UNIQUELY YOURS
Dear Parents, Alumni, and Friends,

Well, this is our 52nd year, and a year that none of us will ever forget. So, it is a pleasure to be able to write a warm welcome in this Spring Newsletter. This is a community of friends that faced the pandemic with courage, and who continue to achieve. It all started in March of 2020, when the school announced its temporary closure before the COVID virus infected anyone in our community. In September, we returned to in-person learning with the option for any student to stream their classes live on Zoom. We had a wonderful first quarter without a hitch, and then a series of outages because of the virus. Now, in the second semester, we are again at the task, working closely with you to grasp every possibility for meaningful, consistent instruction, as the circumstances continue to change around us. Since the first day of this crisis, we are very proud of what we have achieved together.

It is gratifying to hear from parents as we have moved forward together. So many kind comments and thanks. We were fortunate. In short order, we were able to upgrade our online portal, our computers, added cameras, and added facilities from the new roof to reimagined classroom spaces. It worked well, considering the fact that a deadly disease was raging in New York. After this year, we believe the many new skills learned, and the togetherness of our community, mean we will undoubtedly emerge stronger in 2021-22.

Like all our previous newsletters, this one focuses on our students and teachers. We start with College Guidance, because we are a school that prepares for college. We do not know of any other school that does college guidance as well as York Prep. It is taught as a class from the second semester of 11th grade until the student gets into their choice of college. The lists speak for themselves.

The next part of this newsletter deals with academics and activities. This year, there have been no sports teams allowed by New York State to compete, and so a great deal of fitness and mental wellness has been our focus. We tried to keep the sense of fun that is York Prep, by continuing with our wonderful clubs, and offering on-line courses in June that were for enjoyment only. Some of the recipes from Mr. Schwartz's popular Jewish cooking class are listed. There were a number of such courses (see list) and they were watched by many students and parents. In August, we offered free Zoom refresher courses for students who wished to brush up on math and English prior to coming back to school. Again, more than a third of our students gave up some of their summer to take advantage of them.

School is a place of energy and joy, and that is very difficult to offer without the laughter and happiness of our students. So, we look forward to finishing off the year in style. We will smile through our masks, and emote while being socially distanced. It will be over soon and every day sees progress. All of our teachers are vaccinated already as well as, we hope, all grandparents. Soon the parents will have received their protective shots too, and then, hopefully, our nation's brilliant scientists will turn their attention to adapting the vaccines for our students.

So thank you to all of our families who have trusted us with their child's education. We will continue to work to create thinkers and leaders, and also work to create kind and ethical young people. Thank you to our dedicated faculty. They did not miss a day of teaching and they really are such great communicators. And, finally, thanks to our administrative colleagues who worked tirelessly to produce an outstanding program in such a difficult era.

Let us all, parents, students, and faculty, continue to collaborate as this pandemic passes.

Sincerely,

Ronald Stewart
Head

Jeremy Clarke
Deputy Head
CLASS OF 2021 EARLY DECISION ACCEPTANCES

Bennington College
Bowdoin College
Bucknell University (2)
College of the Atlantic
College of Charleston
Columbia University
Connecticut College (3)
Cornell University
Fordham University
Hamilton College
Haverford College
Indiana University - Kelley School of Business
Marist College
Northeastern University
Rollins College
Skidmore College (2)
University of Miami (2)
Villanova
American University of Paris
Baruch College
Binghamton University*
Clark University
Cleveland Institute
Cornell University
Emerson College*
Indiana University
Indiana University – Kelly School of Business
Ithaca College
Lehigh College
Manhattan College
Muhlenberg College
New York University - Tisch
Purdue University
Rensselaer Polytechnic Institute*

Rochester Institute of Technology
Sacred Heart
San Diego State University
Skidmore College*
Syracuse University
Tulane University*
University of New Hampshire
University of Vermont
Vanderbilt University
Villanova University
Whittier College

*indicates multiple acceptances
Throughout last summer, the staff at York Prep dedicated their time towards preparing a safe and welcoming environment, alongside an adaptable plan, for students to return to school this fall. We are so thrilled to see our students back on campus, and online-and we have been receiving positive feedback from both parents and students alike. We always welcome you to contact us anytime with your questions and comments!

One of the most popular renovations that we have made to create safe settings to support the growth and development of our students, is our revamped rooftop. Our rooftop, which showcases blue skies and iconic NYC skylines, has been a big hit with students. We have hosted classes, club meetings, and other gatherings in this vast open air space. Speaking of vast open air spaces, physical education classes have also been enjoyed throughout Central Park.

Our gymnasium has been repurposed for students with a large selection of socially-distanced tables and desks. In each classroom, desks are spread out and teachers bring their Macbook Air laptops to synchronously teach remote students during live classes.

At the beginning of classes, teachers plug their laptops into a small hub, which is also attached to a camera and microphone stand. The cameras can be positioned to mirror whiteboard material viewed by both remote and in-class students; and they can be moved around to show other classroom activity. “We have tried so hard to make a good learning experience for both the in-person and the remote learners and to make it as safe as possible,” says Technology Director, Richard Abba. “The teachers are going above and beyond.”

Plexiglass shields are present on all communal tables, which blend in seamlessly. Our science labs have been outfitted with clover-shaped tables to promote social distancing.

Last but not least, air purifiers are on in all classrooms. Our beautiful casement windows bring in a steady stream of fresh air throughout the day.

We also commend our students, who have been masking up and helping to keep everyone on campus safe! We have seen a lot of smiles (behind the masks), and most importantly, a community that worked together. During these trying times, we must continue to work together so that all our students can learn and grow.
Living Through COVID-19

Last spring, Ms. Fratta’s eighth-grade history class completed Primary Source projects. The projects focused on how they have been affected by this pandemic in school, at home, and in everyday life. Throughout one week, her class created a journal of five different writing responses. They then created a collage of different pictures representing COVID-19 as well as their own projects. The results were outstanding, and the photo presented here is one example of the stirring images presented via this project.
Fighting Corona - The Memorial

In Ms. Kennedy’s 12th-grade history class, they discussed tragic global historical events and the purpose of memorials. The students were assigned with the task to design a memorial to commemorate the victims of the COVID-19 pandemic.

Ms. Kennedy asked her students to reflect on what they have learned about the pandemic so far, as well as what they think is the most important lessons for us all to remember. She then asked them what events, people, or ideas they would represent in their memorials. She shared this powerful description of Abraham Cohen’s memorial.

Fighting Corona - The Memorial

by Abraham Cohen, 12th grade

I want the memorial to represent the pent up aggression from this pandemic. Many members of peoples’ families are dying, but we cannot physically join them as they fight the virus in hospitals. We cannot even sit down to join our family friends as they mourn. The coronavirus is affecting everyone from all races, ethnicities, and wealth classes. We must build a memorial as an outlet for our aggression and to highlight how many people are affected by this virus through the passing of their family members. Right now, we cannot confront the virus face-to-face. We are currently fighting the virus by backing down and social distancing. If it weren’t so dangerous, I would love to come into contact with the virus so I can fight it...literally.

The memorial will be a punching bag that looks like the virus. It will be round like a ball that has spikes on it. It will be placed somewhere in New York City. When this quarantine is over, people will form a line outside of the memorial and take turns fighting the virus, with one punch for each person they know who passed away. (There will also be stands where people can purchase Corona beer and Corona hard seltzer at a discount. If people have more beers in them they will definitely be more eager to fight and punch harder. The drive home will be sponsored by Uber.) There will be a screen behind the punching bag that counts the punches, showing how many people this pandemic affected. The score will certainly be higher than the amount of people that died, because the death of one person can affect multiple people. This will show how we are all connected, and that we are all in this together facing the same problem. The memorial will be an outlet for aggression, but it will more importantly symbolize all of humanity coming together, as everyone from billionaires to homeless people take turns punching the virus, reminiscing and cheering.
Exploration of the Pandemic

What aspect of the pandemic are you most interested in? Mr. Beich asked his 11th-grade Reading and Writing class this question. The students presented a spectrum of different topics via slide presentations.

The topics covered in their presentation were:

- From the Roaring 20's to 2020: Pandemics a Century Apart by Philip Winter
- The Effect of Coronavirus on Aviation by Diego Martinez-Gonzalez
- Multiple Strains of COVID-19 by Sam Hort
- COVID-19 and the Food Industry by Eliza Eckstein
- How Well Known Companies are Responding to COVID-19 by Dylan Berman
Quarantine-Inspired Poetry

Ms. Borelli’s 9th grade English class was assigned to write concrete poems using items that have helped them get through quarantine throughout last spring. They first explored multiple examples (including the cover of the book they are reading called *The Crossover*), and reviewed the structure before they were off on their own to create their poems.

A wide range of inspirational items were present in the poems, including a bottle of hand sanitizer! “Sign of the times” sure does come to mind when reviewing this selection of poems.

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All my anxiety goes when I’m in this game
I don’t play it for the clout or even the fame
I said take me out to the ballgame
Take me outside So I could play this game
Corona just stop and let me play

I will never take my opportunities for granted no way
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Quarantine Poem
Basketball

...sometimes you hit a home run... or shoot... or lose... or... you will still be good at the end...
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Desmond Byran

Music
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Note

my feeling is scary, lonely,
get inside, don’t spend too much time
my home. But how fun in home, easy to live in home. Different stay

quarantined

2020/05/03
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Conspiracy Theorist Mock Trial

Mr. Gordon’s eighth-grade history students staged a mock trial, where student Miles De La Torre played the role of conspiracy theorist Alex Jones. The students learned about the elements of the First Amendment, libel, and free speech.

Jones made the claim that the Sandy Hook shooting was a hoax. He claimed that the parents were crisis actors. The parents of one of the victims are currently suing him. Throughout the mock trial, they used some of the actual evidence and documents submitted to the court in the real libel case, courtesy of a website called First Amendment Watch.
SPECIAL GUESTS:
Distance Learning Did Not Stop Special Guests from Dropping In

Masterclass With Artist Rona Siddiqui

Mr. Cockrell hosted a Zoom guest-artist “masterclass” in the performing arts department with Rona Siddiqui, a musical theater composer, music director, and songwriter, and in the words of Mr. Cockrell, an “all in all wonderful human being”. All music students were invited to attend.

Ms. Siddiqui discussed a variety of topics; from collaborating in an age of “social distancing”, to creating art as a bi-ethnic woman in a male-dominated field, to writing silly songs about one’s love affair with a favorite hoodie sweatshirt. Sariah Johnson shared an excerpt from the musical that she is writing, and McKayla Martin received a brief compositional tutorial for the piano.

Guest Speaker Zooms into Scholars Class

It turns out, the virtual classroom is a welcoming place for a guest speaker. Last spring, journalist and entrepreneur Gordon Crovitz came to Ms. Hersh’s virtual class on Journalism in the Age of Fake News.

Crovitz, who has worn many hats including publisher of The Wall Street Journal, spoke about his current venture, Newsguard, which he co-founded two years ago with Steven Brill. The company rates websites on their reliability and tracks misinformation trends. In a slide show on the shared screen, he walked the class through the nine journalistic standards of credibility and transparency that the company uses to rate websites. Interestingly, he said that of the approximately 4,000 websites the Newsguard team has rated so far, about a third have been deemed untrustworthy.

Incidentally, Crovitz is the father of 8th grader James Crovitz, who also attended the session, assisting his dad with the technology.
Music Students Attend a Songwriting Workshop Conducted By Larry Kirwan

Last Spring, the York Prep Music Room had the privilege of hosting songwriter/author/playwright/composer Larry Kirwan, who conducted a pre-pandemic workshop in songwriting. Eleven students attended this workshop, which was organized by music teacher Coty Cockrell, and some of them even shared their original pieces with Mr. Kirwan.

During the first half of the workshop, Mr. Kirwan used one of his songs, *Fanatic Heart*, to break down the various parts of constructing a song. He then explained how he came up with the narrative for his lyrics by using the words of Keats as a starting place. After Mr. Kirwan went over how he developed the melodic idea and expanded the song into complementary parts, Mr. Cockrell joined him in performing the song so that the students could hear how all of the elements came together.

During the second half of the workshop York Prep students Sariah Johnson, David Reichberg, Phoebe Unger, and Ben Warshavsky shared their original pieces for constructive feedback from Mr. Kirwan.

“I couldn’t be more pleased with how it went!” says Mr. Cockrell. “They were the very model of professionalism and showcased our school in the very best light.” We look forward to the next guest artist, Rona Siddiqui, who is coming in late April.

A brief bio on Larry Kirwan: Larry Kirwan was the leader of the Irish political rock band Black 47 for 25 years during which the band played 2500 gigs, released 16 albums, appeared on Leno, Letterman, O’Brien, Fallon and every major US TV show. As a playwright and novelist, an Irish Echo columnist, and a celebrity host/producer of Celtic Crush on SiriusXM Satellite Radio, he has written 16 plays and musicals, three novels, a memoir, and *A History of Irish Music*. His musical, *Paradise Square*, recently ran for 10 weeks and was twice extended at Berkeley Rep. His latest novel, *Rockaway Blue*, will be published in January 2021 by Cornell University Press. He is currently completing two new musicals, *IRAQ*, and *The Catacombs* (the life and times of Brendan Behan).
Last year, NBA Hall of Famer David Robinson visited York Prep to catch some weekday middle school girls basketball team hoop action!

David Robinson is widely considered to be one of the greatest centers in NBA history. During his time as a player for the San Antonio Spurs from 1989 to 2003, he was a 10-time NBA All-Star, a two-time NBA champion, and a two-time Olympic gold medal winner. Nicknamed “The Admiral” for his service with the U.S. Navy, he became a philanthropist, venture capitalist, and advisor after retiring from the NBA.

We love when alumni stop by to say hi! We were so happy to see some of the Class of 2019 grads last year during their winter breaks from Bard, Syracuse, RIT, and Brooklyn College!
Graduation Day 2020 was joyful, a little bittersweet, and the essence of our community was present through the memorable speeches given by students, faculty, and guest speakers. The love and friendship was palpable throughout the video montages that opened and closed the online ceremony on May 20th. Words cannot describe the tribute to such a terrific class of seniors that unfolded throughout the two-hour long commencement exercises.

Dr. Armah is a board-certified Psychiatrist who has served as the Medical Director of Behavioral Health at the Community Health Center Inc. since 2013 and is also currently Vice President for Behavioral Health and Medical Advisor for the Psychiatric Mental Health Nurse Practitioner Post Graduate Residency Program at Yale University.

As an Emmy & Annie Award-winning actress, Nancy Cartwright is best known as the voice of spiky-headed underachiever Bart Simpson but also gives voice to Ralph Wiggum, Nelson Muntz, Rod Flanders, Maggie Simpson, DataBase and Kearney in the town of Springfield on Fox’s 30-year-iconic hit, *The Simpsons*. She is also a stage and screen actress, a producer, and a philanthropist, who is in her 15th year as the Honorary Mayor of the North San Fernando Valley.

Graduation 2020 at York Prep was filled with surprise speakers who shared their own high school experiences and shed some light on this trying time in history. The line-up of guest speakers, which included David Henrie, Ian Armitage, David Spade, Marlee Matlin, John Kander, Eddie Vedder, Dennis DeYoung, Jodie Sweetin, John Stamos, Gary Sinise, and Audra Macdonald, delivered touching messages. Following their appearances, Tichiana Armah, MD, BA and Nancy Cartwright delivered powerful speeches.
York Prep Awards Ceremony

On June 3rd York Prep students were honored during the online Annual Awards Assembly hosted by Mr. Buckley, Director of Curriculum and Instruction. Teachers nominated one student from each of their classes, and winners were announced by subject. The faculty also voted on two General Excellence recipients in each grade. Also, in addition to Honor Roll, Headmaster’s List, and Perfect Attendance the following memorial awards were also presented:

The **Arthur Schlesinger Award** is given to a student who has overcome obstacles to excel in history. This award was presented to Philip Winter.

![Historical Coats created by Arthur Schlesinger Award winner Philip Winter](image)

The **Lesley Kingham Award** is given to the 8th grade student that has demonstrated strong character and is in solid academic standing. Lesley was a York Prep student. This award was presented to Mircia Cortez.

The **Evan Perry Award** is given to the 10th grade student that has shown grit and determination in the face of obstacles. Evan Perry was a York Prep student. This award was presented to Talya Plush.

The **Ronald Klein Award** is given to an 11th grader that has demonstrated strong character and is in solid academic standing. Ronald Klein was a York Prep teacher. This award was presented to Rehannah Baksh.
Senior Athletics Awards

The Athletics department hosted a Zoom awards ceremony to celebrate the seniors’ athletic achievements and contributions. The ceremony opened up with a moving tribute video created by Coach Valentzas.

Coaches Curran, Shure, Michael, Horn, Turi, Valentzas, and Ward all gave moving speeches that paid tribute to their student-athletes. Ms. Hutchison and Mr. Martin announced awards to each of their cheer squad members.

Seniors Sophia Friedman and Sway Dolan also spoke about their memorable experiences as team leaders. Congratulations to all of our Coaches, PE teachers, and students for a fun and active year!
Create an Olympic Sport At Home

Over the winter break, the York Prep P.E. Department encouraged both students and teachers to create Olympic sports in the comfort of their own homes and outdoor surroundings. This challenge was created to keep spirits high while we were remote in December, and the results will also bring joy to anyone who watches the videos created by the students and faculty who rose to the challenge!

You can see the Challenge videos on the York Prep Athletics Instagram feed at www.instagram.com/yorkprepathletics/. Pets were integrated into many of the “events”! Coach Curran stood up to a silverback gorilla! And, of course, technology was incorporated into group events! Congratulations to the winners, who were announced last week on Instagram!
York Prep’s First Virtual Film Fest

We are in awe of the extremely talented York Prep student filmmakers who participated in the first ever York Prep Film Festival. You can watch all of the films at https://vimeo.com/ypfilmfest. You will be blown away by the magnitude of artistic skill that went into each and every one of these films. Mr. Viscardi did a brilliant job masterminding this festival, with the help of the faculty judges.

We commend our students for working so hard on directing, writing, acting, producing, designing, and collaborating to make this film festival such a great success.

Congratulations to the winners:

BEST DOCUMENTARY SHORT FILM: Coronavirus: NYC Under Attack by Dylan Breda
BEST EDITING: Coronavirus: NYC Under Attack by Dylan Breda
BEST DRAMATIC SHORT FILM: My New Best Friend by Nick Spillum
BEST CINEMATOGRAPHY: Le Tete de Crack by Philip Winter
BEST HORROR/SUSPENSE SHORT FILM: Identity by Julia Frischling, Nicole Rashkover, Leila Robb, Eliza Eckstein, Juliana Carrerri, Jack Flesher, Emma Ervin, Robert Schofield, Alex Mishan, Alex Cohn
BEST STORY/SCREENPLAY: My New Best Friend by Nick Spillum
BEST COMEDY SHORT FILM: Horse by Jacob Hume
BEST ACTOR: Unique Barnes/Drive by Unique Barnes
BEST ACTRESS: Eliza Eckstein/Identity by Julia Frischling, Nicole Rashkover, Leila Robb, Eliza Eckstein, Juliana Carrerri, Jack Flesher, Emma Ervin, Robert Schofield, Alex Mishan, Alex Cohn
BEST DIRECTING: Identity by Julia Frischling, Nicole Rashkover, Leila Robb
AUDIENCE CHOICE AWARDS: Not Today by William Strausman, Intertwined by Nick Spillum and DJ, 9:15 by Mark Tillinghast, Le Tete de Crack by Philip Winter
Mandarin Movie Contest Winners

Ms. Xu’s senior Mandarin students won the award for Best Content and Storytelling in New York University’s Developing Chinese Language Teachers’ *Rock That Movie* contest! This year’s theme was “10 Minutes that Change the World”.

The winning movie *My New Best Friend* was a collaboration among seniors William Bowen, David Reichberg, Nicolas Spillum, and Edward Zeltner. Nicolas led the way as the director, and put forth a major effort in writing the script.
Social Studies Super Bowl XVII: A Truly Historic Moment

by Eric Tull

Last year: Full attendance at York Prep School
This year: Only 51% attendance in the building

Last year: Attendance at York Prep’s annual Social Studies Super Bowl: 300
This year: Over 450

How is this possible? In February of each year, the York Prep Pantherdome hosts the Annual York Prep Social Studies Super Bowl, where the four Upper School classes compete to answer questions about history and geography. This year, however, as with everything in the age of covid, things were slightly different. Safety precautions made it impractical to bring a crowd of spectators into the gym, so we decided bring the Super Bowl to them instead. The combined wizardry of Tech Director Richard Abba and History teachers Lane Choplin and Charles Kaczynski enabled us to livestream the contest not only throughout the school building, but also into the home of every remote student in the tri-state area and beyond. An additional advantage: the Middle School students could watch the show from their classrooms [and were reported to be enthusiastically shouting out answers], which has never been possible before.

The essentials of the Super Bowl remained the same as in “normal times”. The questions, in twelve categories, were written as always by now-retired History teacher Mr. Michael Roper. The History Department, chaired by Ms. Christina Cox, provided the creativity that brought the production to life, and the officiating was covered by ever-reliable Physical Education coaches Paul Curran and Colin Horn.

In York Super Bowl history, this epic battle has been won by senior, junior, sophomore, and even freshmen classes. This year, the event was held on Monday, February 8, and the two challenge rounds were palpably suspenseful. First, the sophomores barely surpassed the freshmen, 34 - 32. Then, the seniors squeaked past the juniors, 44 – 42, before coming on strong against the 10th grade in the championship round with a score of 32 - 14.

Winners, as ever, were presented with bestselling books on a variety of history-related topics, and they also earned bragging rights for an entire calendar year. If necessity is the mother of invention, social distancing was the mother of a wider audience for this literally historic event, and with all the lemons thrown at us by the pandemic, York’s History Department served up a Bowl full of lemonade.
ARTS: Visual and Performing Arts continued to shine this year

Becoming One With the Art

Inspired by the recent social media trend of recreating classic paintings at home, students in Ms. Spencer’s, Mr. Schwartz’s, and Mr. Hartman’s art classes were asked to reenact famous artwork using themselves and whatever objects and clothing they have at home.

The results are brilliant. We commend the students for their creativity, and look forward to seeing more art challenges in the future!
Spring Musical

Last Spring, the drama department was in full swing preparing for their production of *Cabaret*. The performers were participating in dress rehearsals. The costume department was putting together the different looks, and the set department was constructing the scenes. Unfortunately, the pandemic halted rehearsals, but Mr. Viscardi continued to meet with students online, and we look forward to the next musical!
I Feel Like Dancing

The dance program is alive and well at York Prep! From hip hop to yoga to classical dance, Ms. Hutchison’s and Mr. Martin’s students are all feeling the beat. Photos here from the latest scenes from the dance studio, and even the rooftop!

Students Produce Synth Pop Hits

Mr. Cockrell's music class dove into a unit on 80's Synth Pop, with an emphasis on collaboration. Students paired up, researched Synth Pop songs, and compared the different musical elements within the songs. Needless to say, A-ha's *Take On Me* was a big hit among students.

As the grand finale to this unit, they worked together to create their own original songs, which emulate the Synth Pop genre.

Listen to the latest podcasts, beats, and songs created by students in Mr. Cockrell’s music classes at www.soundcloud.com/yorkprep.
Digital Mandalas

Have you ever seen a digital mandala? We present to you the kaleidoscopic creations that Ms. Spencer’s middle school digital art students made on the Symmetry Lab app.

These digital creations were made during a week-long “Mandala a day” project, which promoted daily mindfulness via art.
Inspired By Color, Found Objects, Self-Identity, and Mythology

Ms. Spencer’s digital art students find endless inspiration in the world around them. With her guidance, they are able to harness this inspiration towards dynamic works of art.

Her sixth-grade students went on color photo walks and created photo palettes using all the colors of the rainbow and beyond. See the bold collages in the slideshow on the right, along with found object self-portraits inspired by the illustrator Hancock Piven, digital mandalas using imagery that describe the identities of sixth- and ninth-grade digital art students, and mythical hybrid creatures created in Photoshop by Ms. Spencer’s ninth-grade students.
Ceramics and Q-Tips, and Foil, Oh My!

We love the creativity that radiates from the art room during Mr. Hartman and Mr. Schwartz’s art classes. Recently, students used a variety of media to compose their masterpieces. Q-tips were employed in Mr. Hartman’s Aboriginal dot paintings, and foil replaced canvases.
Discovering New Perspectives Through Abstract Photography

Young photographers honed in on their abstract photography skills in Ms. Spencer’s Digital Photography class recently, when they went on a photo shoot outdoors. They tried out different angles and perspectives by zooming in on different subjects. In the process, they discovered interesting lines, shapes, and colors all while learning how to use a DSLR camera.
Ugly Mugs Are the New Ugly Sweaters

York Prep teachers and students are creative. York Prep teachers and students are innovative! Creativity, innovation, and a dash of humor came together during Mr. Schwartz’s 11th-grade remote ceramics classes in the form of “ugly mugs”! No kiln needed here; the students used air-dry clay and acrylic paint to produce these cheeky works of art, which are sure to put a smile on your face.
ATHLETICS: The P.E. Department took full advantage of the great outdoors! From the vast grounds of Central Park to the backyards and surroundings of our remote learners, York Prep kept it moving in new and innovative ways!
Boys Varsity Basketball Advanced to Finals

The Boys Varsity Basketball team beat Mary MacDowell, 69-63 in the semi-finals and made it all the way to the ISAL finals last spring. It was a proud pre-pandemic victory!
A pandemic was not enough to stop The Paw, York Prep’s school newspaper. Last spring when the school closed, The Paw’s intrepid reporters kept on researching and writing. And this fall, with some student reporters in school and some remote and eventually everyone online, the editorial staff continued working hard, week after week, to produce a winter issue coming out in January.

The recent issue includes a range of articles concerning the pandemic’s impact on the school and learning. The cover story, by 9th grader Emily Singh, weighs the pros and cons of remote learning. Other articles are about York's bees, possibilities for the new roof, sports in the age of COVID-19, local restaurants, testing for the virus in school, and occasions we’ve missed, like the International Dinner. In addition, Deputy Headmaster Jeremy Clarke tells 10th grader Emily Zaretsky about how the administration devised the school's Coronavirus learning plan.

This year, the newspaper staff includes both veteran and new student reporters led by editor Rome Kadi, who is in 10th grade. “Since I was the editor-in-chief this year, I got a special backstage pass (if you will) to all of the stories that were written in this issue. Readers will be very informed on certain topics that they usually take for granted. Also, this is probably our best issue yet, so definitely check it out if you can get the chance to.”

“Joining The Paw was the right decision,” says 8th grader Katherine Carr, who started with The Paw last year. “I love learning about York Prep.” Skyelar Weiss, a new 9th grader, adds: “The Paw lets you write about what interests you, as you can explore and research topics you want to learn about.”

The stories can be challenging, but our reporters are up to it. “Reporting was hard — trying to get questions from Nurse Loo,” says James Crovitz, author of an article about in-house COVID testing. Other reporters include Alexander (Jabar) Holmberg, 8th grade, and Mark Tillinghast, 11th grade. The Paw also has its own in-house artist: 9th grader Owen Barbagallo.

The Paw is also glad to welcome a new faculty adviser, Ms. Patricia Arnao, who is the 8th grade Reading and Writing teacher and joins Ms. Hilary Hersh and Ms. Emma Giebler. “As a new faculty advisor on The Paw, it’s been a great experience getting some of my students from 8th Grade Reading and Writing Workshop class on staff as reporters,” Ms. Arnao said. “We have two new writers (Crovitz and Holmberg), and their ideas and reporting were amazing.”

The club meets Tuesdays during lunch, in room 217 and on zoom, and we welcome new members.
PB and J: A Lot More than a Sandwich
by Eric Tull

At York Prep, “PB and J” stands for “Police Betterment and Justice”. It’s not a club as much as a it is a community-minded political activity, prompted by Governor Andrew Cuomo’s Executive Order 203. Last summer, in the wake of the murder of George Floyd and others, and the resultant outrage and mass protest, Cuomo issued a challenge to every city and town in New York State: Gather input from your community as to the kind of policing reform they need, and write it into law by April of 2021, or risk losing your annual funding from Albany.

Taking our cue from the governor, a library full of York students and teachers have met [since mid-summer!] to trade stories of encounters with police, propose areas of investigation, and synthesize ideas about necessary changes in law enforcement policy, training, and community engagement toward a more equitable and less violent future. Facilitating student discussions, History teacher Mr. Sam Gordon has coordinated sharing of stories and generation of essential questions, English teacher Dr. Sarah Davis has distilled those questions into key issues and organized small groups to address them, and History teacher Dr. Charles Kaczynski has provided copious sources and the expert guidance needed to help students research their areas of greatest interest. These include police training, community relations, and transparency.

At this writing, each small group is compiling ideas to submit to the entire team, which will result in a proposal to present to the proper city authorities. We have been in correspondence with the Legislative Director of our District City Council’s office, who will keep us apprised of the time, place, and venue to let our voices be heard. “Making the world a better place has been something I’ve been passionate about for a long time now,” says sophomore Rome Kadi. “When I got word of Mr. Tull, Mr. Gordon, Dr. Davis, and Dr. K holding a meeting about how we could make changes in the police system in New York City, I was more than willing to do it. I felt like I could leave my imprint on not just making this city better, but the world better as well.”
As York Prep clubs continued to meet online last spring, some members of the Affinity Social Justice club met on Zoom to catch up, share their distance learning experiences, and to discuss the Diversity Awareness Initiative for Students conference. ASJ members also worked on ways to spread the word about contributing to our fellow New Yorkers and Americans in most need. The Coronavirus Crisis has exposed the disparities in health care and privilege of social distancing, and they want to raise awareness and support.

The Affinity Social Justice Club continued to Zoom weekly to stay in touch with one another and brainstorm ways we can all be of service while socially distancing. Recently, club members discussed how the COVID pandemic has affected us all in some way or another, yet some groups are more vulnerable due to inadequate resources. As we are seeing in the news, the outbreak of the virus has been devastating for marginalized populations who live in poverty and experience health inequities as well as other burdens. This ignited the question, how can we step up to meet their needs?

Together, the ASJ club has compiled a list of organizations that are at the front lines of aiding those in dire circumstances. If you and your families are eager to contribute, please consider donating to one of the organizations below.

UNICEF
Black Lives Matter
Immigrant Worker Safety Net Fund
The Bowery Mission, Homelessness & Poverty
Feed My Starving Children
Coalition For the Homeless
Feeding America
York Prep Students Visit Black in Time: A Black Renaissance at FIT

On February 11th, 2020 the Students of Color Affinity Group, Affinity Social Justice Club, along with other York Prep students, visited the Art and Design Gallery at Fashion Institute of Technology to tour the Black in Time: A Black Renaissance exhibit. Accompanied by School Counselor Elizabeth Aiello, the students were guided through the exhibit by two student curators from the FIT Black Student Union.

“The York Prep students were really engaged and inspired by the stories they shared and the manner in which they did so,” says Ms. Aiello. The exhibit was completely student-led, designed, crafted, and curated, and the student curators, Awa and Kiara, provided an insider’s perspective on how Black in Time came to be. The interactive exhibit showcased student, faculty, and alumni work that highlighted artists, activists, designers, athletes, historians and cultural icons that have shaped Black History.
The ASL Club met on Zoom to discuss issues that affect the Deaf community during the pandemic. The most pressing issue that came up was the nationwide lack of interpreters and communication barriers within the Deaf community.

At the end of one meeting, Ms. Samolis and Mr. Abreu played Kelly Clarkson's *I Dare You* video, which was a collaboration with the Deaf West Theatre. Club members signed along with the song in ASL.
Genesis 2020
by Leah Umansky

The Genesis Staff are so excited to showcase all of the student writers and artists for the upcoming 2020 issue of York Prep’s award-winning literary and art magazine, Genesis. Our editorial and art team worked so hard on the 2020 issue and hope to have it published shortly. (Currently, the editorial staff is also working on the 2021 issue!)

We are so proud of everyone who contributed!

Genesis Awards 2020:

Best Poem: “i miss you ocean” by Leila Robb, 11th grade
Best Studio/Digital Art: “Trip's Expressions” by Ming Robinson, 11th grade
Best Photograph: “Mindfulness and the Unknown” by William Van Der Rhoer, 10th grade

Student Contributors and Writers: (all grades)

Ava Hougie
Jack Zaretsky
Jadyn Sardoff
Barrett Reese
Rehannah Baksh
Sariah Johnson
Lorraine Stoller
Nicholas Spillum
Scarlett Sinclair-Carin
Anders Pryor
Louise Wade
Isabel Veyssi
Cesar Sassoon
Jenna Saevitzon
Graziana Rutigliano
Ming Robinson
Leila Robb
Nicole Rashkover
Jack Flesher
Eliza Eckstein
Lola Cabigeos
William van der Rhoer
Kaia Seldman
Jocelyn Rowland
Molly Robb
Robson Mathews
Wells Labbé
Ava Ellis
Andrew LaVallee
Erika Lampe
Rome Kadi
Chase Hejtmanek
Emily Singh
Owen Barbagallo
William Miller
Sophia Martinez
Cameron Chinquee

Cover Art: “Tension”, mixed media, by Chase Hejtmanek
Community Service Club

The Community Service Club continues to meet virtually and come up with ways to help out those in need. Pre-pandemic they initiated outreach to aid people from throughout the city. Last February, they partnered with the Holy Apostles Church Soup Kitchen, and spent a day preparing food.
SUMMER COURSES: York Prep offers free English and math review courses in August to prepare students for the new school year in September, and last summer we started the fun June course curriculum. Both students and parents joined in on the fun via Zoom! Yoga, Tik Tok choreography, How To Code, Ukulele, Running Club, and A Rock and Roll History were just a few choices from the vast selection of stimulating classes offered.

The full course list included:

Theatre Games, Run Club, Book Club, Popping Possibilities With Paper, HIIT Club, Ukulele, How To Code, Tik Tok Dancing, A Rock and Roll History, Dyeing Yarn With Kool-Aid, Intro To Diaristic Photography, Writing Short Stories, Healthy Cooking, The Art of Traditional Jewish Cooking, Poetry, and Yoga, Stretch, & Tone.

The Art of Traditional Jewish Cooking

Mr. Schwartz's The Art of Traditional Jewish Cooking class gave York Prep parents and students the opportunity to get closer through a delicious shared experience. The recipes that Mr. Schwartz’s Eastern European grandmother cooked for him throughout his childhood came to life during this Summer Program online course with dishes including dill pickles, noodle pudding, and chicken soup. Mr. Schwartz took parents and students through each recipe as they cooked along. Lemon poppy sour cream cake and latkes are featured in the photos.
Stories Without Words

Students who participated in Ms. Spencer’s Intro To Diaristic Photography explored narrative photography. They practiced their skills through the lens of lighting, composition, framing, and perspective. We present to you their intriguing photographic stories. Scroll through to see the work of Ameli Okuda, Aliyah Phillips, Mark Tillinghast, Evan Young, Remi Young, Ruthie LaTona, Susanna Gruhn, Jack Gaffigan, and Rowan Maitland.
Lie down and shoot from the ground level, getting close to your subject.

Photograph down. Notice how the guitar interacts with the shadow lines to divide the image into sections.

Photograph up. Notice how the street signs create perpendicular lines that lead the eye in different directions.

Frame the subject in different positions. Notice how the tree trunk is positioned off to the side.

...or how the main subject (flower) fills the entire frame.

Play with perspective. Notice how the diagonal lines on the ground guide our eye towards the center of the image to create depth.

Play with perspective. Notice how the horizon line falls below the middle of the frame.

(The horizon line is the invisible line where land meets sky.)
Play with perspective.
Notice how the horizon line cuts across the middle of the frame.

Get Experimental.
Capture your subject from unexpected angles.

Create depth in your photo by layering.
Look for things that are close to one and far away, like this window frame and the buildings behind it.

Look for interesting textures.

Narrate with shape.

Narrate with color.

Get Close.
Look for interesting patterns.

Get with light.
Look for interesting light and shadows and the shapes they make on the surface.
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A Kool Way to Dye: Dyeing Yarn with Kool-Aid

Students who took Mr. Cockrell’s Summer Program online course were treated to a tasty way to customize their own natural yarns! Pictured here is a colorful collection of Kool-Aid dyed yarn, as well as Mr. Cockrell’s pillows that he crafted using the dyed yarn!
Ms. Umansky's Triple-Header in the New York Times

Leah Umansky, poet, author, and York Prep teacher going on 14 years now, penned the feature entitled “Find Poetry In The Pages Of a Newspaper” in the New York Times Sunday “At Home” section, followed by “Turn Articles Into Poetry” and “They Turned Articles Into Poetry”.

In June “Find Poetry in the Pages of a Newspaper” mapped out how anyone can find inspiration from the printed words of a newspaper or magazine to create an original poem. She offered helpful pointers on how to mentally and physically begin the creative process, how to hone in on key words, and even outlined different poetic devices to give budding poets a little boost once they’ve selected their words. Ms. Umansky, who is also the York Prep Scholars Program Chair and Faculty Advisor for our award-winning literary magazine Genesis, also shared her own found poem in the article.

Last November, in “Turn Articles into Poetry”, Ms. Umansky introduced us to the cento, which is a “patchwork” of words and phrases from another source arranged into a poem. Once again, Ms. Umansky took us step-by-step, and guided us through how to extract words from the “At Home” section of the New York Times to craft a cento.

In “They Turned Articles Into Poetry”, Ms. Umansky shared a selection of centos (“collage-poems”) selected from the almost 100 centos that New York Times readers submitted after Ms. Umansky’s article “Turn Articles into Poetry” was published last month.

“Writing poetry encourages us to escape, to create, to feel, to breathe, to forgive, to know better, to accept, and to play,” Ms. Umansky writes in her article. “Some of these poems take us into brighter days that lie ahead, while others instruct us on how to live ‘together but apart’ in these moments at home.”

Each cento included a play on various elements including font size, white space, and margins. The cento’s was a product of the writers creativity and inclination to explore both within themselves and the world around them.

Ms. Umansky is the author of four books: The Barbarous Century (2018), Domestic Uncertainties (Blazevox, 2012), Straight Away the Emptied World (Kattywompus Press, 2016), and the Mad-Men inspired Don Dreams and I Dream, (Kattywompus Press, 2014) voted one of The Top 10 Chapbooks To Read Now in 2014 by Time Out New York.

Her work has appeared or is forthcoming in places including The New York Times, The Academy of American Poets’ Poem-A-Day, USA Today’s Pop Candy, POETRY, Guernica, Poetry International, Rhino, The Bennington Review, and American Poetry Review. She is resisting the tyrant with her every move. She has been the host and curator of the NYC based poetry series COUPLEt, since 2011, and often live tweets special events for the Best American Poetry Blog.

She is also a collage-artist who has designed all of her book covers.

Read more about Ms. Umansky at www.leahumansky.com
Mr. Schwartz’s Painting Wins

Mr. Schwartz's beautiful painting titled *Downtown Trains* was selected by Blue Mountain Gallery's juror, Martica Sawin, to be included in the *Summer 2020 Juried Exhibition*, which was available online from July 7th to July 25th. *Downtown Trains* is a 30 x 30 acrylic on canvas.

He was then selected once again to be featured in an online group exhibit. His painting *Vermeer at Nathan's* is currently on view. You can see Mr. Schwartz's painting, along with the rest of the exhibit on the website: https://www.biafarin.com/p/gallery.html?TP=artists&CNTID=2440602000165472179&ARID=2440602000165429459.

York Prep Drama Director John Viscardi Lands Role in ABC Series

The popular legal drama *For Life*, which was based on the real-life story of a prisoner who becomes an attorney and tries to overturn his own life-sentence, returned to ABC for a second season this fall. And this season, you catch a very familiar face in the series! Our very own Drama Director, John Viscardi, plays the recurring character “Kyle Rodgers”, the Police Union representative.
**York Prep Cooks:** When New York went on pause last spring, many of us summoned our inner chefs as we were forced to spend more time at home. Our very own Mr. Schwartz even created an entire Jewish cooking curriculum for our summer classes as a result! Here, we present to you Mr. Schwartz’s Cornish Hens and Traditional Potato Latkes, Mr. Stewart’s Portuguese sweet bread, and Ms. Reece’s chocolate chip cookie recipes!

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**Mr. Schwartz’s Cornish Game Hens**

**Ingredients:**
- 2 Cornish game hens (about 1 1/2 pounds each)
- 1 teaspoon ground coriander
- Kosher salt and freshly ground pepper
- 4 tablespoons unsalted butter
- 1 1/2 cups low-sodium chicken broth
- 4 tablespoons chopped fresh parsley
- 2 thyme sprigs, plus 1 teaspoon chopped leaves
- 1 1/2 cups fresh orange juice (from about 3 oranges)
- 1 cup orzo
- 1 shallot, chopped
- 1/2 cup shredded carrots
- 2 tablespoons chopped fresh parsley

**Directions:**
1. Preheat the oven to 425 degrees F; line a baking sheet with foil. Cut the hens in half with kitchen shears, cutting along one side of the breastbone; season with the coriander, 1 teaspoon salt and a few grinds of pepper. Heat 1 tablespoon butter in a large skillet over medium-high heat. Add the hens skin-side down; cook until golden, 4 minutes. Flip; cook until slightly golden, 2 more minutes. Transfer to the prepared baking sheet skin-side up. Bake until cooked through, 25 minutes.
2. Meanwhile, add the broth, thyme sprigs and orange zest and juice to the skillet. Bring to a boil, stirring. Reduce the heat to low; cook until thickened, 15 minutes. Season with salt and pepper. Set aside.
3. Heat 2 tablespoons butter in a medium skillet over medium-high heat. Add the orzo, shallot, and chopped thyme. Cook, stirring occasionally, until the orzo is lightly toasted, 5 minutes. Add 2 cups water and 1/2 teaspoon salt; bring to a boil. Reduce the heat to medium low, cover and cook until the orzo is al dente, 12 minutes. Fluff the orzo; stir in the remaining 1 tablespoon butter, the carrots and parsley. Season with salt and pepper. Serve with the hens and the reduced sauce.

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**Mr. Schwartz’s Traditional Potato Latkes**

**Ingredients:**
- 1 1/2 pounds baking potatoes (3 to 4 potatoes)
- 1/2 medium yellow onion, peeled and quartered
- 1 large egg
- 2 tablespoons matzo meal or unseasoned dry breadcrumbs
- 1 cup canola oil or chicken schmaltz, or a combination of both
- 1 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1 cup fresh orange juice
- 1/2 cup low-sodium chicken broth
- 1 shallot, chopped
- 1/2 cup shredded carrots
- 2 tablespoons chopped fresh parsley

**Directions:**
1. Heat the oven and fit one baking sheet with paper towels and another with a cooling rack. Arrange a rack in the middle of the oven and heat to 200°F. Line a rimmed baking sheet with a double layer of paper towels. Fit a wire cooling rack into another baking sheet. Set both aside.
2. Prepare the potatoes. Scrub the potatoes well, but do not peel. Cut each potato in half crosswise.
3. Grate potatoes and onion with a food processor. Grate the potatoes and onion using the shredding disk of a food processor.
4. Make a cheesecloth tourniquet and squeeze liquid from potato and onion. Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners and tie around the handle of a wooden spoon. Dangle the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.
5. Pour off the liquid, but keep the potato starch. Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.
6. Toss the latke ingredients together with your fingers. Add the potatoes, onion, eggs, matzo meal or breadcrumbs, salt, and pepper to the bowl of starch. Mix with your fingers, making sure that the potato starch breaks up and is evenly distributed with the rest of the ingredients. Set batter aside for 10 minutes.
7. Heat the oil. Place the oil or schmaltz (or a combination of the two) in a large skillet so that when melted there is a depth of 1/4 inch (for a 10-inch skillet you’ll need 1 cup of melted oil/schmaltz). Heat over medium-high heat until a piece of the latke mixture sizzles immediately.
8. Form latkes one at a time. Scoop 1/4 cup of the mixture onto a fish or flat spatula. Flatten with your fingers to a 4-inch patty.
9. Fry the latkes until golden on both sides. Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren’t crowded. Cook until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat if necessary.
10. Drain the latkes. Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes.
11. Serve with applesauce and sour cream or keep warm in the oven. Serve immediately with applesauce and sour cream, or continue cooking the rest of the latkes.

**Recipe Notes:**
Make ahead: Latkes are best made and served right away. They can be fried and kept warm in a 200°F oven for up to 30 minutes.
Storage: Refrigerate leftovers in an airtight container and recrip in a 300°F for 5 to 10 minutes. Keep a close eye on the latkes when reheating so they do not burn.
Doubling: The recipe can be doubled, although you will need an extra sheet of cheesecloth to squeeze the extra potato and onion shreds. The oil (and schmaltz, if using) will need to be replaced halfway through frying. Pour the used oil into a heatproof bowl, wipe out the skillet, then heat fresh oil and continue frying.

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Mr. Stewart’s Favorite Portuguese Sweet Bread Recipe
from James Beard’s Beard on Bread

Ingredients:
2 Packages of active dry yeast
1 cup plus 1 teaspoon of granulated sugar
½ a cup of lukewarm water
I stick (or half a cup) of softened butter

Directions:
So first you have to “proof” the yeast. This means that you just want to make sure that the yeast is going to work. Put it in the large bowl that is going to be the bowl where everything is going to finish up, and add the ½ cup of warm water and a teaspoon of sugar. When the yeast is proofed, you are good to go.

Next comes the warm butter (the microwave speeds this up) which is added to the warm milk (once again the microwave!) and the cup of sugar, and stir or whisk well. This solution is poured into the large bowl with the yeast and its water and sugar. All in! And stir away (or whisk away) so that the butter melts into the whole fluid and you do not have bits of solid butter floating around. Now take that mess and lightly beat them (again, a whisk is handy), and add those beaten eggs into the big bowl. Mix that whole mess up really well. Now add three cups of flour, but only add one cup of the three at a time, while stirring. By the third cup, as the bowl mixture gets gooey, the fun part starts. You put your hands in and start kneading the mess. Kneading is just a fancy way of saying that you squish the whole thing together and flatten it out, and squish it again and flatten. And again. You cannot squish too much. After you have added that third cup, the gooey mess will start to become less gooey and more like dough. Squish and flatten away! Then, pour all that out on the big board on which you have put a half a cup of flour and keep on squishing (kneading). Fold together, flatten, together flatten. The gooey dough will stick to the board and so here is where I put a little more flour down than Mr. Beard. I sprinkle the board with flour so that the gooey mess becomes less gooey and more like semi-soft plasticine. Eventually, after all this fun, you will be able to make it into a ball. How quickly that happens depends on all the factors listed in the beginning, including how well you slept, but it takes at least 10 minutes and usually longer.

When you can scoop everything up, and your hands will still be messy, you shape the dough into a big ball and put it in a covered bowl. What I do is wash the first big bowl while the dough is on the board, and use the same bowl for the rising, which is this next step. Butter this big bowl well, and the put the ball of dough into it. You should turn it and brush warm butter onto the ball’s surface. Now cover the bowl with plastic wrap (although, at a pinch, a kitchen cloth would do), and place the bowl in a warm, draft-free place to rise. Many people use a slightly preheated oven but you are not cooking so the bowl should not get hot. Any really warm sunny place will do. Leave it for at least an hour and a half until it has doubled in size. Until it has risen!

Once risen, you take the bowl and literally punch the dough as though you were punching a bag. Smash! Then divide the dough into two roughly equal parts and put them into two buttered skillets (frying pans). The Teflon ones do well here but make sure they do not have plastic handles because they are going into the oven. Small ones, of about 9 inches diameter. Beard considers the best. But who has two identical sized frying pans? Just make do with what you have (which is the very essence of baking bread). Cover again loosely (that Saran wrap really is useful) and once again let them rise until double in size. Now brush the tops with the remaining egg (which is first beaten) and put in a pre-heated oven at 350 degrees for about 30 minutes. It may take a little longer or a few bubbles on the surface, your yeast is “proofed”. The bread should sound hollow when tapped at the bottom. Now place the hot round loaves on racks to cool. I have improvised successfully on “racks” which can really mean anything that gets air to both bottom and top.

While still warm, cut the Portuguese sweetbread, and smother with butter (and jam, if you wish). Enjoy!

If this is too much, you could have your children make it again or try another simple recipe in Beard’s book. Baking involves a lot of messy hands and a wonderful product at the end. Something for everyone (including young children with supervision) to do while stuck in the house, so long as the same people who bake clean up after themselves.

I would love to hear from any of our community about their favorite things to cook or bake. A York Prep Cook Book would be a pleasure to be able to send to all of our families. Something that is easy enough for a non-cook like me, with commonly obtainable ingredients that are already in most people’s kitchens. Let us get our children involved in cooking. It will give them an appreciation that food does not magically arrive without someone’s efforts, and a future mate will surely find the ability to cook or bake an attractive feature. Everyone loves a home-cooked meal, and I particularly enjoy home-baked bread.

Ms. Reece’s Favorite Chocolate Chip Oatmeal Cookie Recipe

This award-winning recipe, from King Arthur Flour, is from a children’s educational baking class that serves as an introduction to baking and teaches math and science along the way!

Ingredients:
16 tablespoons (227g) unsalted butter, at room temperature
1 cup (213g) light brown sugar, packed
1/2 cup (99g) granulated sugar
1 large egg, at room temperature
1 large egg yolk, at room temperature
1 teaspoon kosher salt or 3/4 teaspoon regular table salt
½ a cup of warmed milk
4 eggs lightly beaten
1 tablespoon of salt
4 to 4 1/2 cups of all-purpose flour
Anyway that is what “the Man” says. I use a little more flour than he does.

Directions:
Preheat the oven to 325°F. Line several cookie sheets with parchment paper, or lightly grease with non-stick vegetable oil spray.

1. Beat together the butter and sugars until smooth.
2. Beat in the egg, egg yolk, and vanilla extract.
3. Whisk together the flour, oats, baking powder, baking soda, and salt, and add to the butter mixture in the bowl.
4. Mix until everything is thoroughly incorporated. Scrape the bottom and sides of the bowl, and mix briefly.
5. Stir in the chocolate chips.
6. Decide what size cookies you want to make. A muffin scoop will make 20 large, palm-sized cookies. A tablespoon cookie scoop will make 50 medium cookies, and a teaspoon cookie scoop will make 100 small cookies.
7. Scoop the dough onto the prepared baking sheets, leaving about 1 1/2” to 2” between cookies.
8. Bake cookies for 12 to 17 minutes, until they’re a light golden brown, with slightly darker edges. Their middles may still look a tiny bit shiny; that’s OK, they’ll continue to bake as they cool on the pan.
9. Remove the cookies from the oven, and as soon as they’re set enough to handle, transfer them to racks to cool.
New York City STRONG: A Photo Essay by William Van Der Rhoer

Eleventh-grade student, William Van Der Rhoer, has been capturing New York City “on pause” since March. His images are poetic and speak volumes. The following photos are a representation of New York City from last Spring to now.