New Rochellean Wins Fifth Place on Food Network’s Kids Baking Championship

By Daviel Schulman

If you are a regular Food Network viewer, or a proud New Rochellean, you may have watched Season Six of Kids Baking Championship. Child bakers of ages 9-13 from all over North America are invited to audition, and only twelve are chosen to compete on the show; the mere fact that those children made it onto the first episode means they are very talented home-bakers. The hosts of the show are Chef Duff Goldman and actress Valerie Bertinelli.

Each episode of Kids Baking Championship consists of a “big bake” challenge, in which the children bake a treat that goes along with the pre-determined theme of the episode. Because each child is assigned a unique flavor to incorporate into his/her dessert, each creation is vastly different. Some past baking challenges include making animal print cheese-cakes, French macarons decorated with faces, “freaky” flavored tarts, and monkey bread volcanoes. The show would not be a competition if there were not “top” and “bottom” bakers in every challenge. After Duff and Valerie taste and judge each child’s creation, they decide which baker won and which bakers struggled the most. Sadly, one child baker is sent home at the end of each episode.

One of the most exciting aspects of this season was that ALMS seventh grader, Nyah Rosado, was a contestant. According to her Youtube channel, Nyah began to experiment with baking when she was in fourth grade. She was sick and stuck at home for a few weeks, in need of an at-home activity to entertain herself. Ever since then, baking has been her passion. This passion and skill were evident in her performance on Kids Baking Championship. Through an email interview, Nyah explained, “What I enjoyed the most about competing was that I got to make so many friends. That might sound like a cliché, but I really had a good time when I was around the other competitors in and out the kitchen. I also enjoyed learning more tricks from people behind the scenes and from Duff and Val.”

In the fifth episode of the series, Nyah was teamed up with Paige (the eventual winner) to create a cake representing fire and ice. Nyah took on the “ice” half, making a mint chip cake with a lemon curd filling, decorated beautifully; she and Paige were chosen as the best team in that week’s challenge. In the following episode, Nyah’s “freaky flavored” mango and jalapeño tart placed her as one of the top two bakers.

Aside from her impressive culinary talent, Nyah’s bubbly, outgoing personality made her a pleasure to watch for all KBC fans. She was always confident in her unique baking ideas and never gave up when she encountered a setback. Nyah successfully made it into the final five bakers of the competition. Sadly, her “dessert-imposter taco” did not make the cut, and she was eliminated right before the semi-finals. When asked to name the most valuable lesson she learned from participating on the show, Nyah said, “Even if you are the least experienced or you don’t know how to do something right, you can still do great things and go far. I had the least experience out of all the bakers and I made it to the eighth episode. I did not expect myself to make it that far but I did, and that shows that you shouldn’t give up or not have confidence in yourself. When you try and think you can do something, then you can do it.” Clearly, Nyah is extremely motivated and will undoubtedly accomplish great things in the kitchen and beyond. On the show’s season finale, the three bakers remaining were Davis (from Canada), and Meadow and Paige (both from Minnesota). Many expected Davis to be the favorite, as he was the top baker in more challenges than anyone. But Paige baked up a delicious chocolate-cherry cake that won over the judges. After ten challenges, Paige was named “Kids Baking Champion” of 2019 and won $25,000 and a feature article in Food Network Magazine.

A Review of “See Rock City And Other Destinations”

By Lily Conroy

When Theatreworks members first heard that this year’s spring musical would be See Rock City and Other Destinations, most had never heard of the show. According to stage manager Elizabeth Muriel, some cast members initially felt “kind of disappointed it wasn’t a huge super recognizable show.” She continued, though, by saying that “once everyone listened to the soundtrack and read the script they understood why the message and show are so special and why Stirpe picked it.”

I went to the show on Friday night after hearing great reviews of Thursday’s opening from cast and audience members. I’d heard pieces of the storyline from people involved in production, but I didn’t really know what to expect. Even before the show started, though, I knew it would be different from previous shows I’ve watched at the high school. Since the show is presented through a series of vignettes, the set featured a screen onto which different images were projected to show the different settings where the storylines took place. The shared themes of finding yourself and taking risks that ran through each individual story inspired audience members, and the poignant and funny storylines moved viewers to laughter and to tears.

(continued on page 5)
By Jasmine Jimenez

Times are changing, and so is New Rochelle High School’s security. Besides the noticeably greater amount of security in and around the school premises, the new installation of doors has begun. I know many people who are questioning the school’s spending money on doors when there are several other issues to fix in the school. Turns out the issue is not so much about the actual doors but the locks. All the new doors have locks by a company called Medeco. According to their website, their security locks are used in schools and universities, hospitals, banks, vending machines, parking meters, homes and offices, and much more. Our school is using the Medeco X4 lock. Supposedly it’s the best fit for institutions with many doors. This style specifically allows one key to have access to multiple doors. The company states on the website, “The Medeco X4 key can be master keyed into a system containing a variety of different lock formats to provide a one-key solution for your facility.” The key is also specially patented and therefore not easy to be duplicated. It’s not possible to walk into Home Depot and leave with 3 duplicates of the key. This will help all access be accounted for and avoid those without authorization to access any room. How necessary this is in our school is still in question.

The most impactful and what I believe is effective, is the ability to lock the doors from the inside. It’s difficult to avoid what is going on in the world today. It’s not odd to see how many schools have begun to review and upgrade their security measures. According to an article from NBC News, “… districts of all sizes are opening up their budgets or chasing government grants to pay for state-of-the-art technology, often acting on the theory that, when it comes to layers of security, more is always better.” Additionally, an article from The 74 published August 2018 states, “Legislators in at least 26 states poured at least $960 million into school safety programs this year in the wake of the Parkland shooting.”

New Rochelle High School has about 3,334 students currently enrolled and has been open since the early 1900s. It’s no surprise to see much of the interior needs some cleaning up. According to what teachers have been told, these doors are up to 90 minutes fireproof and no flyers or papers are allowed to be posted on the doors. I have personally lost count of how many fire alarms have caused thousands of students to walk out mid-class period to stand in freezing temperatures for several minutes. I don’t know how many of the doors were drills, but fire alarms ring for a reason. Therefore I believe this aspect of the new doors is a big improvement from what we had before.

Our school has been praised for its beautiful exterior many times. However, I undoubtedly believe every single teacher or administrator has ever worked in a classroom has something to say about the state of those rooms. Hopefully one day New Rochelle High School will be as beautiful on the inside as it is on the outside. New and improved doors are definitely a step in the right direction.

NEHS to Host First Ever Write Night

By Susanna Procarrio-Foley

New Rochelle High School’s chapter of the National English Honor Society consists of juniors and seniors who have a passion for the written and spoken word and have excelled in English classes throughout high school. The club is co-advised by English teachers Eric Hedman and Ellen Wallace and led by NRHS seniors Alex Gonzalez, president, Casandra Chen, vice president, Samantha Neuman, secretary, and Isabella Gonzalez, treasurer. The organization’s mission is to spread an appreciation for English throughout the community and advance people’s knowledge of writing and literature. In pursuit of this goal, members of the club volunteer their time to tutor students in all grades who struggle in English. Also, it runs events at the Huguenot Children’s Library during which members read picture books aloud to young listeners eager to understand exciting stories and learn how to read. Programs such as these intend to spread the influence of NEHS beyond the school and throughout the larger New Rochelle community. Once a month, the club sells baked goods in the embassy to raise funds to help sponsor the events that the club facilitates.

One such event is Write Night, during which students will have the opportunity to share their creative pieces of writing with their community. It will take place on April 24, 2019 at 7 P.M. in the NRHS library.

March 6th marked the due date for students turn in pieces for revision. Submissions were open to students of all grade levels, as the event aims to showcase the talents of the entire student body. Most people wrote poems; however, a few short stories were submitted as well. The topics of the writing varied from reflections on personal experiences to fantasy, and adventure stories to ideas such as love, hate, and regret. Throughout the month of March, the board of NEHS will revise the submissions and meet individually with the authors to provide constructive criticism and helpful suggestions.

On the night of April 24th, students will read their poems and short stories aloud. Following this part of the event, audience members will be able to talk to the speakers and share their thoughts. Comment cards will be available if anyone wishes to remark on any of the pieces anonymously.

Students do not often have the opportunity to exercise their creative writing skills, let alone present their work in front of a group of people. This event gives NRHS’s young writers a chance to do exactly that. Samantha Neuman, who is largely responsible for organizing Write Night, commented, “There are a lot of great writers at this school who work really hard to create pieces but have no outlet to share them. I, in addition to the NEHS board and our advisors, thought that holding an event dedicated to writing would give these authors an opportunity to share their favorite pieces in front of a number of people and talk about their experiences and motivation for writing. The event will do a really great job at promoting creative writing.”

Write Night will further NEHS’s mission of spreading a love of the written word to others, and at a school that values the arts, the night of April 24th will be appreciated by many. All students and staff are encouraged to attend the event and celebrate creativity with the school community!
EDITORIAL: Why Noam for the Third Term?

By Dylan Klein

It’s officially election season. The parties have picked their candidates and campaigning has started. That means flooded email inboxes, annoying mailing items, and phone calls from campaign staffers. There are some interesting races including the District 10 race for Westchester County Legislator. But the one that stands out is the race for the mayor of New Rochelle. Democrats nominated incumbent Noam Bramson who is running for his third full term. Republicans nominated Brendan Conroy, who is the grandson of former New York Governor Malcolm Wilson.

The choice for Republicans to run Brendan Conroy comes as an interesting one. Unions stationed in New Rochelle seemed sure to ask the Republicans to run one of their workers or union heads as a message to New Rochelle Mayor Noam Bramson to use union jobs in the mass developmental projects which he has dubbed as an “...ambitious downtown development plan.” Union workers expressed their displeasure with Mayor Bramson during his Community Conversation sessions which saw large attendance numbers, most of which being politically active citizens and union workers who mostly voiced their displeasure with the city’s development.

So why should New Rochelle go to the ballot box November 5th and cast their votes for the Democrat incumbent Noam Bramson? The same reason people say we should vote him out: development. The Republican nominee, Brendan Conroy, has already stated in an interview with New Rochelle’s own radio station, WVOX, that he will slow New Rochelle’s development.

It’s clear Republicans’ top campaign message is slowing or even stopping New Rochelle’s so-called downtown revitalization if they win the mayoral race. Slowing or stopping New Rochelle’s development would be bad for New Rochelle’s economy. At the end of the development, an additional 350 students would be added to the City School District of New Rochelle, according to city and school district sources. Without a doubt, this development is aimed at millennials and Gen Z. Economic growth is one of the main reasons this development is underway. With the development, New Rochelle hopes to attract big businesses, help start local businesses, and with the a possibility of a renegotiation of Amazon HQ2 being placed in Queens, New Rochelle hopes to attract their workers with the new Penn Station line, which will provide easy transportation.

So I urge you on November 5th, 2019, to vote for the safety of New Rochelle’s economic growth and future by casting your ballot for the Democratic incumbent, Noam Bramson.

Girls Inc. Hosts Paint and Sip Night

By Shantae Coleman

Girls Inc. of Westchester County is a non-profit organization that serves girls from ages 6-18 and partners with schools all over America. Girls Inc teaches us to value ourselves, take risks, discover inner strengths, and build on creativity. Not only do we learn valuable life lessons, but we also build long lasting relationships with mentors and create friendships that will last a lifetime. The club as a whole empowers girls, especially those of a minority group, to look towards a brighter future and to recognize that we can achieve anything if we work as a team and believe in what we can accomplish. In the Girls Inc Club at New Rochelle High School, there are about 25 active members. Everyone is very different, ranging from 14 to 17 and with vastly different personalities, but we all get along great together and the club continues to grow everyday. While the club is very serious on the topics of college and sexual education, we also have fun by planning events and just enjoying each other’s company.

This was exactly what we did on February 13 in an event we labelled Paint and Sip. The event was led by former New Rochelle student and great painter, Savannah Taylor, and before we painted she gave us some great advice: “The thing about painting is that you don’t have to work out a plan or solve anything before you do it, there isn’t any right or wrong thing to paint because it comes from the heart and the mind, it’s all about you and the canvas.” We spent about 3 hours painting, listening to 2000’s R&B and talking about everything. The 20 girls who attended loved the event and even recommended that we have one every month. The great thing about the club is that you don’t have to be a member to come and enjoy events like these with us. Girls Inc is a place for positivity, love, and most importantly enjoyment. We are located in room 1117A and anyone can stop by anytime. Come check out our masterpiece from Paint and Sip night.

The Fear of Deportation

By Alex Streinger

Since Donald Trump won the election to become the 45th president of the United States, immigration has been a big subject in politics. During his candidacy speeches, Trump emphasized the need for a wall to be built to separate the US and Mexico and not allow illegal immigrants to cross the frontier. Recently, there was a long shutdown in the government due to the president’s insistence in budgeting billions of dollars to the wall, which the Democrat majority refused to agree upon.

This situation has been seen as so important that in some of my classes here in NRHS, it has been a topic of discussion whether it is really necessary to have a wall. Trump has been undoubtedly one of the most controversial presidents in US history, as has been seen by many as a bigot. That is one of the reasons students consider it bad for a wall to be built.

As a recent immigrant myself, I have been pondering this situation for a while. Since I got here from Brazil, four years ago, I realized that New Rochelle is one of the most diverse places in Westchester- it is obvious just by walking through the High School hallways. To be an immigrant means being exposed to a new culture, and new style of life, which for me at least, has worked out great. But for others, for example illegal immigrants, there has been tension and the fear of deportation that no one should experience.
Local Restaurant Reviews

Fuji Mountain Japanese Steakhouse

By Dara DiBuono

Fuji Mountain Japanese Steakhouse is a casual hibachi/sushi place. It is located on 2375 Boston Post Road in Larchmont, NY 10538. The hours everyday of this establishment are 4pm-10:30 pm, so it is not open for lunch. Also reservations aren’t required but are highly suggested.

The atmosphere of this place is awesome! The outside look to this place is really cool; it is designed to show the Japanese culture which is probably why it is dimly lit. Once you walk into Fuji Mountain, you are greeted by the smell of all the delicious food they are cooking up. There are about 12 hibachi tables, a full bar that has many seats and a few tables for the customers who are looking for just sushi and do not want to sit at the hibachi table. All of the workers are friendly and ensure that you have a great time. Fuji Mountain is also a great place for birthday parties and celebrations; the vibe is very uplifting and everyone seems to always be smiling especially when their chef is trying to toss their food into the people’s mouth. Sometimes if you don’t come with a minimum number of people, you are seated with strangers which definitely could be annoying but here, meeting new people at a friendly establishment is perfectly fine.

I ordered the Hibachi Steak with noodles and white rice but every order comes with 2 pieces of shrimp and delicious vegetables. The steak was unbelievably cooked to perfection and it gave off such a appetizing odor it is almost unexplainable. My personal favorite; the hibachi noodles are just off the charts amazing! Once the aroma hits you use your mouth will immediately start to salivate. They taste like actual heaven. The menu ranges from sushi to hibachi and it gives many different options but since I’m a picky eater I tried to stick to the basics. Fuji Mountain is more of a pricey restaurant but that’s okay since most people go there for special occasions, it’s not just an everyday place. You hear all different sounds while the chef is cooking, the vegetables steaming, the steaks/chicken grilling and the shrimp sizziling. The food is beyond amazing, everyone seemed to be enjoying it.

The service is excellent, even when the restaurant is busy the staff still tries to do its best to ensure satisfaction. The only thing I will say is the language barrier is somewhat hard to understand but it is a Japanese Restaurant so it's not much of a problem. The cleanliness of this establishment was excellent; if something falls on the floor, a busboy or anyone will be right there to pick it up. Also, you know the grills get cleaned good because at the end of your meal the chef scrubs the grill right in front of you.

My overall experience was perfect; there is nothing I would change about it. The food was unbelievable and definitely worth the high prices. The service was quick and efficient, I didn’t feel rushed at all but the waiters were always ready and waiting to serve you. I will definitely be back, it was the best food I’ve had in awhile which is why I am giving it a 10/10!

Rustic Root

By Savannah Mandella

On the Jericho Turnpike in Woodbury sits a hidden gem of the Long Island restaurant scene; Rustic Root, a homely American alehouse with a diverse and creative menu of drinks and food. Famous for their brunch, Rustic Root uses locally sourced ingredients in delicious craft food.

I visited the tavern for the first time two weeks ago with my dad. As could be expected for a lively Sunday morning, the restaurant was crowded; there were many large families, couples, and people eating with their kids. There was a constant sound of chatter, even as people were eating. We were told there would be a twenty minute wait time, which turned out to last only about fifteen minutes. As we waited, we stood next to some fairly memorable people: a young baby who was sitting with his back perfectly straight, eating a piece of cornbread with as much concentration as one can eat cornbread, and his father, a man who’s button down shirt and thick red beard made him look something like a civil war soldier. We were seated in the middle of the restaurant, close to the bar.

The menu (which was presented on a wooden slab; they are very committed to the rustic aesthetic) was short and uncomplicated, but nonetheless interesting. I ordered cornbread as an appetizer, and, as a main course, lemon-ricotta pancakes with candied lemon rind and smoked bacon. Our appetizer came first. It was served in a small, cast iron skillet, which was hot enough to keep the food heated, but not enough to be dangerous. The cornbread was very good; dense and buttery, with kernels of corn throughout it. My pancakes arrived not soon after. They were some of the best pancakes I ever had; the ricotta cheese evened out the sweetness of the pancakes, which were dusted with powdered sugar, very nicely, and the candied lemon rind was chewy and sour. The smoked bacon wasn’t at all burnt or overly crispy, as bacon often is, and it tasted smoky. I was given a very large serving; I ate the leftovers for breakfast the next morning.

The service at Rustic Root really completed the experience. Our server was polite and informative, explaining to us that the chef had been featured on an episode of the competitive Food Network show Chopped, an episode which he won. Our drinks and food arrived quickly, despite the fact that the restaurant was crowded.

Overall, our experience was extremely enjoyable. We actually went back again the week after, but we arrived too early and the tavern was closed. Our coffee was served in artistic cups and saucers, and I was charmed by the rustic feel of the building and the comfortable atmosphere. I would give it 10/10, and would recommend Rustic Root to anyone in the area.

Pancakes at Rustic Root
Texas Roadhouse

By Marcel Garcia Rondon

Texas Roadhouse is an American steakhouse serving American cuisine, with a Texas-themed decor, located at 181 Huguenot Street, New Rochelle, New York.

As I approached the restaurant from the outside, the place seemed packed and we thought we would have to wait a long time to sit, which annoyed us. We entered the restaurant and the staff was very welcoming, the first impression the staff gave us made up for the number of people waiting to be seated.

Our wait was shorter than expected, only around 10 minutes to sit.

The menu was very descriptive which was very helpful. Their menu included mostly meats, a few appetizers and salads. Their meats include hand-cut steaks, which were not very expensive yet not so cheap either. Also, the ribs were pretty cheap in comparison to other restaurants. The variety of meats was interesting and they offered a good variety of sides as well. I ordered the Grilled BBQ Chicken and my two sides were mashed potatoes and corn. The chicken was very tasty, but the amount of BBQ sauce was a little overwhelming, and the sides were very fresh and tasty. The bread and butter they offered when we were first seated at the table was sweet and tasty, and honestly good enough for me to just have had the bread all night and be satisfied.

The service provided was as good as expected; the waitress introduced herself with a great smile and very positive attitude. Our drinks were brought to us a few minutes after we ordered them, and the food was also quickly brought to us. The place itself was pretty clean, and the table we sat on even though it had been used little before us was cleaned pretty good.

Texas Roadhouse - it’s the place to go for some very incredible meal for an inexpensive price. The staff are very welcoming and the a fun, “country”, and upbeat atmosphere. I would totally recommend it.

Rockwell’s

By Johnny Robbins

Rockwell’s is a bar & grill in Pelham Manor, New York that has outdoor seating, live music, comedy shows, as well as a surplus of T.V. ’s with multiple sporting events being broadcasted throughout the restaurant.

The atmosphere in Rockwell’s is like a family cookout. The first time I went to eat at Rockwell’s, I noticed that the service and the people in there had hospitality and great service with my food coming in no time.

The menu at Rockwell’s is very diverse, ranging from burgers to pasta to salad to baked potatoes and the list goes on. Their menu is also intricate, as they have many options and combos for each dish. An example of this is they have regular fries, waffle fries, sweet potato fries, an sweet potato waffle fries. When I go there, I usually get the same thing, mild wings with waffle fries and a vanilla milkshake. The milkshake comes out first, and I drink it till I get a brain freeze. The milkshake is bright white with a red cherry on the top of the soft mushy whip cream. Its sweet and creamy taste is delicious, but what makes the milkshake a 10 out of 10 for me is the texture. With the texture not being so creamy, it actually feels like you are drinking it, not eating it. Next out is the wings and waffle fries. The waffle fries are never soggy, and alway crispy on the outside. When you bite into one, you then feel and crunchy and mushy texture of the potato, with a warm hat arising in your mouth. The wings have a ton of sauce, but aren't drenched in them to the point where it is uneatable. The sauce they use isn’t the spiciest, but if you eat a couple without drinking any water or eating any celery, you will get a little kick in the back of your throat. The chicken wing is top tier, with a little skin to meat ratio and little fat on the bone the chicken is moist, and slides easily off the bone.

The service at Rockwell’s is probably the best part about it. The waiters or waitresses are always polite, and have great customer service, always checking how are food is, if we need more water, and if we need the check. My favorite part about the service is that every time I go there and order the wings, they never forget to bring me 2 packets of baby wipes.

My overall experience at Rockwell’s is always a good time. Whether I am going there with family or friends, I have never run into any issue with restaurant, or the any of the people their. My rating for Rockwell’s would be a solid 9/10.

A Review of “See Rock City and Other Destinations”

By Lily Conroy

(continued from page 1)

The musical is named for its opening vignette, in which a waitress joins one of her customers on his trip to an unknown landmark called ‘Rock City.’ Following this, the musical spans the country from Area 51 to Niagara Falls, telling the stories of two boys who skip school to visit an amusement park, three sisters who go on a cruise to scatter their father’s ashes, a bride considering whether to go through with her wedding, and more.

Despite being relatively unknown at first, the show received an incredible reception from the school community. The Linda Kelly theater filled at each performance, and students, staff, and family members alike converged with great reviews. As one Friday night audience member said, “See Rock City and Other Destinations was amazing!...I laughed, I cried, I gasped, and I’m glad I saw Rock City.” The cast came out of the show feeling equally confident. According to senior Isabella Vianna, who played one of the three sisters, “It went amazingly. Everyone really came together and put their all into it and you could really see the dedication of each and every person.” Many seniors in the cast and crew have participated in several TheatreWorks productions over the last four years, and this will be their last. But for many, like Chloe Werner, who played the tour master and serves as the president of TheatreWorks, this show was a great culmination of that experience. “It’s super bittersweet, as would any show be if it was my last. However, I am so grateful that See Rock City was my last one because it was so powerful to everyone who was a part of it (cast, crew, and audience),” she said.