



Art Magazine

2014-2015 winter Edition

Warren Middle School Art Magazine Club

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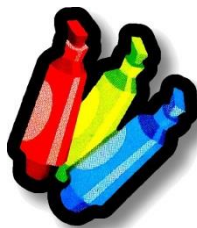
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Mr. Convery

Warren Middle School

Art Magazine

Edition #1



Contents

Page 1 – [Cover Art by Susan Choy](#)

Page 2 – [Table of Contents](#)

Page 3 – [Editors Letter](#)

Page 4-5 – [Guinea Pigs](#)

Page 6 - [Cold Days, Yummy Lattes](#)

Page 7 - [Art by Gabby Pontoriero](#)

Page 8 - [Pumpkin Cookies](#)

Page 9 – [Dogs](#)

Page 10 - [Art by Isabella Vinhas](#)

Page 11 - [Facts about Apples and Pears](#)

Page 12 - [Jelly Beans](#)

Page 13 - [Art by Nathalia Jara](#)

Page 14 - [Makeup](#)

Page 15 - [Cupcakes!](#)

Page 16 - [Smoothies](#)

Page 17 - [Art by Marianna Renda](#)

Page 18 - [Movies](#)

Page 19 – [Artwork by Sydney Sharma](#)

Page 20 - [The Best of the New Year](#)

Page 21-22 - [3D printing](#)



A letter from the editor

What an amazing adventure it has been creating this, our very first edition of the WMS Art Magazine. When I began imagining an art magazine, I could never have envisioned how much hard work it would take to launch our initial issue. Together, we (students and teacher) figured out how to make this happen. We worked as a team to come up with ways to create, design, link and edit pages. It has been an exciting journey, and as you peruse the pages, and read our articles just know that we are in the midst of creating our next issue. Hopefully, with all that we have learned, we will be able to launch it in less than the four months required to get this issue off the ground!

Thanks to all of the students in the Art Club and Mr. Convery for his assistance in getting this to you. Please enjoy our flagship edition of the WMS Art Magazine. Hopefully there will be many more to come.

Mrs. Lettire

Art Teacher

Editor in Chief



GUINEA PIGS!!



Article & artwork by Valerie Wang

ABOUT GUINEA PIGS!

Guinea pigs can be wonderful pets. They also have plenty of vocal abilities. Depending on their mood, guinea pigs can chirrup, squeak, coo, wheek, gurgle, and grunt. There are about 14 species of wild guinea pigs, all originating in South America. The scientific name of the type most often kept as a pet is *Cavia Porcellus*. This name means "Suckling Piglet." They are rodents, like their closest relatives - porcupines and chinchillas. As a pet, they need a great human friend or other cavy companions.

FUN FACTS!

1. Another name for a guinea pig is a "cavy." Wild cavies live in groups called "herds" that are social.
2. A male guinea pig is called a boar and a female is a sow. Baby guinea pigs are pups.
3. Guinea pigs may live as long as five to seven years.
4. Guinea pigs are social creatures that need quality time every day and interaction with their family.
5. A guinea pig's ears are very sensitive to loud noises. Try to keep the noise down!
6. If your guinea pig is in a stretched-out posture, this means that she is relaxed.
7. A happy guinea pig may jump straight up and down; this is called "popcorning" in middle-aged guinea pigs.
8. Guinea pigs are unable to make vitamin C in their bodies; therefore, it must be supplemented.
9. A guinea pig's teeth keep on growing, so it needs an appropriate chew toy to keep its teeth worn down like it's supposed to be.

Cold Days, Yummy Lattes

1. Combine milk, apple sauce, sugar, cinnamon and vanilla in a medium microwave safe bowl.
 2. Cover the bowl with plastic wrap and vent with a small hole.
 3. Microwave until the mixture is hot, one to two minutes.
 4. Whisk vigorously until the mixture is foamy, about 30 seconds.
 5. Pour espresso or coffee into a large mug and add the foamed mixture.
- Top with whipped cream and a sprinkle of cinnamon.

Layout and artwork by:
Hunter Miller

CINNAMON LATTE

1 cup milk

2 tablespoons apple sauce

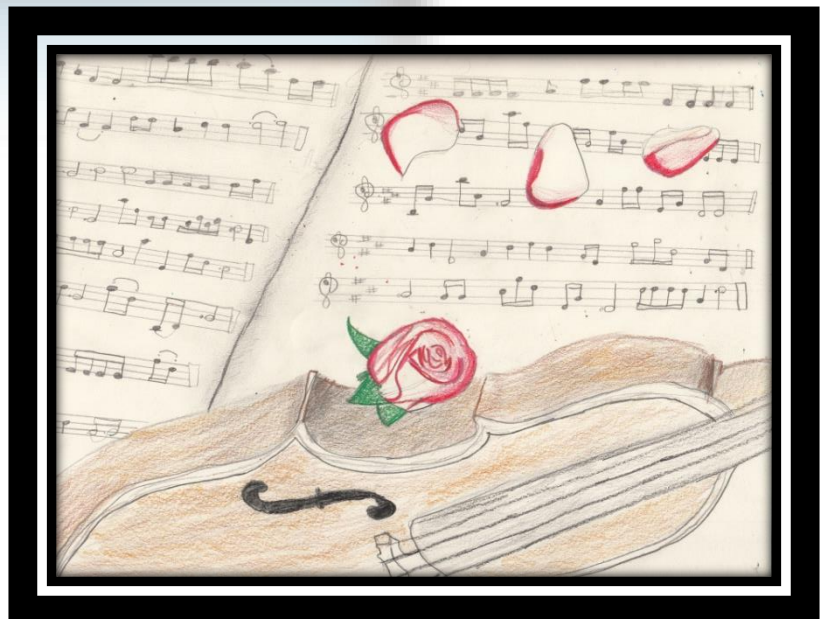
1 tablespoon sugar

**1/4 teaspoon cinnamon, plus
more for sprinkling**

**1/4 teaspoon pure vanilla
extract**

**1/4 cup hot espresso or
strong brewed coffee**





Artwork by Gabby Pontoriero: 6th Grade

Holiday Cookies



Icing

Mix 1 tablespoon melted butter into 1 cup confectioners' sugar. Add 1 tablespoon plus 1 teaspoon boiling water and stir. If the icing is too thick, add more water, if too thin add more sugar. Stir in food coloring, a drop or two at a time.



Sugar and Spice Cookies

Ingredients

- 2 $\frac{3}{4}$ cups flour
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 cup butter (softened in microwave)
- 1 $\frac{1}{2}$ cups sugar
- 1 egg (large)
- 1 teaspoon vanilla extract
- 1 teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cinnamon

Directions

1. Preheat oven to 375°F.
2. In a bowl, mix flour and baking soda.
3. In a larger bowl, cream sugar and softened butter until smooth.
4. Mix in the egg and vanilla extract.
5. Blend in the dry ingredients slowly until combined.
6. Add cinnamon and nutmeg.
7. Hand roll into balls (teaspoon size) and place on an ungreased cookie sheet.
8. Bake 8-10 minutes or until light golden brown.
9. Let the cookies cool for several minutes away from heat until completely cool to the touch.
10. Decorate with icing before devouring.



Dogs

Dogs were the first animals tamed by people. About 10,000 years ago, prehistoric people used dogs to watch for enemies. Over time, people trained dogs to help them hunt deer and other wild animals. They were also trained to herd sheep and cattle.

Today, many people keep dogs as pets. Dogs are loyal and friendly companions. They can also be trained to track criminals, smell hidden explosives and drugs, rescue victims of crimes, and guide blind people. Dogs participate in races, perform in circuses, and sometimes even star in movies and TV.

Article and drawing by Valerie Wang



By Isabella Vinhas



Unusual uses and facts about **apples** & **pears**



Apples and pears are not only healthy snacks; they have many other lesser-known uses...

Unusual uses and facts for pears:

1. People in Europe used to smoke pear leaves before tobacco was discovered. (Don't smoke kids!)
2. Pears can be used as a natural remedy for nausea.
3. Prickly Pears can be used to treat diabetes, constipation, and other illnesses.
4. Pears are the least allergenic food in the world.

Unusual uses and facts for apples:

1. You can use apples to ripen fruits and vegetables. They release a chemical called ethylene, which accelerates ripening. (Place apple next to other fruits and vegetables)
2. You can use apples to make wrinkles go away and brighten up skin by grating the apple, and letting it sit on your face for 15 minutes, then rinsing off.
3. You can place half an apple alongside cakes and pastries to keep them moist for some time.
4. Eating green apples are reported to help get rid of migraines.
5. 25% of the apple is made up of air. That is why apples float.



Written & illustrated

By:

Leo Yan



Jelly Beans

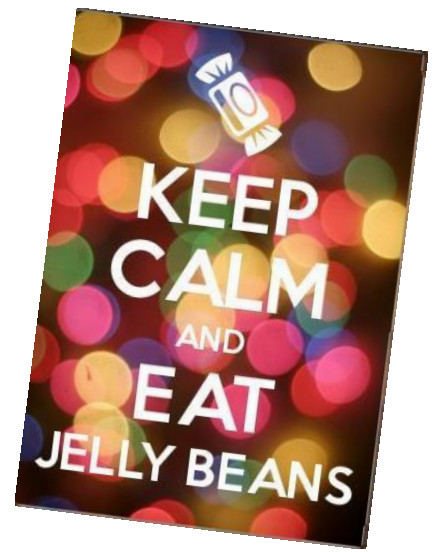
Jelly Beans, what are they?

Jelly Beans are small bean-shaped sugar candies with a soft shell and a sugary jelly filling. They come in a wide variety of flavors. This confection is primarily made of sugar. Jelly Beans were originated from the middle-eastern confection the Turkish Delight. Turkish Delights are sweet, chewy candies that have a powdery sugar coating. The earliest known jelly bean was produced in 1861 by William Schrafft who encouraged Americans to send his jelly beans to soldiers fighting in the civil war.

Why are they called jelly beans?

Candy makers have always made candy into all different shapes. Shaping candy was common and still is. In nineteenth century England, candy mice were a favorite of children during the holidays. Candies were commonly made into the shapes of food, such as chestnuts, carrots and turnips, as well as seasonal shapes such as Christmas Trees, turkeys, and Easter Bunnies.

Today jelly beans of many different varieties are found in stores and candy shops around the nation.



This is a Turkish Delight wrapper.



These are vegetable shaped candies.



Layout & artwork Arnav Patel



Art

BY: NATHALIA JARA



Makeup



Natural Full Lashes

First step) Curl your lashes (optional).

Second step) Apply the mascara.

Third step) Brush a small amount of flour or translucent powder over lashes.

Last step) Apply another layer of mascara.

Juicy Red Lips

First step) Apply lip balm to moisten lips.

Second step) Apply red lip stick.

Third step) Apply clear lip gloss for a glossy affect.

Last step) Take an angled brush and fix up the smudges on the outer part of the lip.



Art and article by Sophie Marsillo

Cupcakes!

Fun Facts

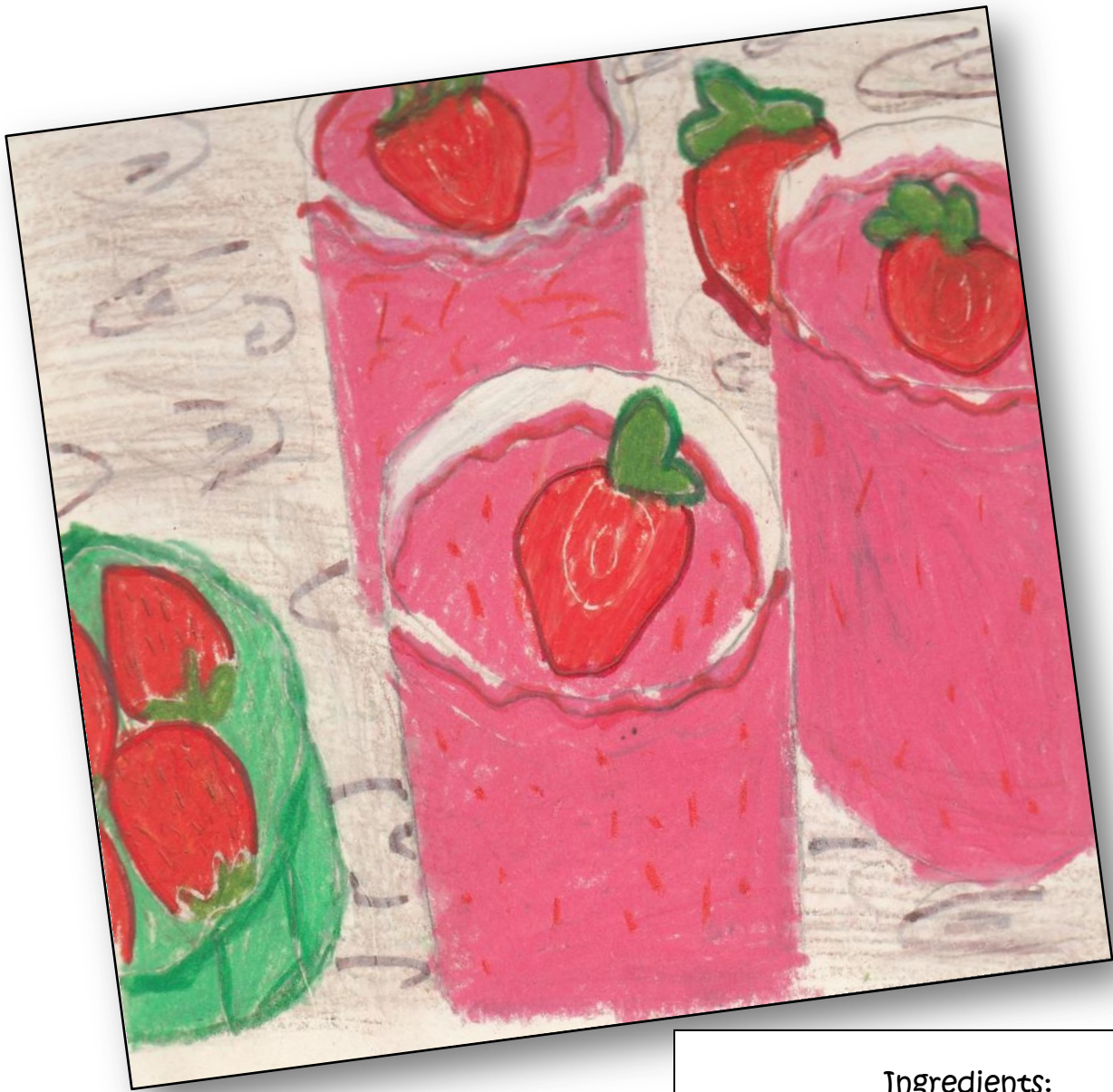
- ✚ Cupcakes got their name because the portions of ingredients were originally measured in cups.
- ✚ The world record for eating cupcakes in one sitting is 29 cupcakes in 30 seconds.
- ✚ The world's largest cupcake weighed about 555kg. (1224 lbs.) and contained 2 million calories.
- ✚ December 15th is National Cupcake Day. National Cupcake Week depends, but is always in September.
- ✚ The world's smallest cupcake was 1.5 cm. tall and 3 cm. wide.
- ✚ Cupcakes were originally called "1234 cakes" because of the order the ingredients were placed in the batter.



History

- ✚ 1796 – Amelia Simms publishes the first ever cupcake recipe in "American Cookery".
- ✚ 1919 – Cupcakes become better known when Hostess starts mass-producing them.
- ✚ 2000's – The Magnolia Bakery is featured in a popular show, so cupcakes gain more popularity.

Layout and drawing by: Rachel Ostroff



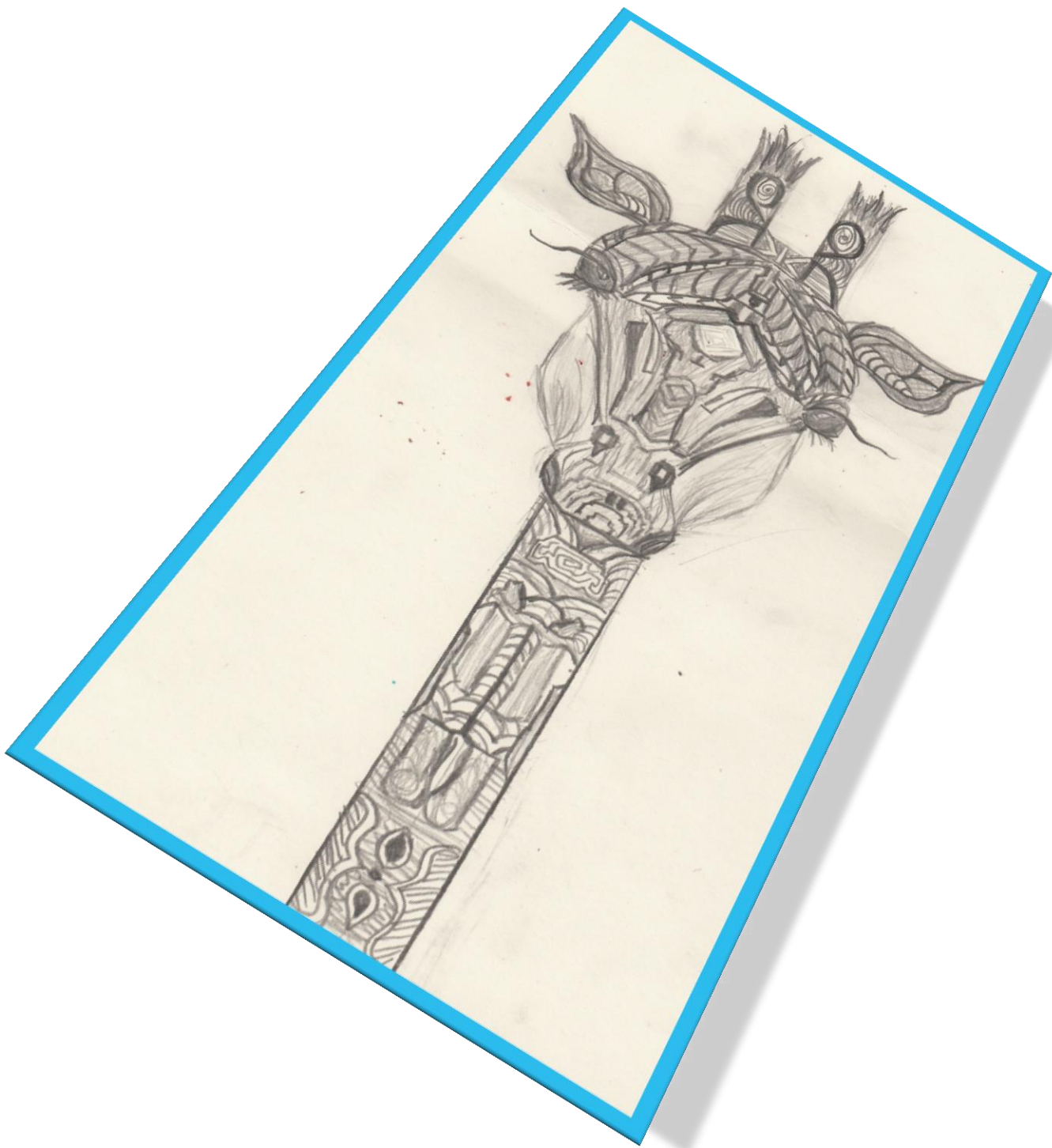
smoothies

Art and article by Isabella Vinhas

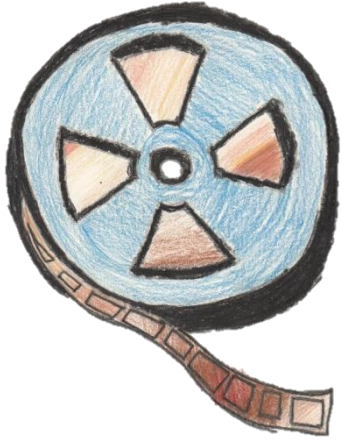
Ingredients:

- 1 frozen banana, peeled, and sliced
- 2 cups frozen berries
- 1 cup milk
- $\frac{1}{2}$ cup plain vanilla yogurt
- $\frac{1}{2}$ cup freshly squeezed orange juice
- 2 to 3 tablespoons honey to taste

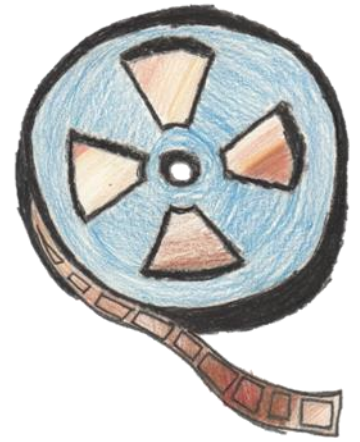
Place all ingredients in a blender and mix on high speed 'till smooth. Pour into a tall glass and enjoy!



Artwork by Marianna Renda: 7th Grade



Movies



Popular Movies of the 2000s

- 2000- Gladiator
- 2001- The Lord of the Rings:
The Fellowship of the Ring
- 2002- The Lord of the Rings: The
Two Towers
- 2003- The Lord of the Rings: The
Return of the King
- 2004- Mean Girls
- 2005- Batman Begins
- 2006- The Departed
- 2007- Into the Wild
- 2008- Taken
- 2009- Star Trek
- 2010- Inception
- 2011- Harry Potter and the Deathly
Hollows part 2
- 2012- The Hobbit:
An Unexpected Journey
- 2013- Frozen
- 2014- Into the Woods
- 2015- Jupiter Ascending



Artwork by Sydney Sharma: 6th Grade

The Best of the New Year



FACTS

*KIDS AGES 6 AND UNDER SPEND AS MUCH TIME IN FRONT OF A TV OR A COMPUTER SCREEN AS THEY DO OUTSIDE.

*THE TELEVISION IS ON AN AVERAGE OF 7 HOURS AND 40 MINUTES PER DAY IN U.S. HOMES.

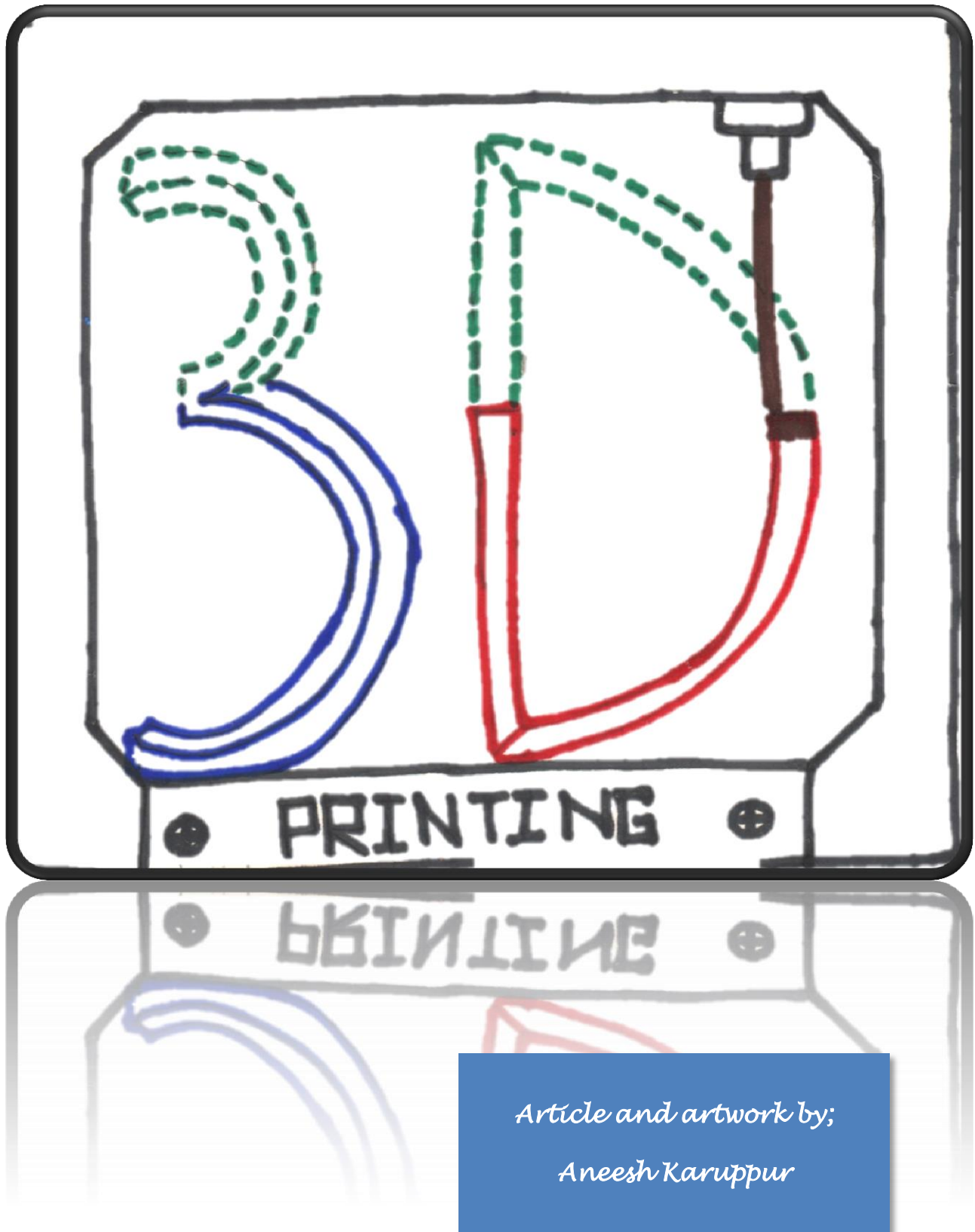
*92% OF ALL U.S. HOUSEHOLDS OWN A VCR OR DVD PLAYER.

DANIELLE HURVICH PICKS FOR

TOP TV SERIES OF 2014-2015

- 1) GAME OF THRONES
- 2) TRUE DETECTIVE
- 3) THE WALKING DEAD
- 4) ORANGE IS THE NEW BLACK
- 5) THE GOOD WIFE
- 6) MAD MEN

Article & artwork by;
Danielle Hurvich



Chuck Hull had no clue when he was creating his invention that it would be one of the most revolutionary technologies of all time. Surely nothing of great importance could be inspired by using UV Rays to harden tabletop coatings. He decided to patent it just in case anyone else had the same idea.

He had created Stereolithography, the science of printing objects in 3D (Three Dimensions). Hull started 3D Systems in 1986. Soon, MakerBot, ORDbot, and many other companies joined the market and began making machines that would print objects in 3D using Stereolithography. Now, 3D Printing is used to make cars, apparel, artwork, bikes, and limitless other things, including working prosthetic limbs and organs. 3D printing is a big market and is steadily growing as people look for cheaper, more efficient ways to mass-manufacture objects. Inside a 3D Printer, molten sheets of ultrathin material, usually plastic, are layered skillfully and precisely on top of each other. All you have to do is design an object, or get a template from "Thingiverse.com", and the printer will print it for you.

Three thousand miles from New Jersey, in California, a dynamic duo is revolutionizing the world of cake decorating with 3D Printing. You heard it right. You can print in sugar too. The Sugar Lab, created by Kyle and Liz von Hasseln, is printing amazing structures in sugar using a 3D Printer. They then sell these cool confections to bakeries and restaurants, like celebrity Chef Duff Goldman's Charm City Cakes West. Instead of tediously making each decoration by hand, the bakeries can send the Sugar Lab an order, and within a couple of days, something very awesome will arrive at their doorstep.

On the International Space Station, astronauts used 3D printers to manufacture mechanical parts in space. 3D Printing is also making headlines in the medical field with 3D printed prosthetics. The family of a young boy paid \$350 for a 3D printed hand that, in addition to the things a normal hand can do, has Bluetooth connection, a battery and charger, and Arduino technology. A traditional prosthetic, without Bluetooth and other gadgets cost around \$40,000. 3D printed prosthetics are also useful because they don't cost as much to replace as traditional prosthetics when kids outgrow them or they break.

3D printers now cost between \$249.00 and \$846,000.00. An average desktop 3D printer runs between \$2,000 and \$3,000. At this time, 3D printers may seem impractical to most, due to its high cost, but the industry is growing and these printers should become more cost effective over time. I believe, very soon, with people seeing the benefits of this technology and a cheaper price tag 3D printers will become commonplace in the American home.