



# THE JET GAZETTE

October

Issue #2

## Carl Nassib: Coming Out

By: Samuel Powell

On June 22, 2021 the pro lineman Carl Nassib posted on his Instagram page a shocking message; “I just wanted to take a quick moment to say that I’m gay, I’ve been meaning to do this for a while now but finally feel comfortable getting it off my chest. I really have the best life, the best family, friends and job a guy can ask for.” While this may seem like an ordinary thing by today's standards, Nassib’s message was just the opposite. According to CNBC, Carl has become the first player on an active NFL roster to come out. According to the NFL website, Carl plans to donate \$100,000 to the Trevor Project, an organization that helps with suicide prevention for homosexual teens and young adults. Sources within the NFL network say that the NFL plans to match that donation. In his same Instagram post, Nassib mentioned that he was not coming out for attention but to make sure that others understand what his position is.

After hearing the news NFL commissioner, Roger Goodall said, “The NFL family is proud of Carl for courageously sharing his truth today, representation matters. We share his hope that someday soon statements like his will no longer be newsworthy as we march toward full equality for the LGBTQ+ community. We wish Carl the best of luck this coming season,” according to NFL communications. There can be no doubt that Carl has reshaped how we see the average NFL player, not the classic straight muscle man but a person who has the ability to do good both on and off the field and generally a good person and player.

## NFL Player Statistics

By: Daniel Borjas

Players with the best statistics in the NFL include, according to NFL.com, the best QB at the moment is Patrick Mahomes with the best touchdown to interception ratio with a 6.1% average, and a good yards per attempt ratio with an average 10.1 yards per pass. NFL.com also says that Derrick Henry aka King Henry leads the NFL in rushing yards with 240, attempts with 52, and rushing touchdowns with 3. According to the NFL website, Bobby Wagner is a beast and leads the NFL in tackles and has 33 completed tackles, and 16 solo

tackles. The person with the most interceptions and interception touchdowns according to the NFL is Mike Edwards with 2 for each and has 46 interception yards. According to NFL.com, the kicker with the best stats is Nick Folk with 7/7 field goal attempts made with a percentage of 100% which is the best you can get, and his longest field goal attempt being 49 yards. The best defensive player is Chandler Jones with 5 sacks in two games, and 2 forced fumbles. Kyler Murray is the best offensive player right now with 689 passing yards, and a 10.1 yards per pass attempt with a 73.5% pass completion percentage. Those are the best player stats for the 2021-22 NFL season.

## NFL Rookie Quarterbacks

By: Brayden Sherred

Here are my top pick quarterbacks to watch the first few weeks of the NFL season. There is no doubt that there are going to be rookies that shine this season but my top two rookie quarterbacks to watch this season are Mac Jones from the New England Patriots and Trevor Lawrence from the Jacksonville Jaguars. Trevor Lawrence came from Clemson University and Mac Jones came from The University of Alabama. These players both shined in college football and are expected to both have long and successful athletic careers as professional quarterbacks.

While both of these players are starters for their respective teams, there is no question as to who is doing better: "Mac Jones from the patriots threw a 275 yard game against the buccaneers on october third with two touchdowns and an interception but a 19-17 loss to the buccaneers" according to espn.com, Trevor Lawrence has not started the best with the Jaguars this season with now an 0-4 record suffering losses from the Texans, Broncos, Cardinals and Bengals. Trevor Lawrence's season stats currently are 82.3 quarterback rating, 70.8 percent of his passes are complete, he has 204 pass yards, and has thrown zero touchdowns".

## Vandalism Around Schools

By: Chloe Carlson and Lilianna Herrera

All around the country, there seems to be a rise in vandalism in schools. Brittany Costello from KOB4 news says, "A new TikTok challenge encouraging some students in a community to vandalize and destroy school property." Tiktok has apparently been removing content related to this "devious lick" trend. Students have taken soap dispensers, paper towel dispensers, and even stall doors from bathrooms. Once they steal the item, they post them on social media, usually with the video caption, "Got this absolutely devious lick."



This has been happening at many other middle schools and high schools in APS, as well as our own. This trend has been happening a lot at Cleveland High School, in Rio Rancho. "I'm sure we are well over a thousand dollars, if not more," the principal of Cleveland High School stated when asked about this trend in an interview with KOB4 news.

Here at Jefferson Middle School, many teachers have voiced their opinion on this trend. "It's kids being manipulated by social media, which concerns me. They obviously don't think about the consequences," Mr. Logan said about the vandalism. There have been many consequences for students around the country, but here at Jefferson, the consequence for this could be suspension, and paying for the damage you caused to the bathrooms.

At Rio Rancho Schools, a new reward system has been set up if you turn information about the vandals. "A reward will be offered every time and the amount will fall in line with the amount of damages," Melissa Perez, a public information officer said in an interview with KOAT news. This reward can be up to \$2,500 dollars to whoever comes forward. The students will be rewarded discreetly.

"We expect our community to create respect responsibly - online and irl," TikTok tweeted, as the trend got more popular. "We're removing content and redirecting hashtags & search results to our Community Guidelines to discourage such behavior. Please be kind to your schools & teachers." TikTok has not been able to get rid of these videos, as users started to use different hashtags and names to share videos of this trend.

Recently there has also been another trend, "angelic yields". The KESQ News Team says, "Now, there may be a new trend; an attempt to make amends for the damage." Kids are returning items to the schools, and even bringing new items. Palmer Haasch from INSIDER says, "An 'angelic yield', is the antithesis of a 'devious lick'."



If you are thinking about participating in this trend, remember that the school custodians will have to fix, and clean up what you have done. There will always be consequences to your actions. What you put on social media, stays on social media, even if it's taken down. These acts of vandalism are crimes, so be careful what you let influence you online.

# Climate Change

By: Emma Schloss, Kendra Plumlee, Piper Rice, and Marilena Bernal

Climate change is a very real issue all over the world and it affects millions of lives everyday. People are forced to leave their homes and start all over. Climate change can cause so many problems. According to Wildlife.org, climate change can be linked to droughts, storms, fires, rising sea levels, glaciers melting, and more. There are of course things that can be done but many scientists say it may be too late. Climate change will affect the way we live. According to The Atlantic, many people are even thinking about whether or not to have kids due to climate change. Domino, a middle aged woman says that they “do not want to raise kids into a world with so many issues.” Climate change will change the way we live and there are things we can do to try and help it not get any worse. Chances are you know of many of these issues and have heard about them. For instance, the fires running through California can be related to climate change and droughts. Many of our climate issues are linked to bigger brands or governments and there is not much we can do about it but if we can force companies to change we will be able to have an actual impact.



## How Climate Change Works

Climate change is “the long-term alteration of temperature and typical weather patterns in a place,” according to National Geographic. The way climate change works is that “the earth’s atmosphere heats up, it collects, retains, and drops more water, changing weather patterns and making wet areas wetter and dry areas drier,” says nrdc. Things that cause climate change are greenhouse gases, burning fossil fuels, and doing things

that cause air pollution. Greenhouse gasses are a big part of climate change, they are important to keep the earth warm, but there's too much now and the earth is heating up faster than it has before. According to nrdc "Air pollution and climate change are inextricably linked, with one exacerbating the other." Every time the Earth gets warmer, it also gets more dirty. Climate change also has many after effects, and sadly it's not getting any better. Most of the climate changes are being caused by humans. This decade has been more warm than any other decade in the past one-thousand three hundred years.



## Causes and Effects of Climate Change

There are many causes and effects of climate change and how climate change affects people, animals and the world. "Climate change is affecting people and animals already, scientists already believe over a couple decades the effects will increase", according to Nikhil Advani, a scientist from the Worldwide Life article. "Some of the main causes of climate change are shrinking glaciers, an increase in hunger and water crises, especially in developing countries, health risks through rising maximum temperatures, rising minimum temperatures, rising sea levels, higher ocean temperatures, an increase in heavy precipitation," according to Rebecca Greenfield, a scientist from Worldwide Life article. Those are just some of the effects climate change has on the world, people and animals. Humans are increasing the effects of climate change by burning fossil fuels, cutting down forests and farming livestock. Our planet is at risk because of climate change. As climate change gets worse and worse, dangerous weather is becoming more frequent and severe. People all over the world are facing these consequences, from heat waves and wildfires to coastal storms and flooding.





## How People Can Prevent Climate Change

We all know how bad climate change is getting, so how are scientists helping to prevent it or at least make it better? First of all, plants can really help the earth get rid of greenhouse gas CO<sub>2</sub>. NASA says that planting your known fruits and vegetables helps to prevent CO<sub>2</sub> from entering the air from the fossil-fuel-burning trucks. Other ways to help prevent climate change is by trying to help pollution. Pollution is a big thing that affects climate change in a very bad way. Try recycling trash, composting, and, using reusable trash bags, states TheOneNewWorldNews. Lastly, try using different light bulbs. Light bulbs take a lot of energy and that releases greenhouse gases. Public health recommends using CFL or LED bulbs that use 75% less energy and last longer than normal light bulbs.



As you can see our Earth is in danger and our planet isn't in good shape. It will stay like this and even get worse unless we do something to make a difference. Climate change is impacting everyone's

lifestyle. Many animals are endangered because of this and their habitats are being ruined by the Earth's natural disasters. Climate change is only getting worse. We can find a way to help our home and not ruin it. If we all work together then we might have a chance to save it. We can save our forest, towns, animals, oceans, and people. We just all have to give in.

## Fall treats!

Edited by: Alexandrina Ukwuoma, Abigail Taylor,  
Leena Gregory and Milo Wilson

### Roasted Pumpkin Seeds

Created by: Adam and Joanne Gallagher

You will need:

- 1 ½ cups of pumpkin seeds,
- 2 teaspoons of fine sea salt, plus more for serving,
- 2 teaspoons of your favorite spice blend such as curry powder, harissa, or chili powder.

Directions:



- Heat the oven to 350 degrees. Line a baking sheet with parchment paper. Fill a medium saucepan with about 2 cups of water and season 2 tsp salt and bring to a boil.
- Meanwhile, scoop the seeds from your pumpkin, add the seeds to a bowl filled with cold water and swish them around until they float and are mostly clean.
- Add cleaned seeds to the boiling salted water. Simmer for 5 minutes.
- Drain and pull away any remaining pumpkin attached to the seeds. Scatter the seeds onto clean dishcloths and pat them very dry.
- Mound the dried seeds onto the prepared baking sheet.
- Add the oil and any spices on top then toss until well coated.
- Spread the seeds into one layer.
- Bake, stirring the seeds at least once, until fragrant and golden around the edges for 10 to 25 minutes, depending on how large the seeds are.
- You can add any additional seasonings you like.

## Apple Pie Cookies

Created by: Condé Nast Magazine

For this delicious treat, there will be two different recipes: pie dough and the filling.

Pie dough:

- ¼ cup granulated sugar
- 1 teaspoon kosher salt
- 2 ½ cups all purpose flour
- 1 cup (2 sticks) unsalted butter cut into pieces and freeze for 15 mins
- 1 tablespoon chilled apple cider vinegar



Filling:

- 2 medium honeycrisp, braeburn, or golden delicious apples (1 pound total)
- ¼ cup light brown sugar
- 2 teaspoons fresh lemon juice
- ½ ground cinnamon
- ¼ teaspoons kosher salt
- 2 teaspoons all-purpose flour



To make the pie dough:

Pulse sugar, salt, and flour in a food processor. Add butter and pulse until coarse. While it is still pulsing add vinegar and ¼ cup ice water. Process until dough is formed. If it's crumbly add 1 tbsp water. Turn out dough onto a lightly floured surface and form into a ball. Separate the ball into two discs. Make sure it is smooth and has no cracks. Cover with plastic wrap and chill for 1 hour or up to overnight.

To make the filling:

Peel, core, and slice apples into ¼" thick slices. Transfer to a large pot and add brown sugar, lemon juice, cinnamon, salt, 2 tsp flour, and 2 tsp water. Stir to combine. Cook over medium heat, stirring occasionally. Add water 1 tbsp at a time until the bottom is brown and the apples have softened. Let cool to room temperature.

Baking the cookies:

Preheat the oven to 325 F. Line a baking sheet with parchment paper. Beat 1 egg and 1 tablespoon of milk in a small bowl.

Roll one disc until ⅛" thick. Using a 3" cutter, cut the dough into 12 rounds. Spoon 1 heaping tablespoons of filling into each round. Don't overfill.

In the second disc, roll until ⅛" thick. Cut using a 3" cutter. Make 12 rounds and using a leaf shaped cutter, make a hole in each round.



Brush edges with apple filling with egg wash. Place cut-out rounds over filled rounds and lightly press around the edges to seal completely. Gently press in the middle to make sure apple filling is spread evenly. Brush the top with egg wash and sprinkle with demerara sugar (optional). Bake cookies until golden brown on top. 30-35 minutes. Let cool and enjoy!

## Whipped Pumpkin Dip

Created by: Cynthia Moinet



A simple and fast recipe for a delicious dip. You could dip anything you could imagine in this sweet treat -- apples, graham crackers, ginger snaps, cookies, etc. Only takes about 15 minutes to make and it's great to eat with friends, or even by yourself!

### Ingredients:

- 1 8 oz (1 Cup) Package of Cream Cheese, Softened
- 1 cup Pumpkin Puree
- ½ cup Confectioners Sugar (OR Powdered Sugar)
- 2 Teaspoons Pumpkin Pie Spice
- 1 8 oz (1 Cup) Cool Whip

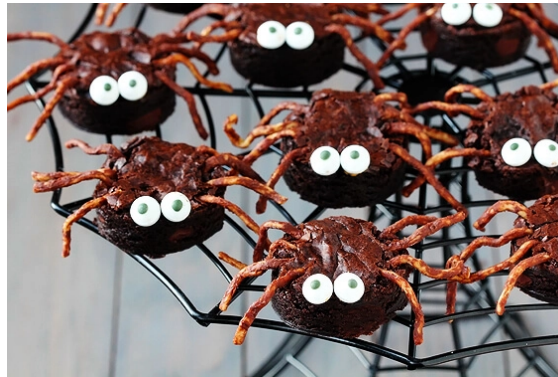
### Directions:

1. Beat cream cheese in a bowl with an electric mixer until smooth. Mix in the pumpkin puree until there are no lumps.
2. Stir pumpkin pie spice and sugar into mixture until evenly mixed.
3. Fold in the Cool Whip.
4. Cover bowl with plastic wrap.
5. Place in the fridge and let cool for 2 hours. This allows the flavors to blend!

6. Enjoy!

## Brownie Spiders

Created by Ali from Gimme Some Oven



These creepy crawlers are not only delicious, but they are the perfect spooky treat without worry of gore! This is especially great for chocolate lovers, these spiders are almost entirely chocolate! 12-18 Spiders can be made from this in as little as 30 minutes!

### Ingredients:

- 1 Pan Baked Brownies (Any recipe or box mix that you prefer!)
- ½ Cup Simi-Sweet Chocolate Chips
- 2 Cups Chow Mein Noodles
- Candy Eyeballs
- Circle Cookie Cutter or Biscuit Cutter (Or a small cup if you have neither!)
- A Toothpick

### Directions:

1. Using the cookie/biscuit cutter, cut the brownies into your desired sized circles for the spider “bodies” and place onto a tray or plate.

2. In the microwave melt the chocolate in a medium sized bowl. (If you don't know how to properly melt chocolate in the microwave -- heat for 20 seconds at a time and mix every round, repeat this until it is completely melted. You're supposed to do it this way so your chocolate doesn't get crispy or crunchy and melts thoroughly!) Set aside one tablespoon of the melted chocolate.
3. Gently stir the chow mein noodles in the bowl of chocolate until all the noodles are covered.
4. Carefully place each noodle onto a piece of wax paper and place in the freezer for 10 minutes, or until the chocolate hardens.
5. Once chilled, choose the ones you think are best for "spider legs". Use the toothpick to poke 8 holes into each of the brownies, 4 on each side.
6. In those holes you just made, stick the noodles in. You should now have a brownie with "spider legs"!
7. Finally, use the tablespoon of melted chocolate you set aside and take a toothpick to get little dots of the chocolate. Place those dots onto the back of the candy eyes, this will act like glue. Place two eyes at the front of each brownie.
8. Serve immediately or cover and refrigerate. These last up to 4 days!

## Apple Salsa with Cinnamon Chips

Created by: Carolyn Brinkmeyer



This is a deliciously simple treat for any occasion. The apple salsa can be used for anything too, not just for the cinnamon chips! Although the cinnamon chips do give you that extra feeling of cinnamon apples, in the delightful form of a chip and salsa! There's two parts to this; the salsa and the chips.

### Ingredients (Salsa):

- 2 Medium Tart Apples, Chopped
- 1 Cup Chopped Strawberries
- 2 Medium Kiwifruit, Peeled and Chopped
- 1 Small Orange
- 2 Tablespoons Brown Sugar

### Ingredients (Chips):

- 8 Flour Tortillas
- 1 Tablespoon Water
- ¼ Cup Sugar
- 2 Teaspoons Ground Cinnamon

- 2 Tablespoons Apple Jelly, Melted

Directions:

1. In a bowl, combine apples, strawberries, and kiwi.
2. Grate orange peel to measure 1-1/2 teaspoons. Squeeze juice from the orange. Add peel and juice to the apple mixture.
3. Stir in the brown sugar and jelly.
4. For the chips, brush tortillas lightly with water.
5. Combine the cinnamon and sugar; sprinkle over the tortillas.
6. Cut each tortilla into 8 wedges.
7. Place in a single layer on ungreased baking sheets. (Do not layer!)
8. Bake at 400 for 6-8 minutes or until lightly browned.
9. Let cool, and serve with salsa! Enjoy!



## Ghost Cookies

Created by: Jessica Williams

A really easy and fun recipe that everyone will love are little ghost cookies

### Ingredients

- 1 package of Milano Chocolate Filled Cookies
- 6 oz white almond bark melted
- 45 mini chocolate chips (or just a handful)

### Instructions

1. Carefully dip a Milano cookie into the melted white almond bark.
2. Place on a silicone baking sheet or parchment paper.

3. Place 3 mini chocolate chips onto the 'ghost'. Two up top, close together for the eyes and then one in the middle below for the mouth.
4. Repeat with remaining cookies. Let cool to set. Store in an airtight container at room temp for up to 3-4 days.

## Caramel Apple Pudding

Created by: Bert Anderson

Fall into fall with this easy, tasty, recipe that just screams autumn.

You'll love this 10 minute snack.

### Ingredients-

- 1 Package of Butterscotch Pudding Mix
- 1 can of Crushed Pineapples
- 1 (8 oz.) container of Cool Whip
- 4 Large Apples (red or green)



### Directions-

Skin and dice up 4 apples

Mix pudding and cool whip in a large mixing bowl

Mix on high with a hand mixer until blended and smooth

Add in pineapple and apples

Fold into cool whip mixture with spatula

Place mixture in fridge for 1 hour

Serve and enjoy!

## Pumpkin Patch Marshmallow Bites

A nice little treat for the family that everyone can enjoy in just a few easy steps and it shouldn't take more than 10 minutes!

You will need:

- One bag of jumbo size marshmallows.





- Frosting (any flavor will work)
- And little pumpkin candies

Directions:

- Take as many marshmallows as you would like and place them on a plate
- Take a spoon or some sort of utensil and put a glob of frosting on your marshmallows
- And if you want you can crush up some oreo cookies and sprinkle them on the frosting
- Take your pumpkin candies and place them on the frosting

## Dracula Dentures

Created by: Lauren Miyashiro

This is a super cute, fun and delicious recipe and it only takes a few minutes!

You will need:

1 tube chocolate chip cookie dough

1 can vanilla frosting

red food coloring

mini marshmallows

slivered almonds



-Preheat the oven to 350°. Line the baking sheet with parchment paper.

-Roll cookie dough into 1 ½” balls and place on baking sheets. Bake until golden. About 12 mins. Let cool then cut in half.

-add red food coloring to vanilla frosting. Spread a thin layer onto each cookie half.

-Place mini marshmallows around the edges, place the other half of the cookie on top. Then stick slivered almonds on each side to make fangs. Enjoy!

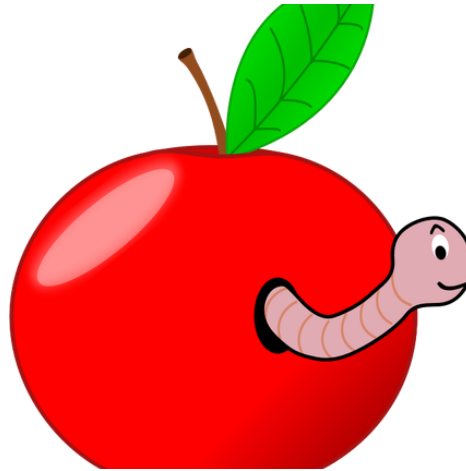
## Caramel Apple Pie

Created by: Chef John

This one may take a while and has a lot of steps but the taste is to die for!

You will need:

- 6 tbsp unsalted butter
- ½ cup white sugar
- ½ cup brown sugar
- ¼ cup water
- ¼ tsp cinnamon
- 1 pinch salt
- 1 pastry for double-crust pie



Steps:

1. Preheat oven to 425 degrees F (220 degrees C)
2. Combine butter, white sugar, brown sugar, water, cinnamon, and salt in a saucepan over medium heat. Bring to a boil, remove from heat and set aside.
3. Roll out half the pastry to fit a 9-inch pie plate. Place bottom crust in pie plate; pour in apple slices.
4. Roll out the top crust into a 10-inch circle. Cut into 8 (1-inch) wide strips with a sharp paring knife or pastry wheel. Weave the pastry strips, one at a time, into a lattice pattern. Fold the ends of the lattice strips under the edge of the bottom crust and crimp to seal.
5. Pour butter-sugar mixture over top of pie, coating the lattice, and allowing any remaining sauce to drizzle through the crust.
6. Bake in the preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake until the crust is golden brown, the caramel on the top crust is set, and the apple filling is bubbling, 35 to 40 more minutes. Allow to cool completely before slicing. Enjoy!

## Pumpkin Patch Pudding Cups

Created by: Alyssa Darby

Get your coats and mud boots for this muddy fall snack!

### Ingredients-

- Clear Plastic Cups
- Chocolate Pudding
- Chocolate Cream Cookies
- Green Sugar Crystal Sprinkles
- Candy Pumpkins
- Green Gel (optional)
- Fall Leaf Sprinkles (optional)

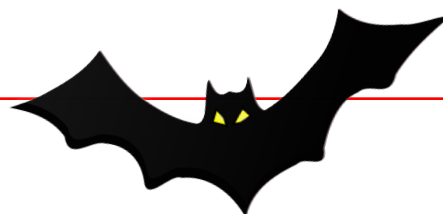
### Decorations-

- Paper Straws
- Craft sticks
- Hot Glue
- Paint/ Paint Pen



### Directions-

1. Prepare soft serve chocolate pudding and fill the cups about  $\frac{3}{4}$  full
2. Crush up the chocolate cream cookies with your fist, a spoon, food processor, or a hammer
3. Sprinkle the crumbs in your cup to be the "dirt"
4. Add green sprinkles in patches as the grass
5. Push the candy pumpkins down lightly in the cup so it looks like it's growing out of the dirt
6. Add some green gel as vines
7. Sprinkle leaf shaped sprinkles on top
8. Let pudding set
9. Glue 5 or so craft sticks together horizontally on a straw, leaving some straw on the top, and a lot on the bottom
10. On the sign, write "pumpkins \$1.00" with a marker or pen
11. Stick sign inside, towards the back of the pumpkin patch, put back in fridge if needed, and serve chilled



## Fun facts!

- Condé Nast is the creator of Epicurious. Epicurious was made in 1995 and it was headquartered in 1 world trade center in Manhattan New York City.
- Every ingredient in cooking and/or baking has a specific chemical job.
- Flour makes the magic web in baking
- This one may sound funny but chocolate chips were made after chocolate chip cookies
- Fruit cake may as well be everlasting because it is still edible even after 100+ years!
- Humans started cooking around 1.8-2.3 million years ago.

Fun facts from William Davis

# Music Today

By: Bella Urban, Nalani Agers, Roman Mondragon, Gabriel Baldonado, Aileene Bailon

## Evolution of Music

As we all know, music keeps evolving as the years go by. First, songs are now shorter overall. There has been a 16% decrease in the length of the songs since the 2000's. Second, hip hop accounts for 60% of the top 10 on the 2020 charts. While the 2000's rankings were split evenly between pop, rock & r&b. Third, there are now an average of four credited songwriters on each top 10 track, compared to 2.4 back in 2000. The percentage of top 10 tracks with featured artist-collaborators/guest has jumped from zero to 60% over 20 years. According to Midia Research, "The dominant theme underpinning these changes in the DNA of hits is reducing risk. More songwriters, more collaborations, shorter songs, shorter intros, fewer genres all point to honing a formula, following a blueprint for success," suggested Midia's Mark Mulligan. "This evolution will continue to gather pace until the next format shift rewrites the rules".

## Music in schools

At Jefferson Middle School there are many music programs, including, Band, Choir, Orchestra, and Rock N' Rhythm too! In some schools the students start off at the basic level in elementary school. Students can learn how to play an instrument such as a drum, xylophone, cluster bells, and many others. You can learn to perform with your chosen instrument and learn to play all your favorite songs. Did you know there are schools based on music? There are tons of music schools in Albuquerque that teach you how to be a performer. For example, there is School of Rock, University of New Mexico School of Music, Sawmill School of Music university, and more. Learning music takes time, patience and dedication. If you have these skills, the learning never stops.

## **Benefits Of Music**

When you think of music you are most likely thinking of your favorite genre or song. When you listen to music it can make you feel better. This is the benefit of music. Music benefits you when you don't even realize it. You can be humming a song you heard and it can distract you from life stresses and you wouldn't realize but you can still be having a good time. According to Medical News Today, "increasingly, researchers are finding that the health benefits of music may go beyond mental health, and as a result, some health experts are calling for music therapy to be more widely incorporated into health care settings." From this you can see that music can be more than just putting you in a good mood, it can be therapeutic. Music doesn't have to just block out unwanted sounds, it can block out the emotions that you don't want to feel anymore.

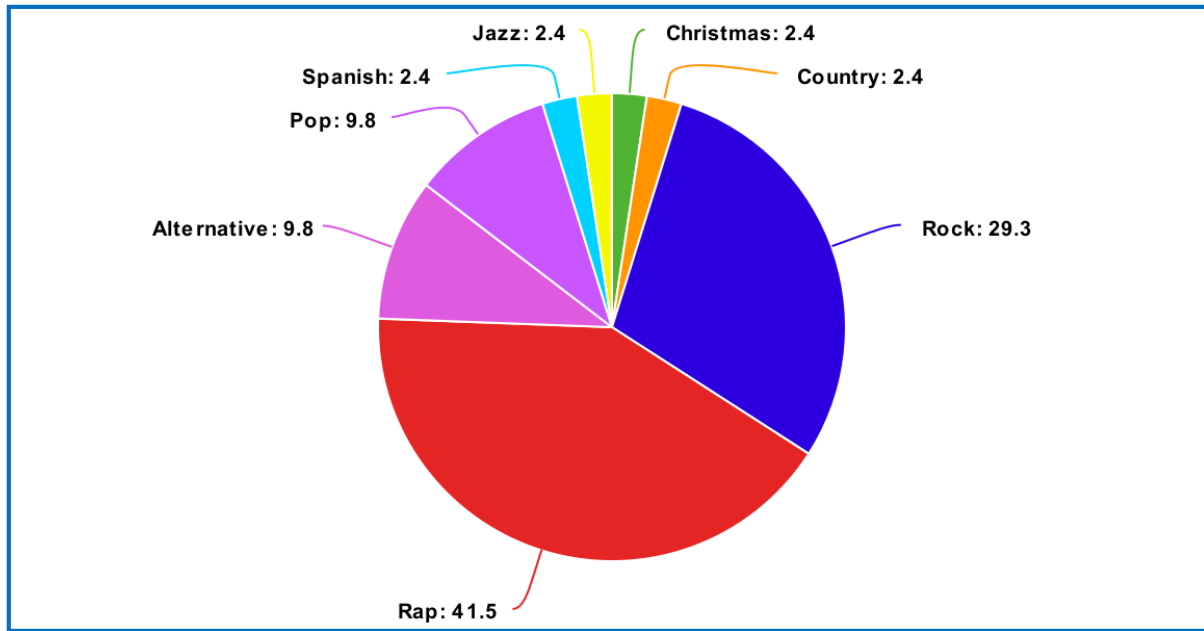
When you are listening to music it reduces stress, anxiety, and other emotions that just don't feel good. Music styles affect people in various ways through different people. The sad music can be good or happy depending on the person but it all works to help.

## **Music in JMS**

Music styles that people at JMS have been listening to are very diverse. Genres from Christmas music to Rap are what is popular. We interviewed 40 people, including 7th graders, 8th graders, and teachers. We asked what their favorite artists were and what genre of music they were listening to right now. The two most popular genres are Rap and Rock. The most repeated artists in rap are Xxxtentacion and Lil Baby. The most repeated artist in Alternative/Rock is Billie Eilish. That is what music JMS is listening to right now.



Music In JMS



meta-chart.com

## JET GAZETTE STAFF:

**Editor-in-Chief: Chloe Carlson**

**Editor: Sam Powell**

**Writers, Puzzle Makers and Cartoonists:** Nalani Agers, Aileen Bailon, Gabriel Baldonado, Marilena Bernal, Daniel Borjas, Camille Bouchet, Chloe Carlson, Bella Chavez-Urban, Francesca Duran, Leena Gregory, Lilliana Hererra, Andy Lam, Audrina Lucero, Roman Mondragon, Kendra Plumlee, Sam Powell, Piper Rice, Emma Schloss, Brayden Shered, Abigail Taylor, Alexandrina Ukwuoma, Milo Wilson

Staff Advisor: Tina Siefert