H.I.S.S.

Headlines, Insider Scoops & Spotlights

VOLUME 2
FALL EDITION

2026 FALL FESTIVAL RECAP *W/ MS. PLOHETSKI*

THUNDER AND LIGHTNING AREN'T SO FRIGHTENING! *By: Kepa Inos, 7th Grade*

I went to the fall festival and wondered, "Who runs this event?" So then I went to the person who runs the fall festival, who turns out to be Ms. Plohetski. She has been running StuGo for 3 years, but StuGo has been up and running for 28 years. That's a lot longer than you might have thought. This is when the school was made.

They do the fall festival because they love seeing the students work together and like seeing them as a community. They also like that when they do big events like this, families like siblings, moms, dads, aunts, uncles, cousins, and all sorts of families go to one event together. The biggest challenge they faced this year was the weather; it turns out there was a storm forecast for that day, which almost threw off the momentum for that day.

For next year's fall festival, she wishes to get more games and games that are more geared towards the 6th-8th graders. She also hopes to have more space for the event. The biggest lesson learned since starting StuGo would be knowing what checklist she would have to follow and also the students knowing what to do and what things to follow.

The most hardworking students would be everybody that stayed after the fall festival, because it was a rough time putting everything away. The last student to stay was Dominik Fullom, who is a 5th grader. Shout out to Dominik, our StuGo members, and all our volunteers who helped make this Fall Festival happen!

THANKSGIVING *WITH THE VOEGTLI'S!*

By: Gabby Zevellos, 8th Grade

Have you ever wondered how Mrs. Voegtli spends her Thanksgiving? Well, every Thanksgiving, Mrs. Voegtli gets together with her immediate family to enjoy the holiday at her parents' house. Mrs. Voegtli usually arrives at her parents' house at 2 p.m. with her children and husband. As soon as they arrive, they greet each other, her dad says a blessing, they all say something they're thankful for, and then they eat! After they eat, they usually play board games, have dessert, and then watch Christmas movies. Mrs. Voegtli keeps this tradition alive because of how much she loves her parents, and she plans to keep this tradition for as long as she can.





Photo provided by Ms. Plohetski

FAVORITE HOLIDAY RECIPES! *By: Gavin Shaner, 8th Grade*

Getting bored of the normal day to day life with no magic? Well with the holidays rising above the horizon your boredom is gone. Now it's time to start decorating for the season. However, one question remains. What is your favorite holiday tradition? After asking lots of people here at Paseo we got a very large variety of answers. All the way from, family get togethers to the famous Christmas caroling. Now when the holiday parties happen there must be food. What is one food you look forward to all year? Do you look forward to the classic turkey and ham or do you do something unique like Prime Rib instead? Or if you're really unique, what the great Ground Beef Shepard's Pie?

If any of those interest you or you would like to try some new recipes. Some fun recipes from our Paseo Hills staff can be found throughout this issue for you to try out **with adult suprervision!**

KEEP READING TO CHECK OUT THESE AWESOME RECIPES!

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WANT TO BE FEATURED?
CONTACT ONE OF OUR STAFF WRITERS TO GET SET UP!

FALL DANCE - MASQUERADE

By: Jade Hernandez, 7th Grade & Bella Chavez, 8th Grade

The theme of the dance was a masquerade ball and it was so much fun! People were dancing, of course, and eating candy from NJHS.

As the dance started, people were trading different masks. There were many kids dancing on the dance floor, and then the 7th and 8th graders had a dance battle: it was the boys vs. girls! But sadly, the boys won. A lot of people started dancing to all the popular songs, then people stopped dancing. Next, the song "Can't Take My Eyes Off You" by Frankie Valli played, and a lot of people were getting ready to dance! Kayla P. and Jade H. got in the middle of the dance floor and started doing the Just Dance version. They did that for a while with other songs too, like "The Ketchup Song," etc. Then Tarik M. was doing the worm, and others joined in too. Some started playing Roblox with their friends. But it was the end of the night, and NJHS started to clean up as everyone left. As many would say, it was a very fun night. See you next dance, Rattlers!



Photo provided by Ms. Plohetski

WILL I EVER COMPARE?

By: Kaylee Gurule-Baucum, 7th Grade

People compare themselves to a vast array of things. But that doesn't make what they think true. Personal attributes are what people compare themselves to, like physical appearance (e.g., height, weight, beauty, etc.), intelligence and academic performance (e.g., grades, test scores, etc.), and personality traits (e.g., sense of humor, confidence, kindness, etc.). You might think these things, but just because you think them doesn't mean they are true. Sure, it's okay to have these thoughts once in a while, but don't believe them.

You're special in your own ways!

PASSION PROJECT - TWISTEX TEAM ***By: Nick Toledo, 6th Grade***

If you've ever met this next writer, you've probably heard him talk about his fascination with tornadoes and the famous TWISTEX team of stormchasers! To highlight his passion on the subject, and as a memorial to its members, Nick has written a brief story detailing what makes TWISTEX so interesting!

The TWISTEX team is a team that studies tornadoes. They wanted to understand tornadoes better. In the early 2000s, Tim Samaras (the leader of the team) built the HITPR probe. This probe can record wind from inside a tornado, record pressure from inside a tornado, humidity, and wind direction. It even made a world record for the lowest pressure drop when it was deployed in front of an EF4 back in June of 2003. But sadly, it all came to an end on May 31, 2013, when Tim Samaras, his 24-year-old son Paul Samaras, and his team member Carl Young were driving in their Chevy Cobalt. They couldn't see the tornado and didn't know it was on them. Then... the car was lifted and... crash! Tim, Paul, and Carl sadly passed. When the news was out, the community was devastated, so they raised money to build a memorial for the TWISTEX team, and years later, it still stands to respect the team.

(TWISTEX is an acronym for Tactical Weather-Instrumented Sampling in/near Tornadoes EXperiment)

MAC AND CHEESE RECIPE!

Recipe Provided by Ms. Moreno
By: Gavin Shaner, 8th Grade

Ingredients:

- 1 pound pasta
- 2 cups, shredded medium cheddar
- 1 cup shredded pepper jack
- 3 cup milk
- ¼ cup flour
- 12 OZ bacon
- ¼ cup butter
- 2 tsp dijon mustard
- 1 tsp onion powder
- ¼ tsp cayenne
- 1 tsp Garlic Powder
- ½ tsp paprika
- Salt and pepper to taste

Steps:

1. Make bacon until crispy and crumble and set aside. Make pasta until al dente.
2. In a pot, melt butter and whisk flour to form roux. Slowly add milk, whisk constantly until thick. Stir in cheddar and pepper jack slowly until melted. Mix in mustard, garlic powder, onion powder, paprika, salt and pepper.
3. Mix your pasta into the sauce. Grease a 9x13 baking dish and add your pasta. To the top add bacon pieces, bread crumbs, shredded cheddar and pepper jack.
4. Bake at 450 degrees for 20 minutes until golden.

CLUB SPONSORS UPDATE!

By: Kepa Inos, 7th Grade

If you're new to Paseo, you might not know our two club sponsors, Mr. Deterding and Ms. Alli (just kidding, you probably know Ms. Alli!). They started this Newspaper Club back in 2024, and have since moved on to other parts of DVUSD. To fill you in on where they've been (or give you the chance to get to know them) we'll be including a series on our sponsors, as detailed by one of our longest serving members of this club...

I sat down and interviewed Mr. Deterding to ask him about his experience in this district, as well as his new job as a PLC trainer.

He worked at Barry Goldwater High School last year and at Paseo Hills for five years before that, which was when he helped start our newspaper club. He worked as the eighth-grade team lead and taught Social Studies. At BGHS, he taught World History, as well as IB World History, and was the department chair towards the end of the year.

Over the summer, he got a chance to move to the district office as a PLC trainer. PLC stands for Professional Learning Co-mmunity, and as a trainer, he helps teachers and staff collaborate, look at data and test scores, and make improvements to teaching and instruction.

As a PLC trainer, sometimes he's at schools to help other teachers, talk about their planning, how they are teaching, and help improve their practices. One thing someone would need for a job like this is to be very flexible with their time and have a variety of experiences, meaning he has to be able to help elementary, middle, and high school teachers. He said the most important part is having strong connections with students and staff throughout the district.

His schedule is crazy with a lot of responsibilities and things to do. With all his work in different areas, he needs to do so many tasks that he can never stick with one schedule. Sometimes he is at other schools working with teachers, in meetings bringing all the teachers together, or working with principals or other district leaders to help set up events or after-school activities. Someone he works with calls themselves the "undercover ninjas" of the district, since they are involved with a little bit of everything.

Mr. Deterding (right) and PLC team ***Photo provided by Amy Moore***



20 QUESTIONS W/ THE SORRENTINOS *(IT'S REALLY TEN...)*

By: Jade Hernandez, 7th Grade & Bella Chavez, 8th Grade

Have you met Paseo Hill's husband and wife teacher team, the Sorrentino's? Mr. Sorrentino teaches Music and Choir across all grade levels, while Mrs. Sorrentino is the 7th and 8th grade STEM + DSS teacher.

How long have you two been married?
Both: 3 years.

How long have you been together?
Both: 11 years.

What's your favorite part about teaching?
Mr. Sorrentino: Making new connections with all my students.
Mrs. Sorrentino: Getting to know each and every one of my students.

Who's your favorite music artist?
Mr. Sorrentino: Guns N' Roses
Mrs. Sorrentino: Led Zeppelin

What is the most recent concert you've been to?
Mr. Sorrentino: Avenged Sevenfold
Mrs. Sorrentino: Tame Impala

What's your favorite movie?
Mr. Sorrentino: The Dark Knight
Mrs. Sorrentino: 10 Things I Hate About You and The Little Mermaid

What show are you currently watching?
Mr. Sorrentino: YouTube Shorts
Mrs. Sorrentino: King of Queens

What's your favorite season of the year?
Mr. Sorrentino: Spring
Mrs. Sorrentino: Fall

Why do you teach the subject you're teaching?
Mr. Sorrentino: Inspiring kids and I just like music.
Mrs. Sorrentino: Because I like science and that's what STEM is all about.

What's your favorite food?
Mr. Sorrentino: Sandwich (a good one)
Mrs. Sorrentino: Eggplant Parmigiana

FALL CROSSWORD PUZZLE! *By: Maddy Hernandez, 7th Grade*

Down

1. Main dish on Thanksgiving
2. Another word for Autumn
3. Vegetable side dish
4. The month American Thanksgiving is celebrated
6. The day American Thanksgiving is celebrated (number)
10. The best way to eat potatoes on Thanksgiving

Across

3. The reason for the season
5. The best way to eat on Thanksgiving
7. The sound a turkey makes
8. A dressing for mashed potatoes
9. Pre- Jack o' Lantern



REVIEW: PROJECT HAIL MARY

By: Maddy Hernandez, 7th Grade

Project Hail Mary is a movie where science teacher Ryland Grace wakes up on a spaceship after being in a coma for around four years. He had lost his memory and had to regain it only to realize there were others with him on the spaceship who had passed away. While in space, Dr. Grace meets this alien and forms a bond of friendship in order to save both their planets.

If I had to rate this movie I would rate it 5 stars. It was very well made and the science and space effects looked really realistic. They picked a great cast and it was amazing compared to the movies we have been getting lately.





FAVORITE PART (SPOILER WARNING): My favorite part of the movie was at the end of the entire movie when Grace lived with Rocky on his planet. On his own planet, he wasn't even supposed to survive and come back. There was not really any purpose for him to be back on Earth. Not only did he keep teaching on Rocky's planet, but he got to stay with his best friend. Rocky making Grace his own little area with fuel tanks shows just how much he cares for him and how hard he would work for Grace to be breathing and to be happy. Rocky even offered Grace a chance to go back to Earth, but he refused, showing his genuine love for him. The movie got the ending it deserved, and it was one of the best, most heartwarming endings ever.

GROUND BEEF SHEPARD'S PIE

Recipe Provided by Ms. Burnham
By: Gavin Shaner, 8th Grade

Ingredients:

- 2 tablespoons olive oil divided
- 2 garlic cloves minced
- 2 cups mirepoix mix of carrots, onion, and celery, finely chopped (1 small yellow onion, 1 celery stalk, and 1 carrot to get 2 cups)
- 1.2 pounds ground beef chuck
- 1/4 cup flour
- 1/2 cup frozen sweet peas or frozen corn
- 1 (14.5-ounce) can fire-roasted diced tomatoes undrained
- 2 tablespoons tomato paste
- 1-3/4 cups reduced-sodium beef stock can use reduced-sodium beef broth
- 1/2 cup 100% grape juice1 beef bouillon cube
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dried thyme
- 3 bay leaves divided

Topping:

- 2-1/2 pounds potatoes, equal mix of Yukon Gold and Russet
- 1/2 cup heavy cream
- 1/2 cup sour cream
- 6 tablespoons unsalted butter
- Salt and pepper
- Fresh parsley or thyme, for topping

Instructions:

1. Heat 1 and 1/2 tablespoons olive oil in a large, oven-safe pan over medium-high heat. Add garlic and finely chopped onion, stirring frequently, for about 1 minute. Add finely chopped carrots and celery, cooking another 2–3 minutes until veggies are softened.
2. Heat pan to high and add beef. Cook until browned, breaking it apart. Drain any excess grease. Stir in flour and cook for 1 minute to remove raw flour taste. Reduce heat to medium-high and add the frozen peas or corn, diced tomatoes, tomato paste, beef stock, grape juice, beef bouillon cube, Worcestershire sauce, dried thyme, and bay leaves.
3. Bring mixture to a simmer, then reduce heat to medium and let it rapidly simmer. Cook for 25–35 minutes at medium heat, stirring every 5 minutes until gravy thickens. Remove from heat, cover, and refrigerate until ready to bake. If making immediately, refrigerate until potatoes are ready. To maintain separate layers while baking, chill the mixture for at least 15–20 minutes. If you didn't prepare in an oven-safe pan, transfer to a 2-quart oven-safe dish.
4. Preheat the oven to 350°F. Peel and cube potatoes into golf-ball sized pieces. Rinse them under cold water in a strainer until the water runs clear. Transfer to a large pot, cover with cold water, add 1 tablespoon fine sea salt and 1 bay leaf, then bring to a boil. Reduce to a simmer and cook until potatoes are fork-tender, about 15–20 minutes. Drain potatoes in a strainer, ensuring all excess moisture is removed. Let dry for about 3 minutes and discard bay leaf.
5. As potatoes dry in a strainer, melt heavy cream, sour cream, and butter in the pot on low heat, stirring to combine. While potatoes are still hot, put them through a ricer and add on top of butter/sour cream mixture. Stir with a wooden spoon until smooth. Season to taste with salt and pepper (about 1/2 teaspoon salt and 1/4 teaspoon pepper). Cover and refrigerate until ready to assemble the pie, or use immediately to top the pie evenly.
6. Use a fork to add marks into the surface of potatoes. Drizzle with remaining 1/2 tablespoon olive oil.
7. Bake in the preheated oven for 25–30 minutes, or until potatoes are golden brown and edges are bubbling. For crispy tops, broil on high for 1–2 minutes. Remove from heat and garnish with fresh thyme or parsley as desired. Serve hot.

THE ART OF SAD GIRL ROCK

By: Kaylee Gurule-Baucum, 7th Grade

Phoebe Lucille Bridgers was born in Pasadena, California on August 17th, 1994. She played the guitar starting at age thirteen; that's when she realized her taste in music. Slowly but surely, she started writing songs. Her first song was "Untitled (What Will I Do) Demo," released in 2009. She wrote this when she was 15. When she was 19, her parents went through a messy divorce. Her father was slowly becoming abusive towards her and her mother. Her mother's name is Jamie, and her father's name is unknown to the media. Now that's enough talking about the boring stuff; it's time to get into the music.

Phoebe's first album was "Stranger in the Alps." This album delves into the aftermath of a heartbreak, navigating feelings of loneliness and loss. The album touches on existential questions, such as the darker aspects of humanity. Her lyrics often blur the lines between personal heartbreak and broader questions about existence itself.

The next album she made is called "Punisher." "Punisher" explores the complexities of relationships, including the fear of hurting others and the vulnerability of opening one's self to love and connection. The song "I Know the End" uses apocalyptic imagery to explore themes of fear, dread, and the search for help in a chaotic world. The theme of the album explores missed connections, the tension between the inner and outer self, and the lonely feeling of watching things end so abruptly.

Near 2022 and 2023, Phoebe Bridgers decided to take a step out of the public eye for a while to focus on herself and to take a break from the pressure and anxiety it has put on her. One of my favorite songs from her is "Not Strong Enough." She collaborated with Boygenius to make this song and another album for the band. Phoebe Bridgers's willingness to share her vulnerabilities through music has made her one of the most compelling voices of her generation.

Whether it's her solo work or collaborations with Boygenius, she continues to push boundaries and create songs that feel personal and deeply relatable. Her lyrics remind us that heartbreak, loneliness, and even existential dread can be transformed into something beautiful, and that even in life's deepest corners, connection is still possible. Phoebe Bridgers is living proof that vulnerability is its own kind of power.



OYSTER STUFFING

Recipe Provided by Mx. Zehr
By: Gavin Shaner, 8th Grade

Ingredients:

1. 3 cups of Oysters, shucked, plus their liquid
2. 3 cups of breadcrumbs
3. ½ cup plus 2 tablespoons unsalted butter
4. 3 medium shallots, thinly sliced
5. 2 teaspoons kosher salt
6. Freshly ground black pepper
7. 3 tablespoons chopped flat-leaf parsley
8. 1 tablespoon chopped fresh thyme

Directions:

1. Put the Oysters in a strainer over a medium bowl to catch their liquor. Reserve ¾ cup of the oyster liquor. In a large bowl, combine the bread cubes and Oysters.
2. Bring a small saucepan of water to boil. Add the bacon and cook for 1 minute. Durian and pat dry with a paper towel.
3. Melt ½ cup of the butter, in a large skillet over medium-high heat. When the foaming subsides, add the bacon, shallot, celery, salt, and season with pepper to taste. Cook, stirring, until soft, about 10 minutes. Add the parsley, thyme, reserved Oyster liquor and bring to boil. Transfer the shallot-herb mixture to the bread cubes and Oysters and stir to combine. Set aside for 10 minutes. Preheat the oven to 400 degrees F.
4. Transfer the breadcubes mixture to a buttered 1-quart gratin dish, dot with the remaining butter, and bake until browned and crusty, about 1 hour.
5. Remove from the oven and serve immediately.

Hurry, pick one! Your holiday party is just around the corner!

IT'S NOT TOO LATE TO JOIN NEWSPAPER CLUB

WHEN: *Thursdays, from 3:45-4:30*
WHERE: *Paseo Hill's Media Center*

NEWSPAPER CLUB IS OPEN TO ALL 5th-8th GRADERS!

UPCOMING MEETINGS:

- ***12/3:*** *Bring your ideas and bid for a writer/photographer spot!*
- ***12/10:*** *Workshop! Get our publication ready for approval!*
- ***12/17:*** *It's Quismas! Join us to celebrate some of our favorite Winter Traditions!*

WHAT WE ARE UP TO IN NEWSPAPER CLUB...

1

WORKSHOPPING

This month, we delved deeper into the art of journalism and marketing. We explored how to pinpoint our target audience and tailor each article to their specific interests. We also learned the importance of taking initiative by reaching out to staff, family, and community members for interviews. This firsthand knowledge adds depth and authenticity to our stories. Finally, we discussed creative ways to expand our content beyond traditional articles and essays. We explored the possibilities of incorporating visuals, such as photos and infographics, and even experimented with other elements like word puzzles, and comics.

2



WORKING TOGETHER

Generate a wider range of ideas and learn to respect different perspectives by brainstorming collaboratively. This approach also fosters a positive and supportive learning environment, which provides the space for creative freedom.

3

AUDITING

Assess our overall effectiveness and identify areas for improvement to aid in the decision making for the future and success of H.I.S.S. Teaching the students to evaluate various aspects of our newspaper, such as: content, design, and distribution.



4



COMMUNITY OUTREACH

Ms. Alli represented our school newspaper at meetings with DVUSD Community Partners. We discussed potential collaborations to increase our readership and community engagement.

6

WHAT'S NEXT:

5

GET INVOLVED

We are a new club! We are excited to link arms with partners who are passionate about supporting our students! Here are two great ways to partner with us:

Sponsorships: Contribute to our club's success by becoming a sponsor. Your support will enable us to distribute copies of our newspaper.

Advertising: Reach a targeted audience by placing an advertisement in our publication. Promote your club or business to our readership.



As we grow our skills as writers, we'll prioritize the importance of meeting deadlines. We'll also workshop how to create different article formats, such as infographics or comics. To put our skills into practice, we'll work on our next issue, which will feature the exciting topic of school clubs!