



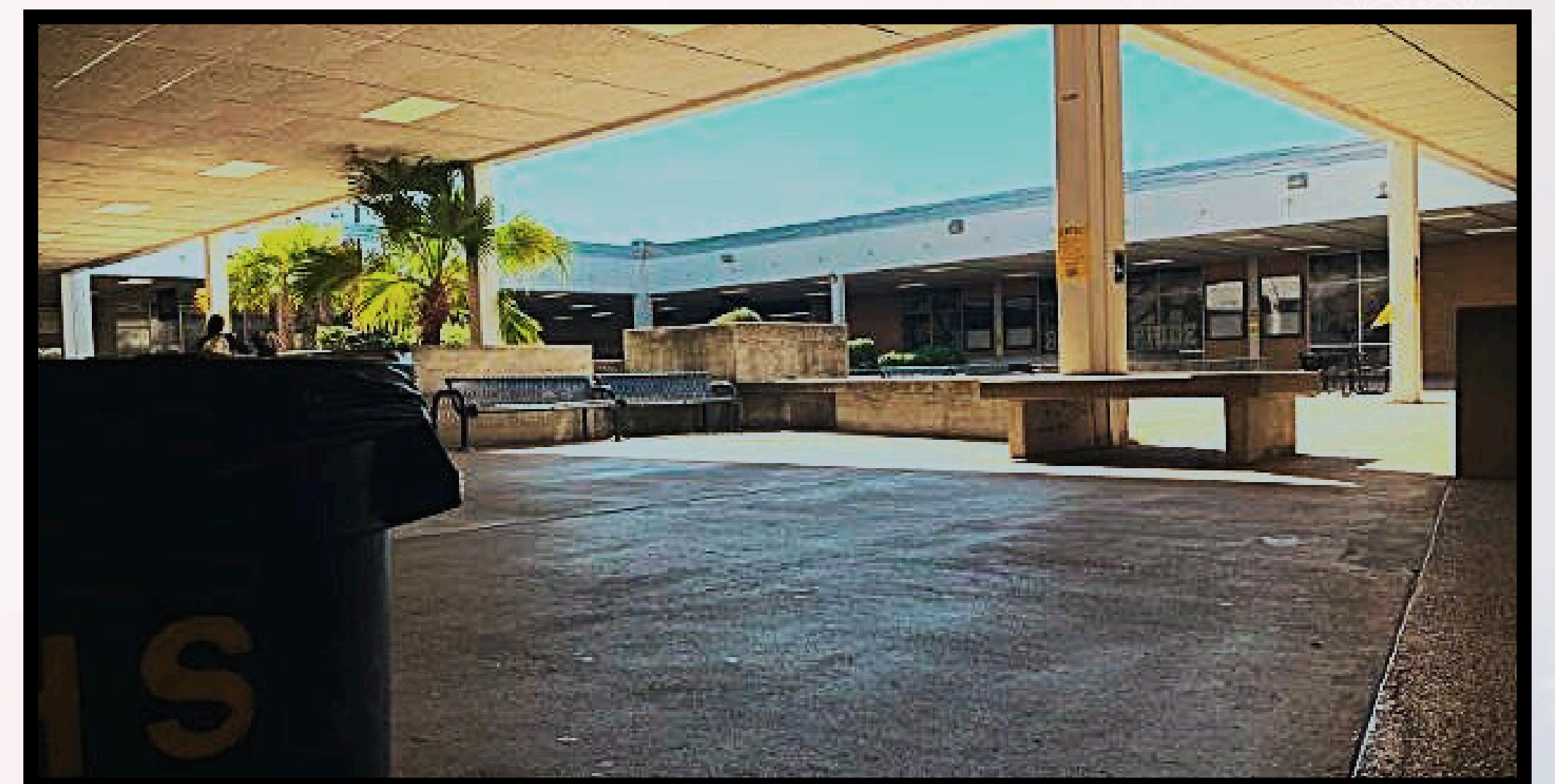
**FOLLOW US**

**@bobcat.bulletin**

| **INTERVIEWS | SPORTS |**  
| **TECH | GAMING |**  
| **BUSINESS | SCIENCE |**  
| **STORIES |**

# ± **Bobcat** ± ***Bulletin***

**JANUARY ISSUE**





BALLOONERISM WAS MADE AROUND THE SAME TIME THAT MAC MILLER CAME OUT WITH FACES, SO THEY SHARE A SIMILAR SOUNDSCAPE AND THEME. THIS ALBUM WAS CREATED IN 2014, SO IT LEANS INTO MAC'S JAZZIERY SIDE WITH A DREAMY, EXPERIMENTAL FEEL. IT'S ALSO COMMONLY REFERRED TO AS "TRIPPY," "MELLOW," AND "ABSTRACT."

THE ALBUM COVER FITS THE MUSIC DUE TO ITS UNIQUE DESIGN. IT MATCHES THE FUNKY VIBE OF THE ALBUM, AS WELL AS ITS ABSTRACT AND UNIQUE SOUND. SINCE THE ALBUM COVER DEPICTS A DISTORTED VERSION OF MAC MILLER'S FACE, IT RELATES TO MANY OF THE DIFFERENT CONFLICTING FEELINGS THE ALBUM REPRESENTS.



# BALLOONERISM

## REVIEW

GLEB  
GKRYZHINSKII



THIS ALBUM'S STORYTELLING IS IMPRESSIVE, AND SOME OF IT DOESN'T EVEN COME FROM MAC'S PERSPECTIVE. ITS THEMES REVOLVE AROUND PERSONAL GROWTH, SUBSTANCE ABUSE, INTIMACY, AND INTROSPECTION.

MY PERSONAL TOP THREE TRACKS ARE "DO YOU HAVE A DESTINATION?" "5 DOLLAR PONY RIDES," AND "RICKS PIANO." IF I HAD TO RATE MAC MILLER'S ALBUM ON A SCALE OF TEN, I'D GIVE IT A MID EIGHT.




# BALLOONERISM

## REVIEW

GLEB  
GKRYZHINSKI





# HOW TO PUNCTUATE LIKE A PRO PART ONE: HYPHENS

Written by Cy  
Strosnider



# Introducing How To Punctuate Like A Pro, The Bobcat Bulletin's monthly installment regarding all things grammar.

**I**ntroducing How To Punctuate Like A Pro, The Bobcat Bulletin's monthly installment regarding all things grammar. I'm taking Mr. Gallagher's AP Language class this year, and though we've only barely started our second semester, I've already learned a lot about the grammar – particularly punctuation and all of its usage. What's the difference between a hyphen, an en dash, and an em dash, anyway? How do semicolons work, why not use a regular colon instead? When it comes to writing vivid passages and adding variety to your work, the ability to utilize more than simple periods and commas is a great skill to have in your tool-belt.

Here's the deal with hyphens:

Hyphen (-)

Although it might look like it, a hyphen is not a type of dash. Arguably one of the most versatile punctuation marks, hyphens serve to join words and their parts. The hyphen improves readability and provides clarity within otherwise confusing statements.

- "He's anti-inclusion! With that ogre-like attitude, I'm not surprised."

Anti-inclusion includes a hyphen for clarification's sake. Without the hyphen, antiinclusion looks bizarre; with two i's directly next to each other, the word is muddled. Socio-economic or pre-emptive are two other great examples of this. When it comes to differing between resign and re-sign, two entirely different words, the hyphen is essential. Not every prefix needs a hyphen, though (words like redo and nonprofit are just fine on their own). It's also worth noting that, when using compound modifiers— that is, two or more words acting as a single adjective to modify a noun— you should only utilize the hyphen if it comes before the noun.

- "The celebrity was well known." (No hyphen, as well known follows the noun celebrity.)

versus...

- "The well-known celebrity..." (Hyphen, as well-known comes before the noun celebrity.)

Hyphens can indicate time and amounts, too. It's a five-and-a-half-hour trip. Post-war, pre-dawn, mid-afternoon. Two-thirds majority. Sixty-two people.



# Boys Varsity Basketball

On Friday, Jan 3, 2025, the Buchholz Varsity Boys Basketball team won their game against Suwannee High School by a score of 69-38.

On Saturday, Jan 4, 2025, the Buchholz Varsity Boys Basketball team won their game against Ponte Vedra High School by a score of 49-42.

On Tuesday, Jan 7, 2025, the Buchholz Varsity Boys Basketball team won their game against P.K. Yonge High School by a score of 58-36.

On Thursday, Jan 9, 2025, the Buchholz Varsity Boys Basketball team won their game against Fort White High School by a score of 62-53.

On Saturday, Jan 11, 2025, the Buchholz Varsity Boys Basketball team won their Gatortown Shoot Out game against Orange Park High School by a score of 50-37.

On Tuesday, Jan 14, 2025, the Buchholz Varsity Boys Basketball team lost their game against Columbia High School by a score of 50-51.

On Friday, Jan 17, 2025, the Buchholz Varsity Boys Basketball team won their game against Eastside High School by a score of 48-43.

On Friday, Jan 24, 2025, the Buchholz Varsity Boys Basketball team lost their game against Gainesville High School by a score of 41-54.

On Saturday, Jan 25, 2025, the Buchholz Varsity Boys Basketball team lost their game against Newberry High School by a score of 40-70.

On Tuesday, Jan 28, 2025, the Buchholz Varsity Boys Basketball team lost their game against Hawthorne High School by a score of 33-41.

On Thursday, Jan 30, 2025, the Buchholz Varsity Boys Basketball team won their game against Williston High School by a score of 53-51.

# Boys Varsity Soccer

On Wednesday, Jan 8, 2025, the Buchholz Varsity Boys Soccer team lost their match against Florida State University High School High School by a score of 1-2.

On Wednesday, Jan 15, 2025, the Buchholz Varsity Boys Soccer team won their Alachua County Cup to be held at Santa Fe HS match against Gainesville High School by a score of 2-0.

On Friday, Jan 17, 2025, the Buchholz Varsity Boys Soccer team won their Alachua County Cup Finals at SFHS match against Eastside High School by a score of 3-1.

On Thursday, Jan 23, 2025, the Buchholz Varsity Boys Soccer team lost their match against Toco Creek High School by a score of 1-2.



# Sports Recap

Written by: Gleb Kryzhinskii



# Cats v Canes Weightlifting

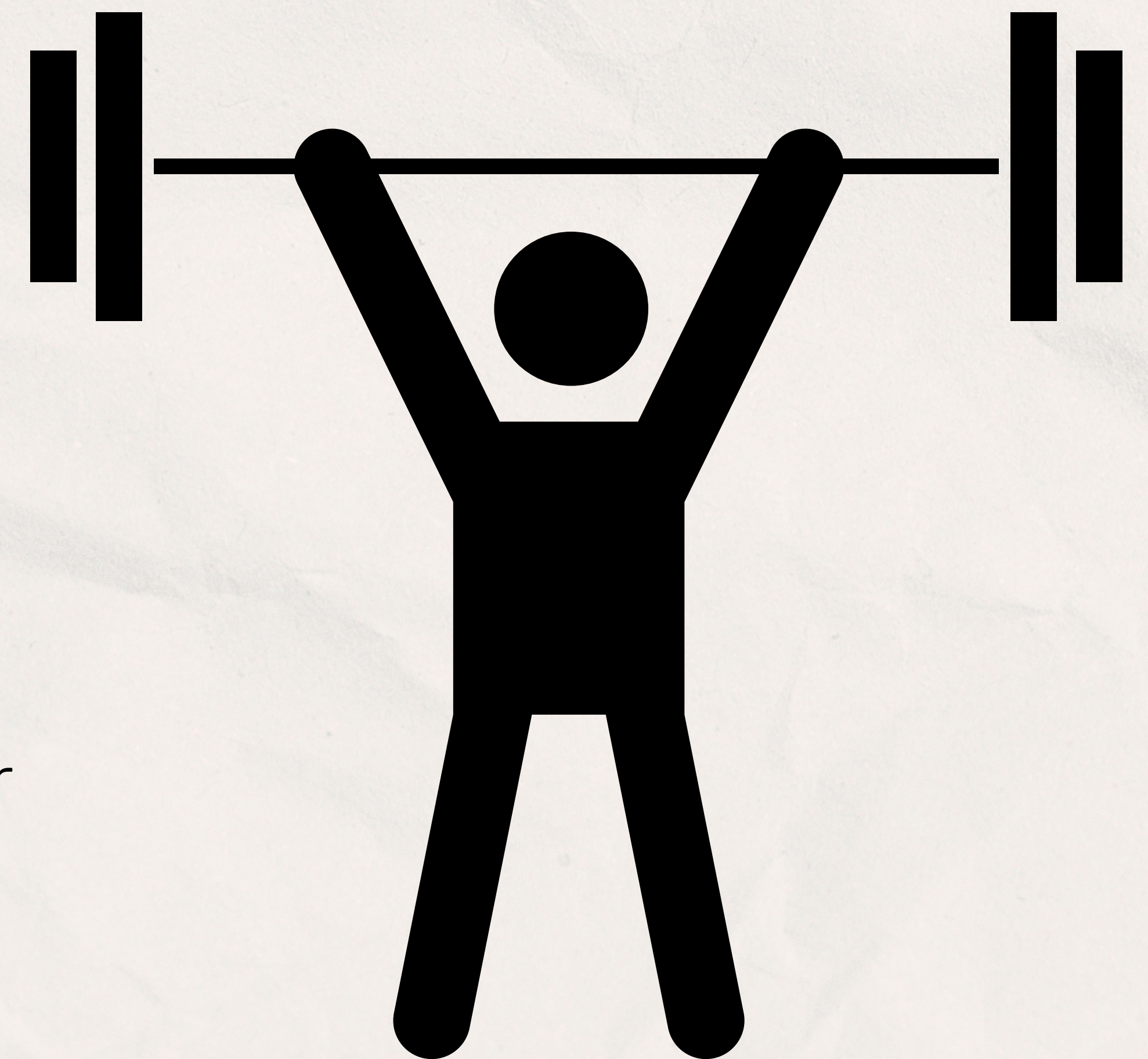
The Lady Buchholz  
Weightlifting

Bobcats did a  
fantastic job at  
their weightlifting  
meet versus their  
rivals Gainesville  
High School on  
Wednesday,  
January 15th!

**Written by:**  
**Isla Pitkin**

The girls won all  
of their weight  
classes.  
Sophomore Addy  
Myers earned the  
title of Top Lifter  
overall in both the  
Olympic and  
Traditional  
categories. Three  
out of the four  
Buchholz girls  
competing in the  
tournament hit an  
impressive one  
hundred pounds or  
over on various  
lifts!

Unfortunately, the  
efforts of our girls  
were not enough to  
win the meet; since  
so few of our  
weightlifters  
attended, Gainesville  
High School achieved  
first place instead.





# Bobcat Kitchen!



By Izzy Velazquez



Chocolate fudge is THE dessert for chocolate lovers. It has the pure chocolate taste of a chocolate bar but is eaten in the way a brownie is. Although this recipe may call for 100% cacao chocolate it is far from bitter. The two other chocolates and the sweetened condensed milk balance out the usually bitter taste of pure chocolate. Salt, which is usually used in cooking savory dishes, brings out the sweetness of baked goods. This may seem counterintuitive but salt actually suppresses bitter notes so the sweetness can shine through.



# CHOCOLATE FUDGE

Step 1

Fully line a 8x8 baking pan with wax paper

Step 2

Chop chocolate into small, even pieces on a cutting board.

Step 3

In a medium sized pot add in the chocolate and sweetened condensed milk and turn heat on to medium-low.

Step 4

Allow the mixture to fully melt until smooth while stirring frequently. Then take off the heat. This should take around 10 minutes.

\*Be careful to not let the chocolate burn.

Step 5

Add the vanilla extract and salt to the mixture and mix until fully combined.

Step 6

Add the mixture to the pre prepared pan.

Step 7

Smooth the top of the fudge to the best of your ability and put it in the fridge for at least 2 hours to set.

Step 8

Flip the fudge onto a chopping board and cut the now hardened fudge into 25 squares and enjoy.

Note: The fudge should be kept refrigerated and taken out 10-15 minutes before eating for the best taste, in my opinion. Depending what temperature you like your fudge, or how impatient you are, you can gauge how long you want it out of the refrigerator before you eat it.

Ingredients:

2 oz 70% chocolate bar (I use Ghirardelli)

4 oz 100% chocolate bar (Ghirardelli)

1 cup semi sweet chocolate chips (Ghirardelli)

14 oz sweetened condensed milk

1/4 tsp kosher or iodized salt

1 1/2 tsp vanilla extract



# Rosemary Bread

Bread is a staple in nearly all bakeries and is one of the most versatile foods. Despite it being such a popular food, it is often looked at as a daunting task—especially after the sourdough craze during the 2020 lockdowns. This recipe is one that anyone can make and master. While it is simple, it is also delicious and best served warmed. Personally, I like pairing this loaf with homemade butter, but it is also great for grilled cheese, sandwiches, and any other creative dishes you can come up with.



## Ingredients

- 2½ cups lukewarm water (105°-115°)
- 1 packet of active dry yeast
- 4¼ cups / 639 grams bread flour
- 2½ tsp iodized salt
- 5 sprigs of rosemary
- 1 tsp olive oil

## Step 1

In either a small bowl or a liquid measuring cup put in the lukewarm water and add the packet of yeast. Mix this with a fork and wait for it to bloom. \*blooming is when the yeast becomes alive and there will be bubbles and foam on the surface of the water

## Step 2

Strip the rosemary leaves from the stalk. The easiest way to do this is by placing your fingers at the top of the rosemary and running them down to the bottom.

## Step 3

In a large bowl add in the flour, salt, and rosemary and mix together. Then create a well in the middle of the mixture.

## Step 4

Add the yeast and water mixture into the well and then mix by hand. This should form a rough ball that does not stick to the edges of the bowl. If the dough is too dry add in water in 1 tablespoon increments. If the dough is too sticky add in flour in 1 tablespoon increments.

## Step 5

Once the dough is formed, cover it with a kitchen towel and let it rise for 1½ hours or until it has doubled in size.

## Step 6

On cover the dough and poke it. If it has correctly risen, the dough should indent and then deflate under your finger. With your hand pull each side of the dough towards the center of the bowl. Do this until all sides have been folded in.

## Step 7

Cover again and let it rise for another 1½ hour

## Step 8

Once it has risen again, put the dough on a lightly floured surface—like a cutting board— and form it into a circular loaf shape. This is done by folding the dough under itself and then pinching the bottom together. Then transfer the now shaped dough into a clean bowl that has been lightly coated with the olive oil and dusted with flour.

## Step 9

Allow this to rise for another hour

## Step 10

While that is rising, put a dutch oven or a large ceramic pot in the oven. Once it is in, preheat the oven to 450°.

## Step 11

Once the hour is done for the dough, take the pot out of the oven and put it on a heat safe surface. It will be extremely hot so be careful.

## Step 12

Transfer the dough into the hot pot. Again, be VERY careful when doing this.

## Step 13

Bake for 30 minutes with the lid. After that initial 30 minutes take off the lid of the pot and bake for an additional 15 minutes.

## Step 14

Take the pot out of the oven and remove the bread from the pot. Let the bread cool for at least 10 minutes before slicing.

## Step 15

Enjoy your homemade bread!!



# 4th AVENUE *food park*

The 4th Avenue Food Park is found in the Innovation District of Gainesville. This vibrant collection of restaurants is perfect for those who want to support local small businesses while savoring incredible food. With a variety of cuisine to choose from, anyone can find a bite to enjoy. Whether you're there for breakfast, lunch, or dinner, 4th Ave has you covered.

**Muñecas Taco Garden:** This restaurant is South Florida-inspired, featuring the tastes of Cuba with an Asian-fusion flare. The atmosphere is electric, and the menu is full of delicious options. From tacos to burritos to rice bowls, there are options for any and every palette. Muñecas' simple taco is a standout dish. It has all the signature toppings of a taco, but boasts the addition of yum yum sauce, making for a more complex and interesting flavor profile. No doubt, Muñecas is a restaurant you'll want to go back to.

**Opus Airstream:** This coffee shop's coffee is as distinctive as where it is served from: An Airstream RV. Besides their atypical exterior, their artisan coffee can take you from the mountains of Costa Rica with their "Costa Rican Cooler" to the arctic tundra of Canada with their "Oh Canada" latte. For matcha lovers, their matcha is exceptionally bright and fresh green. Besides coffee, Opus also serves 12 different teas ranging from rich black tea to a tart fruit tea.

**Humblewood Fire Bagels:** Specializing in hand rolled bagels, Humblewood has refined the art of a light and airy bagel. All bagels served— besides the asiago— are vegan, and you'd never be able to tell. They also offer a gluten-free choice. Anything you could ever want on a bagel is served. With cream cheese flavors like plain to maple vanilla, pesto spreads, and toppings including brie and tempeh, there is no shortage of choices. Many of the toppings are also available to be made vegan, so all dietary preferences can enjoy a great bagel.







# SPOTLIGHT

WRITTEN BY CY STROSNIDER



# Izzy Velazquez: Pastries & Pastures

Though she's only a freshman, Izzy Velazquez, born and raised in Florida, has been impressing since she was a child. She's especially inspirational when it comes to baking and equestrianism, two life-long interests of hers.

As the primary author of *The Bobcat Kitchen*, she takes great care in sharing her cookery and cuisine. Much of her knowledge comes from her family's Latin roots— her mother and grandmother, in particular. Izzy's childhood consisted of homemade meals every night, and as she grew older, she began to help prepare food for family gatherings. Since then, her love for the culinary arts has blossomed into a unique talent.

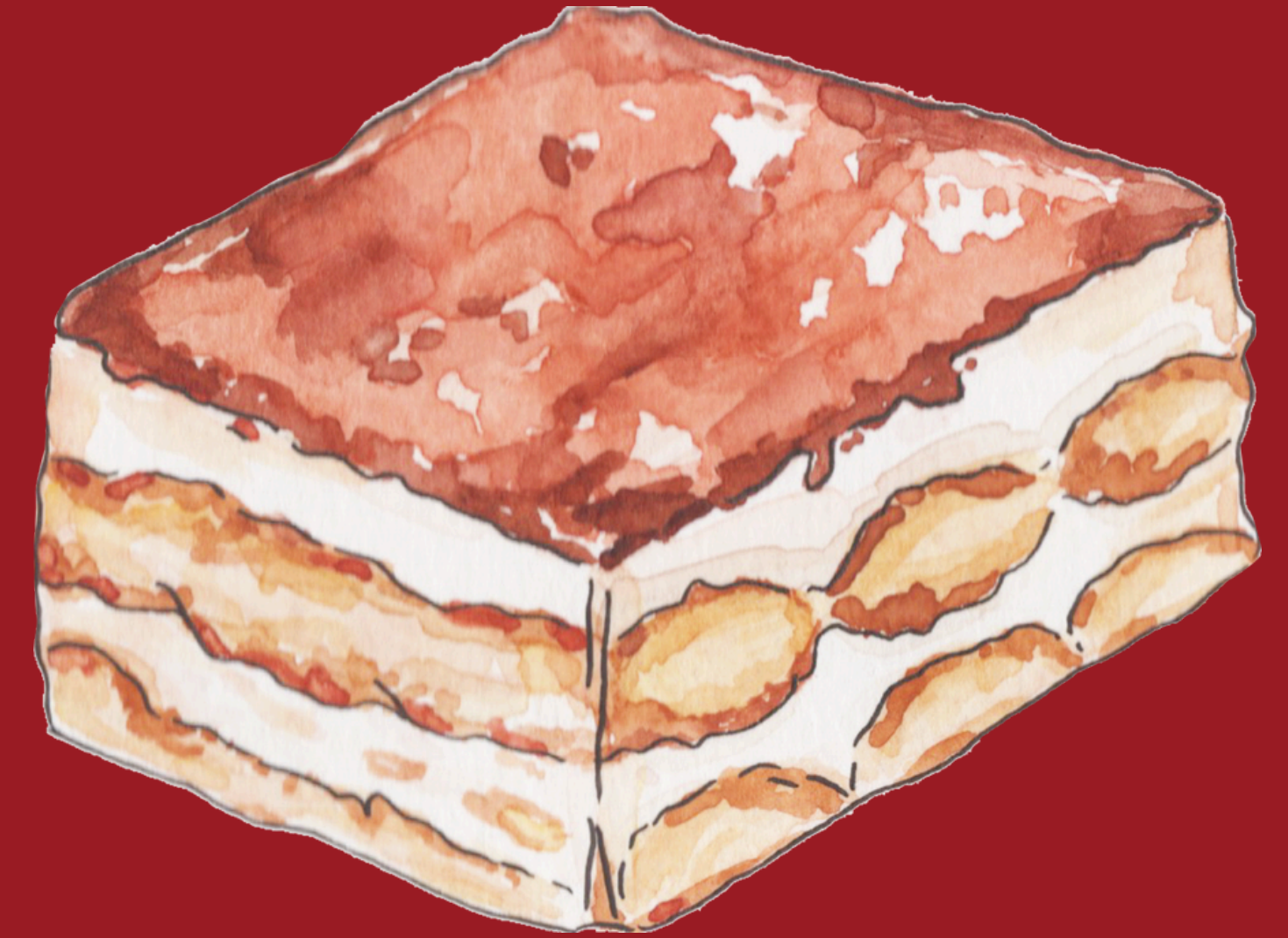
That's where I really started to love baking," Izzy cites. Pumpkin bars are a favorite of her family; she shared the recipe in the October edition of the Bobcat Bulletin. Some other treats she enjoys making are cookies— chocolate chip and gingerbread, especially. They're extra popular during the holiday season.

"For those interested in learning to bake, Izzy advises that it's "really important to be meticulous." One mistake, and it's easy to mess up the entire thing, whether it be a mishap with measurement or a mistaken ingredient; "I'm halfway through a recipe and I'm like, '*oh, I don't have enough eggs...*' and you either have to scrap it or run to the store or a neighbor."

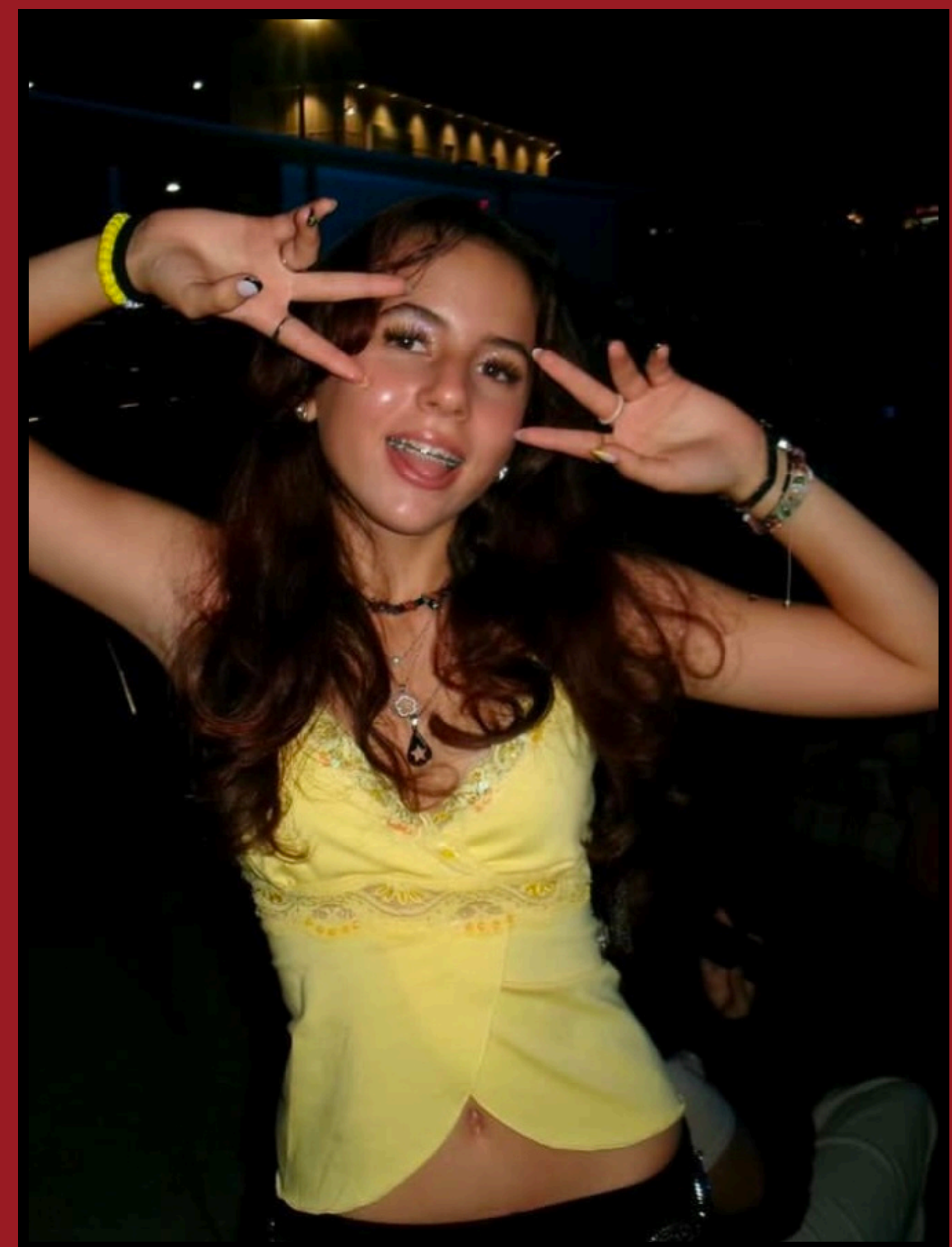
Her pro tip? "Invest in a kitchen scale. It helps you make your baking so much more precise... a cup can be so many different things."

Outside of the kitchen, Izzy is a dedicated equestrian. She's been riding horses her entire life and occasionally participates in horse shows, specializing in jumping. Her horse, Athena, an Argentinian Warmblood imported here about seven years ago, is a cherished part of her life.

Keep an eye out for her latest recipes and restaurant reviews on *The Bobcat Kitchen!*



@izz.y17 (Instagram photo)

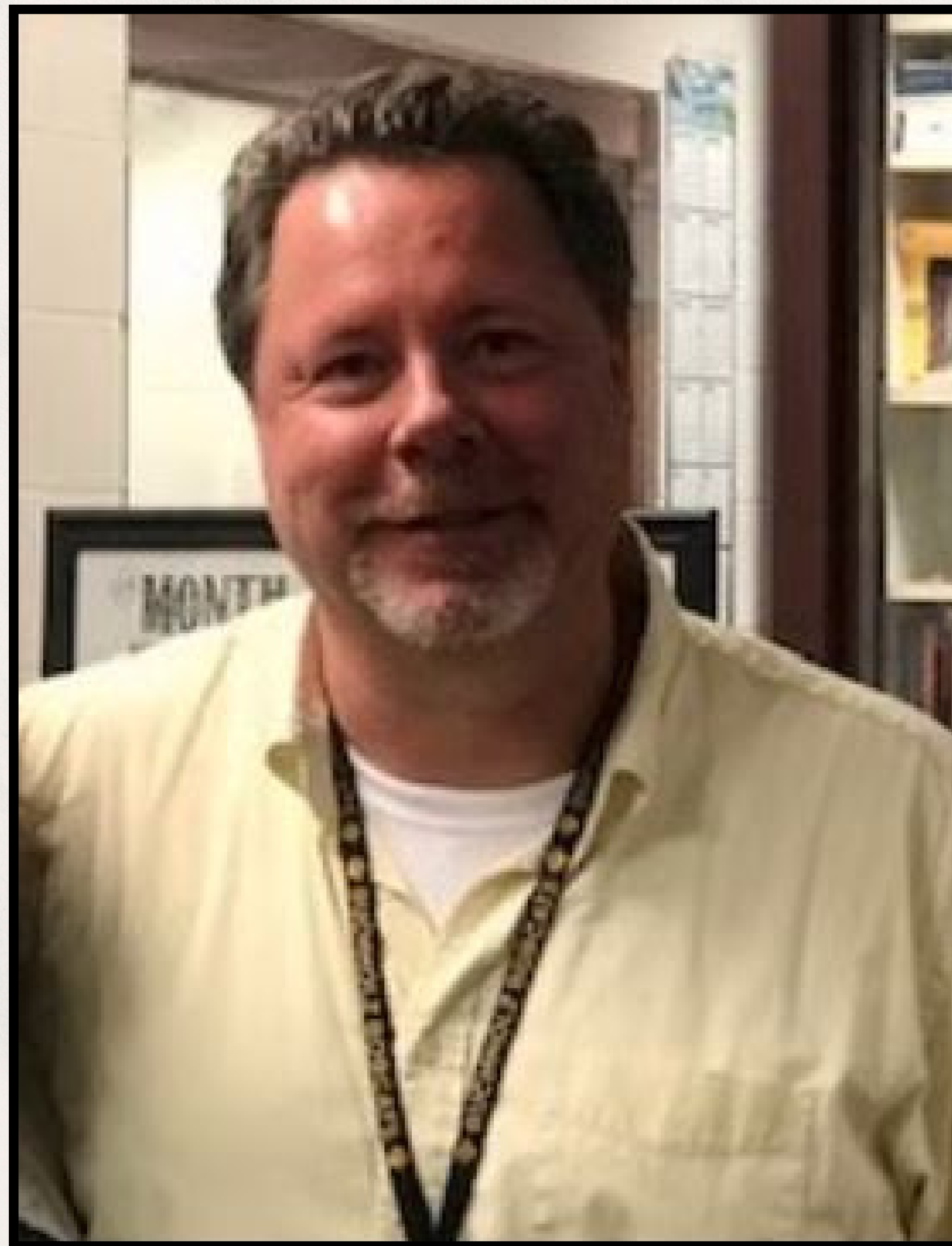




# Terry Hoffer: Transactions & Trust

In the ruthless world of business, it can feel impossible to find all the complicated bits and pieces of knowledge needed to succeed. Terry Hoffer, 55, one such teacher of Buchholz's Entrepreneurship Program, dedicates himself to lighting the way.

For two and a half years, Hoffer developed small enterprises for the former Soviet country Latvia. It was challenging; "[The people of Latvia] didn't want to learn a new system," Hoffer explains. "They wanted things to be the way they used to be." Due to this challenge, he visited the local high school to ask if he could start a business club with the students. The director convinced him to teach a business class at the school instead. His work involved teaching all the intricacies of banking and loans.



When Hoffer returned to the states, throughout eighteen odd years, he taught middle school math, world geography, and keyboarding classes. Once a new position at Buchholz High School became available, he welcomed the opportunity with open arms.

Since joining the Bobcats in 2018, he's taken it upon himself to help revamp the entire Entrepreneurship Program—namely The Spirit Spot. When he arrived, it was in utter disarray; the retail section was full of old inventory no one was buying. Hoffer and his students got rid of the old stock and invented new, more attractive products, and expanded the Spirit Spot café's operating hours to include mornings—now anyone can grab an iced cup of coffee to begin their day.



This didn't come without its challenges, however. COVID-19 made Hoffer's integration into the position difficult. Due to Spirit Spot worker's food service certifications, the café could stay open, but field trips and competitions for DECA—Distributive Education Clubs of America, an essential part of the program—were shut down. He couldn't attend any of the international competitions until his third year as a teacher. As soon as restrictions were lifted and he got his first taste of it, he found himself enthused. "It was just amazing to see the number of students... dressed very nicely and very professionally, and I enjoyed watching them perform in front of judges." Hoffer was especially impressed with his students' written events; he couldn't imagine his college classmates doing such quality work, and was stunned to see high schoolers pull it off.

during his first year at Buchholz, a routine doctor's visit revealed a thyroid gland that, though benign, needed surgery to prevent future complications. What should've been a straightforward recovery turned into ages of uncertainty when a vocal cord was accidentally paralyzed during the procedure— a bit of collagen was later injected to bring his vocal cords together, allowing speech.

"I would dream about talking, and then wake up and realize that I still don't have my voice," Hoffer says. Even still, he held out hope, and it was roughly six months before he could truly speak again. Nowadays, he uses his voice to inform and inspire, just as he always has.





# NINTENDO SWITCH 2, MARIO KART 9 AND 24 PLAYER RACEING

The Nintendo Switch 2 and Mario Kart 9 were both officially announced this year on January 16th. Their teasers were released unexpectedly, taking everyone by surprise. Many have thoughts, questions, and reviews about the Switch 2 and Mario Kart 9.

The Switch 2's reveal exposed lots of different features such as a bigger screen and color coordinated joy-cons, better speakers with cleaner audio quality, volume button specification, and a USB charger port to charge the Switch with. It even includes newer exclusive features for a number of Switch 1 console owners asked for,

Written by: Nasir Hickman



such a new and improved kickstand, stick drift repel, the ability for joy-cons to charge separately from the console, and game compatibility with the Switch 2.

Mario Kart 9, from the few seconds analyzed in the trailer, boasted and improved models, karts, and even a track. There is speculation that Mario Kart 9 will have 24 player racing, which has been widely praised by the community.

At the end of the Nintendo Switch 2 teaser trailer the Nintendo Switch 2 Experience and Nintendo Direct were also announced. They're set to give fans more information about Nintendo Switch 2, Mario Kart 9, and the Nintendo Switch experience overall.



## Why was it banned?

The popular social media app TikTok has been the center of the internet's attention for the past several weeks following the information of its ban. Slated to be permanently banned on January 19th, the app returned not even a day later, leaving viewers to wonder; what was the cause for such a short-lived shutdown?

For several years, the U.S. government has suspected that the software's parent company, ByteDance, might be sharing sensitive user information with the Chinese government. This led Congress to pass a legislation requiring the platform to cut ties with their Chinese parent company or face a ban. ByteDance, along with TikTok, brought the case to the U.S. Supreme Court on the constitutionality of PAFACA (Protecting Americans from Foreign Adversary Controlled Applications Act); a law passed in April that makes apps that the President deems a national security risk illegal, should they be a foreignly owned parent company. Ultimately, the court upheld their decision and the app was banned along with all other ByteDance apps.

## Why was it unbanned?

Twelve hours following the ban, TikTok suddenly resumed operations *"thanks to President Donald Trump,"* who last term reportedly wanted to ban the application for similar security reasons. However, the unban only temporarily grants the company a 90-day grace period to distribute the application to a non-Chinese buyer. Plenty have already lined up to claim ownership of TikTok's operations in the U.S.A. The most notable include Tesla's CEO Elon Musk, Shark Tank investor Kevin O'Leary, Larry Ellison the Co-founder of Oracle, and even famous YouTuber Mr. Beast.



---

## TikTok Ban: The Future

Written By Ben Geiger



# Credits and Information

## Upcoming events

Black History Month - February  
2 / 10-2 / 14 - Love Week  
2 / 14 - Valentine's Day  
2 / 17 - Presidents Day

## Credits

- Ballonerism Reveiw - Gleb Gkryzskinri
- How To Puncuate Like A Pro Part One: Hyphens- Cy Strosnider
- Sports Recap - Gleb Gryzinski
- Cats VS Caines - Isla Pitken
- Bobcat Kitchen (Chocolate Fudge, Rosemarry Bread, 4th avenue food park reveiw) - Izzy Velazquez
- Spotlight (Izzy Velazquez & Terry Hoffer) - Cy Strosnider
- Nintendo Switch 2, Mario Kart 9, 24 Player Racing - Nasir Hickman
- TikTok Ban The Future - Ben Geiger

Edited by Cy Strosnider  
Designed by Paige Davis

## Info

Email us:

@bobcat.bulletin.bhs@gmail.com

Follow us on Insta:

@bobcat.bulletin

Visit our website: @

bobcatbulletingbhs.wixsite.com / news

Thanks for Reading!

If you see something, say something.  
Report any suspicious activity to a  
trusted adult or to FortifyFL.



Well, folks, we're finally nearing the end of winter. As spring begins, all of us at the Bobcat Bulletin are very grateful for our dear readers and hope that you continue to support us in the fuure. Thanks for reading!  
-Simon Denahan, Editor in Chief

