

A Walt Disney  
MASTERPIECE  
THE  
**LION KING**

The Daily Matt

Disney PIXAR  
**INSIDE  
OUT**

**LEGO**

Disney  
**Aladdin**

THE BROTHERS  
**THE  
NIGHTMARE  
BEFORE  
CHRISTMAS**

Issue: 1

**delish**

# AIR FRYER MADE EASY



## CRISPY BUFFALO WINGS

SERVES 4 | TOTAL TIME: 45 MIN

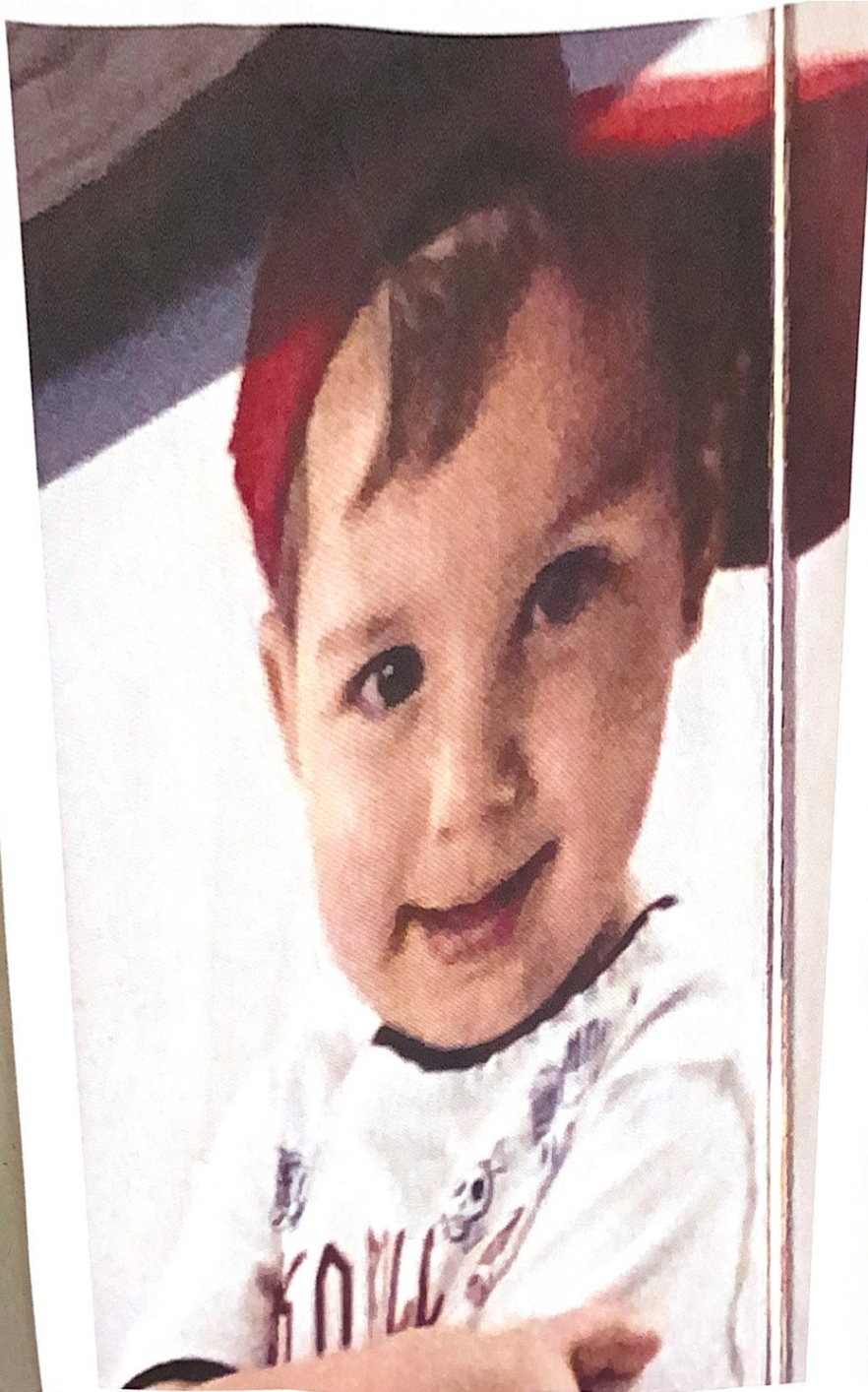
### FOR THE WINGS:

2 lb. chicken wings  
Kosher salt  
Freshly ground black pepper  
Cooking spray

### FOR THE SAUCE:

¼ c. hot sauce (such as Frank's RedHot)  
4 tbsp. butter, melted  
1 tsp. Worcestershire sauce  
½ tsp. garlic powder

1. Season wings all over with salt and pepper.
2. Coat the inside of air fryer with cooking spray. Place wings in air-fryer basket and cook at 380° for 12 minutes. Remove basket, flip wings, and cook for another 12 minutes. Increase heat to 400° and cook 5 minutes more.
3. Meanwhile, make sauce: In a large bowl, whisk together hot sauce, butter, Worcestershire sauce, and garlic powder.
4. Add cooked wings to sauce and toss gently to coat.



Dear Reader,

My name is Matthew Zemaitaitis Jr. Right now I'm 14 years old. I was born and raised in Philadelphia, Pennsylvania on April 3rd, 2008. I was 9 pounds and 9 ounces. I have one older sister and one younger sister. My older sister is named Jerseylyn and she is 16 years old and my younger sister is named Julianna and she is 11 years old. My magazine was created on September 13, 2022. This magazine will talk about my passion which is baseball, which I played at a place called SEYYA with many of my friends. Some friends were on my team and some of my friends were not. My magazine will also talk about how I learned to play chess, how I beat my cousin, and how to play chess. Chess takes a lot of practice so don't think it's impossible when you first start to play. In the magazine, there will be fun games to play like word searches and puzzles. I will also talk about my favorite games to play. Me and my family love to play board games and watch movies. I hope you enjoy my magazine.



# BANANA PANCAKE DIPPERS

SERVES 6 | TOTAL TIME: 30 MIN

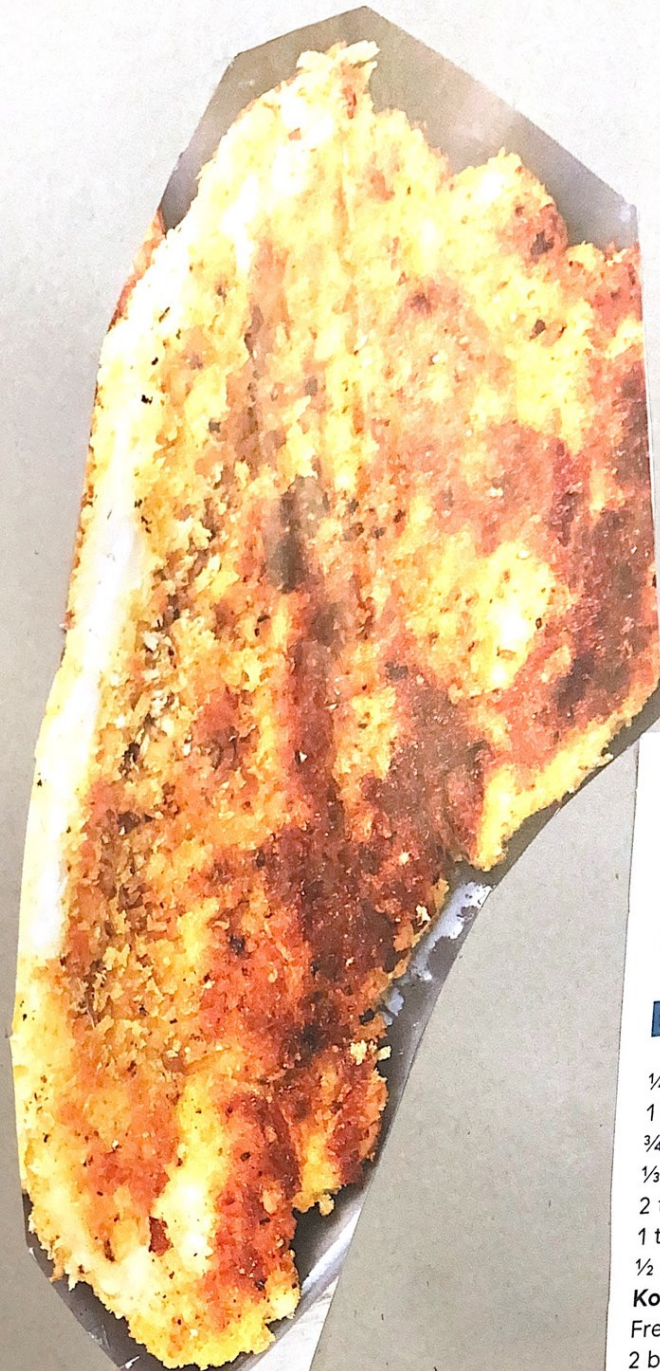
- 1½ c. **all-purpose flour**
- 1 tbsp. **baking powder**
- 2 tbsp. **light brown sugar**
- 1 tsp. **kosher salt**
- ¾ c. **milk**
- ½ c. **sour cream**
- 2 large **eggs**
- 1 tsp. **pure vanilla extract**
- Cooking spray**
- 3 bananas**, halved and sliced lengthwise
- 1 tbsp. **butter**
- Melted **chocolate**, for dipping

1. Make pancake batter: In a large bowl, whisk together flour, baking powder, sugar, and salt. In a separate bowl, whisk together milk and sour cream, then add eggs one at a time. Stir in vanilla.
2. Add wet ingredients to dry ingredients, stir with a wooden spoon until just combined.
3. Line air-fryer basket with parchment paper and grease with cooking spray. Working in batches, dip bananas in pancake batter, then arrange in a single layer on parchment paper.
4. Cook at 350° until golden, about 16 minutes.
5. Serve with melted chocolate for dipping.

# Types of Food

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- ONION
- PORK
- BURGERS
- FAST FOOD
- RADISH
- PACARONI
- LETTUCE
- VEGETABLES
- NOODLES
- BREAD
- CEREAL
- HAM
- FRUIT
- TUNA
- SALAD
- SPACHETTI
- BUTTER
- ROLLS
- TV DINNER
- HOTDOGS
- STEAK
- CRABY



# PARMESAN CRUSTED CHICKEN

**SERVES 2 | TOTAL TIME: 30 MIN**

**¼ c. all-purpose flour**  
1 large egg, beaten  
**¾ c. panko bread crumbs**  
**¼ c. freshly grated Parmesan**  
2 tsp. **lemon zest**  
1 tsp. **dried oregano**  
**½ tsp. cayenne pepper**  
**Kosher salt**  
**Freshly ground black pepper**  
2 boneless skinless **chicken breasts**

1. Place flour and egg in two separate shallow bowls. In a third shallow bowl, combine panko, Parmesan, lemon zest, oregano, cayenne; season mixture with salt and pepper.
2. Working with one at a time, dip chicken into flour, then egg, and then panko mixture, pressing to coat.
3. Place in air-fryer basket and cook at 375° for 10 minutes. Flip chicken, and cook for another 5 minutes, until coating is golden and chicken is cooked through.

## Chess

One random Saturday I was really bored. I started watching tv and nothing was curing my boredom. So I persuaded my dad to go over to my aunts. The ride was only 20 minutes. I get there and my cousin Brady says, "Look at the new game I got! It's called chess." "It looks so cool!" I replied enthusiastically. Brady then started to describe the game and how the pieces work. "The Queen can move in any straight line as far as it wants, the bishop can go in a diangle line as far as it wants, the king can only move in one spot in any direction and you wouldn't want to lose your king but if you do its game over, the knight moves in an L shape, and the pawns can move two times on their first turn but otherwise the can only move once also they attack on a diangle," Brady was saying. It sounded really cool and interesting to me.

We started playing and 5 minutes went by and I already lost but I was very determined that I could win. So we played again. 10 minutes went by and I lost. I was getting really mad because my younger cousin was better at me. We played for an additional 3 hours. Every game we've played I lost. I didn't know what to do. So I practice at my own time on the computer. I got beaten by the computer also known as the N.P.C which is a Non Player Character. I kept trying. I never wanted to stop. I was very determined to win. I practiced for two weeks because that's when I was going back to my aunts to see my cousins.

I went back to my aunt's house and I told my cousin, Brady, that I was ready. We played two intense games. They both ended up being 30 minutes each game. I lost both. I wanted to quit but I didn't, I kept practicing. Every day after school I would go home and play chess. I would lose every time. My sister told me that I suck and shouldn't play anymore, but I didn't let her bring me down. I kept trying so I believed she was right. I stopped practicing. I waited a week to tell brady that I didn't want to play anymore but he forced me and kept complaining so I finally said ok brady come on.

We go to the basement to grab the chess board. We set it up on the table and we started to play. I watched him place the same piece every time. I finally figured it out. He does the same move every time and he beats me. So I finally was able to stop him from getting my piece, but not only did I stop him from getting my piece I actually and finally beat him. It took over 200 games to beat him. I was so joyous and elated. Brady was really mad that I won. I learned that you shouldn't give up on yourself because someone said that you can't do it

A close-up photograph of several strips of thick-cut bacon, cooked to a golden-brown, crispy texture. The strips are arranged on a white paper towel, which is placed on a wooden surface. The lighting highlights the glistening fat and the charred edges of the bacon.

# PERFECT CRISPY BACON

**SERVES 8 | TOTAL TIME: 15 MIN**

**¾ lb. thick-cut bacon**

1. Working in batches if necessary, arrange bacon in a single layer in air-fryer basket.
2. Cook at 400° until crispy, about 10 minutes. Check halfway through and rearrange slices with tongs, if necessary.

A photograph showing several round, breaded pickles that have been fried to a golden-brown, crispy finish. They are piled together, and some are resting on a white paper towel. The background is a wooden surface, and the lighting is warm, emphasizing the texture of the breading.

# "FRIED" PICKLES

**SERVES 4 | TOTAL TIME: 55 MIN**

**2 c. dill pickle chips**  
**½ c. bread crumbs**  
**¼ c. freshly grated Parmesan**  
**1 tsp. dried oregano**  
**1 tsp. garlic powder**  
**1 large egg**, whisked with 1 tbsp. water

**Ranch dressing**, for dipping

1. Using paper towels, pat pickle chips dry. In a medium bowl, stir together bread crumbs, Parmesan, oregano, and garlic powder.
2. Dredge pickle chips first in egg, then in the bread crumb mixture. Working in batches, place pickles in a single layer in air-fryer basket and cook at 400° for 10 minutes.
3. Serve warm with ranch dressing.





They're cheesy, crunchy, and delicious. They are goldfish crackers. They come in many colors and many flavors like pizza, extra cheddar, pretzel, and many more all in a shape of a fish

# TOASTED RAVIOLI

SERVES 6 | TOTAL TIME: 1 HR

2 large eggs  
½ c. milk  
1 c. Italian bread crumbs  
¼ c. freshly grated Parmesan, plus more  
for serving  
Kosher salt  
Freshly ground black pepper  
1 lb. frozen ravioli  
Marinara, for serving

1. Line a large baking sheet with parchment paper. In a shallow bowl, whisk together eggs and milk. In another shallow bowl, combine bread crumbs and ¼ cup Parmesan, and season with salt and pepper.
2. Working one at a time, dip ravioli in egg mixture then in bread crumbs, pressing to coat. Dip ravioli in egg mixture once more, place on baking sheet, and freeze until solid, 30 minutes.
3. Working in batches, place ravioli in a single layer in air-fryer basket and cook at 400° until golden, 7 minutes.
4. Sprinkle ravioli with Parmesan and serve with warm marinara sauce.



What I really love doing is playing baseball and watching baseball. My favorite baseball team is the Phillies. When my Mommom got free tickets from her work we would go every time and sometimes she would grab my sister and I unexpectedly and go see the phillies game. Most of the games I went to with my mommom the Phillies won. So we were happy about that. I played baseball for 5 years. I played with a pitching machine and live pitch. I was 7 when I first started baseball. I couldn't play for one year because of covid and one year I broke my hand so I couldn't play that year either.

I was very competitive when it came to baseball. Last year was my worst year ever. We lost all our games but one because of a forfeit. We didn't make it deep in the playoffs but that's ok, my team and I tried our best. When I was in my two year playing baseball I made it all the way to the last game of the season we lost but we won all the others we got two awards. The first one was for second place and the second award was for having the highest baseball player score. We didn't win but it's ok. I haven't won a playoff in my life but we can always try again. I will work on it and maybe try out for SLA's baseball team.

There was this one time I won first place but it was in the home run derby. Whoever hit the ball the farthest wins. I waited and waited until they called my name. I stepped up to the plate and hit one by one. We would get 10 balls to hit. My ball went 1 yard farther than the farthest hit. The teams I played for were Red Socks, Phillies, Mets, The Reds, and a made up team called the wolfpack. I played Third and First base. I played third base for four years and I played first base for one year.

There are some plays that are a little difficult but they are easy as you learn. There is something called a grounder and that's when the ball rolls on the ground. There is something called a pop up and that's when the ball pops up really high in the air so you can catch it. There is a double play when you get two people out at once. There is a play called a homerun which is when you run all the bases and go all the way back to the home plate. There is a grand slam and that's when there are 3 people on each base and you hit a homerun but you make all the other people go to home plate. There is a single, double, and triple. When you hit you either go to first base, second base, and third base.





# SAUSAGE BALLS

SERVES 10 | TOTAL TIME: 55 MIN

- 1 lb. ground pork sausage
- 1¼ c. Bisquick
- 3½ c. shredded cheddar
- 2 tbsp. freshly chopped parsley, plus more for garnish
- 1 tbsp. paprika
- Kosher salt**
- Freshly ground black pepper
- Extra-virgin olive oil, for brushing

1. In a large bowl, mix together pork sausage, Bisquick, cheddar, 2 tablespoons parsley, and the paprika until combined; season with salt and pepper.
2. Line air-fryer basket with parchment paper. Working in batches, use a small cookie scoop to form tablespoon-size balls of mixture. Arrange in a single layer in air-fryer basket and brush with olive oil.
3. Cook at 400° until golden and no longer pink, 9 to 10 minutes.
4. Garnish with parsley before serving.



# JALAPEÑO POPPERS

SERVES 10 TO 12 | TOTAL TIME: 1 HR 15 MIN

- 1 (8-oz.) block cream cheese, softened
- 1 ½ c. shredded pepper jack
- 1 clove garlic, minced
- Kosher salt**
- Freshly ground black pepper
- 12 jalapeños
- 12 strips bacon, halved

1. In a large bowl, combine cream cheese, pepper jack, and garlic. Season with salt and pepper.
2. Halve jalapeños lengthwise, and use a spoon to remove seeds and veins. Fill jalapeños with cheese mixture and wrap each with bacon.
3. Working in batches, place jalapeños in a single layer in air-fryer basket. Cook at 400° until cheese is bubbly and bacon is cooked through, 10 to 12 minutes.



UNO is a game where you try and get rid of all of your cards in your hand. You get seven cards and have to play them out. You have got hit with a plus two, a plus four, or a switch you hand card. My family and I love this game. We would play it every night in the summertime.



My favorite game to play is monopoly. It's a long hard working game. You have to try and not get bankrupt. You buy properties and you can go to jail. It's a very fun game my family and I play for 5 and a half hours at one time.

# FRENCH TOAST STICKS

SERVES 3 | TOTAL TIME: 35 MIN

6 thick slices Pullman loaf, or other white loaf bread  
2 large eggs  
½ c. heavy cream  
½ c. milk  
3 tbsp. granulated sugar  
¼ tsp. ground cinnamon  
½ tsp. vanilla extract  
Kosher salt  
Maple syrup, for serving

1. Cut each bread slice into thirds. In a large shallow baking dish, beat together eggs, cream, milk, sugar, cinnamon, vanilla, and salt. Add bread, turning a few times to coat.
2. Arrange french toast in air-fryer basket, working in batches if necessary to avoid overcrowding. Cook at 375° until golden brown, about 8 minutes, tossing halfway through.
3. Serve warm french toast drizzled with maple syrup.



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| 6 |   |   | 1 | 9 | 5 |   |   |   |
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| 8 |   |   |   | 6 |   |   |   | 3 |
| 4 |   |   | 8 |   | 3 |   |   | 1 |
| 7 |   |   |   | 2 |   |   |   | 6 |
|   | 6 |   |   |   |   | 2 | 8 |   |
|   |   |   | 4 | 1 | 9 |   |   | 5 |
|   |   |   |   | 8 |   |   | 7 | 9 |

