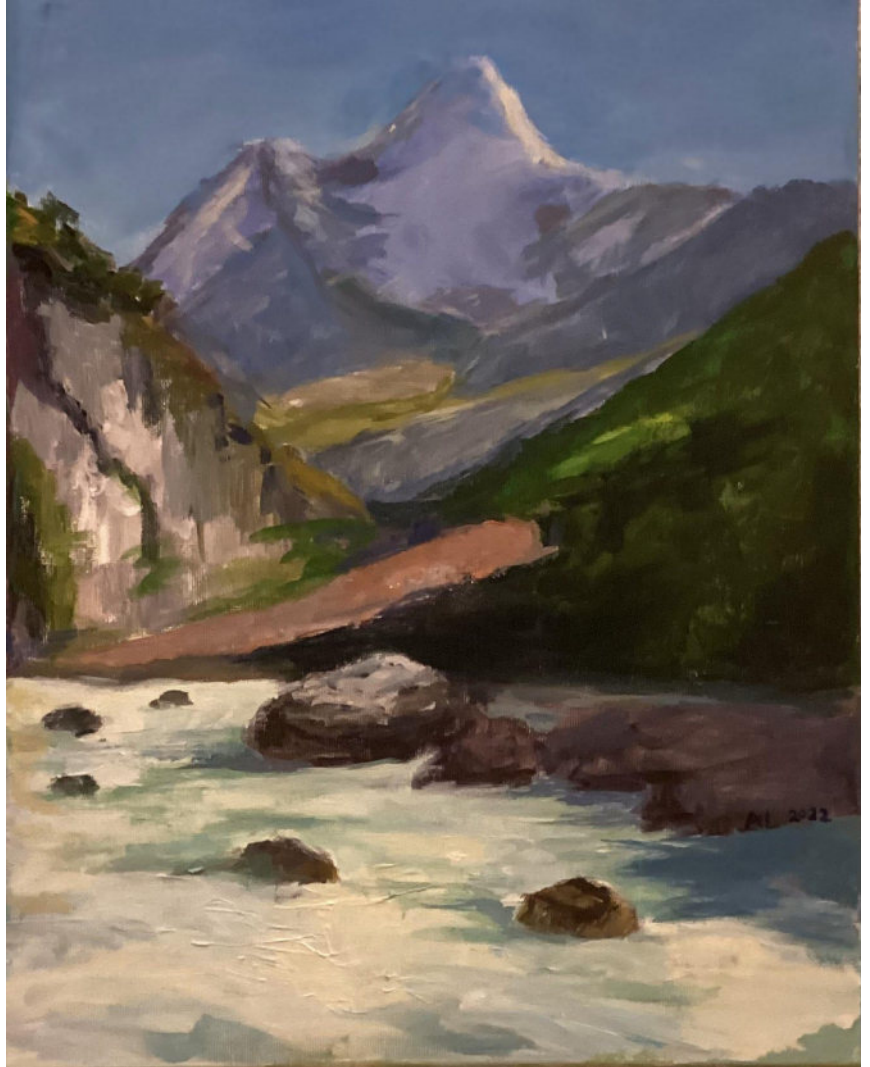
COLOR
DIYA

RANGOLI
LIGHT

Ama Dablam

Art: Albert L. Writing: Meera A.

Ama Dablam is located in the eastern Himalayan Mountain Range in the province of Koshi in Nepal. It's main peak is 22,349 ft (6,812) while The lower western peak is 20,243 ft (6,170 m). The meaning of Abla Dablam is "mother's Necklace" and it is said that the mountain's long Ridges make it look like it is a mother (*ama*) Protecting it's child, the glacier (*dablam*) and thus the mountain's name is Ama Dablam. People also refer to this mountain as the Matterhorn of the Himalayas because of its soaring ridges and steep faces. The mountain itself is featured on the one rupee Nepalese bank note and has magnificent views and scenery. Next time you get to go on a vacation, think about exploring the Himalayan mountain range and maybe even the Ama Dablam!



Matterhorn

Art: Albert L. Writing: Robin S.

Matterhorn is a mountain located in the Alps—the Pennine Alps in the west specifically—, and is part of the border between Italy and Switzerland. The summit is 4478 m (14692 ft) tall, making it one of the tallest mountains in Europe. The mountain has near-perfect symmetry, with four ridges facing each cardinal direction. The name comes from the German words *Matte* (meadow) and *Horn* (horn), and translates to “Peak of the meadows.” Via Theodul Pass, west of Matterhorn, it is possible to go from Switzerland to Italy.