

Boy Rescued from Well

A 4 year-old boy in Austin got rescued by firefighters on December 8th after spending 6 hours in a small well. He had fallen down a well that was way too small for anyone to go after him. The Edinburg Fire Department Chief Shawn Snider said that the well was 44 feet deep, but that the boy only fell about 9½ feet down. He said that because the well’s opening was so tiny, the rescuers had to dig next to it with shovels and air-operated hammers, which posed a risk of dirt and rocks collapsing on the boy. “The soil got to the point where it turned into almost like a shale rock, so shovels weren’t being effective anymore, and we had to turn to the pneumatic tools,” said Mission Fire Department Assistant Fire Chief Robert Alvarez.

One of the first things they did was roping the child’s hands from falling in deeper to the hole. Then the rescuers had to keep on digging. “Any vibration, any wrong strike of a shovel, could cause more soil to fall into the hole where the victim was,” assistant Mission Fire Chief Robert Alvarez said. When the firefighters got to the boy, they put a harness on him so they could pull him up. Afterwards, they sent the boy to a hospital.



Unity Post

Dec 12, 2020

Website: <https://unitypost.weebly.com>

Interview with Buddha’s Brew

Buddha’s Brew Kombucha has been around for 15 years. Last week, we interviewed Kimberly and Jason from this business. The kombucha company started in 2006, as a farmers market booth. Kimberly saw that her Kombucha booth was very popular. Then, she saw an opportunity to make it a business, so she took it.

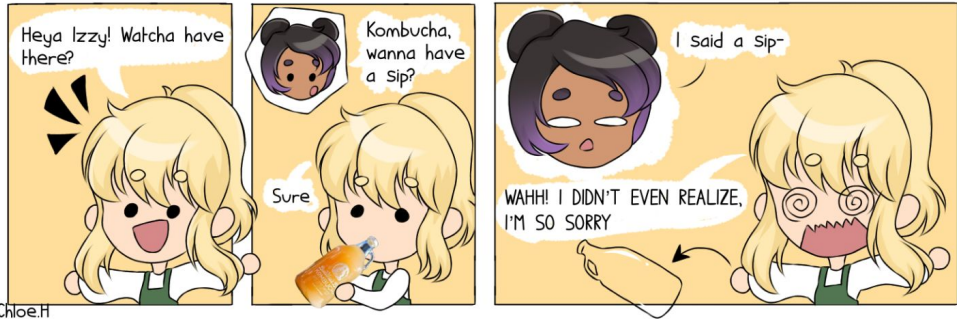
Kimberly said that the reason that Buddha’s Brew is different from other kombucha companies is because of the alcohol content. When kombucha is made, it includes a bit of alcohol (not enough to harm anyone) but a law was issued saying that kombucha companies needed to cut down the amount of alcohol in the beverage from 1.5% to 0.5%. Other companies started reducing the amount of kombucha served per bottle, but not Buddha’s Brew. They used more live cultures, which ate up most of the alcohol! This allowed the drink to keep it’s taste, but also made it more healthier, making it a win-win!

Making kombucha is a whole different story than making juice. Kimberly walked us through the steps of making kombucha in the interview. She stated, “I only make flavors I really like, the flavors have to taste just right,.” They turned a warehouse into a commercial brewery at the beginning of the company that they use to make all their kombucha. They first start off by boiling water and then adding tea and some sugar, creating a sweet tea mixture. They use organic ingredients. Then they add kombucha culture, and ferment it. This causes the kombucha to become kombucha.

COVID-19 affected Buddha’s Brew, just like all other companies. 20% of Buddha’s Brew was in bars and restaurants, kombucha on tap. Because of COVID, some places shut down, and customers are scarce. Kombucha was also sold in events, but COVID has caused them to be canceled. It is a struggle for them to get their hands on ingredients, because of the empty shelves in stores. Buddha’s Brew has a distributor, but the truck didn’t have any space for anything but toilet paper, milk, or eggs. That caused them to stop the delivery of kombucha to stores, and so the company had to do it themselves.

Jason hires brand ambassadors and marketing people. He said that when you put out a job list, you’ll get lots of applicants. You should look for people who have a passion for kombucha; someone you would enjoy working with; someone you can imagine having root beer with, who would get the work done, and someone you know you can depend on. It’s quite the process.

This interview was possible thanks to Kimberly and Jason and Buddha’s Brew! If you found this interesting, you can read our other newspapers at our website, and subscribe to it. While reading, you can grab a Kombucha at buddhasbrew.com.



Joke Time!

I’m tall when I’m young, but short when I’m old. What am I?

The answer to the last joke was once, because the next time you’d be subtracting 10 from 90!

Book Review: Allies

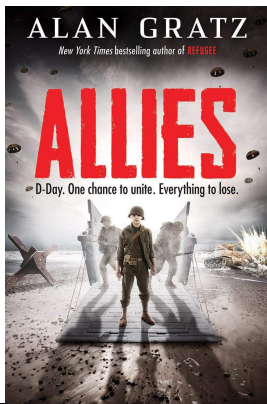
Book: Allies
Author: Alan Gratz
Genre: Historical Fiction
Age Group: 9-13

Summary: This book centers around the main character called Dee, who is a soldier about to land on Omaha beach for D-Day (Holocaust). There are many other smaller stories that happen on D-Day that intertwine with his story, including James, the canadian paratrooper tasked with parachuting into France, Henry, the black medic, who is rushing around the beach saving injured soldiers, and Samira, the french spy, who tries to save her mother. All of them have challenges to face, along with a common goal, to beat the Nazis. With their own objectives and problems, is it possible for them to Make sure D-Day is successful?

Review: This book is amazing! It's action-packed and emotional at the same time, and has cliffhangers that are so good, it makes the book impossible to put down! I personally love how the stories intertwined and complement each other so perfectly. Every character feels alive, and the story has parts that make me cry, and parts that make me laugh. It's so accurate to the real D-Day, while being such an amazing book to read. I totally 100% recommended it!

Star Rating: ★★★★★ (5/5)

Book Cover:



Hot Chocolate Mug Cake

Time: 5 mins, Cuisine: American, Type: Dessert

Ingredients:

- ½ cup All-Purpose or Almond Flour
- 2 tbsp Maple Syrup
- 2 tbsp Hot Cocoa mix (the mix, not the drink)
- 1 tbsp + 1 tsp water or milk
- 1 egg
- ½ tsp vanilla extract
- 1 tsp baking powder

Directions

1. Take the first egg and separate the yolk from the white. Then whisk the egg white until it is frothy. This helps the cake be fluffy. After that, pour the egg yolk into the egg white and mix until combined.
2. Add the water/milk, vanilla, and maple syrup to the egg mixture and mix until combined.
3. Grab another cup and whisk the flour, Hot cocoa mix, and baking powder together. Then slowly whisk the dry ingredients into the wet ingredients until combined thoroughly.
4. Pour the batter into a mug or cup, and put it in the microwave for around 2 minutes. Stick a toothpick in the cake to make sure it's clean. After that let it cool for 10 minutes and enjoy!

Fun Facts!

- ★ Oranges were originally green
- ★ A cow-bison hybrid is called a beefalo
- ★ Johnny Appleseed's apples weren't made for eating, they were for cider
- ★ Cats only have 4 toes on their back legs instead of 5

Contacts

Website: unitypost.weebly.com

Public Chat: <https://live.airsend.io/u/ysw800>

Email: unitypost101@gmail.com

Facebook Page:

<https://www.facebook.com/Unity-Post-111351794125332>

Twitter: www.twitter.com/post_unity



FILECLOUD

#1 Enterprise File Sharing, Sync,
Backup & Remote Access

getfilecloud.com