

EAGLE EYE NEWS

THE PCDS STUDENT PUBLICATION

A Friday Afternoon With “Friday Food Review”

By: Camila Acharya

Established one year ago in March of 2024, Friday Food Review is a series of short videos posted on TikTok and Instagram made by sophomores Braden Shuster, Farris Suyyagh, and Levi Razar. Levi explains who they are best: “We’re just three guys who really enjoy food. We go to local restaurants, we give them a rating out of five, and we try to be consistent every Friday.”

On Friday, March 7th, they visited North Italia, inviting EEN to tag along as they filmed their weekly video.

The trio arrived 20 minutes past the reservation. Usually, they do not even get around to making one because, as Braden says, “Every Friday after picking up Levi and Farris, we sit in the car for about 20 to 30 minutes arguing about where to go.”

Continued on Page 2

The Death of Pope Francis

By: Madalyn Paltzik

This Easter Monday, April 21, the Bishop of Rome, Pope Francis, passed away at the age of 88, due to a cerebral stroke followed by cardiac arrest, after a long struggle with declining health. Catholics around the world, along with global leaders, are mourning his death and honoring his lasting impact on the religious community—flags are being flown at half-

mast, bells are rung throughout Rome and in cities across the world, and more. Over 200,000 mourners attended his funeral Mass, held in St. Peter’s Basilica (Vatican City) on Saturday, April 26, followed by a private burial ceremony at the Basilica of St. Mary Major in Rome, making Pope Francis the first pope in over a century to be buried outside the Vatican.

Continued on Page 3



Braden Shuster
Friday Food Reviewer



Farris Suyyagh
Friday Food Reviewer



Levi Razar
Friday Food Reviewer

A Friday Afternoon With “Friday Food Review”

continued from pg. 1

However, even their tardiness could not stop them from filming an enticing intro for their reel. Outside of the restaurant, Farris filmed a few takes of Braden leaning on Levi’s shoulder while saying, “Welcome back to Friday Food Review” – their signature tagline.

When it comes to ordering, the three of them agree that Braden goes for a more bland option, while the other two are more adventurous. After careful consideration of the menu at North Italia, Braden opted for the Margherita Pizza, Farris ordered the Strozzapreti pasta with roasted chicken and parmesan cream, and Levi chose the Spicy Meatball Pizza.

When asked who is the harshest critic, Farris argued, “Probably Levi. He kind of has a lot to say and he doesn’t stop talking.” Not everyone in the group reached this conclusion, with there seeming to be some controversy surrounding Farris’ comment.

Once the food arrived, they worked together to compile clips, featuring shots of food and first bite reactions, that they would later edit to create the

final product. Finally, they settled on an overall rating of 4.5/5, with more emphasis on the food as opposed to the service or ambiance of the restaurant.

Braden tells EEN, “It started when Levi and I were playing basketball in my driveway, and then all of a sudden we had this idea to start reviewing food.” Although it began as and continues to be a casual series, Friday Food Review hopes to grow its platform on social media to not only reach a wider audience and build a community but also to eventually profit from their videos. With consistency and authenticity, it is clear that FFR has a bright future.

EDITORIAL BOARD:

Zoe Oland / Editor-in-Chief

SECTION EDITORS:

Madalyn Paltzik
Alexa Schaefer
Eliza Meltzer
Taylor Bulloch
Camila Acharya
Laney Sellers

STAFF WRITERS:

Madalyn Paltzik
Isabela Galá
Eliza Meltzer
Taylor Bulloch
Camila Acharya
Sharvi Chaurasia
Paige Cusolle
Mr. Baumann



The Death of Pope Francis

continued from pg. 1

The Vatican has declared a 9-day mourning period, called “Novendiali”, during which daily Masses will be held in his memory.

Pope Francis, born Jorge Mario Bergoglio on December 17, 1936, in Buenos Aires, Argentina, studied chemistry and earned a chemical technician's diploma before hearing his call to religious life. At the age of 21, a serious lung infection prompted him to rethink his life—he later described the experience as a “profound spiritual awakening”. He then decided to pursue the priesthood, joining the Society of Jesus (the Jesuits)—a group known for their commitment to education, missionary work, and social justice. Francis was officially ordained a priest in 1969, establishing the values of

Humility, intellectual rigor, and service to the poor that would eventually shape his leadership style as pope.

Over the following years, he became ‘Provincial Superior’ of the Jesuits in Argentina and, later, Archbishop of Buenos Aires, placing him in charge of Argentina’s largest and most influential diocese. In 2001, he was created a cardinal by Pope John Paul II, joining a group of fewer than 200 and making him officially eligible for the papacy. He was elected pope on March 13, 2013, following Pope Benedict XVI’s resignation—the first papal resignation in roughly 600 years.

During his time as Pope, Francis pushed themes of humility, compassion, environmental stewardship, and care for the marginalized. Known for his



simple lifestyle, calls for reform within the Church, and outreach to other faiths, he won the hearts of countless people worldwide, including numerous non-Catholics. His lasting impact included publishing incredible documents like *Laudato Si'* on the environment (calling climate change a moral issue, saying that caring for the environment is part of our duty to care for the poor and vulnerable) and *Fratelli Tutti* on human fraternity (focused on promoting global brotherhood, kindness, and solidarity across races, religions, and nations and speaking against division, nationalism, and hatred). He also oversaw the first steps toward reforming the Vatican bureaucracy to make departments more transparent, merge offices, improve financial accountability, and emphasize service over politics. These Now, after his passing, the Vatican enters a period called “



Continued on Page 6

The Death of Pope Francis

continued from pg. 3

reforms aimed to make the central government more honest, humble, and focused on its mission rather than power. As the first pope from the Americas and the first Jesuit pope, he broke centuries of tradition and managed to reshape the Catholic Church's global image.

Sede Vacante”, meaning the seat of the pope is vacant. The College of Cardinals—senior leaders and advisers to the pope—will gather in Rome to begin preparations for the conclave, a secret voting process held inside the Sistine Chapel. Only cardinals under the age of 80 are eligible to vote for the next pope, of

which there are currently 135, 108 having been appointed by Pope Francis himself. After each round of voting, the ballots are burned; black smoke signals no decision, while white smoke signals that a new pope has been chosen. A two-thirds majority vote is needed to call the election. As soon as white smoke appears, the bells at St. Peter’s Basilica ring to confirm the good news. Once elected, the new pope will choose an official ‘papal name’ and be introduced from the balcony of St. Peter’s Basilica to crowds of tens of thousands of people with the traditional words, “Habemus Papam”, meaning “We have a pope”.



Smokey the Bear Left Behind: Trump’s Cuts to Forest and Park Services

By: Isabela Galá

President Trump, along with his adviser, Elon Musk, aims to downsize the federal government, to cut federal spending. This plan has made great progress, as thousands of workers for the U.S. Forest Service and Park Service have become victims of these cuts. It is starting to look like Smokey the Bear will have to fend for himself.

Reuters found that the U.S. Forest Service will fire approximately 3,400 recent hires, excluding firefighters, law enforcement, and certain meteorologists. Meanwhile, the National Park Service will terminate around 1,000 employees, exempting 5,000 seasonal positions. These cuts make up 10% percent of the U.S. Forest Service’s

workforce and 5% of the Park Service’s employees.

325 million people visit National Parks each year, while 159 million people use national forests annually. Yet the backbone of National Parks is

Continued on Page 5

Smokey the Bear Left Behind: Trump's Cuts to Forest and Park Services

continued from pg. 3

being fired as a result of President Trump's efforts. It is Park Service workers who are responsible for maintaining and cleaning parks that so many people use. It is the U.S. Forest Service that maintains forests' health and reduces hazards, whether that be cutting down dangerous trees, clearing trails, reducing risks of fires, and much more that benefits these Parks' users.

National Park Workers have begun to share their stories online, explaining the significance of jobs like theirs and colleagues. In a viral Facebook post, Stacy Ramsey, a recently fired worker, from the Buffalo National River in Arkansas shared, "Did those who made the decision know or care that the main objective of my position is to provide preventive search and rescue education, to keep park visitors safe? Did they know that I am part of the visitor and resource protection division and that I spent my days on the frontline, looking out for the safety of park visitors?" While, on LinkedIn, Travis Mason-Bushman, talked about 5 of his colleagues, at Great Basin National Park in Nevada, who were fired. He wrote, "These are

people who lead tours, clean toilets, answer phones, design signs, and support search and rescue operations...you cannot lay off half of any organization's frontline staff and carry on as if nothing has happened."



These cuts will impact stewards of sites such as the Appalachian Trail, Yellowstone, and the Sequoia National Forest...just in time for the peak season of these various parks. In a [press release](#), Theresa Pierno, the President and CEO of the National Parks Conservation Association stated, that "staffing cuts of this magnitude will have devastating consequences for parks and communities", and furthers that "with peak season just weeks away, the decision to slash 1,000 permanent, full-time jobs from national parks is reckless and could have serious public safety and health consequences." Pierno explains, "National parks fuel local economies across the country,

generating billions of dollars for area businesses and supporting hundreds of thousands of jobs. Slashing staff could have a ripple effect on gateway businesses and communities that depend on parks for survival."

With a shortage of employees, parks will face an array of challenges and may start to look a little different. If Parks do not have enough employees, they could be put in a position in which they have to reduce access to restrooms, as maintenance of restrooms will be infrequent. Hours at visitor centers will be shortened and guided tours will be canceled; this lack of employees means a lack of educators, the ones who teach visitors about the climate and history of their region. Additionally, there will be fewer workers ensuring the health and safety of parks, performing duties like ensuring visitors don't litter or go off the trails.

Creative Nonfiction Reviews the International Food Festival

By: Mr. Kaye's Creative Nonfiction Class

The smell of samosas, gyros, and chocolate truffles drift through the windows of the classrooms and stirs excitement throughout the school. The bell rings, and students line the quad with plates in their hand and rumbles from their stomach. The upper school switches from its typical workspace and break destination to a bustling gathering of students, faculty, and parents, gleaming with excitement over food and culture for the International Food Festival. The tables spread throughout are designated by region and cuisine, from the Southeast Asian table situated outside the library to Bolivian sandwiches served to its left. From each table bore long lines of students eagerly awaiting the next item to fill their plates. Students exclaim, "you HAVE to get this!" as they race to the next station before the food runs out.



Each year, the International Food Festival (IFF) at PCDS showcases cuisine from all around the world; the students and faculty eagerly visit each food table to relish the unique flavors and creative presentations of the dishes. In the IFF, each table represents a country, featuring popular dishes native to that nation. The variety is remarkable, with dishes originating from Mexico, Guatemala, Japan, China, the Middle East, France, Italy, Africa, and many more. This beloved tradition brings the PCDS community closer together as everyone celebrates and enjoys the diverse offerings together. Beyond just delicious food, the festival provides a wonderful opportunity for participants to learn about different cultural traditions, fostering appreciation and curiosity for cultures different from our own.

The drinks were very refreshing. The mango juice, though unsweetened, was especially enjoyable. Made from a mango pulp puree, it was thick in texture, strong in flavor, and very smooth. We also really liked the jamaica juice, which had a hint of cinnamon; dark red in color, sweet and tart, it easily quenched the thirst of the buzzing quad on the warm day. We tried two agua frescas: watermelon and lime. Lime was our favorite, tasting like the Outshine lime fruit bars melted down even though this was more authentic. Similarly, the subtle floral undertone of the deep red agua fresca gave a nice lasting taste.



The majority of the offerings at IFF consisted of dishes from the various countries represented. Bursting with bold flavors, the PCDS community was invited into the cultures through every bite.

Tables organized by continents took over the upper school quad. The North American table was obviously familiar. On the simpler side, its offerings were packed with flavor, and the warmth gave it a home-cooked meal from a favorite local spot. A dollop of chicken, rice, and beans had a comforting classic taste; it was nothing fancy, just done right. The tamales were perfectly made, melting in your mouth as the moisture of the masa complemented the flavorful beef filling with its bold and rich flavor. The Jamaican jerk chicken wings were a hit, gone in minutes as students swarmed to the table to capture the flavor burst of smoked wings with an amazing combination of spices giving a subtle heat.

We were not prepared for the amount of bread we would encounter. There was ground beef wrapped in dough, fluffy bread, dense bread, sweet bread with sugar, and savory bread. It was very filling.

Continued on Page 7

Creative Nonfiction Reviews the International Food Festival

continued from pg. 6

Two of our favorites from the South Asian table were the saffron rice — as colorful as it was spicy — and the paneer, cheesy goodness in a fried pastry dough. Another standout from the event were the beef gyros from Persian Room — salty, flavorful, and refreshingly very juicy. The potato and pea stuffed samosas brought the heat and flavor. The soft potato and pea mixture was complemented by the fried crispy and flaky outside. The chicken teriyaki was a school wide favorite as it was gone in minutes. The perfectly cooked chicken tasted sweet and tangy, as it was paired with a simple fluffy white ice.

We had differing views of the Vegemite spread offered at the Australia table. For one of us, this was the only time they had Vegemite, and they liked it. There was a lot of butter on the English muffins, and sitting in the sun helped dry out the Vegemite, and both the butter and the Vegemite had gotten into the muffin. It was very nice, greasy and in a good way — lipsmackingly good. For others, the experience of trying Vegemite was unpleasant. The strong salty taste combined with the fishy undertones left some students with wincing faces and sprinting towards the nearest water bottle. We will give the spread from Down Under some grace, as we believe our tasting experience was weaker than how it is typically prepared.

After enjoying a collection of dishes from a varied array of cuisine, it is



time for a sweet dessert to top off the experience. This reality was consistent for many other students as the desserts drew some serious attention. The mochi, store-bought from Trader Joe's, was a hit across the Upper School despite its convenience. No judgment here, the process of making mochi from scratch is notoriously sticky work. Like the mochi, the macaroons were store bought, but from Costco; however again they didn't disappoint, allowing students to enjoy the cuisine. Another amazing dessert that got a lot of attention was the Brazilian chocolate truffles. The crunchy exterior contrasted beautifully from the smooth inside. Another smooth dessert was the flan. While the texture leaned more towards a cheesecake, the variation was a surprising twist that was equally if not more enjoyable. Lastly, the star of the show, the crown jewel, was the sweet potato pie. It sat in the back in unassuming wrapping. However, it was just the opposite. The sweet potato pie was

next level. It felt like a small slice that could send the eater into Thanksgiving nostalgia with a twist — far from your usual sweet potato side dish. It felt like the love baby between a dessert and a comfort food, and students loved every bite.

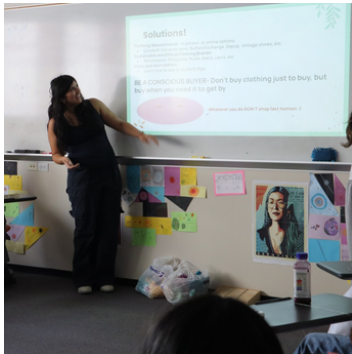
As a group of soon-to-be graduated seniors, it's bittersweet to experience the International Food Festival for a final time. It was a fun celebration of different cultures and our diverse community. The event results from the dedication of the Parents Association, many of whom give their time to share their own cultures with the PCDS community. The parents serving were just as excited as the passing students sampling a mix of treats purchased from supermarkets, local restaurants, and homemade dishes. As the IFF is one of our most beloved traditions at PCDS, it's safe to say that us seniors will be longing for the home-cooked meals from cultures all around the world when we head off to college.

A Glimpse of Humans of PCDS 2025

By: Madalyn Paltzik and Eliza Meltzer



Disinformation in “Primitive” Building: Students analyzed “primitive” building videos and then worked to build their own structures.



Ethical Shopping: Students learn how to sew while discussing the harm of the fast fashion industry, encouraging others to explore thrifting and vintage fashion to promote more sustainable shopping practices.



Misinformation in Cultural Foods: Mr. Baumann leads open-ended discussions, aiming to stop the spread of cultural misconceptions regarding ‘foreign’ foods.



The Myths Behind Social Equity: Seniors Lyzbeth Lara Sandoval and Mia Warner lead a game similar to the board game, “The Game of Life.” This interactive activity where characters dealt with taxes, housing rent, and debt, allowed students to learn more about policies and social justice.

Misinformed Algorithms:

Yan Shoshitaishvili is a professor at ASU whose research focuses on cybersecurity and vulnerability detection techniques. In this workshop, he explains what data breaches are and why they happen.

Refugees: Misinformation vs. Reality:

Sophomores Zayna and Sofia explore the oversimplified narratives of refugees that news sources often perpetuate. Additionally, they welcome Nazila Sawhney, a refugee who left Afghanistan in the 1980s due to political unrest.

Misinformation in Media Regarding Diet Culture and Body Image:

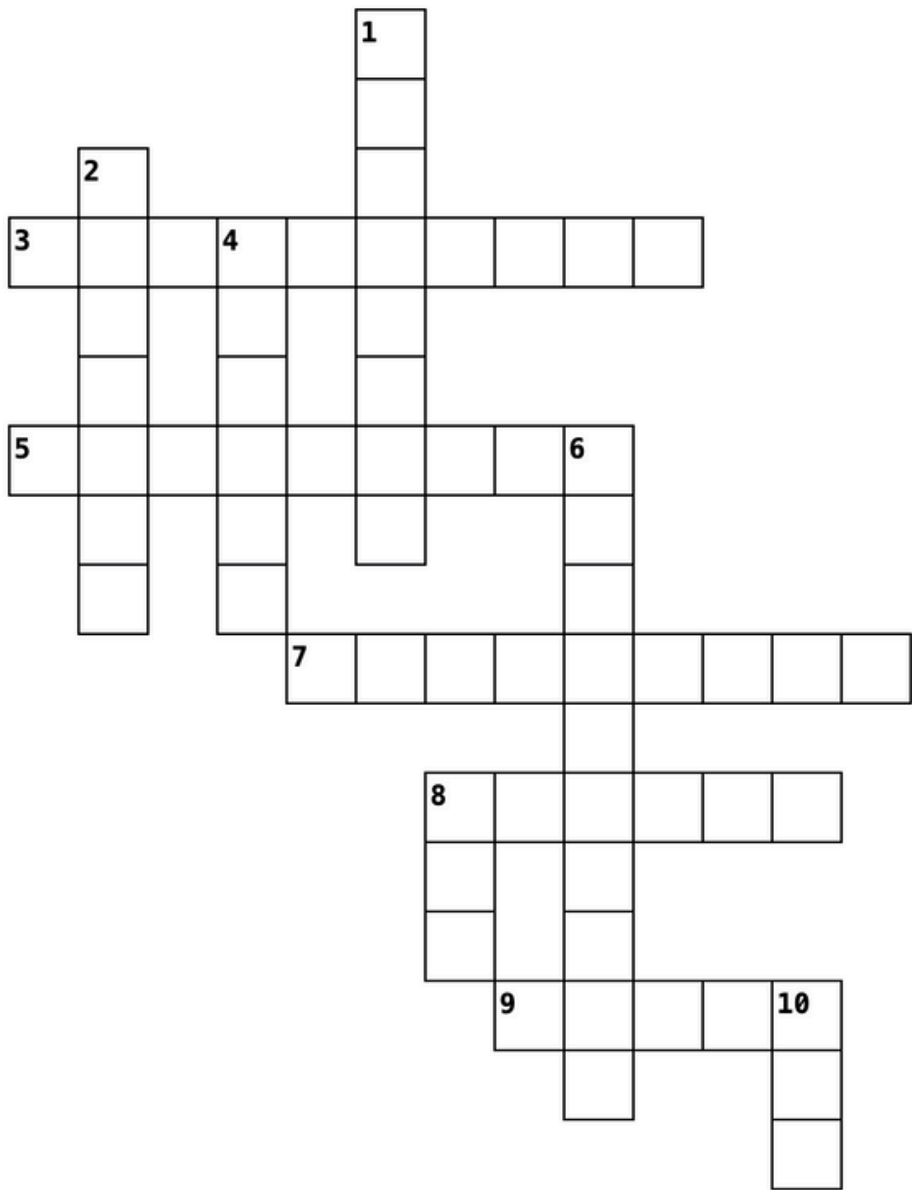
Students Shirin Schadlu and Grant Ardebili address misinformation in the media regarding diet culture and body image, exposing targeted ads and goals through the students’ phones themselves.

Misinformation in the Sports Industry:

Presenters Xavi Gutierrez and Clemente Pappoe reveal the truth about aspects of the sports industry through a marketing activity.

Summer Crossword

By: Madalyn Paltzik



- Across

3. build on the beach

5. 4th of July

7. watches the waters

8. see the world

9. sand, sea, sun!
- Down

1. taking a break

2. outdoors club

4. Arizona biome

6. "shades"

8. when the UV's right

10. AZ summer temperatures

WRITE FOR EEN

**Email *eagleeyenews@pcds.org*
to get involved!**

