



Smart Partners is the after-school mentoring program of The 52nd Street Project. *Fivey* is the program's annual magazine.

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FROM THE EDITORS' DESKS

The 52nd Street Project was created for the kids of Hell's Kitchen, NYC, not to mention the many adults with whom they connect to create theater, forge friendships, and share adventures. And when the going gets tough, like it has for everyone this past year, this mission does not change. In fact, it becomes that much more important! When obstacles arise in the form of bullies and bans and walls, the Project strives to remain a safe space where everyone is included and respected. So this 19th issue of Fivey, the official magazine of The 52nd Street Project, honors this fact with its theme: Open Doors. In this issue, you'll find open doors to restaurants, museums,



George and Liz invite you in.

movie theaters, vintage clothing stores, car washes, vivid imaginations, and long-term friendships.

No matter what is happening in the crazy world outside, you can count on feeling welcome here at the Five Angels Theater and its cozy Clubhouse. And that is something to celebrate, always, but especially now. While our focus is on Hell's Kitchen, our mission is outer-worldly. As far as we're concerned, the number one rule of the entire galaxy should be "We all belong, we all get along." §

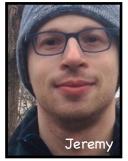
— Liz Bell

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Learning About Architecture, Pizza, and Life.

A Conversation between Aramis Jimenez and Jeremy Stoller
about a Smart Partner excursion.

ABOUT OUR VISIT TO THE CENTER FOR ARCHITECTURE

536 LaGuardia Place in Greenwich Village

Aramis: "I'm kind of inspired. My favorite part was the class [of adult architecture students that was going on during our visit]. I couldn't really understand, but I understood a bit of it — it was physics. They talked about the different ways the buildings fit. Like puzzle pieces."

Jeremy: "It's always interesting to see how things are made. I enjoyed seeing photos of buildings from around the world, and learning about how and why they are built that way."

Aramis: "In the class, they were about to have a test — he mentioned the material was going to be on the midterm. Having an actual professor explain architecture was different."



Jeremy: "You spent a lot of time listening to the professor talk. I was impressed! I don't think I understood much of what he was saying."

Aramis: "If you're really interested in something, it's important to start young."

Jeremy: "You've got that right. But what if you're older? Shouldn't you still pursue something, if you're interested?"

Aramis: "Say if you're 58 and you want to study something, you're too old. How will you get a job? It's so complicated. When you're young you have enough time. High school is a good time to think about this. Maybe your second year of high school."

ABOUT ARTICHOKE PUZZA

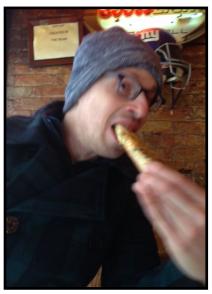
111 Macdougal Street in Greenwich Village

Aramis: "It's really good. It kind of tastes like broccoli cheese soup, in a way, and the slice is super huge. It's thick and crunchy, and it's cheesy. And it's dank. It's #1 among all pizzas I've tried. This is historical."

Jeremy: "I don't think I could pick my one favorite pizza. But this is up there. I don't want to live in a world where there isn't this Artichoke Pizza." •









Beautiful Cirls Co to Beautiful Live Napkin Burger

By Yovely Ramirez and Stephanie Lane



On a cold, rainy afternoon in late November, a girl and her Smart Partner ventured downtown just a few blocks for some romantic Smart Partner Dining. They'd decided the day before, after a thorough Google search, to go to a mysterious, beautiful diner called Five Napkin Burger.



Right away, they were seated at a spacious, black, shiny booth. The waitress served them pickles and they started to discuss why they served them pickles. Yovely decided that the pickles were put on the table so that their stomachs wouldn't start growling and chomping and telling them they were hungry. They could relax, eat the pickles, and look at their menus!

They looked at the menu. There was a lot of delicious food for Stephanie to eat, but not for Yovely. The next time the waiter came by, Stephanie asked him for a kid menu for Yovely. He quickly brought one over, and Yovely looked relieved.

After about ten minutes of discussion, weighing the pros and cons of all of their many choices, Yovely and Stephanie made their decisions. To start, they ordered chili waffle fries.

For their main course, Stephanie ordered a salad with the unusual addition of a burger patty on top, and Yovely ordered crispy chicken with fries on the side and ranch dressing. Their drinks arrived: Dr. Pepper for Yovely, and a big old glass of water for Stephanie. (Later she decided to also order a Diet Coke.)

While they waited for the food, they looked around the restaurant. Tiny little lights looked like they were hanging outside as well as inside, because they reflected magically against the many windows. Yovely commented that the waiters were nice, but they looked very serious, and that the people around them looked tired, but also looked like they were having fun. There was a group of people who looked like they were gossiping enthusiastically. Over the speakers came a lively country music tune, and Yovely thought that overall, this seemed like a country restaurant that was a little fancy, but good for family and friends.

Yovely

As they talked, Yovely noticed that a young girl, maybe about 8 or 9 years old, walked by on her way to the bathroom. She only came back after all of their food had arrived! They wondered what had taken her so long. It was something to think about . . .



On to the food!

The waffle fries arrived first. Yovely's face lit up with excitement as she bit into her first waffle fry of the night (see photo above).



They were crunchy, hot, and delicious, with an original sauce that smelled like tomatoes.

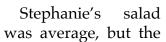
While they were still working on those fries, their main dishes arrived. Yovely's chicken was very hot, but she was starving, so she didn't care! When Stephanie's food arrived at the same time, she said, "Oh, my god, I've never seen a burger on top of a salad before." Yovely said, "Me too, that's weird!" But Stephanie didn't care at all!

They dug in like dogs.

Well, Yovely's delicious, crunchy, crispy chicken came with a ranch dressing that tasted a LITTLE bit like mayonnaise. Yovely said "the crispy chicken looks like the Popeye's commercial chicken." Stephanie was confused; she often hears things wrong, and she thought



Yovely was saying it tasted like papaya. She couldn't understand how chicken could taste like tropical fruit. She wondered if something had gone wrong in the kitchen.





burger on top was excellent! Juicy, seasoned, and perfectly cooked; she was very happy with that patty.



Towards the end of the meal, Yovely got adventurous, and dipped her pickle in her ranch dressing. "Sweet, nasty, juicy!" That's how it tasted. After the girls talked for quite a while, a waitress brought over a small white candle. It was getting dark, so the candle made their table even more romantic. Soon they were done with their meal, and Yovely wanted to go to the bathroom and so did Stephanie. The bathrooms were magnificently clean!

They got back to their table and prepared themselves to go back out into the cold and rain, their bellies full of good food.

Overall, the waiters were very kind, and the restaurant was magical, romantic and creative. When asked if she'd recommend it to someone else, Yovely looked very seriously at Stephanie and said, "Never. It's our place."

STORVINELLING



Now in its second year, Storytelling is a program at the Project developed and taught by Program Director Garrett Kim that creates performances from personal recollections and other sources a la "The Moth." The kids were matched with adult partners (a.k.a. "storyturges") and met for 7 weeks to perfect the craft of spinning a good yarn. The six kids presented their final stories at the Five Angels on Nov. 18 of 2016. The kids all told true stories drawn from their own experiences. We are proud to present their finished stories here in printed form. The photos, by Winston Rodney, were taken at the Storytelling performance.

Lost on the 4th of July

Told by Thiana Goode, age 12 Directed by Lynne Rosenberg

Last year on the Fourth of July, me and my family, we went to Pennsylvania to see my uncle. So then, that night, on the Fourth of July, we were eating hamburgers, and hot dogs - you know, the usu-

al stuff you eat on the Fourth of July - and then later that night, me, my cousin Joshua, and Joshua's friend Steven, we wanted to go see the fireworks. So then we were asking all the adults to take us to see the fireworks, but then they're like, "Uh, can you ask that one?" and "Ugh, I'm eating this hamburger, can you ask that one?" No one wanted to take us, but Steven's mom volunteered to take us, and then we were so excited, we put on our sweaters, and headed out.

So while we were walking through the park, which was like 10-15 minutes, we were at the park, and Joshua was like, "Oh, I see some fireworks!" and ran out. And then Steven was like, "I wanna see some

fireworks, too!" and ran off with him. So then Steven's mom was like, "Uh, can you just go get them?" So then I was like, "Alright." So then I ran

after them. When I was at the park, I see Joshua going into the forest with some other random people, and I was like, "Come over here now!" but then he was like, "But - I wanna go!" and I was like, "NO! Come over here!" but then I see Steven doing I-don't-even-know-what over there, so then I yank his arm and pull him to me. I was like, "What are you thinking, running off like that, you could have got lost!" So then I said, "Let's just go back to

Steven's mom."



So then we ran back to Steven's mom, but when we were there, she wasn't there. So then I got a little scared because she was supposed to be here, but now she's not. It was really freaky. So then I asked Steven, "Where's your mom?" and he was like, "I don't know, I wasn't with her!" No help at all. So then Joshua said that we should go back to my uncle's house to see if the rest of the adults were there, and I thought that was a smart plan. So we went back to the house and knocked on the door but no one answered. So door but no one answered. So then we barged into the house and no one was there. So I started to freak out, because they were supposed to be here and now they're not now they're not.

So then, while I was freaking out, I saw a phone on the couch, and when I was looking closer, it was my sister's phone. So then I was like, "Maybe I should call someone to go and pick us up." So then I got the phone and dialed all the adults' numbers I knew, but no one picked up. Great. But then, I remembered that I didn't call my dad. And I know for a fact that my dad always answers his phone. So then I dial his number and thank God,

he picked up. So then I told him everything that was happening and he told me that my sister was gonna pick us up. So we were so excited, we were jumping up and down, celebrating, so then a few minutes later, my sister burst through the door and ran to us and gave us a big hug. She was like, "Oh my god where were you, we were so worried, what happened?" But then Steven was like, "It was a long story. We'll tell you later." So then we went out the door, and went back to the park.

So when we were at the park, we saw all the adults there watching the fireworks, including Steven's mom. So then we ran to her, and we were like, "Where were you? I thought you were waiting for us!" So

then she was like, "I was waiting for you, but then, I saw the adults going to the park, so I just followed them." I couldn't even talk to her. So then I just walked past her, and me and my sister went on the swings, and we started swinging. We saw the fireworks, and I was enjoying it - I was relaxing, and I was forgetting everything that happened, all the chaos that was happening, and I forgot that I got lost on the Fourth of July.

The Stitches

by Gage Simmons
Directed by Nico Grelli

This is a story all about how I got my stitches.

So three years ago, I had this recliner chair, and I still have it now, and I usually like to run around my house and so this time, I was running around my house, and I was running around the chair, and then this time, I jumped on the chair, and then my

leg got caught inside, so then I pulled it out slowly, and I saw blood dripping down, and there was like this big hole, and all you saw was tissue and fat, so I started freaking out, and I was like, "Oh my god - oh my god!" And then, so I started crying, I was like, "Wahhh!!!" So then my Mom came, she was like, "What happened, what happened?"

And then she saw my leg, and she was like, "Oh. My. God." So then my uncle came, and he didn't have his glasses on so he couldn't see, so then he walked back to my room, grabbed his glasses, came back, and then when he saw my leg, he was like, "Oh. My. God."

So my mom, she ran to the bathroom and grabbed the towel, and I was just standing here like that, not knowing what to do, so my mom came, and she grabbed the towel, and she wrapped it around my leg so the bleeding would stop. So then, I was wearing a shirt, and a t-shirt only, and they rushed me out, my mom picked me up and we rushed out the door. And then we started running, and we had to catch a cab, and

I'm happy we caught a cab because I didn't want to keep on bouncing up and down. So we got in the cab and I was still crying, and then the cab driver heard me crying so he was really annoyed, so then when we got there, when we got out, we went to this hospital, Mount Sinai (I go there a lot), and so we got out, and my mom carried me.

So we ran into the hospital and I sat in the waiting area, and people were just looking at me, and they looked at my leg, and they saw the towel wrapped around, and they were like, "Wow." And I had to keep my leg out like this, so the blood wouldn't drip or anything. So then the doctor came, and she looked at my leg, and she was like, "Oh, wow!" So then the doctor was like, "Come over here, come into my room," and I just walked, taking tiny steps. So I went to the room, and I sat down on the chair with my leg like that, and after that, the doctor came in with a bunch of needles and I didn't know



what they were, so I was just in my chair like this, and I was looking at them. So I looked away, and my mom came up to me, and she held my hand.

Rodery

So then the doctor told me, "You have to get stitches," and I didn't know what they were. And then the doctor came up to me, and she just gave me this stare. And then she looked at my leg, and her eyes opened up wide. So I was just sitting there, staring at her back, so she came up with this needle, and she poked me with it, and I just started screaming. I was like, "Grrr!" It was just too much pain. And so when I got my all my stitches, I got seven stitches, and so when we were finished, I had to walk out like that, because every time I would walk, I would start limping and it would start hurting. So then, we walked out, and we had to take another cab, and we're wasting a lot of money, so we

got in the cab, and I was just thinking about the day that I had.

So when we got out the cab, we walked back home, and when I went through the door, I looked at the chair with all the blood in it, and I just stared at it, and then I was just really sad. So I learned my lesson not to run around my house and jump on things, and I still have my scar.

PS4

by Rodery Rosario Directed by Marco Formosa

How are you doing? So this story started two days before my birthday. So I was very excited, 'cause you know my birthday was coming up. And so I woke up, and my brother asked me, "Do you want to go to Best Buy and to buy a PS4?" And I said, "Sure, why not?" So as soon as I got the chance, I asked him, "Who's it for? Is it for me?" And he goes, "No, it's for a friend. He couldn't buy it because he was busy working, so I got it for him." And then he brings his friend on, and he puts him on the phone to say, "Oh, um, I'm on my way out.

I'll call you in a few." So he's calling his friend, and it's his, and I was feeling the PlayStation was mine, but it's not. So when I get to the store, as we are

picking it up, I starting thinking that it's mine. And I'm also starting to think, "Why would you buy a PlayStation, two days before my birthday, and not give it to me?" And then I thought, "Why not brag to everyone when I get it?"

So then my birthday comes, and I'm very excited — very, very excited. But at the same time, I'm tired because I'm getting old. And then when I wake up, I go to the park to kill some time because you know, it was a long day. And then when I get home, my mom had a cake in her hand, and she brings it to the little room table. So I had to eat a slice of cake. And then it came to the time where I got to open my presents. There was these pairs of sneakers and a

hat; I loved it. It was beautiful. It was pretty. And then I started thinking about the PS4, and I'm like, "So about that PS4, where is it?" And then he goes, "It was for a friend. I told you already." So I got sad and my dreams were crushed. And then he says, "There's something in the closet." And then I open the closet doors, and there's a PS4!

The V.I.P.E. (Very Important Person Experience)

by Sevan Asencio Directed by Kareem Lucas

So this story starts out two or three weeks before summer, and me and my Smart Partner, Sean, are picking out baseball games to go to, and we finally pick one. And we invite another Smart Partner pair, Corey and Chase, to go with us. So on the day of the game, we all meet up here (at the Project), and we start walking to the train station. And when we're on one train station, I say "Oh, let's go to that train station," but we see another train station down the block, so we're debating which one to go into. And I finally say, "Let's go into the uptown one."

So when we finally get into the station, we're swiping our Metros, we hear the train come in, and we start to go downstairs. So when we're halfway

down the stairs, we hear the doors about to close. Since I'm the fastest, I go down the stairs quickly, and two seconds before I could get my hand in the door, the doors close and the train goes. So then we have to wait fifteen minutes for another train.

So then during the seventh minute, I turn around, and I see a huge cockroach near my foot. So I moved to the other side of where it was standing. And like, five minutes later, I go, "Oh, what's that?" and we all move a foot away from it. So when the train is coming in, we all get in the train, and we're all sayin' in our heads, "Please don't get on the train." And when it's about to get on the train, the doors close, and we go.

So we had to take the E train to the 7 train. When we are finally at the 7, it's packed as it is, and a lot of people get off, and it's still packed. Luckily, me and Chase were able to get some seats. So, batting practice at the stadium started at 4:15 pm, and once we got on the 7, it was 4:00 pm. Once we got to the stadium, it was 4:15 pm. So we all bolted down the stairs, and I've been to Citi Field before, so I know where everything is. But then we had to go to an entrance I've never heard of before.

So we finally found the entrance, and the person that we were waiting for wasn't there. So we had to wait five minutes until he got there, his name is Kevin. And then when he finally got there, he tells us batting practice might be cancelled due to rain. So we have to move close to the stadium because the rain is coming down. So once we finally get in, it's like 4:35 pm, and we got through and we're behind the batter's box of batting practice. And once we're there, I get pictures and autographs with James Loney and Brandon Nimmo. So finally Kevin told us to meet him by the elevators at 7:00 pm.

At 5:50 pm, we decide to go to outfield to see if we could catch anything, and of course we didn't catch anything. So we met Kevin up at the eleva-

tors at 6:00 pm, and he took us to this media lounge where the announcers were eating dinner. So we had to wait. And once they were done, we got to meet them, and I got their autographs, so it was fun. And it's almost game time, it's like 6:30 pm.

We finally found our seats, and our seats are a little damp because of the rain, but we decide to sit on them anyway. So the game is about to, the game starts. The Mets were down a lot, but they came back. And then they, in the bottom of the ninth, the Mets were leading 9-7 and there was someone on first base, and the national second best hit was up. And he hits a double play, but the person that was on first, he slides into the second baseman illegally. So

we're all watching them monitor, calling that he's out, and he's saying that he's safe, but the umpires call him out. He takes his helmet and slams it on the ground, and that gets him ejected. So then we, so then it's the bottom of the ninth, there's a one ball, two strike count, and we are all on our feet. And the Mets closer struck out the national best power hitter. So the whole stadium erupts, and the Mets end up winning 9-7.



A Surprise!

by Nicole Quiles Directed by Joanna Parson

So I was making garlic bread with my grandma, who I call "Ita," short for "Abuelita." And my mom comes up to me, and she goes, "Hey, Nicole, get on your jeans, we're going to the park." So I'm just like, "But I'm making garlic bread with Ita." And she goes, "Yeah, but it's really nice outside! We need to get out of the house; it's going to be really fun." But I'm making garlic bread with Ita. (Sigh)

"Fine."

And she goes to the room, and tells my dad, and my dad goes, "When she tells you to do something, you do it. End of story." So I just let them

cool down and everything, and I go up to my mom, and I say, "Hey Mom, we should do karaoke sometime." "Yep, okay." "You know, I will destroy you at karaoke. I will sound wonderful, and you will sound horrible." "Okay, get on our coat, we'll go now." What did I just do? My mom is the most competitive person on Earth. She beats me at board games, video games, racing, anything! Say I was three years old, and I just learned how to run, she would beat me anyway!

So we stop at a store, and we get some chips. We get honey barbecue for my dad, we get plain for her, and Cheetos for me. And as we're walking to the karaoke club, I feel more and more nervous. My hands are like shaking and sweating,

and my heart is pumping. I feel like I'm about to throw up all my organs. And when we get there, I feel like I'm about to faint. So, when we get into the room, it's dark, it's quite small, there's black leather couches, a coffee table, and a TV. And on the coffee table, there's two iPads, two song books, and two mics. So my mom picks up one of the mics and looks at me. "I'm going first."

So I'm sitting there, waiting really nervously, and then it's my turn. So I just chose a random song, "Dangerous Woman," by Ariana Grande. I'm pretty into pop, my dad likes R&B, and my mom likes a wide variety. She likes Spanish, other ones too. And so after awhile, I started getting more and more comfortable with it. And when we get a phone call from the people that work there, saying, "Listen, you have ten minutes left. You guys have to go in ten minutes." We decide to stay for an extra hour.

So we are just singing, dancing, eating chips, doing our thing, and then we got another ten minute phone call. And so I'm just like, "Do you want to go, Mom?" She says, "No." I ask my dad, he says,

no. And my mom says, "But, we do have a surprise for you." So my dad, like every other dad, starts getting the camera ready to film. And so when they

weren't looking, I kinda like peered in, and I made out the words from a gray shirt with tissue paper, A-N-N-I-E. So I'm just like, "Oh, that's cool! I'm going to see Annie, I heard it's really good, so I'll just take their word for it." So I feel all smug, just sitting there waiting because I like knowing surprises ahead.

But then, my dad gets the camera ready, and my mom says, "You can open it now." So I open up this green bag, with like purple flowers, no red, purple, and orange flowers. And I pull up this gray short-sleeved t-shirt, and it had these white and pink letters on it. And I read it. All jokes aside, which is just like a way of saying I swear. All jokes aside, I'm just like looking at my parents,

I didn't know what to do! And then my dad goes, "Read it out loud, Nicole." Awesome daughters, get promoted to big sister. I was shaking, I felt like I could jump off of a roof; I could go on the highest roller coaster; I felt like I was on top of the world. And that was the best day of my life.

New Day, New Me

by Beyonce Thomas
Directed by Julio Chavez

So, hi, everyone, how's your night? This started my first day of middle school. I was so nervous, I was like, "What am I going to do? Are they going to like me? Are they going to love me? Are they going to hate me? Are they going to count me out? Are they going to do something horrible?" I don't know what's going to happen! I was kinda nervous because I got out of the school I was in for a while, okay, let me think... Seven years! And I was like, this feels so weird, like, I've never been somewhere so different. So I started preparing myself, getting my clothes on, grab my bookbag, I run

out of the house. I wanted to be the first one on that bus. And I get on the bus, it was a rainy day. I'm in Battery Park, and I'm like, "Whoa! Battery Park, Hell's Kitchen," Battery Park, Hell's Kitchen." Battery Park was a whole different story. Battery Park where there's all these modern buildings, and these beautiful houses, and it was like, I've never seen anything like this. In Hell's Kitchen, there's this basic place where there's old houses. It's just so different; I've never seen anything like it before.

So I start walking and I go, "Whoa!" Because the school I was going to was humongous; it was like a

Beyonce

MY RULES

block wide, 8 floors, and had a SOLAR PANEL! A solar panel? What kind of school has a solar panel? The school I was going to could barely afford anything sometimes, but this school, this school, could get anything! A solar panel! So I take a deep breath, I walk into the school, and suddenly, like, surrounded by awkwardness. Everyone is talking with their friends, you know, I'm like the lonely one in the middle, of course. And this girl approaches me, and she says, "Are you Beyonce? I'm going to help you throughout the day, get you to classes and everything."

So she leads me to the stairs, and we go up the stairs. And let me tell you, those stairs were long. Seven floors. Oh, but they couldn't let us use the

elevators, right? So I was going up the stairs, you know, and I'm walking through this hallway. Everything is different, of course. So I approach this classroom, and I get a little nervous. Everyone was looking at me like, "Get in the class." And this girl pushes me, and I'm like, "What was that for?" And she was like, "Get in the classroom." And I'm like, "Where do we sit?" "There!" everyone screamed. And I was like, "Okay, you don't have to pressure me!" So we get explained where we are supposed to be, and the periods of the classes, and you know, we are getting to know the school, I mean they knew the school already, obviously. What do they do on the first day of school? Explain everything.

So let's fast forward, to when I get to the hallway. I get out of class, finally, and I'm walking down the hallway, and I suddenly hear someone in back of me, and they were like, "Look at that girl's shoes, they look horrible." So I was like, "Oh, hi, my name is Beyonce, who are you?" And he was like, "Jack Farber." And I said, "Oh, hi, Jack Farber, nice to meet you. Oh, I heard you say something about my shoes, my opinion about you is, look at that pimple on your head." So there were a bunch of girls in back of him who were like, "Say what!?" And I was like, "Yeah, say what!" So I kept on walking, and the girl who was walking with me told me, "Those

are some of the meanest people in this school." And I was like, "Oh well."

So we are going down for lunch, and I remember seeing the cafeteria; it was humongous. It was bigger than this room, no lie! So you know I'm in the lunch line, and and suddenly I approach this machine that you had to put your code in. But I didn't have any code. So I'm like, "What code?" And they were like, "The code." But I don't know the code, so I start screaming like, "I don't know the code!" So I freak out, and I run out of the line, and I run to the table. So I was like, "No lunch for today, whatever." And my friend was like, "Why didn't you get any lunch?" And I was like, "Because everyone was

pressuring me to put the code, but I don't know the code!"

So fast forward to the end of the day, I remember being a little worried about this school. But I remembered: don't let anyone judge you for who you are because, in the end, what you think about yourself...to describe it, it kinda means: don't let anyone change you, like, that's who you are.

The End.





FIVEY 2017

Fancy-Schmancy Restaurant Review

Part Deux: Otto's Tacos, 9th Ave. between 48th & 49th

by Jean-Paul Paul-John and Federico S. Delicioso





FD: Though our food critic rivalry is well-known throughout Manhattan, we decided to bury the hatchet and write a review together.

JP: I guess we can. But I'll never tell you where I buried that hatchet.

FD: We had seen that others in the prestigious Fivey Magazine had decided to review

burgers. SHAAAAAAAAAAAME. Even though WE were supposed to be this year's exclusive Burger Enthusiasts.

JP: Did we? Did we really say that?

FD: Are you questioning my authority, Jean-Paul?

JP: I'm just saying. Anyway. I had heard from far distances in the land that Otto's Tacos are the best in all the world. So let's venture into the wilderness of this concrete jungle, and eat the best tacos in the world. Or so it may seem.

FD: Upon entering Otto's, I was enchanted by the warmth of the old-style wood panels in the walls.

JP: It was inviting. It was cozy.

FD: My nerd alarm was sounded when I noticed that Otto's has a painted wall in the back with a vista of Tatooine, Luke Skywalker's home planet from the original Star Wars.

JP: What a nerd, this guy. We're here for the Tacos, not the walls.

FD: Touché, JP.

JP: It's pronounced "TAH-koh".

FD: Though our food FD: We ordered our meal up front with the enchant-critic rivalry is well- ing hostess, Ashley. The way she looked at my known throughout puffy pimp coat, I could tell: she wanted to be the Manhattan, we decided guacamole to my chip.

JP: OK, Federico. Just 'cuz you might be a little delicioso to the ladies, doesn't mean it'll work every time. You should try and get us free tacos.

FD: Ashley didn't like me like that. I did not get free tacos.

JP: The service was fast and quick, like a monkey running from a cheetah, trying to get that banana.

FD: You know what was bananas? Our first taco: the Honey Chipotle Brussels Sprout Taco. My first word: "Wow". The sweetness of the honey, the kick of the chipotle sauce, the crunch of the sprouts. Though, I did find the tortilla to be a little too chewy.

JP: Enough about Star Wars, nerd. I found all the flavors to be smooth going down. It was surprisingly satisfying.

FD: We cleansed our palates with a sampling of their chips and guacamole.

JP: The chips, in my opinion, were not salted enough and a tad stale, but the guacamole has



PHOTOS BY ETHAN ZENTENO, FRANKIE ALVAREZ, AND G

a mellow and smooth flavor, au natural, unlike the guac at Chipotle. Honestly, it was better than Chipotle. Though you can't beat the Taco Bowls.

FD: Chipotle makes me Chi-poop.

JP: Next, we tried the chicken taco with green salsa. I found it to be quite juicy with a generous portion of chicken that wasn't too spicy. I don't like too much spice.

FD: It ain't nice. I won't say it twice.

JP: Stop rhyming things.

FD: You have lice.

JP: We had horchata made with RICE.

FD: NICE!

JP: That was my first experience trying horchata. You can't just eat something; you gotta smell it! Sometimes it smells weird but tastes good; this was not that. It tasted extravagant, like Cinnamon Toast Crunch milk. Although I wouldn't have it on the reg. It's weird, man.



FD: It helped to cool off the spiciness of our next taco, the Carne Asada with Red Salsa. That had perfectly cooked chunks of steak with subtle notes of tomato and raw onion. The kick was exceptional; I loved the buzz on my tongue afterwards.

JP: Eeeeeewwww. Someone told me once you could die of too much spicyness.

FD: Someone was wrong.

JP: Finally, we had the Carnitas Taco with Green Salsa. I thought it was the best taco of all; it was not as spicy as the others, and the meat was quite juicy. It had amazing favor.

FD: Finally we washed it all down with a delicious Mexican Coke.

JP: It tastes better than regular coke because it's made with sugar cane.

Otto's Tacos: The Ratings

Ambience:	9.5/10 Hamburgers
Brussels Sprout Taco	7.5/10 Cheeseburgers
Chips and Guacomole	. 7.5/10 cuz we ate them.
Chicken Taco	9/10 BBQ Burgers
Horchata	7.5/10 Milkshakes
Carne Asada Taco	10/10 Bacon Burgers
Carnitas Taco9.5/10	D Burgers within a Burger
Mexican Coke	10/10 Sliders

Price:

\$26 for four tacos, chips and guac, horchata and Coke.

10/10 Hamiltons.

FD: That's also true! We walked out into the chilly abyss of Ninth Avenue, getting looks from the commoners. And it wasn't because of how satiated our bellies felt.

JP: It was because we were dressed in animal coats.

FD: All things being equal, I highly recommend Otto's. It's a comforting place with comforting food and service in this uncomfortable world. For one peaceful hour, our rivalry faded away and it felt as though we were best friends.

JP: We're not.

FD: (Weeps into his delicate fur coat). 6

Biographics of the Critics



Jean-Paul Paul-John

"We don't need a biography."



Føderico S. Pelicioso

"Agreed. Check out the 2016 Fivey if you need one. Peace."

Ed. Note: Mr. Paul-John and Mr. Delicioso were introduced to us by their friends Ethan Zenteno and Frankie Alvarez.



NATELLE INSTORY OF US:

By Natasha Davis and Arielle Goldman

Here is a brief history of our friendship. It all started at Playmaking...

When we met:

Playmaking 2014

Our first impressions:

"I don't remember Playmaking at all."-Natasha

"I thought Natasha was a really spunky, creative, and smart person."-Arielle

Our first real bonding experience:

The One-on-One trip to Block Island in 2015

Favorite memory of BI'15:

"Probably when we were rehearsing. Everyone was so fun, it didn't matter if you messed up. Or when we would eat because everyone came together and we all got along and made fun jokes. Or! When we were practicing in the back by the clothes line singing our firefly song. That was fun." –Natasha

"There are so many, but I would say coming up with our dance moves. That was really fun. And also, when I came back for our final performance on Block Island and arrived just in time for our play and saw Natasha's face light up. And using Carol's dog, Lily."-Arielle

"Block Island was really fun." -Both

What came next:

We all sang each other's songs before the performance and magic was in the air. We knew we had to be Smart Partners.

Our cooking skills:

We are EXTREMELY creative, and never let rules define us.







Things we have baked:

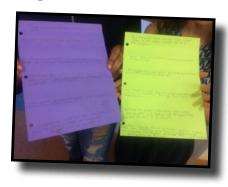
- 1. Sandy Patties—our version of chocolate chip cookies that really crumble
- 2. Pizza—weird gluten-free pizza dough, one was regular and the other one had something funky about it...too bad we don't remember
- 3. Brownies—sprinkles and marshmallows on one half, and peanut butter on the other
- 4. Ice cream—with Nutella, Reese's Pieces, fudge brownie
- 5. Slime—turned into more of liquidy-smooth, pretty substance. Detergent, soap, water, food coloring, glitter, glue, baking soda

Things we like to do together:

- ~Talk about our lives and ask each other for advice
- ~Get ice cream (a lot)
- ~Cook
- ~Do Homework! And Study!
- ~Arts and Crafts: mother's day cards, birthday cards, making signs for Juwany Roman, drawing for Fivey magazine, our random story writing game (see photo below)

***How it works:

Each person has a piece of paper and writes one sentence, then you fold it over and pass it on until the page is done!



Our wish for summer:

"My wish for summer is to do new things and go to new places that I've never been. And become pen pals with Arielle so we can send letters to each other."-Natasha

"My wish for summer is for Donald Trump to get impeached. And more so, to keep in touch with Natasha and learn about all her adventures."-Arielle 6

DO-NUT

MISS OUT ON THIS EXCLUSIVE ON HOW TO MAKE COOL BEANIES OUT OF SWEATERS FROM SALVATION ARMY OR ANYWHERE



By Smart Partners Sofia Santoni and Grace Rex (aka "Soface")

PART ONE

First! Go to Salvation Army in Hell's Kitchen (536 W 46th Street, between 11th and 12th Avenues). Then, go inside. Remember not to get distracted by the Coke machine. Sofia sometimes is distracted by shiny things (her words, not Grace's). Before getting to the store, you need to walk nine million flights of stairs (It's a great workout!).

Now, it's shopping time!! Go to the back of the store to find good sweaters. DO NOT GET AN UGLY SWEATER. IT DOES NOT MAKE A CUTE HAT. A couple of tips on what kind of a sweater to pick:

- □ 1 sweater makes 1-2 hats, so the bigger the sweater, the better.
- ☐ It's also best to pick a sweater with a border trim, as this will serve as the trim along your forehead for the hat.

Now, it's time to go to the gown section, located in the rear corner of the store, for a photoshoot, like so:









Pay for your sweaters, man. It's not cool to steal.

Now that you're famished from shopping, you're going to need a little pick-me-up. Luckily, there's a car wash with a doughnut shop inside just around the corner. We're talking about Underwest Doughnuts, located at 638 W 47th Street. You can eat doughnuts while WATCHING CARS BEING CLEANED. So satisfying.







Then toast the Intrepid while watching the sunset.

Afterwards, go home and WASH YOUR SWEATERS.

There's enough problems in your life.

You do not need to add bed bugs to the list.

It COULD get worse.

PART TWO

EL SUETER (THAT'S SWEATER IN SPANISH) MATERIALS:

"All you really need is some ingenuity!" And:

- ☐ A sharp pair of scissors
- One sweater
- ☐ Glue gun OR needle and thread
- ☐ Optional: A roll of thick yarn, any color, for the pom pom

To make your beanie, we followed Youtube user Andreaschoice's video "QUICK DIY BEANIE!" Below are some screenshots from the video mixed in with some pics of Sofia ACTUALLY making a beanie.

Step 1!

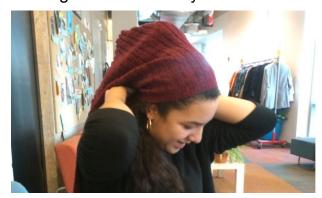
Cut across sweater, armpit to armpit



Then, cut open one side so that you have one long piece.

Step 2!

Measure the circumference of your head with the trim band of the sweater. This is the edge that encircles your head.



Now you know how big your head is and where to cut off excess fabric. You should be left with a rectangle of fabric.

Step 3!

Fold rectangle in thirds so you have one piece, like so:



Step 4!

Cut a dome shape on the edge of your triple-folded fabric that is NOT the border trim side. Voila!



Step 5!

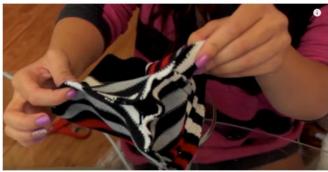
Fold fabric in half and glue the two open sides together.



Step 6!

Use glue gun (or sew but that's more work, booooo) to attach each curved edge of the dome to the curved edge directly next to it. This is hard to describe. Just look at these photos:





WOW, WE ARE GETTING THREE-DIMENSIONAL NOW!!

Step 7!

Turn your Bad-A beanie inside out.

Look Ma, no seams! (Sofia doesn't want ANYONE to think she is responsible for this AMAZING expression of excitement, I'm fine with that. Totally fine with it.) - GRACE



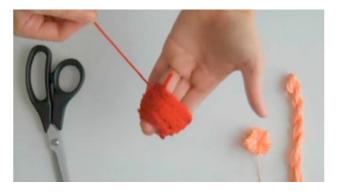
Step 8!

It's time to make a super cool pom pom! It's fashion!

Twist yarn around your fingers. The more fingers you use, the bigger your pompom will be. We will call this a "bushel." Wrap single strand around center of your bushel.

Tie it nice and tight. Slide bushel off of your fingers. Cut loops! Loop explosion!







Trim your exploded loops to desired shape and poofiness. Glue this gorgeous pompom onto your super cool beanie.



← Sofia and Grace wearing their beanies.

Gracias for reading this. We know it was very extensive but we hope you don't waste this amazing, exclusive opportunity to make a great hat.

Yours truly, Soface

And always remember . . .

IT COULD BE WORSE.;) **⑤**

SMART PARTNERS?

MORE LIKE A

HILARIOUS DUO!

Co-written by Kamil Kuzminski and Rory Scholl



Kamil: "Wow. Time for SURE flies by. Quicker than you know. Rory and I have been Smart Partners since 2008, making this ninth year our last, and we haven't looked back. He's like in his 50's or something and I'm going to college. From an 11 year old to the present... stunning. Rory was always an old-timer. Haha. He just eventually rocked the gray hair look and kept with it for essentially the whole time. Regardless, a lot has been done during our stay at the Project together, from improv shows to making stop-motion films. We have grown as people and as friends. We can both proudly say that it's been an experience of a lifetime and a pleasure.

"It being our last year, we did the standard thing and evaluated + reflected on our journey through the better part of a decade. I mean, why not? Here's what Rory had to say when I surveyed him for a brief moment. Let's just say the answers were quite intriguing... See for yourself. I even shared a question-by-question response below each one."

Kamil: "What's the best thing we did as a Smart Partner pair?"

Rory: "I enjoyed all of the video projects we did like the foosball, the Kameleon Superhero video, but my favorite thing we did was our live improv magic show!"

Kamil: "We've done some wacky things for sure. No question. Made fools out of ourselves all in good fun, and beneficial for the community as our content was sublime."

Kamil: "The worst thing we did as a smart partner pair?"

Rory: "The worst thing we did? Well, maybe bombing in every physical challenge...foosball, ping pong, and I get winded dancing...."

Kamil: "Athleticism wasn't your strong suit, stick to comedy.... Yikes. Have you seen this guy play sports of any kind? Don't put him on your fantasy team. Flat out."

Kamil: "What's one thing you wish we did as a pair?"

Rory: "I wish we could have done one more play that you wrote..."

Kamil: "Valued the one we did, would have been nice for sure."

Kamil: "What's one thing that you'll always associate and remember about me?"

Rory: "Every time I see a soccer game, I will think about you and your determination and strength of character.... Awww, what a lovely answer."



Kamil: "That's true, I've played since I was 3 and watched since 2007. Love the sport. Diligence is my middle name."

Kamil: "Did we change as a person in any way, shape, or form after this tenure?"

Rory: "I know I've become more responsible and reserved as I needed to be a good role model.. but then we became friends and all that went out the window..:) You have become more serious, disciplined, and mature in vast proportions since I met you."





Kamil: "Well said, definitely agree. All in all, we are the longest current pairing in the Project. We were a class A pair, no two ways about it. But we must step off the throne now, bringing the potential for stronger bonds with future Smart Partners. It's been one heck of a ride. We certainly brought vibrancy and our own flair into the Project's environment. The comedy way, of course. Cracking jokes and one-liners all the way home, post-meetings. The banter is strong with these two. Stay classy, our friends at the 52nd Street Project. It's our time to say goodbye."

Rory: "WAIT, KAMIL! I get to ask a few questions of you and I'm nowhere near my 50's! Anywho, It's me Rory...here we go. *What is your fondest memory?*"

Kamil: "No memories...why are you judging my answers? No, wait, eating a whole pizza, and the improv magic show."

Rory: "How have we changed?"

Kamil: "I've developed a sense of humor and yeah, sure, you became an athlete.

Rory: "Where do you see both of us in 20 years?"

Kamil: "In the year 2037, I'll have a family, probably writing for a paper... Yeah, and you'll be retired from whatever...spouted your last jokes and married to your lovely lady."

Rory: "Why did the chicken cross the road?"

Kamil: "To get to the other side."

Rory: "That's what they want you to think. What advice do you have for future Smart Partners?"

Kamil: "Don't be shy. Expect the unexpected and get to feel comfortable with them. There you have it.

Rory: "Kamil and I will probably stay in touch and hang out, and I anticipate borrowing money from him in the near future. Thanks, 52nd Street Project, for this unique friendship." •



By Jayleen Velez and Daiva Deupree

AUDIENCE CLAPS

Thank you! Thank you! We are the Slime Masters. With every victory there are many failed attempts, or it is not considered a victory. We have wasted so much glue and glitter, so you better believe we made something.

ATTEMPT #1: FAIL

It was our first time making slime so we didn't want to do anything too crazy. We were just amateurs at the time, so we played it safe. Online, there was a simple recipe for slime that was made of 1 and 1/2 cups of water, 2 cups of cornstarch, and food coloring was optional. We thought it was little odd since it didn't have glue in it but scientists try everything. First we mixed the water and food coloring, it didn't tell us exactly how much food



coloring so we eyeballed it. Then, we slowly mixed it into the cornstarch.

After a few stirs we both noticed something... it was getting unusually hard. When we picked it up it suddenly melted. We made something but it definitely wasn't slime. We later found that we had made Oobleck. Oobleck is a clay when you leave it alone and don't touch it, but then when you pick it up, it liquefies.

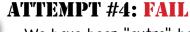
ATTEMPT #2: SUCCESS

We went with the traditional slime once again because we wanted to play it safe until we earned our titles. This was the borax method. To make this slime we used about 1 inch of a cup of Elmer's glue, a spoon of borax powder, a small cup of water, and some food coloring (optional). We first took the small cup of water and borax powder and mixed it until it was one. While the borax was dissolving, we made the glue mixture, which was the glue and 3 tablespoons of water, then mixed it together. Then, we slowly added the borax water to the glue mixture and, in between little portions of the borax, we mixed it until it had a slimy/gooey consistency. The result was plain white slime but we then split it up and did another experiment: glitter slime. We made pink slime with NO glitter and we made orangish, brown slime with blue glitter that just ended up looking like vomit. But other than that it was a success!



ATTEMPT #3: FAIL / SUCCESS

To keep the title of Slime Masters we had to up our game. Our next attempt would be... drum roll, please, CLOUD SLIME! This was a less gooey and fluffier version of regular slime. To make this we used 1 cup of water, 1 teaspoon of borax powder, 1/2 of glue, 1/2 of shaving cream, 1/2 cup of soap, some pumps of hand lotion, food coloring, and 1 tablespoon of cornstarch. We first added the 1 cup of water, the borax, the glue, shaving cream, and soap. We mixed that all together in a separate bowl than the other ingredients. We then put that aside and mixed the lotion, the cornstarch, and the food coloring, which we made green. Next, we slowly added the second mix to the first with mixes in between. The result was definitely slime but we weren't really sure if it counted as Cloud Slime because it was still gooey. But I do have to say that it smelled pretty good with all of that soap and lotion!





We have been "extra" before with our last attempts, but this time we need to be more "extra" than "extra." So we decided to make a bold move and create Edible Slime! Let me tell you, this was really good tasting but it wasn't slime. To make this, we used a bag of Mini Starbursts and 1/3 cup of powdered sugar. We had made a prediction that it might not work because they were different Starbursts and the outside was harder because they were "Mini." First we used the double boiler method to melt the Starbursts, which took a while, but we learned that, depending how much Starbursts you use, you need to do little chunks at a time. Once that was melted, we added in the powdered sugar and messed around with it until it became slime. Only it didn't. It had become hard dough. We could move it around and all but it wasn't stretchy like slime and it didn't move around like slime.

HOW TO DO MAGIC

By Emmanuel Goicuria & Tim J. Lord



EMMANUEL: I got a magic deck from my friend's birthday party and I decided to play it with my Smart Partner, Tim.

TIM: The last time I played Magic was probably in 1995.

E: I wasn't even alive the last time you played Magic!

T: Thanks for making me feel super-old. Anyhow, we had to figure out the rules again. Emmanuel had both a water-based set and a fire-based set.

E: I took water because water beats fire.

T: I think fire beats water.



T: You have to collect these land cards in order to spawn monsters and use magic spells. Emmanuel pulled, like, all the land cards.

E: I didn't cheat that time. It was because I didn't shuffle.

T: I had, basically, no land. So Emmanuel proceeded to pummel me.





E: Yeah I did. Horribly too.

At this point, Emmanuel has spawned 3 monsters; Tim has 1 land.

T: I think I'm screwed.

T: Eventually, though, I did get some monsters on the board.

E: If you attack me, I'll obliterate you right now.

T: I'm not attacking you.

This is why....

E: That's my battlehorn. Actually, it's not. But when I blow my battlehorn you'll be obliterated.

T: Did you say "battlehorn?" Or "Matterhorn?"

I'd play monsters and then Emmanuel would kill them. When he wasn't killing them he was attacking me. I struggled to stay alive.

T: Are you smacking me around?

E: Yeah. No. Wait.





T: But I was getting more land, and I was able to start casting spells! And I started killing Emmanuel's monsters.

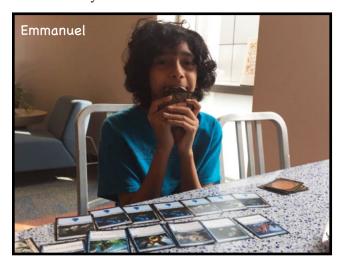
E: I'm reshuffling my deck. I ran out of cards. They're all dead!

T: You're out of creatures! You should have to wait for me to spawn more monsters to kill you.

E: If it wasn't for me and my mercy, you'd be dead one and one-half times over.

T: A true statement. But I showed him no mercy. I spawned more monsters and destroyed him.

E: You're delusional, Tim. Or I'm delusional. But I think you're delusional and I'm a kid. **9**



HOW TO ACTUALLY PLAY MAGIC

✓ You and your opponent each start with 20 life, and you'll
each need a way to track your life total (such as dice or a
pencil and paper). Reduce your opponent's life total to 0
and you win the game!

#All cards except lands have a mana cost in the upper right corner. This cost is made up of symbols that tell you what kind of mana you have to spend to spawn a monster or cast the spell. You must pay mana for each of these symbols.

When you want to pay a mana cost, tap (turn sideways) the necessary lands on the battlefield. This shows that you've used those lands to produce mana. Tapped cards untap at the beginning of each of your turns, so they'll be ready to use again.

"During your turn, you decide which of your creatures, if any, will attack. You can't attack with a creature if it's tapped or if it entered the battlefield this turn. You have one combat phase in the middle of your turn, and all the creatures you decide to attack with, attack at the same time. Once you've decided which of your creatures are attacking, tap those creatures. Your tapped creatures, like your tapped lands, will untap at the beginning of your next turn.

wWhen you cast a spell, it doesn't resolve (have its effect) right away. It has to wait on the stack. Each player, including you, now gets a chance to cast an instant or activate an ability in response. If a player does, that instant or ability goes on the stack on top of what was already waiting there. When all players decline to do anything, the top spell or ability on the stack will resolve.

■

Old Beauty and the Beast vs. New Beauty and the Beast





by
Thiana Goode
and
Eliza Huberth



Me and my Smart Partner, Eliza, we decided to compare and contrast the movies that we saw, which were the old *Beauty and the Beast* from 1991 and the new 2017 *Beauty and the Beast*. We saw the old *Beauty and the Beast* in the 52nd Street Project in the Pez Museum. The new *Beauty and the Beast* we saw in the movie theater Cinepolis, on 23rd Street and 8th Ave.



Beauty and the Beast is about a girl named Belle who was a bookworm living in this small village with her father. One day, her father went away into the forest and got attacked by wolves. So, he ran away and found this ugly castle but he went in anyway. But he didn't know that the Beast lived in that castle. When the Beast saw him he got FURIOUS. So, he took the father and made

him his prisoner. The horse that the father came with got scared and ran all the way back to the village to warn Belle and took her to the castle. When she came, she went to the father and felt so bad for him. Plus, he was sick, which was terrible. When the Beast found her he got mad, but Belle said that she will take her father's place. So, the Beast agreed and then Belle was



the prisoner. When she was trapped, a talking candle and clock came to the jail cell and released her and put her in a nice comfortable room, because legend has it that the Beast was actually a beautiful prince that was rude and selfish and he declined an old woman who was trying to give him a rose. So, the lady turned into a beautiful girl and the prince begged for forgiveness, but the lady put a spell on the castle that made him a beast and all the people who lived there talking objects, and if the beast doesn't learn how to love he would be a beast forever. But the Beast and Belle grew to know each other and they began to love each other. But then the people from the village, including a guy named Gaston, found out about the Beast and was gonna kill him. So, Belle tried to save him, but at the end Gaston died and the beast was about to die, but through love and courage he turned into a beautiful prince. Belle and the prince lived happily ever after. The End.



The first movie we saw was the old Beauty and the Beast. My point of view about that was that I really enjoyed it very much. My favorite character in the old one would have to be Chip who was the tea cup because he was an adventurous character who helped Belle and her father get free from their basement so they can stop the people from killing the beast. My least favorite character in the

movie would be the bad guy, and his name was Gaston, because he would always force Belle to marry him even though Belle does not want to marry him. Also, he and also the other people in the village didn't believe Belle's father about anything he said, because they thought he was a crazy man (poor guy). Finally, why



I don't like him is because he insisted on killing the Beast. My favorite part of the old movie was when the Beast and Belle were dancing their big dance. Belle was wearing the yellow dress and it was so romantic and magical. My least favorite part of the old movie was when the Beast was stabbed with a knife by Gaston. It made me feel sad for the Beast because, even though he looked so

scary, he was actually a nice guy. All around, we give the old movie an 8 out of 10.

The second movie we saw was the new version of *Beauty and the Beast*. My opinion about that was that it was really awesome, but I didn't like how the objects looked in the new one cuz they looked weird from cartoons. My favorite character in the new one was the talking candle, Lumiere, because he was funny in the movie and I liked how he sang *Be Our Guest*. I loved that whole scene because there were more lights and more magic than the older version. My least favorite character is still Gaston because in this one he shot the Beast three times in the back, which was so wrong. My favorite part was the *Be Our Guest* scene. My least favorite part was in this version Belle and her father were thrown in a carriage instead of the basement and it was still Gaston's fault. I feel like in the new version there was more of a connection between Belle and the Beast than in the old one. In the second

one they had dinner twice instead of once and they were reading more in the new one than in the old one and I think the dance at the end was longer than in the old movie. Overall, I give the new version of Beauty and the Beast a 10 out of 10.

I would recommend this movie for anyone who liked the old one because they would LOVE the new one. **6**





TOTTO RAMEN RESTAURANT

Food Review by Wilhelmina Ohene Kari Kari and Lindsay Torrey

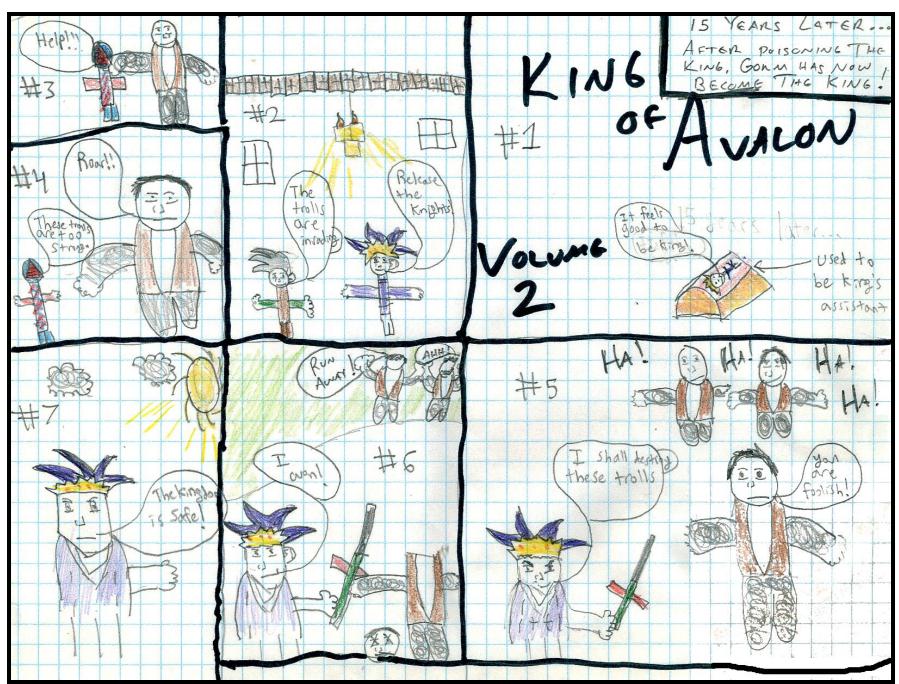


WARNING: A meal at Totto Ramen (located at 366 West 52nd St.) could be "so delicious" that you may "stuff yourself" and feel compelled to "vomit or burp, it's so good." Fellow diners may "look super scary" and give off the impression that they are "DONE" with you, but then you can "steal their seats" and it will be "okay." The house specialty pork bun is "very good" and "quite delicious," while the "nutty" flavor of the miso ramen is "particularly yummy." Soft-boiled eggs may be "too soft" for some tastes, and the "too fatty" pork may cause some diners to report: "I didn't touch the pork. I didn't even eat the pork. I IGNORED THE PORK." Overall, this ramen spot is "worthwhile" and serves dishes with "delicious flavor." Its Hell's Kitchen location makes it an "ideal choice" for "post-52nd Street Project meals." You will "get full, no matter what" and "taste good food while you're getting there." P.S. You may "feel like you have to die" because you're "so full" but it will be "worth it."

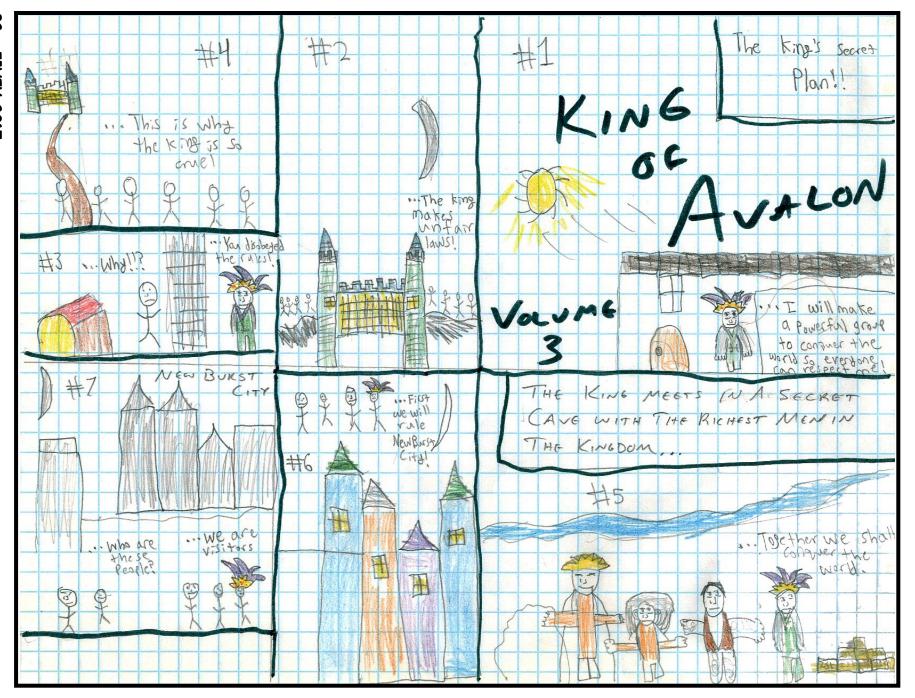


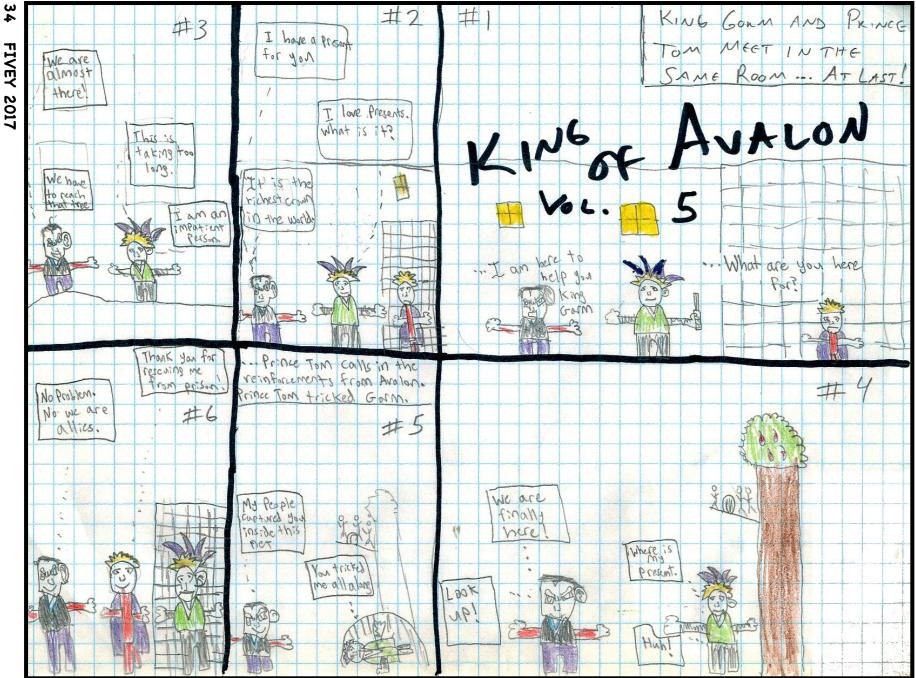


Abalon Saga By Ryan Billah with Mat Hostetler



FIVEY 2017





SUARDA DHT RHSIAT DTRA R NO OD

TO ISLAND BURGERS RESTAURANT OTREARE BERFITT ONE STRIMER VIEVOJ VE

When we first walked in Lovely was surprised by how small it was, but then she thought it seemed like Manhattan in the 1920s. The menu had a lot of good, different options and we didn't want to order a lot of food. But before we ordered Lovely talked about how she might be getting braces, so she wanted to order a lot of food before she gets her braces.





In the restaurant, we heard smooth classic music. Then we ordered: a chicken sandwich with cheese and a Dr. Pepper for Lovely, and a spicy chicken breast with pesto for Therese. And of course we ordered french fries to share.

So we waited for 9 minutes till our food came. Lovely tasted her first bite of pesto and said, "It's okay. I really don't like it." Therese's chicken was unexpectedly spicy. But we agreed that the French Fries were delicious (they were seasoned with black pepper). Then we talked about Donald Trump and that he banned the Muslim people from coming

to the United States. We were wondering if he would ban the Mexican people, when Lovely saw that her cup was made in Mexico!

Island Burgers and Shakes opened in 1996, 10 years before Lovely was born. So we both wanted something sweet to eat and Lovely ordered a black and white shake, which we shared. Before we left Lovely and Therese recognized the posters on the wall and they looked like old-fashioned designs.

All in all we enjoyed it and we wanted to do it again. •

Ed. note: "Trisha the Pearls" is Lovely and Therese's team name.







Food $5/5 \star \star \star \star \star$ Service $4/5 \star \star \star \star$ Ambiance $5/5 \star \star \star \star \star$









WHAT WE ORDERED:

Popcorn Shrimp

Tempura shrimp tossed in Korean hot pepper aioli over arugula

Gramercy Park Roll

Crunchy spicy albacore tuna and jalapenos wrapped with tuna, yellowtail and salmon, topped with lemon, cilantro, tobiko (green, yellow, red and black tobiko!) and yuzu mizo sauce

Yellowtail Sushi

Yellowtail fish over rice

Unsweetened Ice Tea

Tempura Cheescake

Housemade yuzu cheesecake, coconut tempura, lychee raspberry sauce

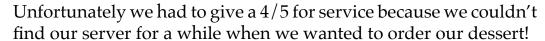








We liked it a lot. It was Morgan's first time trying yellowtail sushi and it wasn't her favorite, but she loved the roll. Morgan's favorite was popcorn shrimp followed by the tempura cheesecake. Jenelle's favorite was also the popcorn shrimp, followed by the yellowtail sushi. Least favorite from Jenelle was the cheesecake. Morgan's least favorite was the yellowtail. We sat at the sushi bar to get a closer look at the fish. The roll was really good and had a great citrus, peachy flavor to the sauce that we learned was yuzu, a Japanese lemon, also found in the cheesecake! Morgan found something in her cheesecake which confused her, but she thinks it was a piece of crumble. She still thought it was the best cheesecake she has ever had in her life. So for food we give a 5/5! They have both options of regular soy sauce and low sodium on the table.



The restaurant looked really nice. When we arrived, the front of the restaurant was windows so we walked in through the door, but by the time that we left the windows had opened completely, so we walked right out the front of the restaurant. We hope to take another trip to Haru soon so we can maybe sit outside. Morgan went to the restroom to check it out but it wasn't that fancy. Still, we give a 5/5 for ambiance! **6**

















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FILMMAKING

2017 • 2017 • 2017 • 2017 • 2017 • 2017 • 2017 • 2017

During the April school break, four budding auteurs spent a week at the Project creating original films with adult "cinematurges" and professional actors. The kids wrote screenplays, drew storyboards, handled the cameras, appeared in the films, and helped with the editing. Here's a glimpse at their creations.





THE MOMENT OF A LIFETIME

In Lauren Amador's film, Jessica Savage and Makenzi Koyen were a pair of young musical talents preparing for an audition. Unfortunately, Makenzi injures her leg and Jessica must carry on by herself. Above left, John Sheehy is seen in this still as the sage father who comes up with all the answers. Right: Project alumna Zsuzsa Mysak (center), now a film professional, was Lauren's cinematurge and is seen here analyzing a scene with Jessica and Lauren.





PLANET WONDERLAND

Enrique Caballero wrote and directed an ethereal science fiction memory piece with the help of cinematurge and Smart Partner Dylan Dawson. Half space opera and half family drama, the film explores the journey of a solitary spacewoman (Marisol Miranda) who cannot stop thinking about the father she misses. Above, left: Johanna Vidal and Yazzy Wilder, playing two aliens, befriend and then rescue our heroine. Right: Enrique sets up a shot in an interstellar gas station.





CHEWING GUM AND BEING CONCEITED MEET

Lauren Blumenfeld was a young woman being stalked and later befriended by an aggressive woman who wants to learn the culinary arts, played by Jennifer Ikeda. Genesis Hires wrote the hilarious screenplay, co-directed it with her cinematurge Grace Rex, and appeared in it as Lauren's mysterious brother. Left: Lauren insists on chewing gum, much to Jennifer's chagrin. Right: Grace and Genesis set up and rehearse the same scene, employing some clever set decoration to make the Project's kitchen more "homey."





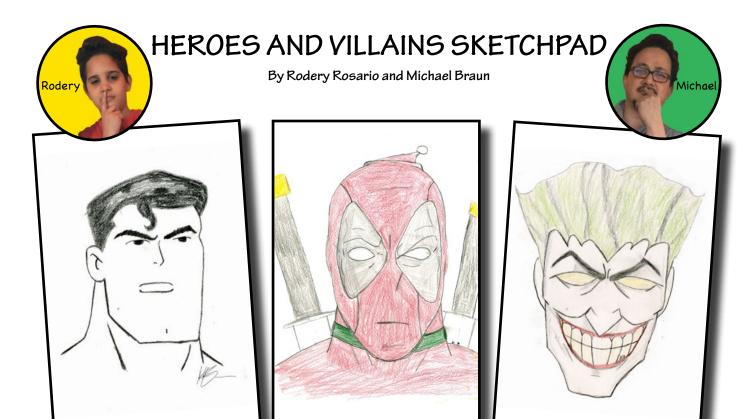
FRIENDSHIP FALLING APART

Lucas Hedges, fresh off of *Manchester By the Sea*, took on the role of Jake, a young man who moves to Seattle only to be confronted by the apparent coldness of his one-time best friend Juan, played by Julian Elijah Martinez (seen most recently in *High School Lover*). Writer/co-director Derek Rey was seen as a waiter and as a new friend who finds himself caught between the two. Left: the climactic scene in which Lucas and Julian finally settle their dfferences. Right: Cinematurge Max Rosenak takes over the camera to shoot the movie theater scene. The Project was lucky enough to have a location that worked well for this scene.



All of these films can be seen online!

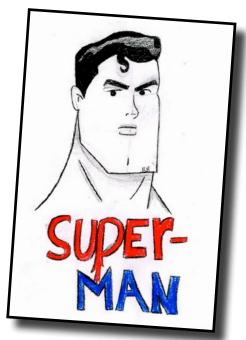
Just visit www.52project.org
and look under the "Kids' Stuff" menu. •



ARTISTS' STATEMENTS

 $\label{eq:michael} \mbox{MICHAEL: We undertook this project as artists to begin to excavate the subterranean, trans-substantial underpinnings of the post-modern America we live in.}$

RODERY: You know, I always thought life was a beautiful sense of nature that you can't ignore. Superheroes have been a big part of my heart, there is no words to describe how much it means to me, so I decided to draw them instead. What I draw comes from the bottom of my heart and the world we live in. §







THE KEY TO "THE DOORS OF HELL'S KITCHEN"

We think this year's cover theme is a-DOOR-able! Our Smart Partner teams spend a good part of their year opening doors of one kind or another, so it feels right for our models to be posed in and around the portals of our neighborhood. Who's who? Check out the handy-dandy key below.



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- Darby O'Donnell
- Sarah Johnsrude
- Carlos Jimenez
- 4. Jonathan Bock
- Lauren Blumenfeld
- 6. Karen Tineo
- Tim J. Lord* 7.
- **Emmanuel Goicuria**
- Henry the Dog

- 12. Chelsea Hackett
- 13. Magalis Fabian
- 14. Ethan Perez
- 15. Josh Moody 16. Sean Kenealy
- 17. Sevan Asencio
- 10. Joanna Parson 11. Nicole Quiles
 - 28. Stephanie Lane
 - 29. Yovely Ramirez

19. Morgan Smalls

20. Frankie Alvarez

21. Ethan Zenteno

22. Roderv Rosario

23. Michael Braun

25. Rebecca Jimenez

26. Arielle Goldman

27. Natasha Davis

24. Tina Chilip

- 30. Stevens Velasquez
- 31. Sathya Sridharan
- 32. Tasha Gordon-Solmon
- 33. Leah Macuilt
- 34. Alexandra O'Daly

- 35. Bryanna Ohene Kari Kari
- 36. January LaVoy
- 37. Lakshmi DeJesus
- 38. Aramis Jimenez
- 39. Jeremy Stoller
- 40. Eliza Huberth
- 41. Thiana Goode
- 42. Mat Hostetler
- 43. Ryan Billah
- 44. Krystel Lucas
- 45. Tatiana Goode
- 46. Eric March
- 47. Justin Bannister
- 48. Coleman Williams
- 49. Joan the Dog
- 50. Max Posner
- 51. Jayleen Velez

- 52. Daiva Deupree
- 53. Grace Rex
- 54. Sofia Santoni
- 55. Wilhelmina Ohene Kari Kari
- 56. Lindsay Torrey
- 57. Mallory Portnoy
- 58. Beyonce Thomas
- 59. Gus Rogerson*
- 60. Carol Ochs*
- 61. Natalie Hirsch*
- 62. John Sheehy*
- 63. Garrett Kim*
- 64. Kali Crandall*
- 65. Yazzy Wilder*
- 66. Johanna Vidal*
- 67. Ahmed Attia*
- 68. Molly Coogan*

*Members of the intrepid staff. If you're wondering where Liz and George are, they're on page 1 next to the message from the editors.

Cover photography, design, and layout by George Babiak.

To see this issue (and all previous ones!) in full color, download it from our website: www.52project.org.











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