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GRANVILLE'S "YUMMIEST" PUBLICATION

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## SO YOU HAVE A KITCHEN...

*Lindsey George,  
Missing Her Kitchen*

It's fall, y'all! Whether you celebrate or not, you have to admit that the changing of the seasons brings along a lot of potential for delicious recipes to try out in the free time you definitely don't have. Everyone needs a study break, though, and more than that, everyone needs study snacks. Considering these facts, I come to you with an array of easy fall recipes to keep yourself occupied and your tummy happy. Enjoy!

### **Homemade Reese's Peanut Butter Cups:**

Mix 1 cup of nut butter, 1/3 cup flour, and 1/4 cup of honey/maple syrup together. Roll this concoction into balls, and press down flat. Place in freezer for 30 minutes. Melt 1 cup of chocolate chips, and dip the frozen concoction into the chocolate. Place chocolate-covered concoction in the fridge. Once chocolate hardens, give them to me.

### **No-Bake Pumpkin Energy Bites:**

Add 1 cup of old fashioned oats, 1/2 cup of peanut/almond butter, 1/4 cup of honey/maple syrup, 1/2 teaspoon of vanilla, 1 teaspoon of pumpkin pie spice, and a pinch of salt to a bowl. Mix these ingredients together until combined. Once fully mixed, add as many chocolate chips as you'd like. Refridgerate for 10-15 minutes. Once chilled, take your mixture out of the refridgerator and scoop into balls and give them to me.

### **Apple Samoas:**

Cut an apple horizontally into 1/4 inch thick slices, and take out the core. In a bowl, mix together 1/3 cup of oats, 3 tablespoons of peanut/almond butter, and 1/2 tablespoon of maple syrup. Spread this mixture on top of your pre-prepared apple slices, and place on parchment paper. Melt 4 tablespoons of chocolate with 1/2 teaspoon of coconut oil, and drizzle over each apple slice. Place samoas in the freezer for 5-10 minutes, and give them to me.

### **Cinnamon Pretzels:**

In a large bowl, melt 3/4 cup of coconut oil. Once melted, stir in 3/4 cup of granulated sugar and 3 tablespoons of cinnamon. Using a spatula or big spoon, stir in 16 ounces of mini pretzels, mixing gently until all pretzels are evenly coated. Spread pretzels out on a baking sheet covered in parchment paper. Bake at 350° for 3-5 minutes, or until the sugar darkens slightly. Let pretzels cool for 2 minutes, then give them to me.

### **Microwave Brownie Mug Cake:**

In a microwave safe mug, combine 2 tablespoons of cocoa powder, 1/4 cup of flour, 1/2 teaspoon of baking soda, and a pinch of salt. Once mixed, add 3 tablespoons of melted butter, 3 tablespoons of milk, 1/2 teaspoon of vinegar (???), and 3 tablespoons of brown sugar. Add however many chocolate chips feels right, and bake in the microwave for 1-2 minutes, checking on it consistently. Add a scoop of vanilla ice cream on top, and give to me.

### **Peanut Butter Chocolate Pretzel Bites:**

In a large bowl, mix together 1/2 cup of peanut butter and 1 tablespoon of honey. Add 1/2 cup plus 1 tablespoon of almond flour (not regular flour, because it is not being cooked), and mix until combined, and the consistency of cookie dough. Scoop about 1 teaspoon of the mixture onto a mini twist pretzel, and place another one on top to create a "sandwich," placing on a parchment lined baking sheet when done. In a microwave safe bowl, melt 1/2 cup of chocolate chips, and dip pretzel sandwiches into the chocolate before placing back on the baking sheet. Refridgerate for an hour, then give them to me.

## IN NEED OF SOME OCTOBER TUNES?

Lindsey George,  
Playlist Connoisseur

Seeing as it is a new month, naturally it is time for a new playlist. My monthly music journey continues, and truly, readers, I've outdone myself this time. The flow of my playlist is magical, the vibes are perfect, and I know you're going to enjoy it as much as I do. I present to you a sample of my October playlist, appropriately named "oct."

**Bloom** - Futurebirds (a twang of country that will make sense later; a good mood fallish song)

**Stranger** - Wilderado (a favorite band, and a new song discovery. It screams "let's go for a drive through the changing leaves")

**Johnson Song** - Mt. Joy (funky, and completely underrated. Trust the process.)

**1979** - The Smashing Pumpkins (a CLASSIC if I've ever heard one. What else can I say?)

**Dead Ringer** - Yoke Lore (you can't listen to this song without a head bop. The guy dancing on the moving background of the song on Spotify demonstrates this song perfectly.)

**My Silver Lining** - First Aid Kit (pulling this one out of the archives. It's been gone too long.)

**New Slang** - The Shins (the sun is shining, the air is crisp, the leaves are orange, and life is good.)

**First** - Cold War Kids (this song puts an "I can do this" energy into the air. A gentle nudge to embrace fall.)

**Like Ida** - Zach Bryan (country may be controversial, but this song shouldn't be.)

**Sunshine Baby** - The Japanese House (happy vibe for those who love life.)

**Please Forgive Me** - David Gray (another blast from the past, but unmistakably beautiful.)

**Better Days** - Zach Bryan, John Mayer (Fall in a song. Sit back, relax, and enjoy it.)

**No One's Gonna Love You** - Band of Horses (a melancholy song for late autumn afternoons.)

**Meet Me in the Woods** - Lord Huron (must I explain?!)

**Cardinal** - Mt. Joy (whistle your way through fall to this song!)

**Colors** - Runner and Bobby (NEW MUSIC! Safe to say, I'm thrilled. Well worth the wait. Go listen. Right now.)

## A CONFESSION.

Lindsey George,  
Guilty

Dearest Readers,

I must admit something to you, for I can no longer live with it hanging over my head, weighing on my shoulders, pressing on my chest. I must tell you this, before it continues to eat away at me until there is nothing left. I am guilty, readers. All this time, I have been presenting myself as someone I am not. I have been deceiving you, and I feel oh so ashamed. So this is me owning up to my wrongdoings, and all I can do is hope that you can forgive me. I pray and plead and beg for your forgiveness, but if you cannot, then I understand, and though I will miss you, I will retreat without a fight. Now, what I must say is this: despite what you may have come to believe through my writings, I don't really like fall. I know, I know, it's awful of me. Here I am, sharing with you delicious fall recipes and songs to get you in the mood for the changing of seasons, but I am a fraud. I don't much enjoy the cooler weather, the shorter days, the new wardrobe. While of course I can appreciate the lovely foliage (who can't), I simply cannot get on board with the enthusiasm that surrounds this phenomenon. I thank you in advance for any ounce of forgiveness that you can offer me. For now, I must hibernate through this difficult time that is beginning.

Most sincerely and apologetically,

Lindsey



### Staff "Favorite Season" Box

Carter "Fall, for sure" Seipel, Managing Editor

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Leah "sweater weather" Jackson, Senior Editor

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Lucy "cuffing season" Dale, Head Writer

Arianna "seasons of love" Griffiths, Senior Writer

Elliot "springtime" Harpham, Senior Writer

Eleanor "Oregon" Mason, Junior Writer

William "idk, all of them ig" Eddleman, Sophomore

Lucy "Football" Hollingsworth-Hays, Sophomore Writer

Hayley "not this one" Shay, Sophomore Writer

