



NOISE!

WDSG

TERM 3 2022

THE SUMMER ISSUE

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By Joie Lin

LETTER FROM THE EDITOR

It seems like only yesterday we were all desperately hoping to survive long enough to see the end of week 1, term 1. In that regard, getting to the end of October is a cause for celebration. So, congratulations to everyone who has managed to keep their sanity intact thus far. There were times when, for a lot of us, it was hanging on by a very, very, fine thread. The Level 3 French class can definitely attest to that...

Between memorising my two english essays (come on, surely I'm not the only one who does it), and wanting to punch Isaac Newton in the face (even though he wasn't technically the one responsible for discovering the electricity and magnetism part of physics), I would say that the last few weeks of the school year have been quite the journey.

Now, if we could just look past exam season, we might be able to see a faint glimpse of the summer holiday we've been longing for all year. Yes, I've made it quite clear that winter is my favourite season but here's a little bit of 'doublethink' for you: December is my favourite month. Why? Well, 'tis the season to be jolly, and the warmth can be kind of nice, even for us winter lovers. Did I mention the doublethink going on here?

But I think I speak for all the year 13s when I say that there's a specific combination of confusion, excitement, restlessness and melancholy in the air. It's hard to believe that we will soon walk out of Dio's gates as students for the last time. Year 9s, beware, you'll be graduating in the blink of an eye, so take up every opportunity and cherish every moment of your time at this amazing school. High-school doesn't last forever.

A huge thank you to all our contributors for 2022, I thoroughly enjoyed seeing each and every one of your spectacular work. It is because of you that Noise has taken shape this year. Thank you also to my Noise committee for being such wonderful, creative people to work with. A special thanks to all the teachers featured in Noise's 7 Questions: Ms Davies, Mr D, Ms Wood and Mr K. Thank you to Debbie Stevens for promoting Noise on Dio's website and facebook page. And of course none of this would have been possible without the amazing Mrs Brown. Your support has been unparalleled and it has been a pleasure to have you as my mentor.

To next year's editor, I have no doubt that you will bring your own unique twist to Noise and I wish you the best of luck for 2023.

To all our readers, have a restful, relaxing holiday and a very merry Christmas. You've certainly earned it.

Bahaar Mahal

EDITOR'S TOP STYLE PICKS FOR SUMMER



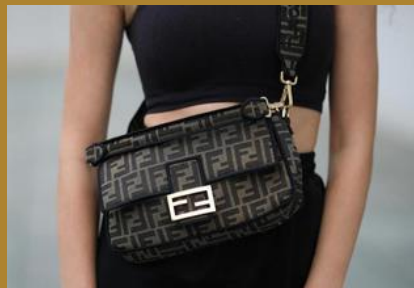
METALLIC HEELS



THE WHITE TANK



SUMMER BLACK



BAGUETTE BAGS

UPCOMING EVENTS

Dates between 31st October - 1st January

SCHOOL EVENTS:

- **Leavers' Service** - 11am 31st October
- **Arts Awards** - 6.30pm 4th November
- **Grad Ball**- 4th December
- **Year 10 Camp** - 5th-7th December
- **Carol Service** - 7pm 11th December
- **Junior Prizegiving** - 13th December

EVENTS IN WAIKATO:

- **Woodlands Murder Mystery Night: 4th November, Woodlands Estate, Ngaruawahia**

- Who's Ready to Solve A Murder Mystery? In teams of 4-6 you will explore the homestead, seeking out the truth. Your mission is to collect Evidence Cards spread throughout the house. You will need to solve clues and race the clock. Each team is looking for different evidence. As a team you will piece together what actually happened that fateful day long ago...



- **Pop-Up Plant Market: 5th November, Go Eco, 188 Commerce Street, Frankton**

- Who doesn't love a good plant? Indoor house plants, vegetable seedlings, succulents - you name it, we'll have them all at our inaugural Pop-Up Plant Market in Frankton. If you are Interested in having a stall, there will be a \$10 charge and you must email sandra@goeco.org.nz to book (you must also bring your own table).



- **Dancing Queen - A Tribute to ABBA: 16th December, Globox Arena, Claudelands**

- Far from being 'just another cover band', Dancing Queen: A Tribute To ABBA is a full-scale concert production featuring more than two hours of fun, energetic musical performances with a live backing band, replica costumes, theatrical lighting and effects, and all the dancing an ABBA fan can handle.



UPCOMING EVENTS

Dates between 31st October - 1st January

EVENTS AROUND THE WORLD:

- **National Bittersweet Chocolate with Almonds Day** - 7th November
- **National Clean Out Your Refrigerator Day** - 15th November
- **National Cake Day** - 26th November
- **Pretend to Be a Time Traveler Day** - 8th December
- **Summer Solstice** - 22nd December
- **Christmas Eve** - 24th December
- **Christmas Day** - 25th December
- **Boxing Day** - 26th September
- **New Year's Day** - 1st January

UPCOMING CONCERTS (ALL IN AUCKLAND):

- **Dua Lipa: Future Nostalgia Tour** - 2nd-3rd November @ Spark Arena
- **Dean Lewis: Sad Boi Tour** - 3rd November @ Kiri Te Kanawa Theatre
- **Ashe: The Is It Me Or Is It Hot Tour** - 4th November @ Powerstation
- **Wallows: Tell Me That It's Over Tour** - 5th November @ Auckland Town Hall
- **Teeks: Something to Feel Tour** - 12th November @ Spark Arena
- **Conan Grey: Superache Tour** - 13th November @ Spark Arena
- **Keshi: Hell/Heaven Tour** - 18th November @ Spark Arena
- **Six60: Saturdays Tour** - 19th November @ Eden Park
- **Billie Joel: In Concert, For One Night** - 3rd December @ Eden Park
- **Justin Bieber: Justice World Tour** - 7th December @ Mt Smart Stadium (Postponed)
- **Jacob Collier: DJESSE World Tour** - 14th December @ Powerstation
- **Kendrick Lamar: The Big Steppers Tour** - 16th December @ Spark Arena

By Ashley Koo



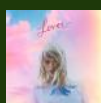


PLAYLIST

SUMMER '22

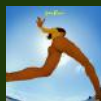
NOISE magazine • 95 songs, 5 hr 45 min

INCLUDING:



Cruel Summer

Taylor Swift



Solar Power

Lorde



Here Comes The Sun

The Beatles



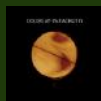
Golden Days

Panic! At The Disco



Sunflower, Vol. 6

Harry Styles



Yellow

Coldplay



Dandelions

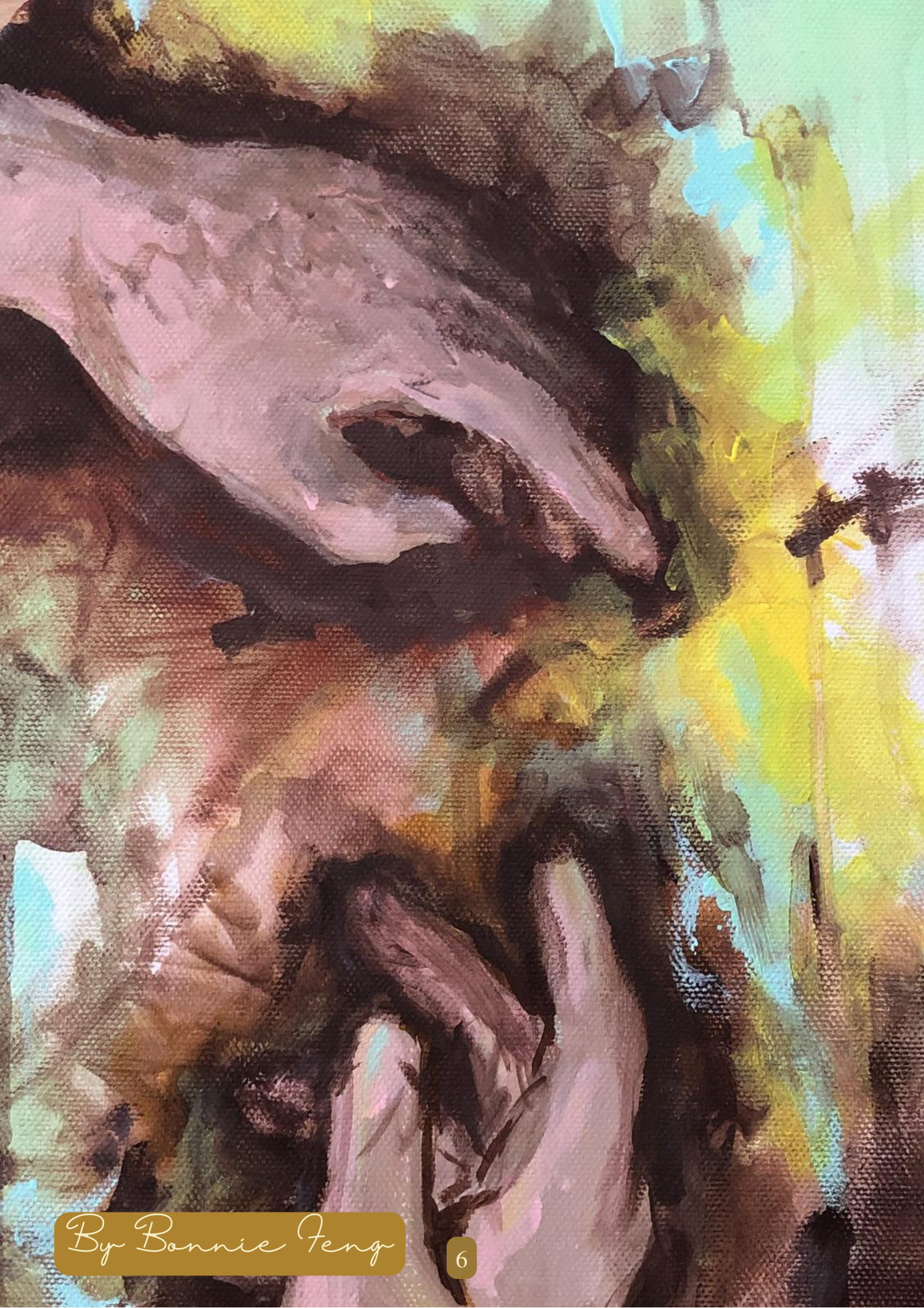
Ruth B.



Saturday Sun

Vance Joy

*Curated by the Noise
Committee*



By Bonnie Feng

HOBBY OF THE TERM

COW SHOWING

Cow showing might not be something that many people our age are that interested in – but hear me out. If you love spending time with and taking care of animals then you might find cow showing to be interesting. It consists of preparing animals that have been strategically bred for specific features to be led around a ring and shown off to a judge, who will place them in 1st, 2nd or 3rd. Cow shows happen all around the world, including beef breeds and dairy breeds, as well as calves, heifers, bulls and cows.

Cow showing in New Zealand started as part of Agricultural and Pastoral (A&P) shows. These shows were created in 1841 to show off excellence in agriculture and started in Auckland, which was mostly farmland at the time. By the 1860s many other A&P organisations were appearing across the country, creating opportunities for people to show off their livestock in different areas. In the early 1920s Calf Club was created as an event for children in rural schools. This was where calves would be reared at home, then brought to school and shown off by the children, where they could receive ribbons for winning in different categories such as leading, rearing, and dairy type. I myself participated in Calf Club while I was in primary school.

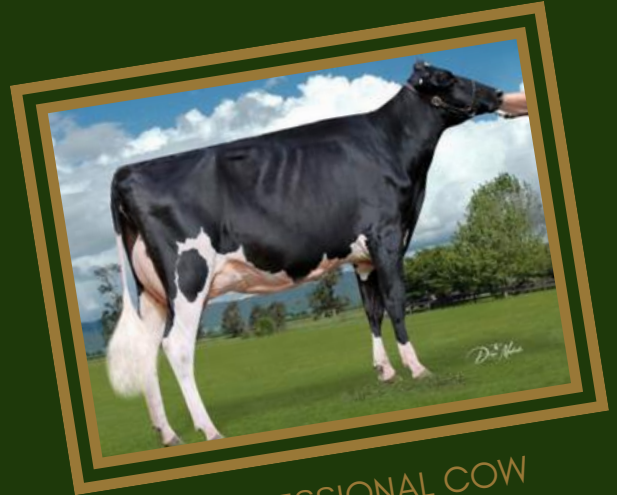
While cow shows and Calf Clubs were expanding and becoming more popular in New Zealand, similar activities were occurring across the world. In the US, the World Dairy Expo was created in 1970 (after the World Food Expo), as a chance for dairy farmers in North America to show off their dairy cattle, and for other businesses in dairy farming to advertise their products. I was lucky enough to go to the 55th World Dairy Expo in Madison, Wisconsin, this year to take a look. And it is a huge event. Like a HUGE event. It is 5 days long and includes separate shows for dairy breeds such as Milking Shorthorn, Jersey, Brown Swiss, Ayrshire, Guernsey and Holstein Friesians. Under each breed, there were different categories for the different ages, such as calves, yearlings, 2-year-olds, 3-year-olds, and 4-year-olds. All of the winning juniors (calves & yearlings) are then shown again to determine a champion and a reserve, then all of the winning intermediates (2-3 year olds) and then all of the winning seniors (4-6+ year olds). Once the champions have been determined, they are shown yet again until a grand champion has been crowned. In each age class there were anywhere between 10 and 50 cows, meaning that there were about 300-500 cows for each breed, which is A LOT of cows.

Tremendous preparation of cows also has to be put in place before they even get to the ring. The cows have to be fed the right diet, clipped (which is basically giving them a haircut), washed, and trained to be handled on a lead (because the last thing you want is your cow to run away while presenting it in front of hundreds of people). Because cow shows like the World Dairy Expo are such prestigious events, exhibitors also often purchase cows off other people for absurd amounts of money, in order to try and have the best cow. A few months ago, a cow by the name of 'Doc Have Not' was sold for over \$1.9 million USD. Professional photos of cows are also taken in order to show them off, and display them in certain catalogues (such as advertisements for certain breeds).

Cow shows bring people (and cows) together from across the world. If you want to go and check one out, the Waikato A&P Show will be taking place from the 28th to the 30th of October at Claudelands.



PIAKO SHOW 2016



PROFESSIONAL COW PHOTOGRAPHY



GRAND CHAMPION OF THE
HOLSTEIN FRIESIAN CLASS -
OAKFIELD SOLOMON
FOOTLOOSE (FAR RIGHT)



CALF CLUB



ONE HOLSTEIN FRESIAN
CLASS AT THE WORLD
DAIRY EXPO, LINED UP IN
PLACE ORDER

By Skylar Clarke

MISCONCEPTION CORNER

Misconceptions are a part of everyday life. It's just part of being human. Much of our modern day "facts" are based on some truth, but over time or through misinformation, the genuine details are lost. In this piece, I would like to unpack a few misnomers and how they began.

- **IRON MAIDENS**

Although many torture devices were common in the middle ages, especially those that crushed and punctured victims, the Iron Maiden had little historical usage but was sensationalized nevertheless. Accounts of the device's usage in its known form today actually began in the 18th century. With grown infamy, Victorians viewed the Iron Maiden as old-fashioned, allowing themselves to feel "superior." Similar to how we today view Victorians' use of corsets.

- **GLUTEN FREE = HEALTHY**

Unless you have gluten intolerance oreliac disease, gluten free products aren't likely to benefit you. Common effects of gluten free diets are deficiencies of important nutrients such as B vitamins and fiber. Gluten free products tend to not be fortified with these vitamins while other grain products such as breads and cereals are. Therefore, new and expensive "health" products aren't always good for you or your wallet.

- **NAPOLEON WAS SHORT**

The French Emperor has been thought to be a short man with a conquering complex, however he was perfectly average for his time. Actually standing 5 feet and 6 inches tall, the conversion of French inches to imperial inches weren't taken into account by many when recording Napoleon's height, believing him to be 5 feet and 2 inches tall.

- **JESUS WAS BORN IN A STABLE**

It is very popularly believed that Jesus was born in a stable due to there being no room in an inn. However it is unlikely as the only corroborating quote throughout a history of differing translations is that Mary had "laid in him in a manger". Commonly in Middle Eastern countries, such as Bethlehem, animals would be integrated into the home with accommodating rooms, which would be understandably large compared to the relatively small homes.

- **BLIND AS A BAT**

As bats are known for being nocturnal and having fantastic hearing, people have thought of them to be blind creatures. But in fact bats have evolved to rely less on cones in the eyes' retina (colour and lighter levels) and focused more on echolocation, and in some cases ultraviolet light. Fun fact, there are three bat species in America which sustain themselves ONLY on blood...from animals.

By Aimee White

DEAR CLASS OF 2022

This is it.

This is where we depart.

Crazy, right?

Remember when we entered the chapel for the first time as year nines, waiting for our names to be called to be put into form classes? We all were pretty naive back then; Our blazers sat awkwardly on our shoulders, our school and house badges shined against our empty lapels and the edge of our tartan skirts hung just below our knees.

Remember that year when we played mat sliding in PE, performed our skits at camp and received flowers from the y13s? And remember the birthday boxes, the singing telegrams from valentines day, and our sustainability projects?

That was four years ago, yet it feels like it was yesterday. And now here we are with only a day of school left in front of us.

How did time fly so fast?

I feel as though the last few days of high school are crazy. There are so many emotions flying around, and you can't tell if it's excitement, nerves or just simply the bittersweet feeling of leaving school. We're all feeling it, we are just too afraid to admit it, but that's okay. It's okay to feel happy or sad or even a bit of both because who knows when you might feel those specific emotions again.

Now as the year closes for us, we're all probably starting to think about all of our last's; This will be the last time we wear this uniform, this will be the last time I walk down the chapel aisle, this will be the last time I hang out with the year 9s, this will be the last lunchtime at school, and sooner than later, it will be our last time to sing the blessing song.

I wish that someone had told me earlier that saying goodbye to your friends is not the hardest part because let's be honest, it's not a goodbye, not yet anyway. The hardest part is saying goodbye to all the small things that you don't even realise have been a part of your life like the cold crisp mornings in the common room, the sound of the chapel bells, Mr D's humming tune in the hallway and the three new baby birds in the quad.

These last few days of school had me thinking for a bit and it really hit me that we will never experience high school again. All this time, we have been avoiding the people and peers we've "hated" but now we're realising that this is the family that was created and have bonded through these past 5 years. We're scrambling to reconnect with others and make new connections because it's all we will remember. We're clutching onto the endless laughter with friends, the jokes that teachers make, and every moment that's familiar to us because we know we might never experience that again.

Someday in the future, we'll look back and say, that was my childhood. So, hold on to every last second of senior year. Make the most of our last days at Dio. Cherish every moment.

Always and forever,



(Class of 2022)

WHY I DISAGREE WITH THE HE WAKA EKE NOA PROPOSAL

I have grown up on a farm and couldn't imagine a better way we could live side by side with nature. Growing up on a farm has given me a love of animals and nature and has taught me so much about resilience and compassion. New Zealand farmers are some of the best in the world and we should be proud of it. Instead farmers are constantly facing new regulations and restrictions from the government. Their newest plan - He Waka Eke Noa (HWEN) - looks to tax them on their cow's burps.

The government has felt the pressure to do something about methane emissions because the figure that's been going around the media is that methane from cattle accounts for about 43% of New Zealand's total greenhouse gas emissions. This is true, but it doesn't show the full picture. The Paris Climate Change Agreement that New Zealand made was to do with global warming. The 43% refers to the volume of emissions produced, not the amount of warming they do. The media are focused on the wrong thing. Yes, cows release that much methane but biologically produced methane works differently to man made greenhouse gas emissions and the 43% was calculated using an old, misleading method, called the GW100. Methane is a more powerful gas than carbon dioxide but it doesn't last as long. GW100 says that one molecule of methane has a warming effect as strong as about twenty-eight molecules of carbon dioxide over a hundred year period. This is true, except methane doesn't live for a hundred years. It breaks down into carbon dioxide after about ten years in the atmosphere. Methane from cattle is part of a biogenic carbon cycle. Plants capture carbon dioxide from the atmosphere as part of their photosynthesis. This is then stored in the plant as carbohydrates, which is consumed by a cow where it is digested and then released as methane. After ten years in the atmosphere, that methane is broken down and converted back into carbon dioxide. Plants then capture the carbon dioxide again and the cycle goes on and on. Methane is a flow gas, meaning it is destroyed as it is being made. This is why biologically emitted methane has almost no additional warming effect. In recent years, New Zealand's livestock numbers have been relatively constant, meaning that the amount of methane produced by our livestock and the amount of methane being broken down is balancing out.

This proposal would seem pretty fair if on-farm sequestration (grass and trees absorbing carbon dioxide) could be used to offset the cost of methane emissions, right? Well, for starters, grass isn't even counted and the criteria around trees is so strict that most of them won't count either. The trees have to be of a certain age, a certain type and they must be all together, in a group larger than 2,500 m². This means a farm that has a hundred trees dotted around the place, seven hundred acres of grass, and fifty acres of old, native bush, planted back in the 1980's, all sequestering carbon, according to the HWEN proposal, would not accumulate credit for that farmer, yet that farmer would be paying tax on the methane emissions.

HWEN aims to reduce methane from cattle by 24 - 47% by 2050 - but what the government didn't say (that has been pointed out in the Intergovernmental Panel on Climate Change 6th assessment report), is that the amount of methane from stock only has to decrease by 0.3% per year to get to net zero warming (because methane is part of a biogenic carbon cycle). So the HWEN targets mean methane producers would be going beyond reductions required to prevent additional warming and would be reversing previous warming, while fossil fuel emitters only need to get to "no additional warming" by 2050.

If the He Waka Eke Noa proposal comes to action, it is estimated to cause a 20% reduction in food production in some sectors. This goes completely against the Paris Agreement New Zealand signed. The Paris Climate Change Agreement specifically stated that countries should reduce greenhouse gas emissions but should not decrease food production. New Zealand farmers are the most emissions-efficient in the world, and, no matter how much they decrease New Zealand's food production, the world still needs to eat the same amount of food. This means other, less carbon efficient, countries will make more food to make up for it, potentially increasing global emissions from food production. So this proposal that is supposed to "save the environment" could actually make the environment worse off.

The price of food has increased by 8.3% in the last year and HWEN will only push the price up further as extra costs and taxes on farmers will be handed down to consumers. At this time, with our current cost of living crisis, I'm not sure lower income New Zealanders can afford this.

The He Waka Eke Noa proposal will see the world's most emissions-efficient farmers being taxed, the production of those farmers reduced by 20%, everyday New Zealanders will be paying more at the checkout and the New Zealand economy will be affected as the agriculture industry is our biggest export earner. Offshore, less carbon-efficient farmers, will take up the extra 20% reduction and the amount of global emissions for food production will remain unchanged, perhaps even higher. That's why I am opposed to HWEN's proposal and I'm backing New Zealand's farmers!



By Sophie Hansen

BARBERSHOP

Barbershop is one of the most enjoyable extra-curricular activities at Waikato Dio and this year we went down to Palmerston North for Young Singers In Harmony Barbershop Nationals. 2022 was our first time back at nationals since 2019 due to Covid-19 making it impossible. Coming 5th place in the upper voice category and 6th overall, Espresso chorus is proud to be one of the best acappella groups in the country, even with a minimal chorus size. But we could have never achieved this without Ms Hewitt (Dio's art department angel) and Jane Martin (conductor) who make practices fun and possible.



ESPRESSO CHORUS



CREAM OF THE SHOP



SUGAR AND SPICE

By Aimee White

TOP SONGS

Through The Decades

1920's

'Swanee' by Al Jolson

1930's

'Over the Rainbow' by Judy Garland

1940's

'White Christmas' by Bing Crosby

1950's

'Rock Around the Clock' by Bill Haley & His Comets

1960's

'Hey Jude' by The Beatles

1970's

'Stayin' Alive' by The Bee Gees

1980's

'Another Brick in the Wall' by Pink Floyd

1990's

'(Everything I Do) I Do It for You' by Brandy

2000's

'Yeah!' by Usher

2010's

'We Found Love' by Rihanna & Calvin Harris

2020's

'Don't Start Now' by Dua Lipa



By Shae Elice

CHRISTMAS GIFT IDEAS

FASHION

- White fox jumper
- Crocs
- Oodie
- Converse shoes
- North beach - gift card
- Claw clips/hair iron
- Rose quartz roller
- Tennis skirt
- Country road voucher
- Bucket hat
- Charms for charm bracelet
- Hydro flask
- Loofah
- Wallet/purse/bag

SIBLINGS

- Family drawing or photo
- Claw clips
- Photo frame with a message inside
- family make-your-own photo wall
- Matching jewellery
- New sports gear
- Sunglasses
- Alarm clock
- Board game/card game
- Rubik's cube
- Lego set
- Christmas gingerbread set
- Funny socks
- Candle/luxury diffuser

TECH STUFF

- Clear phone case
- Small Polaroid camera
- A phone holder
- Selfie stick
- Keyboard cover
- Galaxy lamp
- Friendship lamp
- LED lights
- Ring light
- Air pods
- Apple watch
- Shower speaker
- Portable charger

PARENTS

- Personalized mug
- Slippers
- Kitchen appliances
- Ox speaker
- Candle set
- Flower arrangement
- Metal wine rack
- Digital photo frame
- Personalized card
- Artwork
- Matching Christmas pjs or socks
- Jewellery
- Outdoor activity
- Picnic blanket
- Perfume

By Ashleigh Darby



7 Questions with.....

MR K

1. What are three words you would use to describe yourself?

Tolerant, stubborn, slothful.

2. If you were to legally disappear, where would you go?

Somewhere outside of western hegemonic influence where you can view the world through a different lens. Probably in Eastern Europe or South-East Asia.

3. Which historical or famous figure would you want to meet?

Too numerous to mention. I would have loved to attend a Monty Python scriptwriters' meeting or to have been a fly on the wall at the Wannsee Conference.

4. Why don't you wear shoes inside?

Blame my Hobbit ancestors.

5. Would you rather be active on all social media or not be allowed to leave Hamilton?

I would rather dunk my head in a bucket of boiling chip fat.

6. Do you have any interesting hobbies or pet peeves?

I love travelling, tramping and cycling holidays, 19th-century literature, non-Hollywood movies, absurdist humour, several types of rock music, history and geopolitics, food in large quantities. I write poetry for fun and I'm learning Spanish and Russian as part of my retirement planning. Where do you buy pet peeves? I have a cat.

7. Apart from teaching, what alternative career path would you have gone into?

I had a couple of years in law. I actually enjoy teaching, though I don't think New Zealand's secondary school system is great. I would have liked to work in an upper high school in Europe.

THE MYSTERIOUS MURDER OF MR D SOLVED

Re-read the murder mystery in the Spring Issue!

Congratulations to Eva Donkin who correctly guessed the murderer.

At first when Mr Harmon was interviewing Mrs Colvin, the last suspect, he honestly had no clue who the murderer was. There was no evidence of struggle in Mr D's classroom, no weapons or anything that could act as a weapon, and no obvious suspect. He knew, from Mr Watson's exclamation, that the poison was strychnine, with the basic knowledge that this poison was white odourless powder that could have been added to Mr D's drink at any time.

Olivia and Cooper were too innocent to be the murderers. Those perfect prefects would not have the courage to do such a thing. If they did carry out the murder, when and how? They were only in A block soon after Mr D had died, which means that the poison must have been somehow administered before Olivia and Cooper's intervention.

Mr Harmon knew for sure that Mr K was not the suspect, even though he sounded like one and acted like a very insecure influencer. Mr Harmon knew that Mr K left the A block building as Mr D was walking in, thus it would be impossible for Mr K to poison Mr D in that second. Mrs Colvin was with Mr D when Mr K said he was in C block, so he couldn't have snuck in then to poison him. After Mrs Colvin left, Mr K was talking to Mrs Colvin on the phone, which is backed up by Mrs Colvin's interview statement, so Mr K, again, couldn't have poisoned Mr D. And even if he had somehow entered the building, Mr Harmon would've heard him walk past his office.

This trail of thought led to Mrs Colvin, who was now Mr Harmon's main suspect. At any time during her argument with Mr D, Mrs Colvin could've poisoned him easily with one swift move. But Mr Harmon's suspiciousness of Mrs Colvin shrunk. Although Mr Harmon and Mr Watson had thought they heard Mrs Colvin shout from upstairs, "You'll regret this!" Mr Harmon realised she actually said "You'll forget this!" when interviewing Mrs Colvin. Through her interview, he also realised that she wasn't so angry that she slammed the door; it was actually wind from the open window. The wind had died down to a breeze by the time of Mr D's death. Mr Harmon wondered: why would Mrs Colvin even murder Mr D? Mr D is the best geography teacher and she also wouldn't have anyone to plan school trips with if he died, so it would rather be inconvenient for Mrs Colvin if she murdered him.

So Mr Harmon thought a little harder... who else was in A block during the morning? Then it clicked.

Today was going to be Mr Watson's last try to persuade Mr D to allow him to teach geography. If he didn't, well, things wouldn't end too well for him, would they? The morning meeting was the perfect time to discuss his request with Mr D, however it did not turn out all too well. When Mr Watson asked him, Mr D was not too happy. Mr Watson pleaded politely to allow him to teach another class, but Mr D was not buying into his talk. Mr D grabbed his mug to make coffee, but in his frustration it slipped out of his hands as Mr Watson just kept talking to him

Mr D turned to Mr Watson and said, "Son, you've already got a lot on your plate. It's best for you to just take the classes you have now, otherwise you'll burn out and we don't want that."

That was when Mr Watson made up his mind. Mr Watson traced the outline of a small paper packet of strychnine in his pocket. Mr Watson knew he had to administer the poison as fast as he could before anything looked suspicious, or at least before Mr Harmon came and got suspicious.

A few minutes later, Mr Watson was walking back to A Block with Mr D, who had his mug in one hand and books in the other with a bag slung over his shoulder.

"Oh darn it, where did I put the keys?!" Mr D exclaimed in frustration.

Mr Watson quickly strides over to the distressed Mr D.

"Here, Mr D, let me hold your books and your mug, while you find your keys."

"That would be good, thanks."

Mr Watson knew this would be the perfect time to spike Mr D's drink. He only needed to add a small amount so that the poison's effects would take place later in the day. Mr D rummaged through his disorganised bag as Mr Watson skillfully opened the small paper sachet and tapped some of the powder inside the mug which had quickly dissolved in the freshly brewed coffee before slipping the sachet back in his pocket. A few seconds later, Mr Watson saw Mr Harmon striding over to him and Mr D. That was too close, thought Mr Watson. It was now only a matter of time before Mr D would die, which would mean he would get his geography class on his timetable now.

As Mrs Colvin gets up and leaves the room, Mr Harmon quickly turns to look at Mr Watson.

"Call the police. I know who the murderer is."

Mr Watson nods and runs to get his phone. Mr Harmon turns away from the door and looks out the window, waiting...

The door bursts open.

"Mr Harmon, I've got the police on the phone! Mrs Colvin will pay for her crime!"

Mr Harmon continues to stare out the window. "No, Mr Watson, you will pay for your crime."

Beep. Mr Harmon realises Mr Watson has ended the call with the police.

Silence.

Mr Harmon, suddenly cautious, turns to face Mr Watson. But as he turns, he sees a sudden blur of motion; a dagger... coming right at him.

By Ashley Koo and Emma Kimpton



By Irene Chun



REVIEWS

THE CAKER

The Caker is a New Zealand owned business, which started when 21-year-old Jordan Rondel started a small blog in order to sell a few cakes in Auckland. Now, 12 years later, The Caker has another bakery in Los Angeles, and an impressive reputation, with celebrities such as Pamela Anderson and Chrissy Teigen being fans of the products.

Jordan took her passion for baking from her French grandparents, who also happen to be amazing chefs. She enjoyed baking all throughout her young life, and while studying a bachelor of commerce at university. Her dad told her that she should do something with her talent in baking. So, she started her blog, sharing recipes in 2010, and soon enough people started enquiring. She was then tasked with baking multiple cakes, all in her mum's kitchen. That was when Jordan went commercial, and The Caker was born. Now, she has two bakeries (one in Auckland and one in Los Angeles) which sell fresh cakes, as well as multiple recipe books, baking classes, and cake kits.

Recently, Jordan was asked to be a judge on the Great Kiwi Bake Off, and after seeing her appearance, I decided it was time I gave one of her 'cake kits' a go.

There are six different cake kit flavours on the website available now, and I chose the Banana Cinnamon Flavour. The cake kit comes in a very aesthetic box, and contains an instruction card, two ingredient bags (one for cake and one for topping) and a sheet of baking paper (in order to achieve The Caker's famous ripple edges).

All of the ingredients in the ingredient mixes are 'real', making these cake kits stand out compared to our usual supermarket-bought ones such as Edmonds and Betty Crocker. The Caker uses unbleached flour, coconut sugar, almonds and other nuts, as well as baking powder, baking soda and salt. The Caker also doesn't believe in using things like artificial flavourings and food colouring. Other brands use ingredients that could be considered 'less natural', as well as artificial colours and flavours and the habitat destructor, palm oil. However, real ingredients come at a price, with this single The Caker cake kit being \$30 + shipping, rather than a traditional Edmonds chocolate cake mix at \$6.20.

Baking this cake was also very straightforward, just like baking any other cake mix. So, as a lazy baker, I appreciated that all I needed to do was add mashed bananas and some butter, then pour the mixture into a tin and chuck it in the oven. However, after an hour of being in the oven, the cake almost seemed undercooked in the middle. However, this is actually the way that the cakes are supposed to turn out, because the recipes use almond flour, meaning that they will be much more moist than the usual cakes produced from a box mix.

"These kits do not make airy sponges, they make luscious, decadent cakes, which satisfy even the most intense cake cravings." – Jordan Rondel.

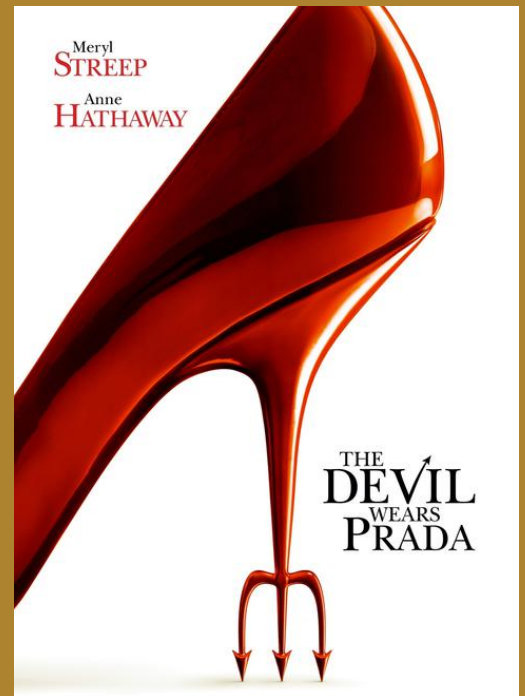
I found after trying this borderline undercooked cake that it was actually delicious. It was a very spiced banana cake, so the cinnamon definitely did not get lost throughout the baking process. I will not be refraining from ordering any more of these cake kits in the future, and I certainly recommend them to everyone.



By
Skyla Clarke

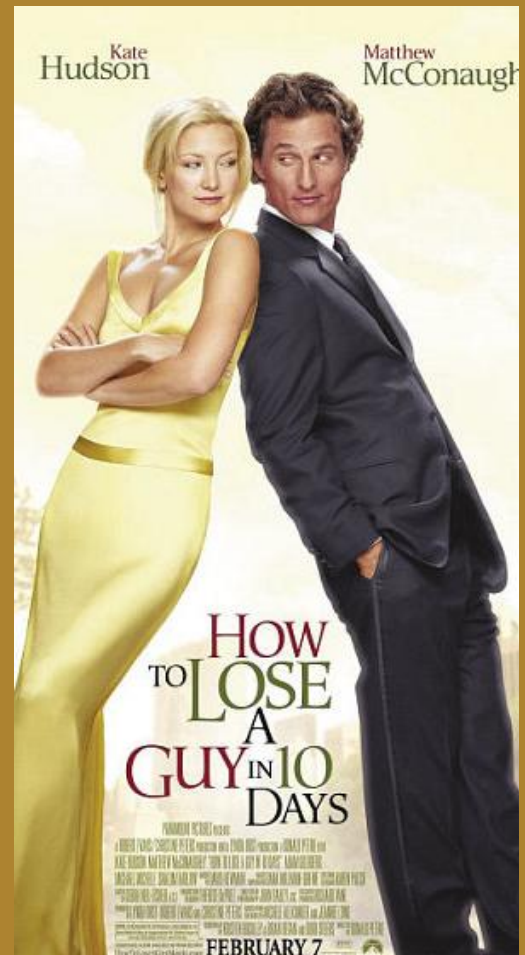
THE DEVIL WEARS PRADA

The Devil Wears Prada is a timeless classic, with the storyline centred around Andrea Sachs (Anne Hathaway) and her job as fashion magazine editor Miranda Priestly's (Meryl Streep) assistant. Because of her lack of passion in the fashion industry, Andrea constantly clashes with Miranda. This makes for some very uncomfortable scenarios, which are often hilarious. Meryl Streep does an excellent job in playing Miranda, with evil glares and harsh tones representing just how much of a devil the character is. One of my favourite things about this 2006 film is how the storyline doesn't revolve around a relationship. Instead, it is about Andrea trying to thrive in her career, succeeding in the assistant job and using it as reference so that she can thrive in her journalism career. It is a truly inspiring comedy, showing the audience that anything is possible, even when you're working with the devil.



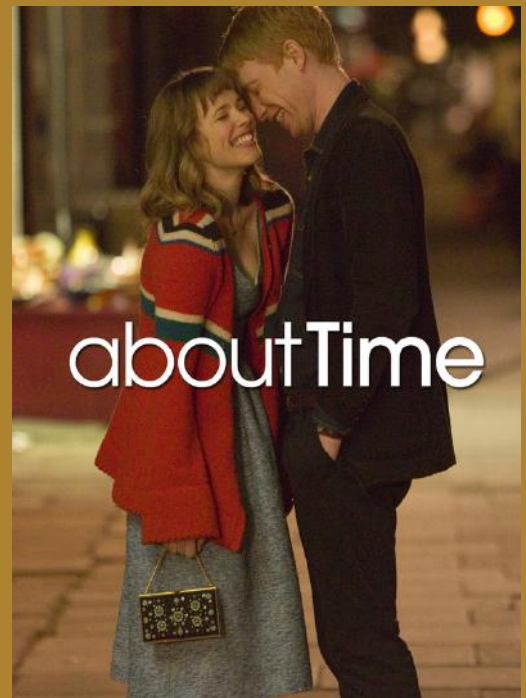
HOW TO LOSE A GUY IN 10 DAYS

How To Lose A Guy In 10 Days is one of the ultimate early 2000s rom-coms. None of the movies these days even come close to this. Women's magazine writer Andie Anderson (Kate Hudson), famous for her 'how to' pieces, is set with the task to write a piece on 'how to lose a guy in 10 days' to show the dos and don'ts of the early stages of a relationship. As part of writing this piece she is tasked with dating a guy and doing weird and lunatic-like things that women might do in relationships, in order to try and lose him. This might have gone all to plan, if the guy, Benjamin Barry (Matthew McConaughey), hadn't made a bet that he could make any woman fall in love with him in under 10 days. So, as Andie tries to push him away, Ben keeps on trying to pull her closer, until eventually, you guessed it, they fall in love. One of my favourite parts of this movie is the way the main actors undoubtedly suit the roles that they played. Kate Hudson did a fabulous job acting as Andie, especially when she was doing all of the borderline psychotic things to try and drive Ben away. Matthew McConaughey also did a great job, particularly with his facial expressions while Ben was witnessing this crazy stuff that Andie is doing. Overall this was a really funny and sweet movie, and I definitely recommend it to all of my fellow rom-com girlies.



ABOUT TIME

This movie, a rom-com starring Rachel McAdams and Domhnall Gleeson, is definitely one of my personal favs. Directed by Richard Curtis (director of Love Actually, Bridget Jones' Diary and Notting Hill), the story starts with Tim (Domhnall Gleeson) finding out that all of the men in his family can time-travel. However, this isn't really much of a fantasy movie. Tim uses this power to go back in time to change certain scenarios that were really awkward, in order to try and find love. There were many twists and turns in the storyline around this time travelling, and it kept me on my toes, made me laugh, and overall made it a very enjoyable film to watch. However, before you watch this movie, just a warning that despite the fact it is a rom-com, you are going to cry. A lot. So maybe don't watch it in a plane full of people. Either way I was still more than pleased with this movie, and I definitely recommend watching it.



FATHER OF THE BRIDE (2022)

Father Of The Bride is a movie that has been remade three times now, based around a book by Edward Streeter. However I don't think that all of these remakes have made the painfully cheesy story any better. Especially not this one. Father of the Bride follows Cuban architect Billy Herrera (Andy García) through his divorce with his wife Ingrid (Gloria Estefan) and the way that he also deals with his oldest daughter's wedding. Afraid of letting them go, Billy takes multiple measures to try and stop both the wedding and the divorce, despite the fact that both of the women are certain that it's what they want. I have to admit, parts of the father-daughter and father-wife relationship were kind of cute, but there were far too many awkward scenes in this movie for me. Like far too many. And to make matters worse, the supposedly 'funny' scenes didn't make me laugh. In my opinion, this is a classic example of the fact that recently made rom-coms don't even compare to those of the 90's and early 2000s. I think part of the reason that I didn't like this movie so much was because it just didn't have the same vibe and humour as movies from that era. I feel like this movie had the potential to maybe be great, but unfortunately I was incredibly underwhelmed.





CREATIVE WRITING



By Bonnie Feng

TO IMAGINE A SPRING WITHOUT YOU

A short story by Irene Chun



<https://docs.google.com/document/d/1wfpVXT8ScTrUI1XzSwuKBLiOYAxlqTCeVlQhbMTvCZ0/edit?usp=sharing>



By Bonnie Feng

THE NIGHT MARKET

The sharp tapping of raindrops surrounds me. Tattattat, onto the umbrella. My eyes slowly trace the droplet as it slides down the slippery material. It slips and slides, only to be met with the cold hard concrete. Splat.

My hand grips tightly onto the cold handle of the umbrella. Even in the rain, the market still bursts with life.

Colours galore adorn the shiny wet street. Lights shining and blotches of chroma moving everywhere you look. Down on the ground, hues still reflect off every puddle and every patch of rain. It's as if an angry artist threw splashes of paint against the black canvas of the night.

Icy wind barely slips past all the bodies engulfing me. It causes me to shiver from its unforgiving touch. A minuscule drop of liquid falls onto my hand, I watch it race down my arm and eventually disappear out of my sight.

Smells of cooked meat and seasonings of all sorts waft around the sea of people. All of them hold sticks attached to colourful barriers, attempting to keep the icy water off their warm clothes and already cold skin.

"Hot sausages 1.99! Get three for 5 bucks!" Loud advertisements boom through the chatter and bustle of the market. Tempting me to shuffle through the crowd and buy the warm treats promised by the vendors. FRIED RICE. BUTTER CHICKEN. QUESADILLAS. TROPICAL PUNCH. Banners hang proudly above each stand. Each displaying big bold letters or messy shapes pieced together to form something barely readable. Their neon dyes screaming through the mess and chaos of the night market.

As I walk onwards towards my destination, more scents find their way to me. Sugary sweet smells of pastries, a fruity tang of pineapples and oranges.

The sudden spice of hot peppers hit me as a man bumps into me, his arms full of food. The smell tickles my nose and stings my eyes. His face gives me an apologetic look, tired shiny brown eyes sit above a strained smile.

"I'm so sorry mate." He quickly shoots another apologetic glance before hurrying back into the crowd.

I amble on, until a bright yellow banner catches my eye. TORNADO POTATOES. The words neatly printed in black ink. As I advance towards the stall, a heavenly aroma penetrates my senses. The warm smell of fried potato dunked in a buttery mix of seasonings.

Comforting warmth hits my face when I get to the stall. A smile finds itself onto my face. Finally, the goods.

By Jasper Chen

LONGING FOR NUISANCE

I sob in the wallowing walls of my mournful place,
Silent echoes of rain fallen from such painful heart,
The soft air whispers inaudible tunes, under the yellowing soul light.
How have we become this cage of pain and self-pity?

As stars shone down on empty tired eyes,
Weary. Drained of comfort and calamity,
We clutch and cling to who we remember,
Disaster stricken, emotionally sodden, we grasp our skirts.

By Ella Perry

We've been swindled out of grace and gratitude,
Made life with tortuous pains, and open empty stomachs,
Yearning, bleeding, heaving, to what we are,
Connected with nothing but our mindful hearts and open minds.

Dress up for who they are, we shrivel in our blouses,
Unlettered, skyward emotions, coveting our body not to be mine,
Reach down under the sole of my heel, ashamed of how I weep,
Shall the mournful sting strike again, we will turn our blind eyes
Convince others to do the same.

FLAXMILL BAY

Soft sand like grains of rice
slip through cold feet,
Warm hands go nimble
as the wind licks at them,
A lonely swing remembers
happier days,
Paths tired of old age,
And the sea is a blanket
covering the horizon,
Paint peels of walls like
the skin off a mandarin,
A crusty moon pushes
the sun further down and
out of sight,
Shadows dart left and
right while the wind howls
to the moon,
All is dark but unsettling
as the crickets chirp their
love songs,

By Alexis Fink



FASHION & STYLE

THE MOST MEMORABLE FASHION WEEK LOOKS

NEW YORK FASHION WEEK: 8/9/22 - 14/9/22

Compared to both Milan fashion week and Paris fashion week, New York fashion week seems to have not made as quite a big of a splash, at least on my instagram feed. Brands like Fendi and Tommy Hilfiger both had their shows in New York but that seems to be the most notable out of them all, I mean, have you heard of the brand Puppets and Puppets?



Fendi



Sergio Hudson



Tommy Hilfiger

MILAN FASHION WEEK: 20/9/22 - 26/9/22

Versace

The Versace show was easily the highlight of Milan fashion week, for me at least. The designer, Donatella Versace released a collection of gorgeous goth looks consisting of blacks, deep purples, pinks, and a few vibrant yellows. A few denim outfits came out on the runway, in shredded diamond patterns. Although it's not something considered 'casual', it was a whole lot more casual than what has been previously seen on the Versace runway. The show had some household names in there, Gigi Hadid opened the show along with three other models, Bella Hadid came out somewhere towards the end, and Paris Hilton closed the show by making the walk along through the raised platforms and winding paths of the runway.



Dolce and Gabbana

The Kardashians have been tied to the brand Dolce and Gabbana since Kourtney Kardashians wedding to Travis Barker in which Kourtney wore a Dolce and gabbana designed gown. For Milan fashion week Kim Kardashian promoted the brand by acting as a curator, picking pieces from past collections between the years 1987-2007, more commonly known as the Y2K years.



Gucci

For this years spring/summer collection, the brand did an entire show of identical twin models. The idea came from the designer's mother who was a twin herself.



Prada

Prada surprised fashion lovers who attended the event by presenting something reserved, in comparison to previously seen shows and other fashion shows also in Milan fashion week. Prada's models were all sporting the same shoes, only in different colours. Another recurring factor on the models was the overlong eyebrows.



PARIS FASHION WEEK: 26/9/22 - 4/10/22

The iconic fashion capital of France had many outstanding fashion masterpieces in this year's spring/summer collection of 2023 (also known as SS23).

Coperni

Perhaps the most memorable dress of all the fashion weeks combined, Parisian fashion brand Coperni used liquid fibre to spray a dress onto model Bella Hadid in front of the audience. After the basic shape of the dress was sprayed on, a designer came out to alter and shape the dress before Hadid started her walk down the runway.

Balenciaga

Balenciaga held their fashion show in a mud pit. The models had to walk through the thick mud. Many big names walked the show, including Kanye West, who opened the show, and Bella Hadid.

Off White

Dedicated to the fashion icon, Virgil Abloh, Off White presented a collection of ready-to-wear womenswear in a celebration of Virgil and his legacy.

Balmain

Based on climate change and the fires of the world, Balmain released a line of somewhat sustainable clothes made of paper, banana, and wicker (in the couture) as much as possible. The biggest surprise of the Balenciaga show was that Cher made an appearance, modeling a new handbag which we had seen on her in a pre-show video.

Dior

The Dior spring show was about how technology could, and will, reshape the fashion world. The show was a reference back to the Italian noble lady turned French Queen, Catherine De Medici. De Medici is credited with having introduced the corset, platform heels and Italian lace into the french aristocracy.



By Kayla Te Kani

SUMMER HAIRSTYLES



SCARVES



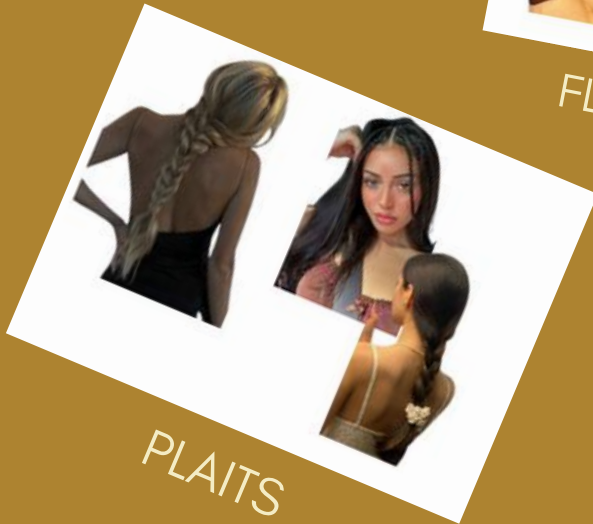
CLAW CLIPS



FLOWERS



CAPS

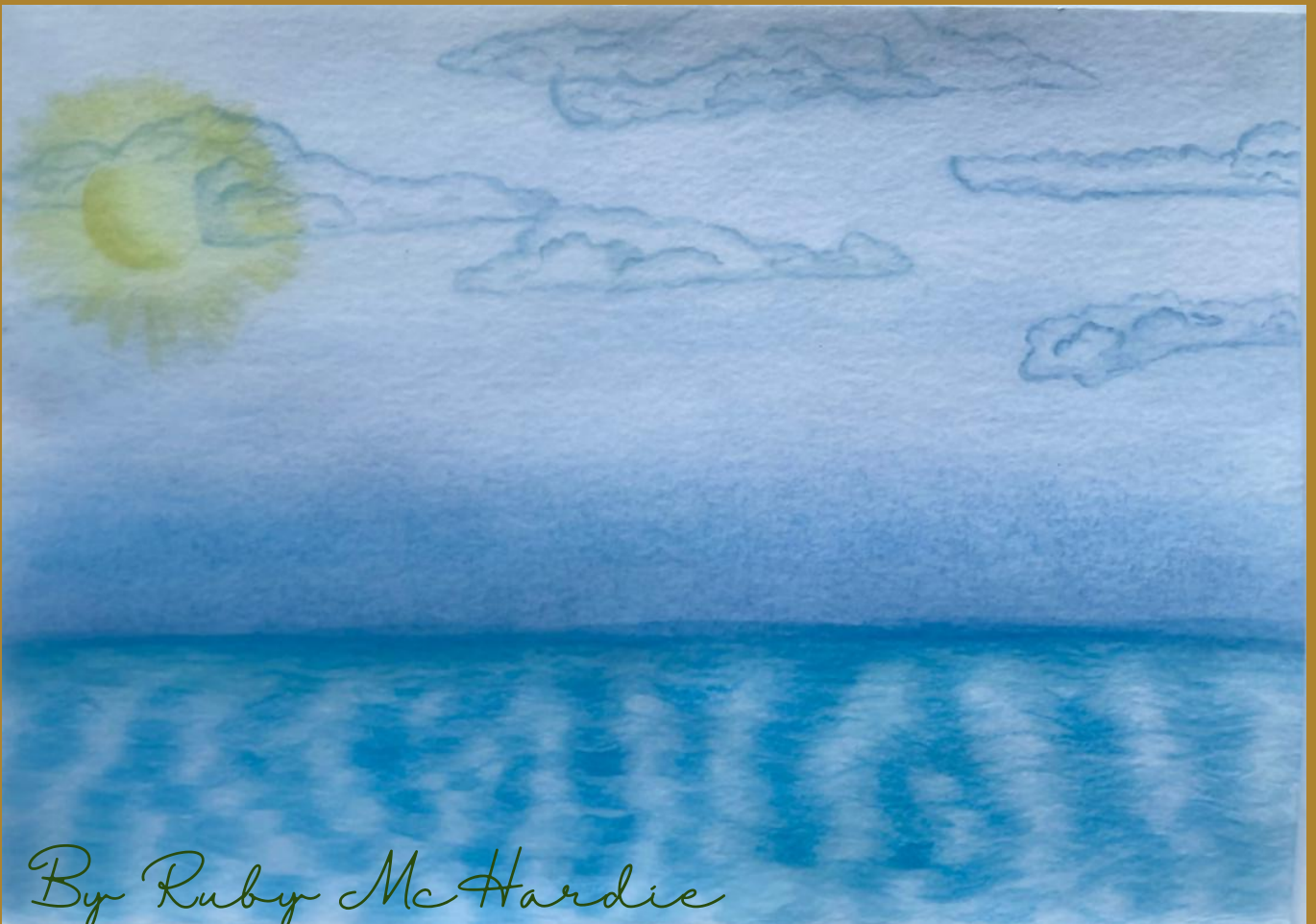


PLAITS



MULTIPLE CLIPS

By Teresa Qertly



By Ruby McHardie



By Ariella Riley



RECIPES

TRIPLE CHOCOLATE BROWNIES

PREP TIME: 20 minutes

COOK TIME: 35 minutes

SERVES: 14+

Ingredients

- 1 cup plain flour
- $\frac{3}{4}$ cup cocoa powder
- 227g butter
- 113g dark baking chocolate bar, chopped
- 2 cups sugar
- 3 large eggs
- 2 $\frac{1}{2}$ tsp vanilla extract
- 2 cups milk chocolate buttons

Icing:

- 340g milk chocolate melts
- 2 tbsp vegetable oil



Method

- Preheat the oven to 180°C. Line a 9x9 inch baking dish with baking paper.
- In a small mixing bowl, whisk together the flour and the cocoa powder.
- Add the butter and the chopped baking chocolate to a medium saucepan over low heat. Stir constantly until butter and chocolate are completely melted. Transfer to a large mixing bowl, and allow it to cool slightly.
- Whisk in the sugar, large eggs and vanilla.
- Toss 1 cup of the chocolate buttons in 1 tbsp of flour, and set aside.
- Stir the cocoa flour mixture into the wet ingredients mixture until just incorporated.
- Stir in the coated chocolate buttons.
- Spoon the brownie batter into the prepared dish.
- Evenly sprinkle the remaining un-coated chocolate buttons over the brownie batter, and slightly press them down.
- Bake for 30–35 minutes, or until an inserted skewer comes away with slight brownie crumbs.
- Allow to cool completely before icing.

Icing:

- Add the chocolate melts and the vegetable oil to a medium-sized heat-safe mixing bowl.
- Microwave for 45 seconds, stir, and heat in 15-second intervals until the chocolate mixture is smooth
- Evenly spread over the brownies
- Chill the brownies in the refrigerator until the icing is set. Slice into 5cm pieces.

By Skyla Clarke

CARAMEL BROWNIE CHEESECAKE

with caramel sauce

PREP TIME: 4 hours, 45 minutes

COOKING TIME: 1 hour

SERVES: 12

Ingredients

Brownie layer

- 113g unsalted butter, melted
- 1 cup sugar
- 1 cup cocoa powder
- ¼ tsp salt
- ½ tsp vanilla extract
- 2 large eggs
- ½ cup all-purpose flour

Cheesecake Layer:

- 680g cream cheese (at room temperature)
- ½ cup sugar
- ½ cup brown sugar
- ¼ cup heavy cream
- 4 large eggs
- 2 tsp vanilla extract

Caramel Sauce:

- ½ cup store-bought caramel sauce
- Or
- 1 cup sugar
- 5 tbsp unsalted butter
- ½ cup plus 1 tbsp heavy cream



Method:

Brownie Layer:

- Preheat the oven to 160°C. Spray a 9-inch springform pan with nonstick cooking spray.
- In a large bowl combine the butter, sugar, cocoa powder, and salt. Stir until well combined, mixture will be thick (so don't use a whisk to stir!). Let cool if the butter is still hot. Stir in the vanilla and then the eggs, one at a time, stirring very well after each addition. Stir until the batter is very well blended. Add the flour and stir again until very well blended. Spread into the prepared pan.
- Bake for 15 minutes, or until just starting to set but not fully cooked. Let cool to room temperature then place in the fridge to chill until ready to use while you make the other layers. Maintain 160°C oven temperature if baking cheesecake layer immediately

Cheesecake Layer:

- In the bowl of an electric mixer, beat the cream cheese until smooth, about 1 minute. Add the sugar and cream and beat until well combined. Scrape down the sides of the bowl to make sure all of the cream cheese is being incorporated. Add the eggs, one at a time, beating until smooth. Add in the vanilla.
- Pour the batter into the cooled brownie crust and tap the pan on the counter to remove any air bubbles. Place springform pan on a rimmed baking sheet and bake for about an hour, or until the top looks slightly dry. If the middle is slightly wobbly, that's fine. Turn off the oven and crack the door open and allow to cool for 10 minutes (this helps prevent cracking). Remove the cheesecake from the oven to a wire rack to cool completely to room temperature.
- Refrigerate until completely chilled, at least 4 hours or overnight.
- Release the cheesecake from the pan onto a cake stand or serving plate.

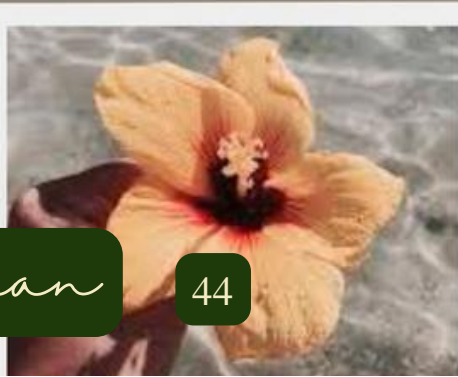
Caramel Sauce:

- If using store-bought caramel sauce, drizzle around ½ a cup over the whole cake.
- If making caramel sauce from scratch, use a medium-sized stainless steel saucepan to cook the sugar over a medium heat, stirring constantly until the sugar melts and turns into a deep golden colour, about 5 to 6 minutes.
- Once melted, turn off the heat and whisk in the butter until melted. Whisking constantly, gradually add the cream. Whisk until mixture is smooth.
- The caramel may seize. If clumps of sugar form, continue heating on low heat until they melt into a smooth sauce. If they don't melt and your sauce is a decent consistency, remove from the heat and pour through a sieve into a heatproof container or jug.
- Let cool until warm and thick, then pour generously over cheesecake.
- If any caramel sauce is leftover, store in the refrigerator for up to 2 weeks.

By Skyla Clarke



PHOTOGRAPHY





By Alexis Fink



By Alexis Fink



By Alexis Fink



By Skyla Clarke

