

# THE GATOR GAZETTE

Second Issue -  
June, 2023



## COMING UP

June 12-16 - Spirit Week  
June 13 - Guitar Concert  
June 13 & 15 - Frank Slide Trip  
June 16 - Library Books Due  
June 19 - Grade 7 YMCA  
June 20-27th - Grade 6 PAT's  
June 21 - Academic Awards  
June 26 - Grade 8 Calaway

## SPIDER-MAN INTO THE SPIDER-VERSE

MILES MORALES  
CATAPULTS  
ACROSS THE  
MULTIVERSE,  
WHERE HE  
ENCOUNTERS A  
TEAM OF SPIDER-  
PEOPLE CHARGED  
WITH PROTECTING  
ITS VERY  
EXISTENCE. WHEN  
THE HEROES  
CLASH ON HOW  
TO HANDLE A NEW  
THREAT, MILES  
MUST REDEFINE  
WHAT IT MEANS  
TO BE A HERO.

CHECK OUT  
THIS  
BRILLIANT  
MOVIE



## ARE YOU SMARTER THAN A MIDDLE SCHOOLER?

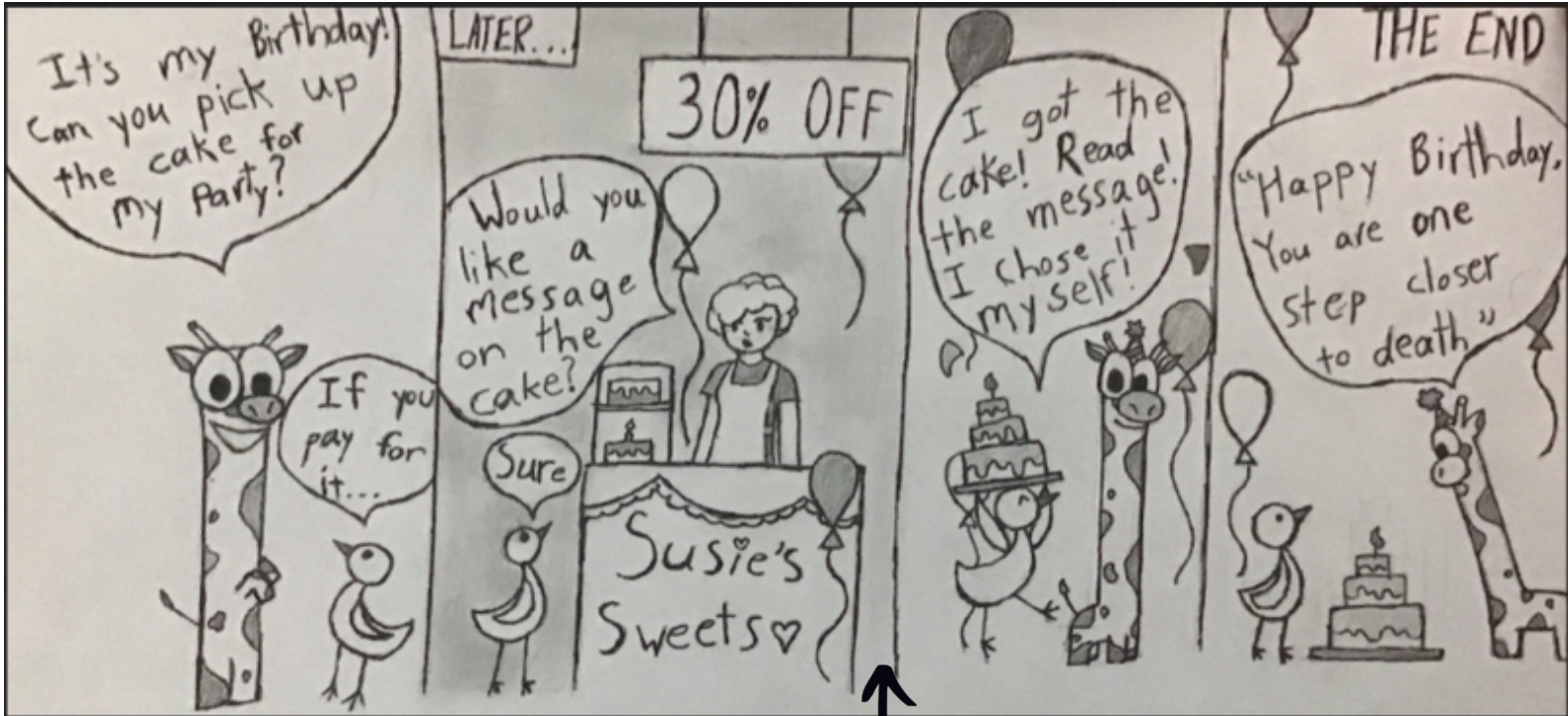
BY KONSTANTINA ZOVOILI

On a recent Friday, Lakie held the usual Fish Friday activity in the foyer. Yet this time, the Grade 8 Leadership Group decided to try something new for Fish Friday. It was a competition where teachers went against students to see if they were "smarter than a middle schooler". The results showed that teachers were smarter than middle schoolers ... by one question. But are teachers actually smarter than middle schoolers?

Many students disagree. "There were a bunch of people yelling answers at them," a grade 6 student persists. "I bet half the answers of the entire activity that people gave weren't even thought of by themselves." A few students are even calling for a rematch, stating that the results were misleading.

On the other hand most teachers feel as though the results were fine and that "no rematch is needed".

However, we must not deny the fact that students and teachers alike were indeed helping the competitors. That must have resulted in some form of legal cheating. So then the question remains, "**Are you smarter than a Middle Schooler?**"



ART BY LEE PELLERIN  
 WRITTEN BY KONSTANTINA ZOVIOLI

## In this issue...

- Are you Smarter than a Middle Schooler
- Comics
- Puzzles
- Zodiac
- The A.I. Revolution and its Consequences

- Space and the Ships We sail in It
- Did You Know?
- Cats vs. Dogs
- What's Cooking-Recipes
- Photography
- Art Page

- Join Our Team
- Credits

# THIS MONTH'S HOROSCOPE

By Cailynn Schmidt

**Aquarius (Jan 20 – Feb 10)** Someone who may seem trustworthy may insult you the moment you least expect it.

**Pisces (Feb 19 – mar 20)** You will soon find someone or something beloved.

**Aries (Mar 21 – Apr 19)** Pain will approach you if you forget what matters most.

**Taurus (Apr 20 - May 20)** You will know what it means to be betrayed.

**Gemini (May 21 – Jun 20)** Luck is on your side! You will win a contest or draw.

**Cancer (Jun 21 – Jul 22)** The one you thought was your friend will turn sides on you and be rude. Be ready.

**Leo (Jul 23 – Aug 22)** If you keep up the good work, a teacher may praise you.

**Virgo (Aug 23 – sept 22)** Be wary of anything and everything.

**Libra (Sep 23 - Oct 22)** You have forgotten something very important!

**Scorpio (Oct 23 - Nov 21)** Patience will reward you.

**Sagittarius (Nov 22 – Dec 21)** You will win by luck. Don't let that exaggerate your self-confidence.

**Capricorn (Dec 22 – Jan 19)** I recommend you run (like, right now).

# FEEDBACK DRAW WINNERS

- Tylen Elford - Blue Earbuds
- Marah Abo Zeed - Pink Earbuds
- Gerry Spencer - Red Waterbottle

**WINNERS, GO TO THE NEWSPAPER CLUB'S NEXT MEETING ON THURSDAY AT LUNCH IN THE LEARNING COMMONS TO COLLECT YOUR PRIZE!**



# SUMMER TRIVIA



1: An ice cream sandwich. **ANYTHING ELSE IS WRONG.**  
2: 43.3 degrees Celsius. 3: Watermelon. 4: Soccer  
5: Paris 6: June 21, the June solstice 7: Sand 8: Vanilla  
(but mint chocolate chip is obviously the best)

1 Q: What is the best cold summer treat?

2 Q: What is the hottest temperature ever recorded in Alberta?

3 Q: What is one of the most popular summer foods?

4 Q: What is the most popular summer sport?

5 Q: Most popular city to visit?

6 Q: What is the longest day in the world?

7 Q: What is seen on a beach the most?

8 Q: What is the most popular ice cream flavor?



**If you got 7-8 you are extremely smart.**  
**If you got 4-6 you are decently smart.**  
**If you got 3 or under, you need to step up your trivia game.**

## EVENT INFO

- Join in some basketball fun after school on Wednesdays and at lunch on Thursdays in the gym.
- Check out the "Teacher Baby Photos" the Leadership Group put up. Can you find out who's who?
- Don't forget to vote for our school on KiDoodLED.
- Dress up for Spirit Week!
- Yearbook distribution will be on June 21!

- Lakie's first year-end celebration for the Spanish program will be on June 9, 5:30-6:30 p.m.
- Grade 8 Farewell Ceremony will be happening on June 27.
- School Supply Lists can now be viewed online.
- Library books are due on June 16.
- National Indigenous People's Day is on June 21.
- Mrs. Legge's Hip-Hop/Break Dance Trip to Medicine Hat will be on June 9 & 10.

# THE A.I. REVOLUTION AND ITS CONSEQUENCES



**Over the past few months, Artificial Intelligence (A.I.) has taken the world by storm. A.I. bots like ChatGPT and others have people wondering how they work, and if we can truly trust them. The most recognized A.I. currently is ChatGPT. ChatGPT works by using a Large Language Model (L.L.M.). L.L.M.'s are models that have much more data for training the A.I., which in turn increases the possibilities of the model, allowing for more complex and knowledgeable responses. ChatGPT can be used for a variety of uses such as summarizing documents, providing code, offering advice and cooking recipes, and so much more. ChatGPT currently only provides text replies, but there are other A.I.s like Midjourney that generate images based on the user's prompt. Many of the things listed above that A.I. can do seems incredibly helpful. However, many people are convinced that A.I. is a gateway to our death, *but is it really?***

One of the main concerns is that A.I. will put people out of jobs, but that's not the case. When the mechanical loom was invented, people thought machines would take over every job and no one could make money but that is simply not the case, in fact, more jobs were created when machines were introduced. People think that this time is different, and history won't repeat itself but in reality, the introduction of A.I. into more jobs would give people

higher wages and more jobs would be created.

Another concern is that A.I. will become too advanced for us to stop and kill everything, but this is irrational. A.I. wouldn't want to kill you because it hasn't been evolving for billions of years from survival of the fittest. It isn't alive and doesn't have wants or a motivation to kill you. A.I. isn't any more alive than your microwave.

And the final risk of A.I. that I want to touch on is its ability to give information that seems true but isn't. A.I. could make anything sound real without it really being real, which can lead misinformation to spread. This is the only thing I can see as a threat currently, but most people believe that over time A.I. will learn from its mistakes and reduce the number of these errors.

It's important to not overlook these threats A.I. imposes on us, but we will also need to disprove any misconceptions of A.I.'s risks. We are going to eventually come face-to-face with these challenges, but we must push through. We better get used to A.I. and give new A.I.'s a warm welcome because they are not as bad as they seem.

**By Lyam Hernandez**

# SPACE AND THE SHIPS WE SAIL IN IT

**By Eden Green (co-authored with Jake Hubbard)**

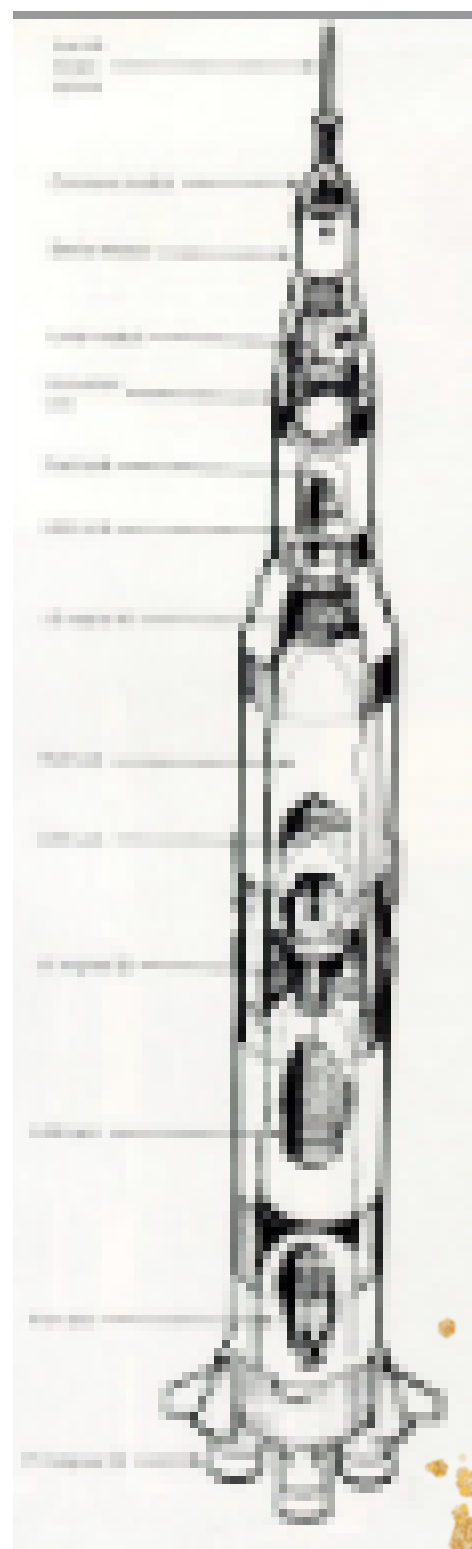
**There's a big world out there, and if you'd like to know all about the latest discoveries about space and our latest space tech, then this is the section for you!**

We are going back to the big grey rock orbiting us! The spacecraft that is going to take us back to the moon this year is called the Starship. It's part of a mission to get a crewed ship around the moon and back. This mission, set for 2023, is called DearMoon mission.

## **IN SPACE 2023:**

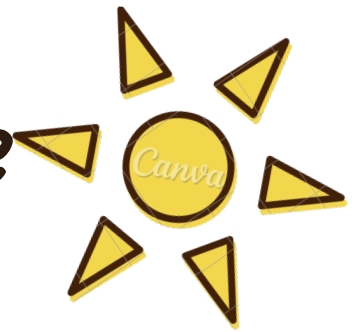
Jupiter will have a new orbiter studying it and a few of its larger moons. The European Space Agency's JUperiter ICy Explorer (J.U.I.C.E.) mission was launched on an Ariane 5 rocket on April 13, 2023. We will now be able to discover and learn more about Jupiter and its largest moons! SpaceX plans to fly Polaris Dawn in September, a Crew Dragon mission including the first commercial spacewalk. Virgin Galactic Unity 25 mission took place on the 5th of May, 2023. This was the first mission for Virgin's Galactic's suborbital spacecraft VSS Unity since 2021. That's a lot of new missions... which also means lots of new discoveries!

(Photo credit by Jake Hubbard)



# 15 Fun Summer Ideas You'll

## Absolutely Love



BY DARILYNN VANHELL

Everybody loves a little spark of excitement in their summer, so why not try some of these ideas to bring fun into your summer and send sparks flying.



**GO ON A PEACEFUL WALK IN THE COULEES**



**GO SWIMMING OR SNORKELING**



**GO ON A VACATION**



**GO BIKING**



**GO HIKING IN THE MOUNTAINS**



**EAT PINEAPPLE PIZZA**



**READ A BOOK**



**DRAW THE WORLD IN SHADES OF BLUE**



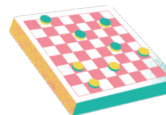
**GO KAYAKING**



**GO FRUIT PICKING IN B.C.**



**GO TO THE BEACH**



**PLAY A BOARD GAME**



**GO SHOPPING AT THE MALL OR THE SPORTS SHOP**

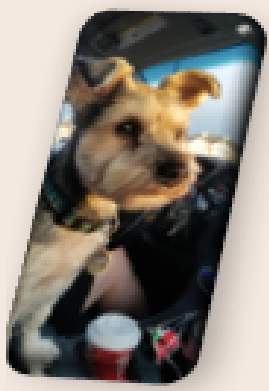


**READ THIS NEWSPAPER!!!! 😊😊😊**



**TAKE A TRIP TO THE ZOO**

**Hello**  
**SUMMER**



By Konstantina Zovoili

# Cats V.S. Dogs



Cat's or dogs? For some people, it is a difficult decision. For others, the answer flashes out. These two types of animal lovers are, bluntly speaking, rivals. But which one of these friendly creatures is more popular and lovable? Read on to find out.

Which of the two animals do you prefer? Perhaps cats as they are more independent and easier to take care of, but you might also prefer the unlimited love and pleading for companionship dogs offer. There is no right or wrong answer. Every person has their own preferences and time.

For example, a young child with no expectations or work to complete may want to have a dog as it would take up much of their spare time, but a hard-working apartment resident would prefer a cat as it is easy to care for and much more quiet. A study states that people pick their own pets based on their character and personalities.



At G.S. Lakie Middle School, a survey among 50 students had the following results. 12 students chose cats, 19 chose dogs, 15 chose both and 4 said neither. Lethbridge is an open city on the Albertan prairie. As there is plenty of wide open space and as children were the ones who took the survey, they answer can easily be guessed. Therefore, we need more general-survey results.

So after all this which animal really is more popular? According to three sources (Budget Direct, Quora and Google), cats are more popular than dogs in 91 countries while dogs are more popular in 76.

However, 38.4% of households (48 255 413 households) own dogs while 25.4% of households (331 896 077 households) own cats.

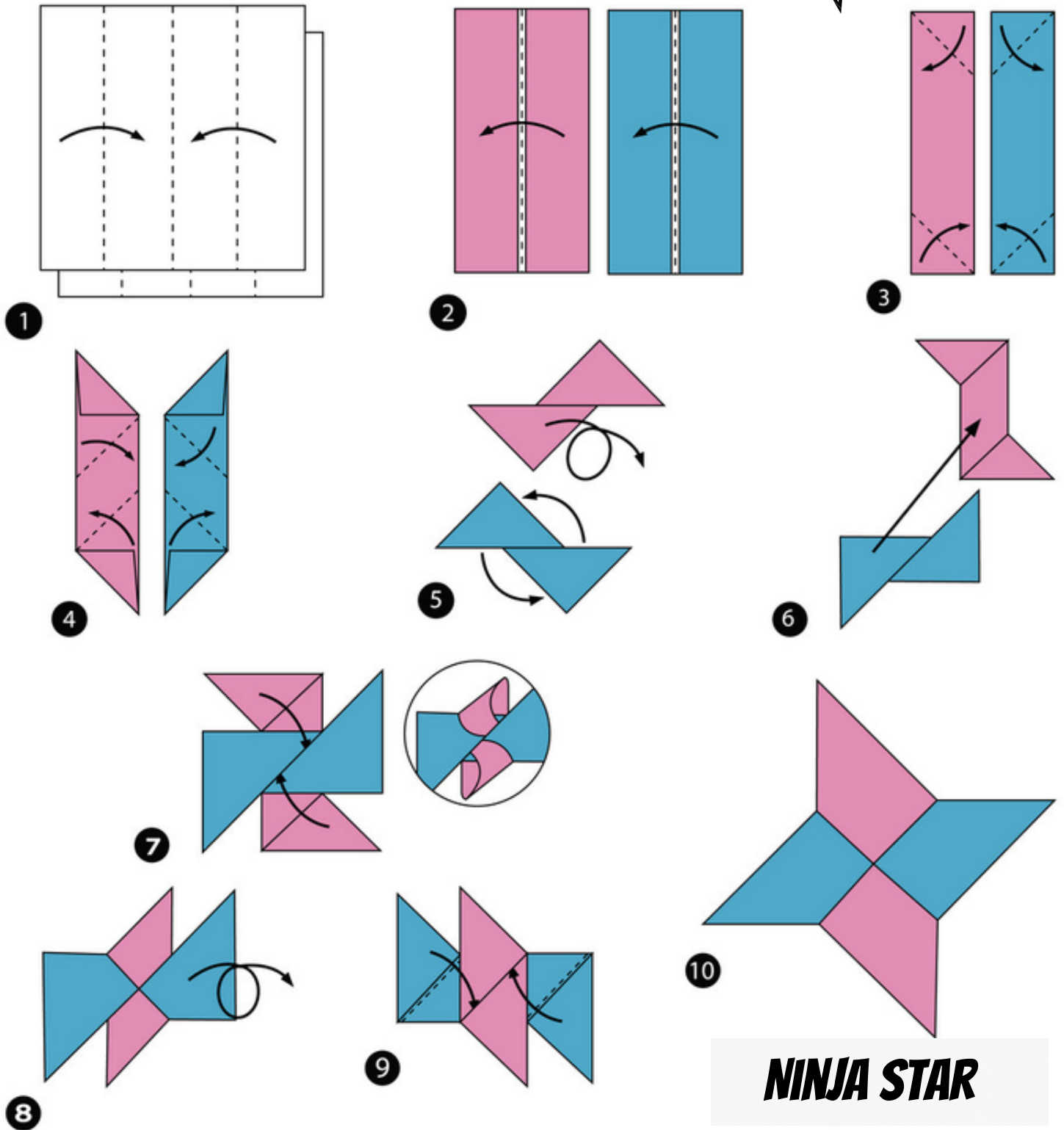
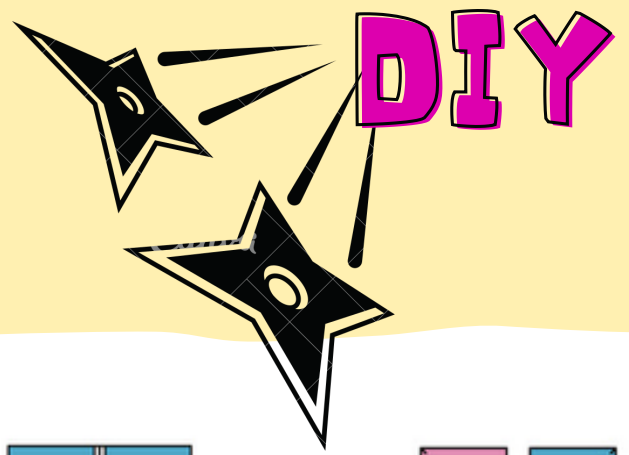
So even though cats are more popular than dogs on earth, how come there are more dog than cat owners? Can the statistics be mistaken or can both of these furry friends be equally likable? That is for you to decide.

## Did You Know? THE BILBY *By Darilynn Vanhell*



*The bilby is a rare, desert-dwelling marsupial from Australia, renowned for it's long tail, silky fur and big ears. Also known as a rabbit bandicoot, the bilby has become a symbol of Easter in Australia, replacing the Easter Bunny, with proceeds from the sales of chocolate Easter bilbies used to ensure the species survival.*

# CREATE YOUR OWN NINJA STAR



**NINJA STAR**

Visit [wikiHow.com](http://wikiHow.com) for more information on how to create a ninja star



# ABRACADABRA

Learn how to do a card trick!



## THE TELEPORTING CARD

1. Ask someone to pick a card from the deck. Fan a deck of cards in your hand and tell the person, "Pick a card, any card!" Once they choose one, tell everyone to look at it without showing it to you.
2. Put the selected card under the top card of the deck. Take the card back from the person. Hold the cards out of sight or behind your back so your audience doesn't see them. Gently squeeze the sides of the deck's top card to lift it slightly. Slide the selected card underneath the first card so it's hidden.
3. Take the top 2 cards off the deck at the same time to reveal the selected card. Carefully riffle through the cards until you only have the top 2 selected. Keep them lined up so it only looks like a single card. Then, just flip them over to only show the bottom card.
4. Ask the audience "Is this your card?" After they confirm, put the pair back on top of the deck face-down. That way, the selected card is still the second card in the deck.
5. Place the top card anywhere in the deck. Lift up the top card and push it into the middle of the deck. Remember, the selected card is now on top, but the audience will think you moved their card to a random spot.
6. Say that you will bring the selected card back to the top. Tell your audience that even though the card seems lost, your magic will make it come back to the top of the deck.
7. Reveal the top card. Your audience will be amazed that the top card was the one they selected.



# Sweet, Savoury, and Everything in Between!

By Darilynn Vanhell

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## FRUIT PIZZA

Use any combination of ripe summer fruit you can find for this fresh fruit "pizza." The crust is one big sugar cookie that can be baked a day ...

### Ingredients

Sugar Cookie Crust:

- 3/4 cup granulated sugar
- 1 stick (8 tablespoons) unsalted butter, at room temperature
- 1 teaspoon freshly grated lemon zest
- 1 teaspoon pure vanilla extract
- 1 large egg
- 1 3/4 cups all-purpose flour (see Cook's Note)
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon fine salt

Topping:

- 8 ounces cream cheese, at room temperature
- 4 tablespoons unsalted butter, at room temperature
- 1 tablespoon honey
- 1 teaspoon pure vanilla extract
- 2 cups confectioners' sugar, sifted, plus more for dusting
- 4 to 5 cups mixed fresh summer fruit, such as whole raspberries, blackberries and blueberries, quartered strawberries and sliced stone fruit

### Process

1. For the sugar cookie crust: Preheat the oven to 350 degrees F.
2. Beat the granulated sugar and butter in a large bowl with an electric mixer on high speed until light and fluffy, 1 to 2 minutes. Add the lemon zest, vanilla and egg and beat until incorporated. Add the flour, baking powder and salt and mix on low speed until just combined. Scrape the dough into a large (12-inch) nonstick skillet and press into an even layer to cover the entire bottom of the skillet. (If the dough becomes too soft to work with, pop the skillet in the refrigerator to chill for 10 minutes before proceeding.) Prick the dough all over with a fork, leaving a 1-inch border.
3. Bake the crust until golden and the edges are set, 22 to 24 minutes. Let cool in the skillet on a wire rack, then loosen the edges of the crust with a butter knife and invert onto a platter or cutting board to unmold. Invert again so the crust is right-side up. (To make ahead, let cool, then wrap well in plastic wrap and keep at room temperature.)
4. For the topping: Clean out the mixer bowl and add the cream cheese and butter. Beat on medium speed until light and smooth, about 1 minute. Add the honey and vanilla and beat to combine. Add the confectioner's sugar and beat on low speed until just combined. Increase the speed to high and beat until fluffy, 1 to 2 minutes. Refrigerate the topping, covered, until ready to use (stir again until smooth).
5. To assemble the fruit pizza, spread the cream cheese topping on the crust in an even layer, leaving a border for the crust. Top with the fruit in a random pattern. Dust with more confectioner's sugar if using just before serving, then cut into slices.

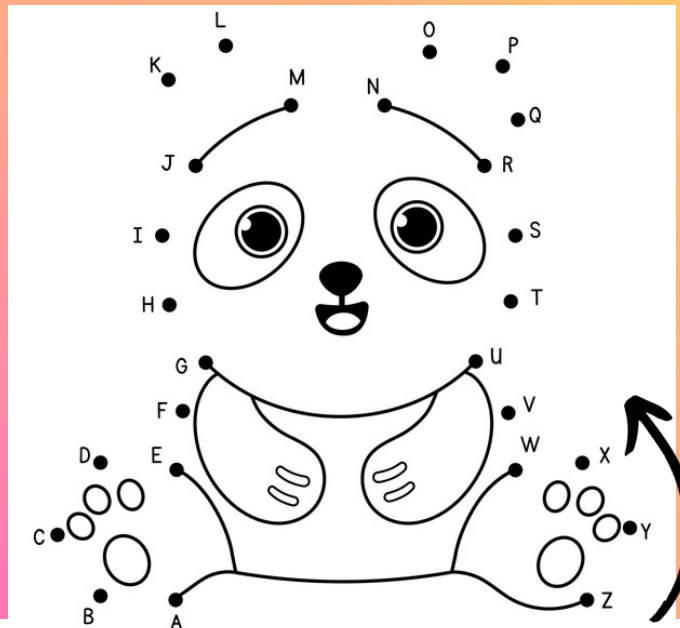




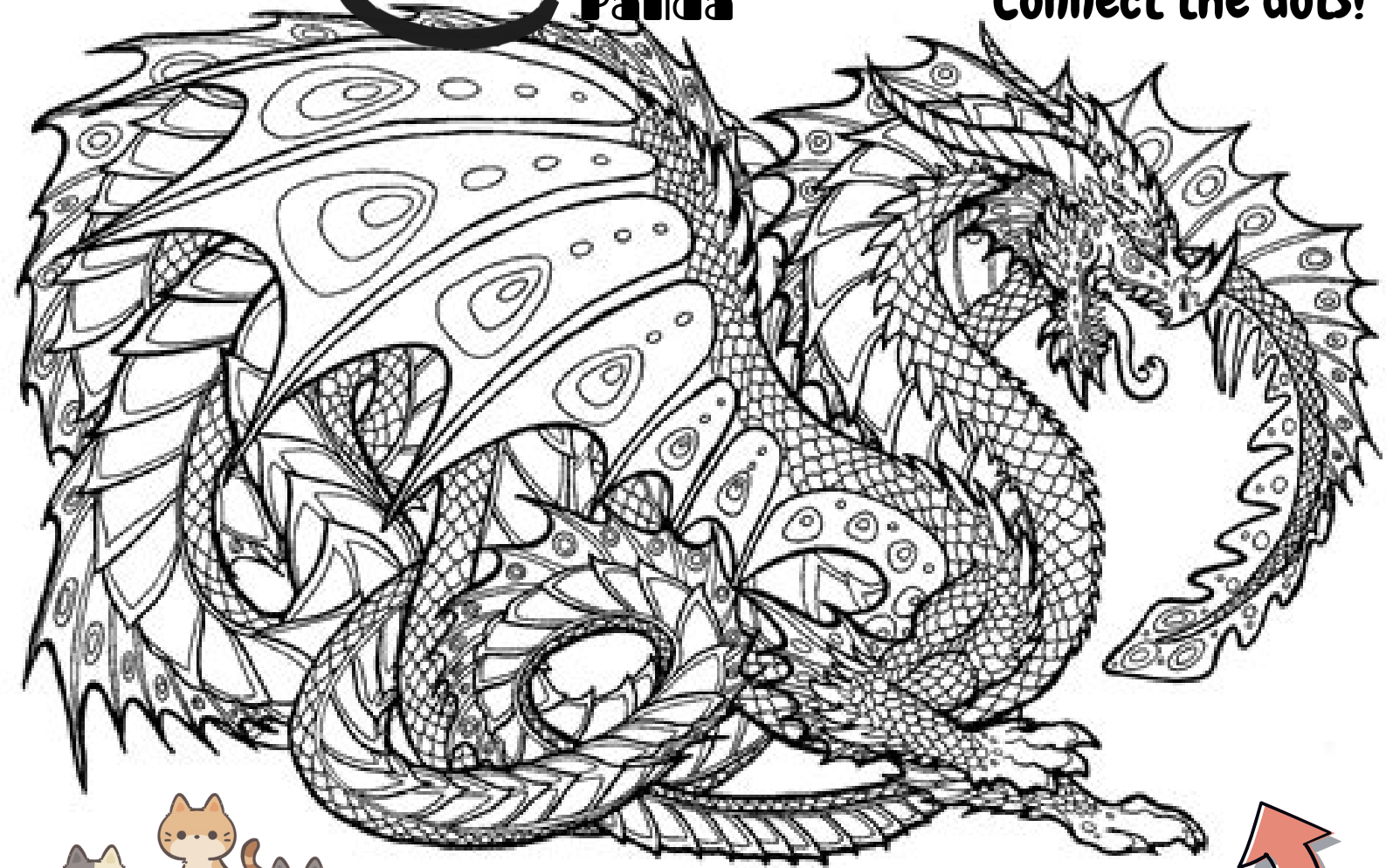
# Page



**Find the Panda**



**Connect the dots!**



Do you know someone who does amazing art? Do YOU do amazing art? We need your talent! Talk to us to be featured in a future ART PAGE!



**Color it in!**



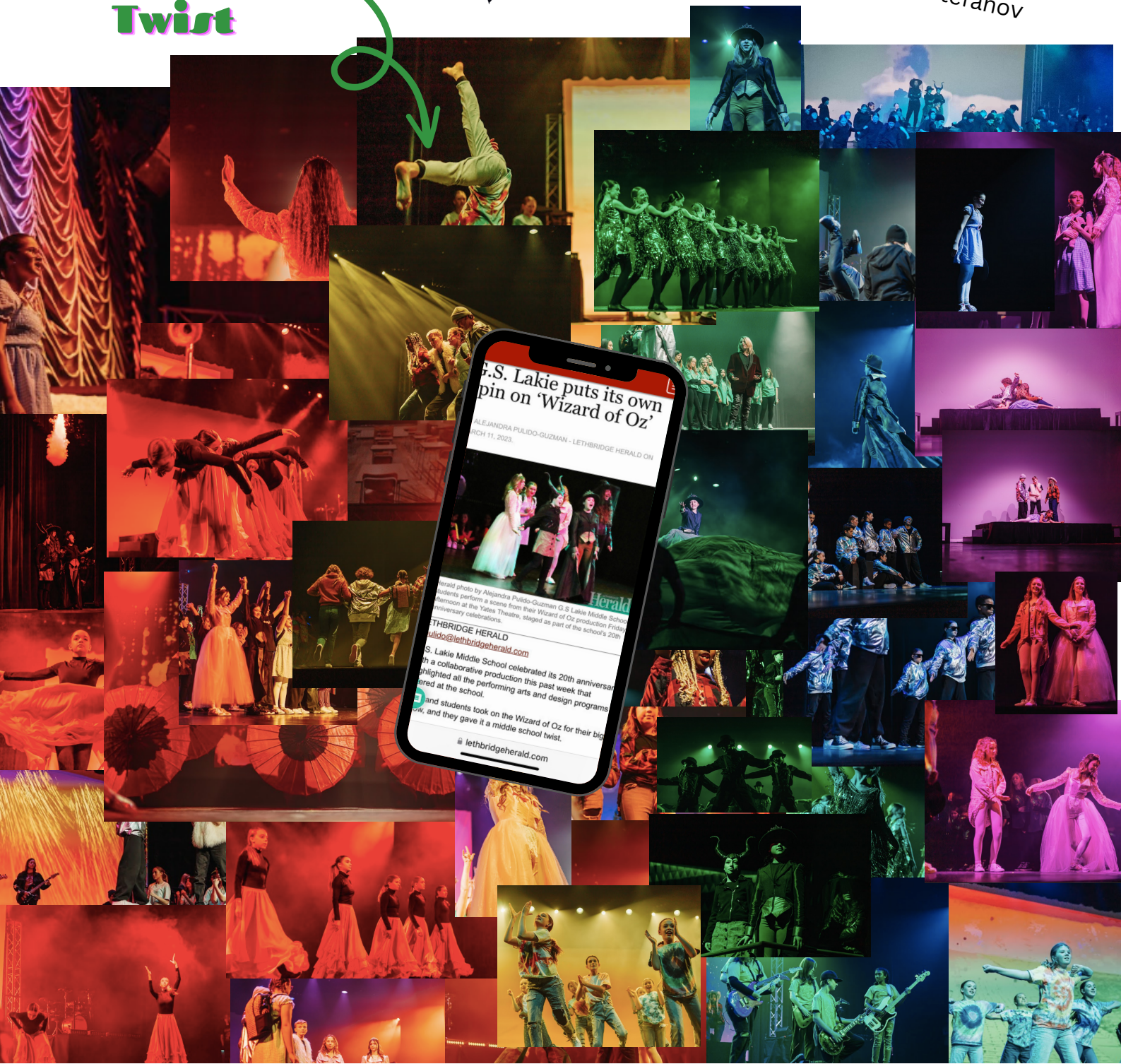
# Photography

Check out these fascinating photos from Oz with a Twist

NATIONAL PARK, WATERBURY,



Photo Credits: Stefan Stefanov



Did you like this newspaper?  
Then you should...

# JOIN OUR TEAM!

Become a part of an  
awesome, easy and fantastic  
club to share your interests  
and see your name appear in  
Lakie's one and only  
GATOR GAZETTE!

# CREDITS



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- Mrs. Wehlage for sending in things and helping here and there.
- ESL TV for advertising.
- **You readers for supporting us by reading this awesome newspaper!**

"To know your enemy, you must become your enemy." - Sun Tzu, a Chinese military general, strategist, philosopher, and writer who lived during the Eastern Zhou period.