



NEWSLETTER  
Volume #3  
January 22

# INTERNATIONAL TIMES

## ANNOUNCEMENTS

- Applications for the IVLA Student Government (grades 4-12) will be open January 5-31.
- The IVLA High School Book Club is finishing the book "One of Us Is Lying" and will be reading "We Hunt the Flame" by Hafsah Faizal beginning January 17<sup>th</sup>.
- Look out for the new dates and times on the High School Tutoring and Social Events Calendar!

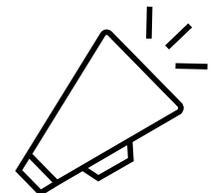
## JANUARY SCHEDULE

Monday	Tuesday	Wednesday	Thursday	Friday
3 6am Social Hour 1:30pm Math Tutoring 3pm MS Math Meetup	4 12pm English Tutoring 2pm Newsletter Meeting	5 Student Government applications open	6 12pm MS Homeroom 2pm Science Tutoring	7
10	11 12pm Math Tutoring 3pm Social Hour 3pm MS Math Meetup 4pm MS Homeroom	12 9am MS Homeroom 10am Language Tutoring	13 1pm Newsletter Meeting	14
17 3pm MS Math Meetup 5pm Social Emotional Learning Hour	18 11am Social Hour 12pm Science Tutoring 2pm Newsletter Meeting	19 2pm Book Club 2pm MS Book Club	20 10am Math Tutoring 12pm MS Homeroom	21
24 12pm Social Hour	25 6am Art Club 2pm English Tutoring 3pm Social Hour 3pm MS Math Meetup	26 9am MS Homeroom 11am Math Tutoring	27	28 9am Conversational Language Practice
31 8:30am NHS Meeting Student Government applications close	Feb 1 12pm English Tutoring 2pm Newsletter Meeting	2	3 2pm Science Tutoring	4

## HOMETOWN HIGHLIGHT: PUERTO RICO

by Mia Isabella San Inocencio

Puerto Rico is a beautiful island in the Caribbean: from its unique tropical weather to the gorgeous white-sand beaches, this island is charmingly unique. This small island in the Caribbean, which was known as "Borikén" prior to Christopher Columbus's arrival in 1493, is full of wholesome people, culture, and history. Our mixture of races being African American, Taíno, and Spanish makes us different from other Latin Americans. We are well known for our mouth-watering food including Tostones, Pernil, Mofongo, and Alcapurrias. Our diverse music culture encompasses Bomba y plena, Salsa, and Reggaeton, as well as well-known artists like Daddy Yankee, Marc Anthony, and Ricky Martin. Holidays and traditions celebrated in Puerto Rico are similar to the U.S and Latin America, but we also have our very own important traditions like Noche de San Juan, Fiestas de la Calle San Sebastián, and Festival Nacional Indígena. We are very festive and love to dance! Puerto Rico is filled with many cultural aspects that have us stand peerless compared to other islands in the Caribbean.



## CLUB CORNER: IVLA ART CLUB YEAR IN REVIEW

by Sydney Fisher

The IVLA High School Art Club had a great first year in 2021! The club had numerous meetings full of fun activities including art projects, virtual museum tours, and art exchanges. Check out these pictures to see some art club members' highlights!



Art by Isabel G.



Art by  
Alessandra N.



Art by  
Sydney F.

## JANUARY NEWSLETTER POLL

by Sydney Fisher and Bella Stoffel

Fill out the International Times' first student poll! Responses are anonymous and results will be published in the February Newsletter.



Click [HERE](#) to begin!



## TALKING WITH TEACHERS

Featuring IVLA French and Spanish teacher Ms. Maria Ibanez from Madrid, Spain.

by Mia Isabella San Inocencio  
& Alessandra Nungaray



What is your favorite memory from highschool?

Break time with my best friends! So much fun!

What is your favorite book or movie? Up! What an adventure!!!

What is your least favorite food? Onions.

Do you have a special talent? Ability with world languages. It doesn't take long for me to pick up a new language.

What do you like best about being a teacher?

I get to work with awesome young people and support them in their learning.

**Holiday Photos**  
By:  
Dana Kagan and Megan Schoenherr

As we look forward to what 2022 will bring, let's take a look at some of the Holiday memories from our IVLA families.

Submitted by:  
Alessandra Nungaray

Submitted by:  
Mrs. Watson

Submitted by:  
Marcela Gonzalez Cepek

### Join the Newsletter Team!

Would you like to be a part of the newsletter team? Join us the first and third Tuesdays (2pm PT) and second Thursday (1pm PT) of the month on GoToMeet, or join the IVLA High School Students Discord (ask your success coach!) and ask to be added to the Newsletter chat!

Interested in being featured in the next edition of the International Times Newsletter? Fill out this form: [Newsletter Feature Submissions](#).

Continue to the next page for our special 2022 New Year's themed section!

## ORIGINS OF THE YEAR

by Bella Stoffel

The Hebrew word for the word “year”, ‘sha-nah’ comes from a root definition of “repetition”, or “succession”, much like its Greek equivalent “e-ni-au-tos” conveys the idea of a cycle of time. This cycle of time is broken up into four seasons as the earth revolves on an axis at a set position from the sun. It takes the earth precisely 365 days, 5 hours, 59 minutes, and 16 seconds to make one complete orbit around the sun. These years are often characterized into 12 different months based on regular phases of the moon as it revolves around the earth. As a result of the earth’s rotation, we can enjoy a variety of seasons as well as a definitive method of recording time by which we plan our lives.



## NEW YEAR'S TRADITIONS!

by Angel Khoo and Alessandra Nungaray

Happy New Year! Whether you stuff your face with mochi before the countdown, admire fireworks while drinking sparkling grape juice, or watch the ball drop in New York; we all have different New Year’s traditions! For example, in Spain, locals will eat 12 grapes at the stroke of midnight! In the 1800s, vine growers in the Alicante area came up with this tradition to sell more grapes toward the end of the year, but the celebration caught on! In Greece, most people will hang onions! They believe that onions are a symbol of rebirth, and so they hang the pungent vegetable on their doors to promote growth throughout the new year. Ecuador also makes room for growth in the new year, through the burning of scarecrows! These bonfires symbolize the burning of the “año viejo,” or “old year,” welcoming the new year by leaving the past behind. Regardless of where you are in the world or how you will celebrate the new year, we hope you have a wonderful 2022 ahead!

## NEW YEAR'S RESOLUTIONS

by Matilda Boero-Edelstein  
and Sydney Fisher

As we enter 2022, people around the world are making resolutions and setting goals for themselves with the new year in mind. Some IVLA students and teachers have shared their New Year's resolutions below:

Get in shape, fix up the house, write a book.

Mr. Navas, Teacher

Exercise more, paint more, read more

Shiloh, Middle School

I would like to read more, and travel

Darrell, Middle School

Grades, and on-time work.

Josiah, Middle School

I want to do better in school, be nicer, and grow out my nails!

Dana, Middle School

I want to make more time for myself to pursue my passions and work towards my goals!

Sydney, High School

Find recipes for the New Year on  
the next page!

# Hot Chocolate Cookies

by Shiloh Nagwekar and Enam Zigi

## INGREDIENTS

Brown Sugar - 1 Cup  
 White Sugar - ½ Cup  
 Eggs - 2 Whole Eggs  
 Butter - 1 Stick  
 Unsweetened Chocolate - 4 oz.  
 Flour - 1 Cup  
 Cocoa Powder - ½ Cup  
 Baking Soda - ½ tsp.  
 Cinnamon - 1 tbsp.  
 Salt - ½ tsp.  
 Chili Powder - 1 tsp.  
 Cayenne - ¼ tsp. \*optional  
 Chocolate Chips - ½ cup  
 Regular Sized Marshmallows

## DIRECTIONS

In a medium sized bowl, pour the brown sugar, white sugar, and eggs. Mix thoroughly, preferably with a hand mixer. Next, add the butter and chocolate, both of which should be melted separately and mix. After mixing, add the flour, cocoa powder, baking soda, cinnamon, salt, chili powder, and cayenne pepper if chosen. Mix all of the ingredients together. Next, fold in the chocolate chips with a spatula. Once the chocolate chips have been folded in, grab an ice cream scoop, and begin scooping the batter onto a non-stick pan. Bake at 370 degrees Fahrenheit or 177 degrees Celsius for 13 minutes. After the cookies have been cooled, place one marshmallow in each cookie. Broil on high for 30 seconds. There you have it, Hot Chocolate Cookies.



# ROSCA DE REYES

by Maria Dominga Jimenez

## INGREDIENTS

- ½ cup of warm water
- 1 on 2 ¼ teaspoons = 7 grams of active dry yeast
- 4 cups (equivalent to 565 grams or 20 ounces) of all-purpose flour plus a little more for dusting
- ¾ cup of sugar (170 grams)
- 3 large whole eggs
- 3 egg yolks mixed with 2 tablespoons of milk
- ¼ teaspoon salt
- 1 ½ tablespoon orange extract
- 1 ½ stick of unsalted butter, softened (equal to 170 grams or ¾ cup)
- Extra butter to spread to the bowl and to the plastic with which the dough will be covered while it rests.
- Zest of an orange

## DECORATION

- 1 egg yolk
- ¾ cup all-purpose flour
- 6 tablespoons margarine
- ½ cup powdered or icing sugar
- Nuts figs, candied orange, quince paste cut into strips and/or cherries
- 1 beaten egg for the glaze of the bread
- 1 tablespoon milk or water
- White sugar for dusting the bread
- 2 or 3 plastic dolls

## INSTRUCTIONS

1. Place warm water in bowl and sprinkle with yeast; Mix with a fork until the yeast dissolves. Once dissolved, let it rest for 5 to 10 minutes (bubbles will form). Add ½ cup of flour and mix; Cover bowl with plastic wrap and let sit in warm place until doubled in volume (about 25 minutes).
2. In large bowl, mix dry ingredients like flour, sugar, and salt first. Once mixed, add eggs, the yolks mixed with the milk, the orange extract, the orange zest, and the butter, and integrate everything very well.
3. Add the yeast mixture to the dough that you already made with the flour and eggs mentioned above, stir well. (The mixture will feel sticky.) Place the mixture on floured surface, begin to work into a smooth dough. (Don't add too much flour to this step as it will result in very dry bread.) The dough should be very moist and elastic, do not put a lot of flour on the table where you are going to handle it; just add enough flour to shape the dough. The process will take 15-20 minutes. (If you mix it in the stand mixer it will take about 7 minutes).
4. Once the dough is soft and springy place in a buttered bowl, and cover with buttered plastic wrap for the first resting period as well. Let the dough rest in a warm place until doubled in volume (about 1 hour and a half). Make sure your kitchen feels warm to help the dough rise. In case the hour and a half have passed and the dough has not risen, leave it longer. The flavor of the bread develops in the fermentation process, so if you give it the necessary time you will have better results.
5. While the dough is resting, prepare the ingredients for the decoration: Mix the margarine with the icing or powdered sugar until it is creamy. Then add the flour and egg yolk to form a smooth paste.
6. After the first resting time, place dough on a lightly floured surface and knead lightly until it is integrated. Also, remember that it has to be a very loose and watery dough to be able to shape it into a round cushion and make a hole in the center in the shape of a large ring. Transfer dough to baking sheet - previously greased with butter - and cover the dough with buttered plastic wrap. (Be careful not to press the dough). Let stand in warm place for 45 minutes while you gather the ingredients for the decoration and beat the egg very well with the milk or water for the varnish.
7. With the help of a kitchen brush, varnish the dough with egg mixture twice. Stir the decoration strips with the icing sugar and decorate the dough. (To form the decoration strips, just place a small portion of the mixture between your hands). Put some of the dried fruit on the dough, pressing gently. Sprinkle bagel with sugar and bake the first 10 minutes at 375 ° F (190 ° C); then reduce temperature to 350 ° F (180 ° C), and bake 10 more minutes until the bread is a nice golden color. (The time may vary depending on your oven)
8. Transfer the thread to a wire rack and let cool. Personally, after it has cooled down, I insert the plastic dolls at the bottom. (Don't forget to mention to your guests that there is a doll (s) inside the thread).
9. The Rosca de Reyes can be stored in an airtight container for up to 3 days.

## MEET THE TEAM! NEWSLETTER STAFF LIST:

Dana Kagan: Grade 7, Bulgaria - Writer

Shiloh Nagwekar: Grade 7, USA - Writer

Maria Dominga Jimenez: Grade 8, Panama - Writer & Designer

Josiah Stewart: Grade 8, USA - Writer

Gerhard Fischer-Buder: Grade 9, Namibia - Editor

Mia Isabella San Inocencio: Grade 9, Puerto Rico - Writer

Alessandra Nungaray: Grade 9, Mexico - Writer & Communications

Megan Schoenherr: Grade 9, USA - Writer & Communications

Angel Khoo: Grade 10, Myanmar - Writer & Communications

Matilda Boero-Edelstein: Grade 11, Spain - Writer & Communications

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Bella Stoffel: Grade 11, USA - Writer & Editor

Enam Zigi: Grade 11, Ghana - Designer

Sydney Fisher: Grade 12, USA - Writer, Communications, Designer & Editor

Thanks for reading this  
 month's newsletter!

-The Newsletter Team