

# The Wells Street Journal

Spring Edition 2021



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# School Happenings

## **Funvisory** *Halle Eades, Staff Writer*

Hello Staff and Students! During virtual learning, Hallie Wells teachers and staff have been trying to make advisories more interactive and fun by making Funvisory! This is where students can go to specific Zoom meetings to participate in an activity of choice while meeting new teachers and students. These activities include Pictionary, Kahoot, and even escape rooms. Students have the opportunity to interact with each other but also learn and participate more in advisory class. Let's learn more about these activities!

First, we have Pictionary. This is the classic game where a participant gets a word and has to draw the word to the best of their ability. The object of the game is to get teammates to guess the word through the drawing under a certain amount of time. Pictionary is a great game for teamwork and gets lots of laughter.

Next, we have Kahoot. This game is a competitive, trivia game where students are competing against each other to get first place on the leader board. It is basically the funnier version of a quiz. Kahoot is the perfect game for competitive people who just want to have fun!

Last, we have escape rooms. Similar to the in-person escape rooms, teams have to solve different clues to unlock locks to escape before the time runs out! A Google form is provided to enter clues to escape. Escape rooms help students meet new students and have fun with new teachers!

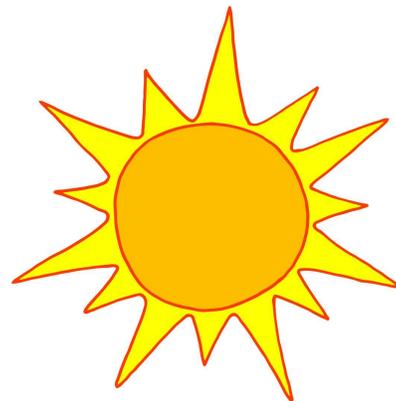
### **Upcoming Important Dates:**

May 31st

**Memorial Day**

June 16th

**Last day of school!**



# School Happenings

## **Hybrid** The Wells Street Journal

On April 8th, Hallie Wells Middle School welcomed sixth graders back into the building. Seventh and eighth graders returned on April 16th. Each grade level attended a town hall where students were greeted by staff safely and socially distanced.

The 2020 - 2021 school year has been a challenging one, but every person involved in the Hallie Wells community has contributed to its success. Students, parents, and staff adapted from a traditional setting to the unknowns of a virtual, then hybrid model.

Despite all of the challenges, the community has stayed strong and made the best of all changes. This is evident through the amount of students who still participate in clubs, class engagement, and the smiles in the building--masked smiles.

We embarked on this journey together and are almost at the end of this unusual school year. The fact that we were able to adapt illustrates "mustang strong."



# Creative Writing

## Looking Ahead Laila Bityeki, Staff Writer

Im petrified of the future.

What I will become,

What I have to do to get there,

My friends,

If I have any,

My family

And my personality

Can't I just stop?

Stop at this point in life

And never move on?

I'm living in fear

for what's to come.

Life's starting to change already.

I'm growing up.

Stuff just got real

But if I know one thing,

It's that

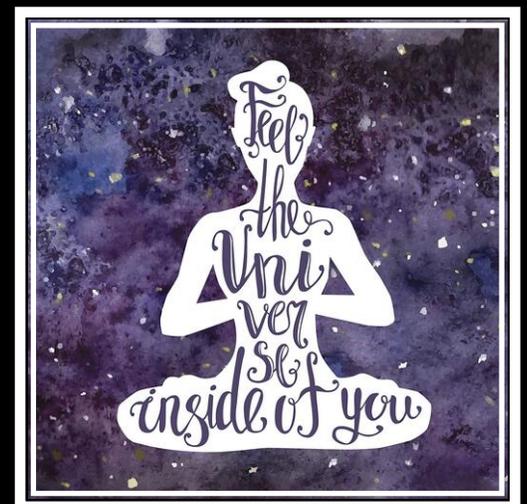
I'm always up for a challenge.



# Creative Writing

## Smiling Universe *Anshi Purohit Chief Editor*

Am I ever going to be enough?  
before the daunting eyes of life  
Cool mist peppers the Earth  
droplets of ink-stained rivers flooding the banks  
Every story penned on paper runs blurred  
feathers rain from bowl-shaped skies  
growing older and abandoned  
hasty attempts at savoring this youth  
lentomb the hatred of my own people  
jostling memories and crunching leaves wavering  
knowing the wrenching feeling of screaming  
Learning everyday  
My palms digging in the mud and thick resin of planting life  
Not knowing of the world  
obsolete to innocence  
Perhaps we're all leaves drifting in the wind  
questioning existence, questioning the purpose  
revealing the milky sky, stars, and wishes  
surprising smiling universe, smiling down at me  
Trying to taste it, lap it up  
understanding the churning space inside me  
Violets weaving  
waterfalls and speckled beauties linger within  
Xenagogue of space teaching me  
*You are not alone*  
zen tranquility dances over my smiling universe 6



# Creative Writing

## Switched

*Diya Kamalabharathy, Staff Writer*

Not every girl gets to be a celebrity for one day. Coincidentally, I was one of those lucky girls that actually got to do so. It all started on one Saturday morning...

You see, I was walking my dog when I bumped into a girl. Before I could say sorry, the girl's eyes got wide and she started to squeal.

"Bianca Romano! Can I have your autograph?"

"Um, I'm sorry but--"

Before I could complete my sentence the girl ran off yelling that Bianca was in town. It was quite odd, since no one had ever asked me for my autograph. The moment I got back home, I raced to my computer and searched up who Bianca Romano was. The results I got were unbelievable. Bianca Romano was an Italian Pop Star who gained popularity over the past few months. However, that wasn't the part that blew my mind. Besides the slight variation in our nose and hair, we were identical! I had to find out more about Bianca, so I called her.

"Hello, you have reached Bianca Romano's personal studio. If you are calling to book a concert ticket, please hang up and go to Bianca Romano's website. This is the receptionist speaking. How may I help you?" a woman with an incredibly thick Italian accent asked.

"Hello-er- Ma'am. I am Evelyne Davies and I would like to speak with Bianca Romano."

"Why?"

"It is regarding a very important matter."

"I am sorry Miss Davies but I cannot help you. Miss Romano is a very busy young lady and she is preparing for a competition, so I suggest you book an--"

The receptionist cut off and started speaking with someone else. I couldn't make out anything that was being said except the word 'let'.

"Miss Davies," the receptionist said, "You have five minutes to talk with Miss Romano.

Hello?" A girl, probably Bianca, asked.

"Um, hi. This might make more sense if you see me."

# Creative Writing

"What? Well, okay..."

I facetimed her. The moment she saw me, her green eyes went as wide as they could go.

"What?! How is this even possible?"

For a moment we just stared at each other. She had chestnut brown hair and I had strawberry blonde hair and her nose was a little bit more sharp than mine. However, we had the same light brown skin tone, same bright green eyes, and same striking bone structure.

"I don't know how this is possible. Perhaps we share the same ancestor...?" I suggested.

She shook her head in disbelief. Suddenly she looked up and smiled, making her whole face light up. "Where do you live?" she asked.

"San Diego, California."

"Great! Can you talk in an Italian accent, like me?"

"I-I think so..."

"Fantastico! I'm in Los Angeles right now, and I can come pick you up. Pack your bags. You'll be there for a few weeks."

"Hold up! What do you mean 'there for a few weeks'? I can't just leave some random place with you! I have school! Plus, my mom would never let me leave without an explanation!"

"Don't worry! I'll explain it to her!"

Before I could say another word, Bianca hung up.

"Honey! I made you your favorite chocolate cake!" My mom said as I came downstairs. The moment she spotted my bag she nearly dropped the plate full of cake. "What are you doing?"

"Mom, I can explain-"

"Well you better!"

"You see, I know this pop-"

Before I could finish, someone knocked on the door. A tall man in a tuxedo next to a girl that might have well had a sign saying 'don't try to mess with me' stood at the door. When my mom's eyes met the girl's eyes, she shrieked. Loud.

"What is going on here!" she cried. "You," my mom said, pointing at the girl as though she committed some crime, "Look like a Hollywood version of my daughter!"

# Creative Writing

"Hello Mrs. Davies," the girl said, unfazed. "I am Bianca Romano, Italian celebrity and pop star. Evelyne reached out to me today, so I spent some time in my helicopter researching my family tree. I believe we share the same Aunt Bertha. I am here because I am in a desperate situation. I need to be in two places at once in three days, which we thought was impossible. We were going to cancel one of those events, which would have been heartbreaking. However, now that I know about Evelyne, the idea of being in two places at once does not seem as vain anymore."

"So, you want me to let Evelyne be a celebrity for a day..." said mom, giving me a look that said 'I'll deal with you later'.

"Yes Mrs. Davies." Bianca said. Before my mom could shake her head Bianca added "I need her Mrs. Davies. Just for one day. It will be a fun experience and will not ruin a night of fun for others."

I have to say, Bianca was good at guilt tripping people.

"Well, I suppose so," said mom reluctantly. "But for just four days and then Evelyne will be coming straight back to San Diego."

"Eccellente!" Bianca squealed and dragged me to her limousine. I rolled my eyes. This was going to be a very long four days.

"First things first" Bianca said on the first day of my training. I only had two days to fit into her celebrity shoes, so the training had to be vigorous. "We need to boost your confidence! Seriously, are you always like this?"

"Um, yeah. I am kind of used to being invisible, and I'm good at it."

Bianca sighed as though the mere thought of how much she had to teach me tired her.

However, in two days, I actually got a hang of it.

I was able to talk about various subjects, walk confidently, and even have proper table manners! The plan was for me to attend a feast with this really important family in Rome while she sang in a

On the night of the feast, I was able to last through half of it without spilling the garlic sauce and spoiling Bianca's dress. However, as we continued to talk, I felt more and more out of place. Suddenly I stood up and ran. I ran in high heels and all. I didn't stop running until I reached the place where Bianca was performing. I shoved my way through the crowd ignoring the whispers. Bianca was half way through her song when she stopped and looked at me.

# Creative Writing

She gave an uneasy smile and hissed “What are you doing here?” to me.

I got up on stage and looked her straight in the eyes I thought I knew. “I know you wanted to be in two places at once, but you have changed me into something I am not proud of being.” I said. “I don’t have to be you. You didn’t give me a choice when you dragged me off to Italy and changed me into this.” I said, pointing at my face. I took off my chestnut hair wig and faced the crowd. “I am Evelyne Davies and I am sorry for ruining Bianca’s show, but I could not put up with this any longer. I don’t want to hide who I really am. Not now, not ever. None of you should. If someone doesn’t appreciate who you truly are, then they’re not worth it.”

I could see that the last part really hit Bianca. She turned to me. “I-I’m so sorry that I forced you to do that. You should choose who you want to be.”

I smiled at her. “It’s fine,” I replied. Then I grabbed another microphone. “But we do have something in common. Let’s finish this song!”



# Creative Writing

## Bird Watching Part II

*Anshi Purohit, Chief Editor*

Two

Chuso came back a little earlier than usual from his trips out to the Border, landing right on Nellie's shoulder at half moon. The market had been open for some time, but something was off and Nellie knew it. Without excusing herself, she pushed away from her crew meeting and breathed in the sweet smells of the void's open-air marketplace. Nellie hummed a tune to her favorite chanter, giving chuso an affectionate pat on his head. A dry feeling hung about the morning that Nellie didn't particularly enjoy, sending her to relive memories she felt nauseous about. A town filled with abandoned hopes tarnished lives that the Cove has taken from our void market. They heed to understand; pirates of the living sea, stealing they shall breathe.

Nellie sat on a patch of grass, fingering a picture of her brother longingly, remembering the days they would spend playing, nights exploring the cove together until he got taken away. Nellie gathered Chuso in her lap, watching the sky change colors over the marketplace like it was a sign from him himself. Chuso squawked and Nellie smiled.

"My little golden-winged angel."

The colors above the market spiraled into an everlasting blend of patterns, while a photograph lay underneath, a young man's face surrounded by lit candles. Nellie sat in front of the picture solemnly, salty tears mixing in with a small smile etched on her face. Chuso pecked at the dirt beside her as Nellie gazed upward into the array of bright stars. She stood up, brushing off the dirt from her skirt and picking up a straw basket.

"Come now Chuso. We have to get bread from the market." Wistfully, Nellie began her walk into the marketplace, silently whispering a happy birthday to her departed brother.



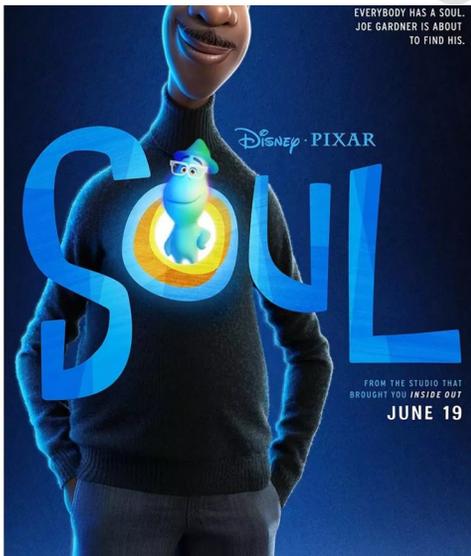
# Reviews

*Kaitlyn Choi, Staff Writer, Critic*

## Soul



This movie is about a guy named Joe who happens to be a very talented pianist but never found the time to show his talent. He gets his first gig with a famous singer but after falls in a sewer finding out that his 'soul' fell out. He realizes that he needs to get back to his body so he can play with her so he can become successful. He realizes it's harder than thinks. Will he make it back?



## WandaVision



Love the marvel couple Wanda Maximoff and Vision? Ever wonder what happened to Wanda after Endgame? Well then this show is for you! Wanda and Vision seem to be living in a 70s world with strange people. After a while, Vision starts to realize things are weird and the S.H.I.E.L.D Organization wants to find out about her town and how it is possible that she brought Vision back to life. Will Wanda turn back to bad? Watch WandaVision on Disney+ to find out!



# Reviews

*Kaitlyn Choi, Staff Writer Critic*

## Safety

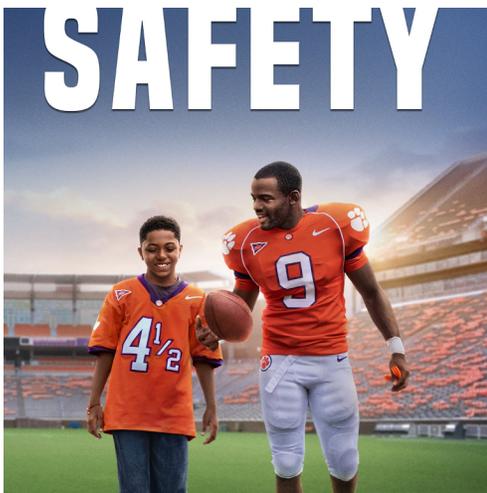


Ever wonder how NFL players started out in college? Well Ray has a big opportunity to impress the college coaches with his skill. He realizes his little brother is in trouble. Their mom was just sentenced to prison and is receiving treatment. Ray realizes he can't leave his brother alone. He sneaks him onto the college campus with him and hides him for a month. He gets caught and gets in trouble. Will he get caught? Watch the true and sad movie on Disney +!

## Finding Ohana



Love adventure yet PG movies? Then this is the movie for you! This movie is about a girl named Pilli and recently moved to Hawaii from New York. She finds out there is mystery treasure somewhere near her so she gathers her friends and obnoxious brother to help find it. They later realize it's a trap. Will they make it out in time? Watch Finding Ohana on Netflix to find out!!



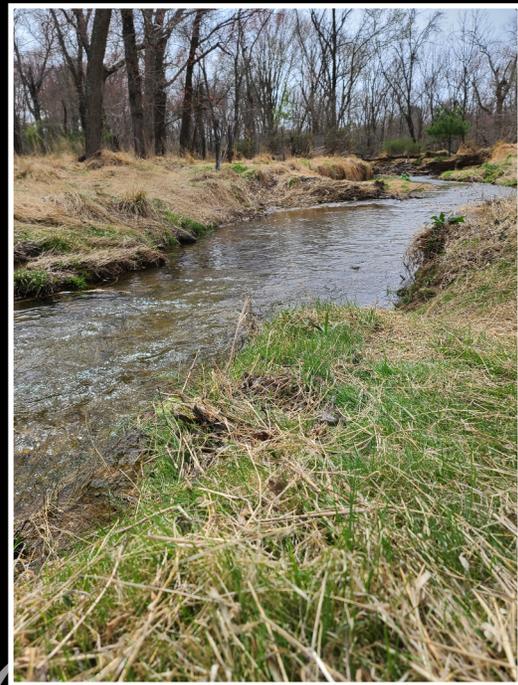
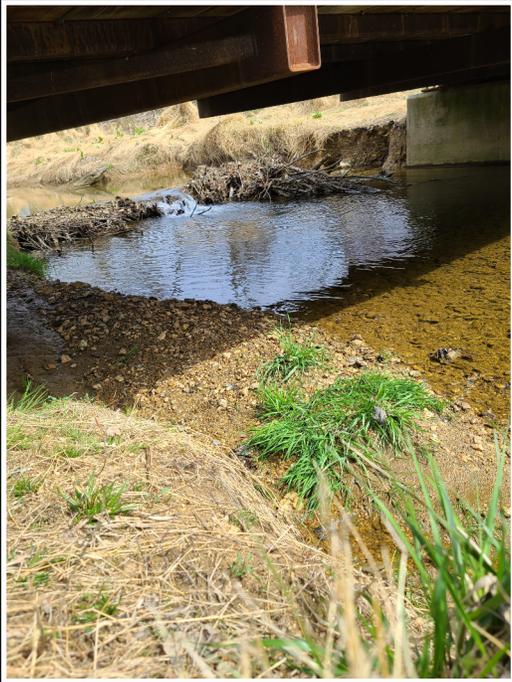
# Art

*Neil Panchal, Staff Writer & Photographer*



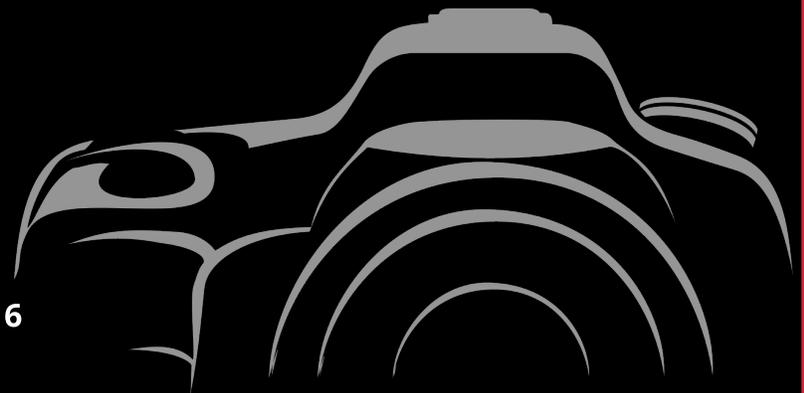
# Art

*Neil Panchal, Staff Writer & Photographer*



# Art

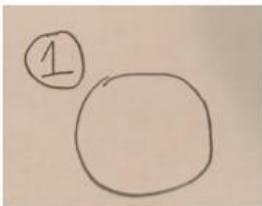
*Nia Abraham, Staff Writer & Photographer*



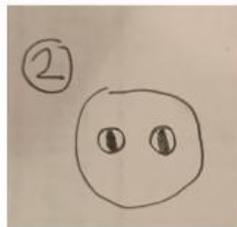
# How to...

*Kaitlyn Choi, Staff Writer & Critic*

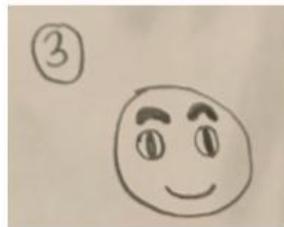
## How to draw Mr. Owen By Kaitlyn Choi



First, draw a head



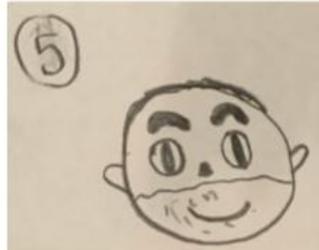
Second, draw some eyes with or without pupils.



Third, draw some thick eyebrows and a smile



Then, draw a beard



Lastly draw some hair and ears!



vs.



# How to...

*Cindy Bagheri, Staff Writer*

Prep Time: 20 minutes

Cook Time: 45-55 minutes

Total Time: 1 hour 15 minutes (max)

Yield: Two Loaves

Difficulty: 5/10

(This recipe can be made using a stand mixer, hand mixer, or by hand)

## Ingredients:

- ½ cup vegetable oil
- 3 ripe bananas
- 2 eggs
- 1 ½ teaspoons of vanilla extract
- 3 containers of applesauce
- 2 cups of all purpose flour
- 1 cup of Sugar/Sugar

## Replacement

- ½ teaspoon of baking soda
- ½ teaspoon of baking powder
- One pinch of salt
- ½ teaspoon of cinnamon
- Any nuts, optional
- Chocolate chips, optional



## The BEST Banana Bread

### Instructions:

1. Preheat the oven to 350 degrees F. Oil/butter two loaf pans, and set aside.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, sugar, salt, and cinnamon. Set aside.
3. In a large bowl, mash the ripe bananas and mix in the oil. Just mix until well combined. Add in the applesauce, vanilla and eggs. Mix until the yellow in the egg yolk is no longer visible.
4. Slowly, add ⅓ of the flour mixture into the wet ingredients. Mix until combined. Continue doing this until all the flour mixture is incorporated.
5. Pour the batter into the pans. Add the toppings (optional). Bake for 45-55 minutes, or until you insert a toothpick, and it comes out clean.
6. Enjoy!



# How to...

*Cindy Bagheri, Staff Writer*

## Traditional Honey Baklava

Prep Time: 60 minutes

Cook Time: 30-40 minutes

Total Time: 1 hour 40 minutes

Yield: 28 pieces

Difficulty: 9.5/10

Ingredients:

Layers:

- 28 sheets of Phyllo Dough
- 1 stick of butter, melted

Filling:

- 5-6 cups of walnuts
- $\frac{3}{4}$  cup of granulated sugar
- 15 whole cardamom, no skin, just seeds
- 4 tablespoons of ground cinnamon
- 1 pinch of salt

Topping:

- $\frac{1}{4}$  cup of honey
- $\frac{1}{2}$  cup walnuts, crushed



### Instructions

1. Preheat the oven to 300 degrees F. Brush some butter onto an oven-safe glass Pyrex 9x13 inch rectangle.
2. Pulse the walnuts in the food processor, about 6 pulses. We still want big chunks of nuts. Pour the walnuts into a bowl and add the cinnamon, sugar, and cardamom. Mix just until combined.
3. Very gently and carefully, take one sheet of phyllo dough and place it onto a flat surface. Pour two spoonfuls of the nut filling on the dough. Place a long metal rod right underneath the filling.
4. Start to carefully roll the dough over the rod until you roll all the dough over the rod and filling.
5. Press the roll onto the handle of the rod and slowly crinkle the roll. Slide the roll off the rod. Place the now-crinkled roll into the Pyrex tray.
6. Continue doing this until all dough and nut filling is used.
7. Once finished, pour butter onto the baklava, and place into the oven.
8. Bake until the phyllo dough is brown and crispy. Don't over bake it!
9. Once baked, drizzle on the honey and the crushed walnuts.



Enjoy!





**MUSTANGS**

**Thank you for reading!**