

**T
H
E

L
A
R
I
A
T**



Book and Movie Reviews

Pg. 2-4



Warm Weather Recipe

Pg. 5-6



LM Student to Study Arabic in Morocco

Pg. 7



Student Rotarians

Pg. 8



Hi, here's a message from the editor, Angie. You may notice that this issue looks a little different! This is because next year's editor, Sam Witt, took charge and edited the issue this month. I wanted to give a big thank you to her for taking a leadership role, to all of the people who have written articles this year, and to the readers for letting us write for you!

May Book Review

Sam Witt

Book: *Between Shades of Gray*

Author: Ruta Sepetys

Rating: 4/5

What is this book about?

This story follows a family from Lithuania as they are forced from their home and into a train car that takes them to a labor camp in Siberia. With stunning descriptions and haunting lines, Ruta Sepetys does it again and makes a novel that will stick with you forever.

Would I recommend this book?

I would recommend this book if you love historical fiction, especially around the time of World War 2. To get a cool experience, read *Salt to the Sea* first, then read this book. The two books have an awesome experience that will create many realization moments.

May Movie Review

Sam Witt

Movie: *The Batman*

Release Date: March 4th, 2022

Director: Matt Reeves

Rating: 5/5

What is this movie about?

The Batman follows vigilante Batman, a.k.a. Bruce Wayne, as he is thrown into the underworld of Gotham City. A sadistic killer is on the loose and leaves trails of cryptic leads, all addressed to Batman. Batman must unmask this killer, but first he needs to follow the trail of clues.

Would I recommend this movie?

I would definitely recommend this movie; although it is long, it brings a whole other light to the adventures of Batman. I also think that the cinematography in this film is stunning.

Five Horror/Thriller Movies to Watch This Month

Sam Witt

1. The Scream Franchise (1996-2022)



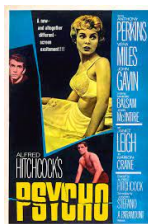
2. The Ring (2002)



3. A Nightmare on Elm Street (1984)



4. Psycho (1960)



5. The Shining (1980)



A Delicious and Easy Recipe to Recreate as the Weather Warms Up!

By Morgan Haight

Summer rolls with Peanut Dipping Sauce

Ingredients

3 oz. rice vermicelli noodles

12 large shrimp, peeled and deveined

1 large carrot, julienned

2 Persian cucumbers, julienned

8 oz. Napa cabbage, thinly sliced

1 tbsp. fish sauce

1 tbsp. brown sugar

1/4 c. rice vinegar

12 large rice paper sheets

2 tbsp. black sesame seeds

12 fresh mint leaves

12 fresh basil leaves

For peanut sauce:

1/2 c. smooth peanut butter

1 tbsp. low-sodium soy sauce

2 tbsp. rice vinegar

1 clove garlic, grated

1 tbsp. freshly grated ginger

4 tbsp. boiling water

1/4 c. crushed, toasted peanuts, for serving



Instructions

1. Place noodles in medium heatproof bowl, cover with boiling water; let stand about 5 minutes or until just tender, drain. Using kitchen scissors, cut noodles into random lengths.
2. Meanwhile, poach shrimp in salted boiling water until they just become pink and opaque. Rinse under cold water, then slice in half lengthwise.
3. In a medium bowl, mix noodles, carrot, cucumber, cabbage, fish sauce, sugar, and vinegar; toss gently to combine.
4. To assemble rolls, place a sheet of rice paper in medium bowl of warm water until just softened; lift sheet carefully from water, placing it on a tea-towel-covered board with a corner point facing towards you. Place some of the vegetable filling horizontally in center of sheet, top with one mint leaf, one basil leaf, 3 shrimp halves, and sesame seeds. Fold corner point facing you up over filling; roll sheet to enclose filling, folding in sides after first complete turn of roll. Repeat with remaining sheets.

For peanut sauce:

1. Whisk peanut butter, soy sauce, vinegar, garlic, ginger, and boiling water until smooth. Top with peanuts and sesame seeds and serve alongside rolls.

Lake Mills Student to Study Arabic in Morocco on U.S. Department of State NSLI-Y Scholarship



Angelina Dressel, a senior at Lake Mills High School, was awarded a National Security Language Initiative for Youth (NSLI-Y) Summer Intensive scholarship to study Arabic language for six weeks in Marrakesh, Morocco. NSLI-Y is a program of the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) that promotes critical language learning among American youth. The U.S. State Department's NSLI-Y programs emphasize rapid language acquisition in an immersion environment by combining in-class language instruction, a cultural program, and homestays. Students will receive 20 hours of classroom language instruction each week during their program.

Angelina, competitively selected from approximately 2,500 applicants from across the United States, is one of over 500 students who will study Arabic, Chinese, Hindi, Indonesian, Korean, Persian, Russian, or Turkish this summer as part of the exchange. This is the third time Angelina has received this scholarship, but the first time she is able to participate in person.

NSLI-Y is part of a multi-agency U.S. Government initiative launched in 2006 to improve Americans' ability to communicate in select critical languages, advance international dialogue, and provide Americans with jobs skills for the global economy. Many NSLI-Y

alumni go on to pursue education and careers vital to U.S. national security and credit the program experience with helping them improve their academic, leadership, and cross-cultural communication skills.

NSLI-Y is administered by American Councils for International Education in cooperation with AFS-USA, American Cultural Exchange Service, Amideast, CIEE, iEARN-USA, the Russian American Foundation, Stony Brook University, the University of Delaware, and the University of Wisconsin.



May Student Rotarians

Congratulations to the Student Rotarians for May, Olivia Karlen and Nina Sapp. Olivia and Nina will have lunch with the Rotary Club and receive special parking privileges.

