

Class of 2019 Offered Free FAFSA Help At Oct. 15. FAFSA Day at Round Rock High School

On Monday, Oct. 15, from 8 a.m. to 8 p.m. high school seniors set to enter college in the Fall of 2019 and their parents can receive free assistance filling out the Free Application for Federal Student Aid (FAFSA). FAFSA applications for students entering college in the 2018-2019 school year opened Oct. 1.

Counselors from each of the five District high schools will be at the Round Rock High School library, located at 201 Deep Wood Drive, Round Rock.

Making an appointment is easy and encouraged, particularly if language translation services are needed. Drop-ins are accommodated from 4:30 to 7:30 p.m.

When a student files the FAFSA, they may become eligible for scholarships or grants (based on need and merit), work-study programs or low-interest loans. For students to increase their chances of receiving the best financial aid packages for which they are eligible, the District's high school counselors recommend that every graduating senior fill out their FAFSA before Dec. 31.

Students are encouraged to begin filling out the online application before the event. For more information about starting the FAFSA application please visit the District's FAFSA website.

The first step for both the senior and the parent is completing the FSA ID. The FSA ID is an electronic signature, one for the student and a different one for the parent (or shared by both parents). There is a one to a three-day time frame for processing the FSA ID, which is required to complete the FAFSA. Go to the FAFSA website and click on the "FSA ID" button in the top bar.

To receive assistance in completing and submitting the application, please bring the listed items:

- FSA-ID
- Valid ID for both student and parents.
- Social Security Card for both student and parents.
- Names of schools interested in attending.
- Financial records, checking, savings, investments, assets. Tax records are usually imported from the IRS.

Tip: When completing any postsecondary planning, such as FAFSA use a personal, not school-related email address.

For more information on FAFSA Day, please contact your campus counselor.

PLAY FOR FALL FUNDRAISING EVENT

OCTOBER 19 @ 6:30 PM - 9:30 PM

The Play for All Park will be BOOfully decorated with special Halloween FX and fall attractions for all ages. Experience a Spooky Stroll on the Brushy Creek Trail after Trick or Treating through the Village. Take a turn through our lifesize Candyland Game.

Creep through the Cobweb Castle, enjoy a Moonlight Movie and say hello famous talking Pumpkins. The entire park will be decked out with surprise attractions at every turn!

Put on your costume, come join the fun, bring you donation to support the future of Play for All fun! Tickets are just \$10 per person and are limited for this exclusive event! VIP family packages are also available.

All proceeds benefit the Play for All Park. Purchase your tickets online now at www.roundrocktexas.gov/playforfall.

Food and drinks will be available for purchase, cash only, with all proceeds benefitting the Play for All Foundation. Additional donation opportunities will be available.

VIP packages are available for the first fifteen donations of \$150 or more. VIP packages include:

- Four tickets to the event, with entry at 6:00pm. Tickets for additional dependents can be added for \$15 each
- Reserved seating for dinner and movie at the Rabb Amphitheatre
- Meal for four
- VIP Parking (one per donation)
- Swag Basket
- And MORE!!!

VIP packages are available for purchase at the Parks and Recreation Department office (cash or check only).

NEWSLETTER INFO

NEWSLETTER

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Halloween Safety Tips

Centers for Disease Control and Prevention

Fall celebrations like Halloween and Harvest Day are fun times for children, who can dress up in costumes, enjoy parties, and eat yummy treats. These celebrations also provide a chance to give out healthy snacks, get physical activity, and focus on safety.

Check out these tips to help make the festivities fun and safe for trick-or-treaters and party guests.

Going trick-or-treating?

- Swords, knives, and other costume accessories should be short, soft, and flexible.
- Avoid trick-or-treating alone. Walk in groups or with a trusted adult.
- Fasten reflective tape to costumes and bags to help drivers see you.
- Examine all treats for choking hazards and tampering before eating them. Limit the amount of treats you eat.
- Hold a flashlight while trick-or-treating to help you see and others see you. WALK and don't run from house to house.
- Always test make-up in a small area first. Remove it before bedtime to prevent possible skin and eye irritation.
- Look both ways before crossing the street. Use crosswalks wherever possible.
- Lower your risk for serious eye injury by not wearing decorative contact lenses.
- Only walk on sidewalks whenever possible, or on the far edge of the road facing traffic to stay safe.
- Wear well-fitting masks, costumes, and shoes to avoid blocked vision, trips, and falls.
- Eat only factory-wrapped treats. Avoid eating homemade treats made by strangers.
- Enter homes only if you're with a trusted adult. Only visit well-lit houses. Never accept rides from strangers.
- Never walk near lit candles or luminaries. Be sure to wear flame-resistant costumes.

Expecting trick-or-treaters or party guests??

Follow these tips to help make the festivities fun and safe for everyone:

- Provide healthier treats for trick-or-treaters such as low-calorie treats and drinks. For guests, offer a variety of fruits and vegetables.
- Use party games and trick-or-treat time as an opportunity for kids to get their daily dose of 60 minutes of physical activity.
- Be sure walking areas and stairs are well-lit and free of obstacles that could cause someone to fall.
- Keep candle-lit jack o'lanterns and luminaries away from doorsteps, walkways, landings, and curtains. Place them on sturdy tables, keep them out of the reach of pets and small children, and never leave them unattended.
- Remind drivers to watch out for trick-or-treaters and to drive safely.



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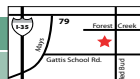
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INGREDIENTS

- 3 eggs
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 3/4 cup all-purpose flour
- 1 teaspoon lemon juice
- 2/3 cup solid pack pumpkin puree
- 1 cup white sugar
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1 cup chopped pecans
- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 4 tablespoons butter
- 8 ounces cream cheese

BAKING DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a jellyroll pan (large cookie sheet with sides).
2. In a mixing bowl, beat eggs on high for five minutes. Gradually add white sugar, pumpkin, and lemon juice. Add flour, cinnamon, salt, baking powder, and ginger. Spread batter evenly in pan. Sprinkle pecans evenly on top, and press lightly into batter.
3. Bake for 12 to 15 minutes, or until it springs back when touched. Loosen edges with a knife. Turn out on two dishtowels that have been sprinkled with powdered sugar. Roll up cake, and let cool for about 20 minutes.
4. To Make Icing: Mix confectioners' sugar, vanilla, butter or margarine, and cream cheese together till smooth.
5. Unroll pumpkin cake when cool, and spread with filling. Reroll, and push aside the dish towel. Unroll long sheet of waxed paper. Put pumpkin roll on waxed paper. Dust pumpkin roll with powdered sugar. Twist ends of waxed paper like a piece of candy. Put pumpkin roll in refrigerator and chill overnight. Before slicing, dust with powdered sugar. Serve chilled.

For more recipes go to www.Allrecipies.com.

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