

TALKATIVE TARADALIAN

BLUE TONGUES AND SNAKES ON THE GO

by *Harper Jean Perry*
Environment Columnist

Snakes and blue tongues are on the move at Taradale Primary School! On the 1st of September at around 2:15 pm, people started to notice the hot weather and the rise of the reptiles. The maintenance man, David Perry, brought excitement to the occasion by showing us a blue tongue lizard.

We are very lucky to see amazing changes in the world around us as we grow! The blue tongue sighting reminded us that we need to go back to the mindset of watching long grass and strange rustles, but the cold weather still creeps up at night or a cold breeze at noon. That's why snakes and blue tongues are common this kind of year.

Many people notice the change in weather, from the winter bite on your fingers to the sun on your back, and frosty grass in the mornings. Here are the Columnist team members take on the environment and our scaly friends coming out from the depth of the earth:

- Lily said: "It's sad because I like the cold."
- Daya said: "I like it because I don't get sweaty."
- Grace said: "I would rather it stay cold."

- Frankie said: "I love it when it changes!"
- Owen said: "I do not like the change at all."
- Harper said: "I think I like the welcome of the reptiles."

This is environment columnist Harper, reminding you to notice all the changes in our environment around us. Thanks for reading!



fresh school produce

Eggs for \$4.00
Seeds for \$2.00
Worm wee for \$4.00
Big jam jars for \$5.00
Small jam jars for \$4.00

Every week our grade 4,5,6
students will provide you with a
fresh dose of school produce for a
cheap price.

Contact our Marketing Editor Levi
Wilson with your wishlist of items we
could include in our Produce Cart.

TALKATIVE TARADALIAN

MAGIC KINGDOM BOOKS ARE GOOD FOR EVERYONE!

by **Frankie Barbetti**

Art & Culture Columnist

The Bronte Mettlestone books have a good message about if you are young, you can still do so many things. Bronte is a strong willed ten-year-old girl, who overcomes her fear of being alone as she goes on an adventure that will change her life forever. It is a series of five books that are all different, but they are all explaining a kid who is experiencing something tough. So if you are going through something hard you are not alone.

The first Bronte book is about Bronte getting a letter saying that her parents have been killed. Bronte has to go on a trip to give all of her aunts a gift from a box. If she doesn't do exactly what her parents instructions say, her home town will break.

All five of the books are about Bronte or someone related to her, but they are not very similar at all. If you are stuck and you don't know what to read, you should definitely try The Extremely Inconvenient Adventures of Bronte Mettlestone.

Here are some quotes from some people who have read some of the series:

"I like its theme and the story line" said Harper, a student who has read the book.

"It's got a good plot and the way they present it is really nice" said Rosa, another student.

The only downside of the series is that they are quite large books. If you read the book, enjoy!



LET'S COOK BLACK BEAN BROWNIE

Welcome to the recipe of the fortnight!

by **Owen Saunders (Food Columnist)**

Ingredients

Black beans: 1 can (400g / 15 oz), drained and rinsed very well

Cocoa powder: 1/2 cup unsweetened cocoa powder

Sweetener: 1/3 cup to 1/2 cup pure maple syrup or honey

Oil or butter: 1/3 cup melted coconut oil or neutral vegetable oil

Eggs: 3 large eggs (or substitute flax eggs for a vegan version)

Vanilla extract: 1 teaspoon pure vanilla extract

Baking powder: 1/2 teaspoon baking powder

Salt: 1/4 teaspoon salt

Chocolate chips: 1/2 cup semi-sweet or dark chocolate chips



Instructions

1. Preheat and Prep: Preheat your oven to 175°C (350°F) and lightly grease an 8x8-inch baking pan or line it with parchment paper.

2. Blend the Base: Rinse and drain the black beans thoroughly. Combine the black beans, eggs, oil, maple syrup, and vanilla extract in a food processor or high-powered blender. Blend until completely smooth with no bean chunks remaining.

3. Add Dry Ingredients: Add the cocoa powder, baking powder, and salt to the blender or processor. Pulse or blend briefly until just combined into a uniform batter.

4. Mix Chocolate Chips: Remove the blade and gently fold in half of the chocolate chips by hand using a spatula.

5. Bake: Pour the batter into your prepared baking pan, smoothing the top, and scatter the remaining chocolate chips over the surface. Bake for 20 to 25 minutes until the edges are set and a toothpick inserted into the centre comes out with just a few moist crumbs.

6. Cool and Slice: Allow the brownies to cool completely in the pan before slicing into squares. They firm up and become much fudgier as they cool.

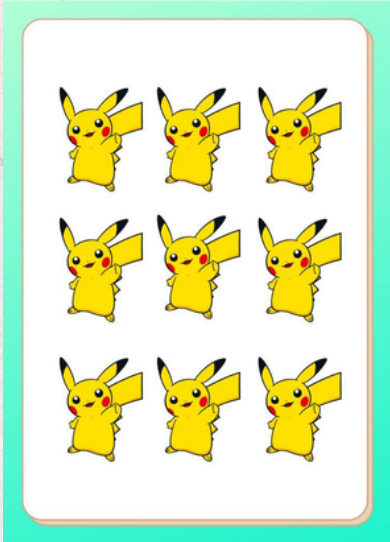
TALKATIVE TARADALIAN

PUZZLES OF THE WEEK

by Jayden Peck
Puzzle Editor

Can you solve the Word Search about
The Talkative Taradalian’s departments
and team members?

Can you find the Odd One Out?



Fun Facts

- Butterflies taste their food using their sticky feet.
- Kangaroos are physically unable to walk backward.
- Cows have best friends and get stressed when they are separated.
- Sea otters hold hands while sleeping so they do not drift apart.

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FEATURE, FRANKIE.B, FRANKIE.C, GRACE, HARPER, HEALTH,
HEIDI, IVY, JAYDEN, LACEY, LEA, LEVI, LEXI, LILY, LIV,
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PRODUCTION, REPORTING, ROMY, ROSA, RUI, SIDNEY, TAHJ,
TALKATIVE, TARADALIAN, TEAM, THEA, ULLA, VEGA

BY PUZZLE EDITOR JAYDEN