

# The Sexeian

October 2021

Brought to you by Sexey's  
student magazine team

OUR  
SPOOKTACULAR  
ISSUE

A photograph of three carved jack-o'-lanterns (pumpkins) glowing with an orange light. They are set against a dark, textured background. The central pumpkin is the largest and most prominent, with a classic triangular-eyed, jagged-mouthed face. Two smaller pumpkins are positioned behind it, one to the left and one to the right, also glowing.

*How to create your own  
carved pumpkin*

FUN HALLOWEEN  
GAMES TO PLAY

Frightening films  
to watch

Plus:

STUDENT PARLIAMENT - WHAT GOES  
ON BEHIND THE SCENES?



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## WELCOME from the editorial team

Hello, we are the editorial team of Sexey's School magazine: Alexis, Lucy and Matilda. Welcome to the latest edition of The Sexeian!

This month, we're giving you lots of ideas to enjoy Halloween. See our fun spooky games you can play with family and friends. We've also got a recipe to make your own Halloween biscuits.

Meanwhile, we caught up with a member of the Student Parliament to find out what goes on behind the scenes.

Enjoy!



## Interview

- 3 Student Parliament: What goes on behind the scenes? We met up with Year Nine Group Council Representative, Maddie Edwards, and she told us about what she does as a part of student parliament.

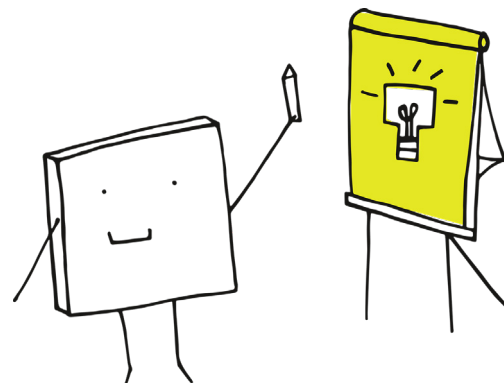
## Features

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# Student Parliament

## - What goes on behind the scenes?



**Hi Maddie, its so great to talk to you. So, tell us, how often do you meet up?**

The full Parliament meet a couple of times each half term, but each year group meet more regularly to discuss issues we would like to put through to Parliament.

We met up with Year Nine Group Council Representative, Maddie Edwards, and she told us about what she does as a part of student parliament.



**What issue have you discussed this half term?**

This half term, we have put forward how we can be more eco-friendly and also how we can fix issues in the toilets to ensure they are kept clean and tidy. We have put forward ideas how the litter picking rota could be improved and these have now been implemented which is great.

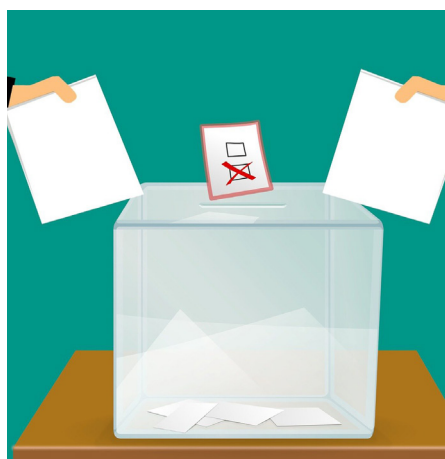
**Why are you part of the Parliament?**

It's fun to take part and I feel like I can make a difference to what happens in the school.

Thank you for taking the time to talk to us Maddie!

**How do you come up with the issues to put forward?**

I represent my tutor and we discuss regularly the issues and problems facing the students and I put these forward to my Year Group Council.



**Reporting by  
Alexis Toop**





# Carved Pumpkins

Carved Pumpkins, or 'Jack-o'-Lanterns' are a great way to celebrate the Spooky Season. For a party, you could do a competition on who can carve a pumpkin the fastest, or best pumpkin. Here's how you can create your own.

You will need:

- Pumpkin, of course! (or you could do this with any fruit/vegetable)
- 2 knives – one large and one small
- 1 large spoon
- 1 bowl
- 1 pen or marker
- 1 tea light
- Your stencil-optional

1. Using the larger knife, cut off the top of the pumpkin, cutting at an angle, to prevent the lid from falling inside.

2. Take your spoon, scrape out the insides and move them to your bowl, making sure after you have got it all out.

3. Choose the side you want your design to be on.

Then you can either free hand your design or use your design as a stencil and draw around it.

4. Grab the smaller knife and get carving!

Just make sure you cut away from yourself to prevent any accidents.

5. Put your tea light inside and light it, then put the lid on and you're done!

# Fun spooky games to play

- Fill 3-5 boxes with various foods or items, and have your guests guess what's in the box. The slimier the better!
- Have a fancy-dress competition!
- Get the guests into pairs then give each pair two toilet rolls. See which pair can wrap up the other in competition with the other pairs, the best.
- Have your guests guess how many sweets are in the jar. Whoever's closest gets to keep them!
- Go apple- bobbing
- Play pin the stem on the pumpkin.

## Frightening films to watch...

**THE NIGHTMARE BEFORE CHRISTMAS (IT'S A CHRISTMAS AND HALLOWEEN FILM)**

**HOCUS POCUS**

**GOOSEBUMPS**

**TWILIGHT**

**THE CRAFT**

**BEETLEJUICE**

**GHOSTBUSTERS**

**CASPER**

**A SERIES OF UNFORTUNATE EVENTS**

**MISS PEREGRINE'S HOME FOR PECULIAR CHILDREN**

**BUFFY THE VAMPIRE SLAYER**

**CORALINE**

**PARANORMAN**

**CORPSE BRIDE**

**FRANKENWEENIE**

**EDWARD SCISSORHANDS**

**THE WITCHES**





# Make your own Halloween biscuits

## Ingredients

- 250g/9oz unsalted butter, softened
- 250g/9oz golden caster sugar
- 2 free-range eggs, lightly beaten
- ½ tsp vanilla extract
- 500g/1lb 2oz plain flour
- red and black food colouring (optional)
- 1 tsp baking powder
- Halloween-themed cookie cutters
- red, white and black writing icing
- 200g/7oz ready-to-roll fondant icing
- 1 tbsp jam, warmed with 1tsp water

## Method

1. Beat together the butter and sugar in a large bowl, preferably using an electric mixer, until the mixture is light and fluffy. Beat in the eggs and vanilla extract. (If the mixture looks a little curdled, add a spoonful of the flour.) If you're using food colouring, add a few drops to the mixture.
2. Sift together the flour and baking powder in a separate bowl. Stir the flour into the butter mixture and work into a dough using floured hands. Turn onto a floured work surface and knead into a ball (the dough will be quite wet). Divide the dough into two portions, wrap in cling film and leave to chill in the fridge for at least one hour.
3. Preheat the oven to 170C/325F/Gas 3. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on lightly floured work surface. (It's best to roll out one portion of the dough at a time, leaving the remainder in the fridge.) Cut shapes out with the Halloween cutters. Take a few limbs and heads off the gingerbread man for added gore.
5. Place the cookies onto the baking tray, leaving a gap between them in case they spread a little.
6. Bake for 12-15 minutes, leave on the tray for 10 minutes and then move to a wire rack to finish cooling.
7. Once cool, let your imagination run wild. Use the red writing icing along the edges of the missing limbs and heads as blood. For the skeletons and mummies, roll the fondant icing out to a 0.5cm/¼in thickness on a work surface dusted with icing sugar and cut out shapes using the same cutters as the cookies. Brush the cookies with the warmed apricot jam and stick the icing onto the cookies. Decorate with the white and black writing icing.

# TOP TRICK

## A FUN TRICK TO PLAY ON YOUR FAMILY AND FRIENDS FOR HALLOWEEN

### Toothpaste Cupcakes

You will need:

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- ½ tsp vanilla extract
- 110g self-raising flour

(or you can cheat and buy readymade cupcakes!)

- Toothpaste (one plain colour is best)
- Sprinkles (optional)



STEP 1. Heat oven to 180C/160C fan/gas 4 and fill a 12-cupcake tray with cases.

STEP 2. Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

STEP 3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

STEP 4. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

Step 5. Now, this is the best part. Instead of icing, get your toothpaste and slowly squeeze it onto the cupcakes in a swirl.

Finally, add your sprinkles, or whatever add-on you would like, to make it look believable. Then give it to your victim and see their reaction!



# Book Review

## The Woman in Black- Susan Hill

by Alexis Toop

The Woman in Black by Susan Hill is a gothic/horror novel and is set in England, 1889. I really recommend this book if you are into the horror genre, or you are just trying something new!

The main character is a man called Arthur Kipps, who tells his story to his family on Christmas eve.

Arthur Kipps is a London solicitor who is sent to Crythin Gifford, to attend the funeral and settle the affairs of a client, Mrs. Alice Drablow. Mrs Drablow's house is surrounded by fog and is a bit mysterious, but Arthur lives in it for the remainder of the novel as he is sorting out Mrs Drablow's things. However, Arthur doesn't know about the dreadful goings on in the house...

This is a thrilling read and I definitely recommend this book!

