

# Viking Times



Volume 3: December 2021

## Second in the Conference, but First Place in our Hearts

Co-written by Michael M.

*“Why do we fall, Sir? ... So that we can learn to pick ourselves up again.”*

Alfred to Batman  
in Batman Begins

On Tuesday, Nov 15th, the Vikings hosted the Vipers on our turf for the second time. The Vista vs. Hawthorne game determined the possibility of the Vikings moving on to the championship game. The Vipers never got a chance to show their fangs as Vista took the win.

Next up was the championship game on Nov. 18th. The Vikings were to take the field and take charge. Around the



field was a mixture of excitement and anticipation for what was to come. The Vikings were to face off against

the Kayne Eras Bulldogs. The waiting was long on the field as it seemed the Bulldogs

*Football: continued on p.2*

Photos by: 3-Pie Michalski



might not make it. Finally, a yellow bus unloaded the players and the cheer squad about 30 minutes late.

The field was not the only thing dirty that day. As the Bulldogs kept scoring, some of the Vikings came to the realization that they had double tucked their flags, making it impossible to grab and stop the runs.

**Pause.**

Here is where I would like to take a moment to Congratulate the players and coaches. They pushed hard to be here in the championship game. They deserved to be here at this moment. The first game started off with players quitting the team. It left a feeling of uncertainty in the air. The team that remained was a team that came together and pushed through with the help of the coaches. The team's

final record was 4-1. The Vikings won the South Division championship and were undefeated (4-0). They lost in the overall AMASE league championship game.

Let's give it up to the players that came this far: Brandon, Aaron, Sean B, Tieyan, Malachi B, Hannah, Josh, Eli, Sofia, Israel, Ruben, and Tan.

And the coaches that guided the players: Mr Ara, Mr Bia, and Mr Quincy.

**Resume.**

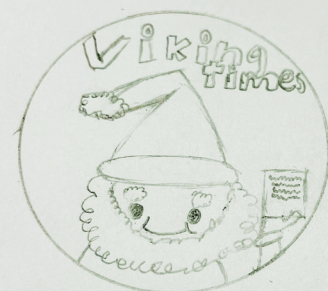
The Game ended with a loss as the Bulldogs took the lead, 32-24.

To sum up the season, Coach Bia said, *"Vista Vikings excelled behind the leadership of Brandon and Aaron. The highlight of the season was the 4 yard scamper of "Tan*

*Da Man" to help seal the deal against Hawthorne Academy. The aggressive defense had no answer for our secret weapon. You can all look forward to seeing him and the Vikings as they get ready for soccer season!"*

Next up for the Vikings is soccer. Good luck to all who trid out! Games will be played December 8th and 9th. ■

*We hope you enjoy the Viking Times holiday edition!*



by Malachi Lewis



# Double Feature! Holidays are about family so...

A profile on  
Andrea Aranda-Pierce &  
Danielle Aranda-Harris

By Justin B.

Ms. Andrea, the Science and Biology teacher, and Ms. Danielle, the Vice Principal, were both raised on the streets of Torrance. Their total years working at Vista is 38!

Ms. Andrea has helped and educated students for 18 years. She was told about a possible job opening by her sister. She fell into this job and fell in love with the idea of assisting the students in our community, and has been here ever since. What she loves most is when a student has “the light bulb moment and gets invested and interested in their education.” She always wants and encourages her students to ask questions, as there never is a dumb question. As far as having a sibling work in the same profession, Ms Andrea says, “It is nice to have someone understand

the difficult things as well as the rewards of working in this field.”

When she is not at work, she is spending time with her family. We are about to begin our two day soccer tournament, and she is a big fan of the sport. Andrea is one of eleven children with a total of five brothers and five sisters. At home, she depends on the good combination of sunlight and soil to make her garden thrive. Her advice to students is to talk to their teachers if they are having trouble with a subject. Her advice to staff is, “Start fresh every day, every day is a new day.”

Ms. Danielle is responsible for the high school staff. She is



their supervisor and our vice principal. An ad in the paper caught her eye and she has now been helping our student population here at Vista for 21 years. Ms. Danielle enjoys helping students in need and says the best thing about the job is getting to know the students and seeing their successes. “I think that it is essential to know where the students come from to understand and help them move forward.” Her advice to help students be more successful is, “Go to class!” She would like to spend time in the classroom and help her staff by providing the necessary tools. ■



*Lego Winter Wonderland by Ms Lisa*

# Ho Ho Ho-liday Shopping

By Hayden B.H.

**W**ondering what to get for the holidays? Need ideas for your shopping list? Let me start with Toys:

**Legos:** In 1932, in a Danish carpentry workshop, a fire struck the Lego Group, consuming most of the company's inventory of wooden toys. They decided to use plastic for their toys ever since. Over time they were making legos. Legos have been a part of every childhood memory. Legos can be found in the official Lego Store and everywhere around the world.

**Virtual Pong:** This is the future of Pong. It is a futuristic, fast-paced game that will keep everyone on their toes with a simulated "ball of light" that bounces off the walls and ceiling. You can find this on Sharper Image. Price: \$80

**Toy Shashibo:** This is an optical illusion/magic box. If you remember the fidget toys, this is like that. The box can transform into many shapes. You can find this on Amazon. Price: \$25

**Glow Battle:** Kids can become ninjas without harming each other as the swords are made out of foam. This will keep them busy in the backyard. You can also order this on Amazon. Price: \$35

**Nintendo Switch:** This is a gaming system that allows you to be part of the game. I would recommend the Oled. You can pick these up

at Best Buy, Target, Game Stop, and of course, Amazon. Price: \$280-\$350

**Oculus Quest 2:** A game console that lets you virtually be part of the game. Be safe and in a good place when using the game counsel, as it can get intense. I would not recommend this on the roof. You can find this on Amazon, Walmart, Target, and Game Stop. Price: \$500

**Razor A5 Lux Light Up Scooter:** This is a smooth ride outdoors. It is foldable and it lights up! You can find this at Walmart, Best Buy, and Target. Price: \$80

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Let us get into gadgets.

**Wyse Smart Plug:** You can control outlets around your home. The price is fair. You can order it on Amazon. Price: \$12

**Sonos One:** You want a great sound? The sound can surround your home and is very clear. It comes with voice control with Alexa. You can find this at Best Buy or Sonos.com. Price: \$219-\$400

**Amazon Studio:** This is another speaker for a cheaper price. It has a high fidelity sound. You can add a subwoofer to impress your guests. You can also watch movies and have theatre sound. Amazon. Price:\$199; Subwoofer price: \$130

*Happy and safe shopping days!* ■



# Pro-Vaccine vs Anti-Vaccine

By Brandon A.

On December 11, 2020, the Pfizer vaccine was released. Seven days later the Moderna vaccine was released. The vaccines were thought to be a cure to COVID-19 and end the pandemic. Many Americans thought they would be able to return back to their normal lives.

Since then, there have been people for the vaccines and people against the vaccines. These are their arguments:

## Anti-Vaxxers

They believe that getting the COVID-19 vaccines is pointless because you can still contract the virus after being vaccinated. In addition, they believe that the vaccines are not safe because they were developed too quickly.

They are also under the impression that the government, along with clinics, are too pushy about the vaccines. They must be up to something suspicious.

## Pro-Vaccinators

They understand there are risks that come from not being vaccinated. There is a chance of being hospitalized and possibly death. There is

a much lower risk to people that have taken the vaccines than to individuals that have not taken the vaccines. They know that the vaccines are not fool proof. It is only a reduced risk of contracting the virus, 85% to be exact. They also believe that if you have received the vaccine and have not been hospitalized due to COVID or you have not died due to COVID then the vaccine did its job.

Vaccinated people understand that there were a lot of resources invested into developing the COVID vaccines as fast as possible because it was an emergency that warranted the rapid development of the vaccines. They know that the quick development of the COVID vaccines does not mean that they haven't gone through every safety protocol. Vaccinated people acknowledge that in the past vaccines took years to develop. This is because those vaccines were created at a time where technology wasn't nearly as advanced as it is now.



People who were vaccinated realized that the risk of a good majority of America not taking the vaccine could have possibly resulted in outbreaks in the summer, continued resurgences in the fall, and the possibility of threatening new variants. We are all aware from mainstream news channels and credible articles that some of this has become a reality. This is why the government along with clinics are so pushy about every American getting the vaccine because of the risks it has on the United States of America. ■

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## Sources:

<https://www.mayoclinichealthsystem.org/hometown-health/featured-topic/covid-19-vaccine-myths-debunked>

<https://www.vox.com/2021/6/2/22463223/covid-19-vaccine-hesitancy-reasons-why>



# Holiday Binge

Collected by Byron P.



## Vista's Top 10 Netflix Shows/Movies of 2021

(check parental guidance before viewing)

1. Squid Game
2. Big Mouth
3. Riverdale
4. The Harder They Fall
5. You
6. Fear Street
7. Money Heist
8. Arcane League of Legends
9. Lupin
10. Sweet Tooth

## Top 10 Shows on other Streamers for 2021

(check parental guidance before viewing)

1. Rick & Morty (Hulu)
2. Reservation Dogs (Hulu)
3. Family Guy (Fox)
4. Cruel Summer (Hulu)
5. Loki (Disney +)
6. What if?... (Disney Plus)
7. Wanda Vision (Disney +)
8. Chucky The Series (USA)
9. The Good Lord Bird (Showtime)
10. Yellowstone (Paramount Plus)



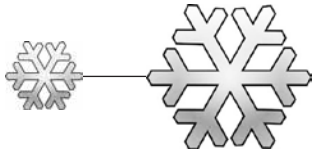
## Top 10 Films of 2021 so far...

1. Shang-Chi and the Legend of the 10 rings (Disney Plus)
2. Free Guy (VOD)
3. Bad Trip (Netflix)
4. Nobody (VOD)
5. Old (VOD)
6. Black Widow (Disney Plus)
7. The Suicide Squad (HBO MAX)
8. F9 Fast and Furios (VOD)
9. Army of the Dead (Netflix)
10. Ghostbusters Afterlife (theatres)

## Top 10 Holiday Films

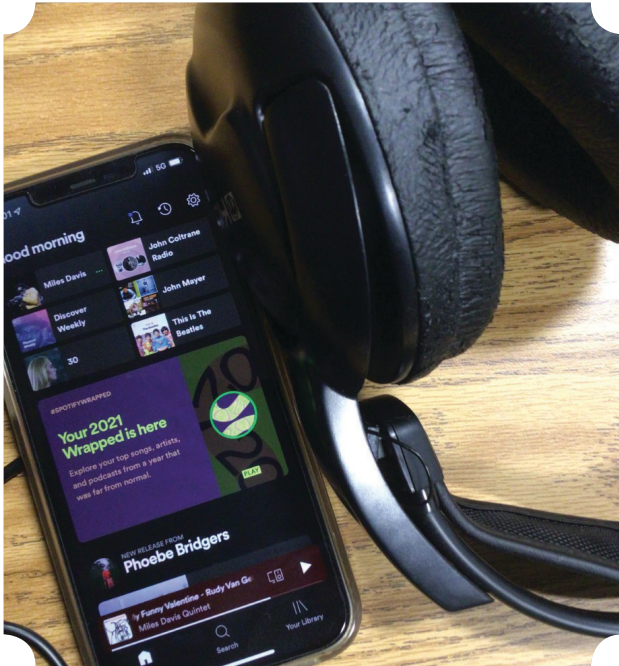
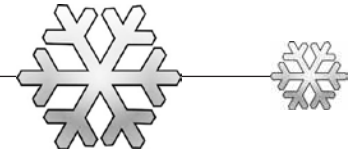
1. Elf
2. The Nightmare before Christmas (also a great Halloween Film)
3. Home Alone 1 and 2
4. Die Hard
5. The Gringe (the 2018 version as well as the classic cartoon)
6. Rudolph the Red Nose Reindeer
7. A Charlie Brown Christmas
8. The Muppet Christmas Carol
9. Scrooged
10. It's a Wonderful Life





# Listen Up

Collected by Byron P.



## Best songs of the year according to Vista students

- Driver's License by Olivia Rodrigo
- Best Friend by Saweetie and Doja Cat
- Leave the Door Open By Bruno Mars
- Escape Plan by Travis Scott
- Knife Talk by Drake
- Poke it Out by Cool & Dre
- Lemonhead by Tyler, The Creator
- Easy On Me by Adele
- Praise God by Kanye West
- Bring it on home to me by Bj The Chicago Kid

## Best holiday songs according to staff and students: Put it on your playlist

*Some argue to not play holiday music until after Thanksgiving... others say it is okay to start early November.  
What do you think?*

- A Charlie Brown Christmas by Vince Geraldi -The whole Album is great
- Santa Clause is Coming to Town by The Jackson 5
- Christmas In Hollis by Run DMC
- Someday at Christmas by Stevie Wonder
- The Christmas Song by Nat King Cole
- O Holy Night by John Williams (yes, The guy from Star Wars!)
- Sleigh Ride by Ella Fitzgerald
- Jingle Bells by Jim Reeves
- Feliz Navidad by Jose Feliciano
- Blue Christmas by Elvis Presley  
Santa Baby by Eartha Kitt
- Cool Yule by Louis Armstrong
- Mele Kalikimaka By Bing Crosby
- Frosty The Snowman By The Ronettes
- Happy X-mas (war is Over) by John Lennon

# What's Cooking?

## Mr. Lloyd's Therapeutic Turkey

(really by Emma Christensen)

*"I have used this recipe for the past two years. It is special to me for three reasons: it tastes great, nobody ever gets sick, and it is something I cook on my own. A holiday memory is providing a quiet and safe place for my children and acknowledging how fortunate we are to have one another and our health."*

### Turkey Recipe Cheat-Sheet

- **How big of a turkey?** This method is best for a 12-16 pound bird. (Buy 1 - 1 1/2 pounds of turkey for each guest.)
- **How long does it take to cook the turkey?** Thirteen minutes of cooking time for each pound of turkey if roasting empty, and fifteen minutes per pound if stuffed.
- **What temperature to cook the turkey?** Pre-heat the oven to 450°F, then drop the temperature to 350°F after putting the turkey into the oven.
- **What temperature should the turkey be?** The turkey is done when it registers a minimum of 165° in the thickest part of the thigh.
- **How long to rest the turkey?** Rest the turkey for at least 15 minutes before carving.

### How to Safely Thaw a Frozen Turkey

Be sure to let your turkey completely thaw before cooking. Loosen the wrapping and place the turkey on a baking sheet, then thaw in the refrigerator.



### How Long to Thaw a Turkey

A frozen turkey needs twenty-four hours thawing time for every five pounds of turkey. For quicker thawing, place the turkey in a cold water bath (it is not safe to thaw a turkey with warm water) and change the water every thirty minutes until it's thawed - about a half-hour per pound.

### How to Carve the Turkey

Carving a turkey is just like carving an extra-large chicken: remove the wings first, and then the thighs - pop out the joints that keep these pieces attached to the bird and cut straight through the joint. When carving the breast meat, slice close to the rib cage with the flat of your knife right up against the rib bones. Once you have the meat off, you can separate into thighs and drumsticks, and carve the breast meat into individual slices.





## How To Cook a Turkey

**Prep time:** 20 minutes

**Cooking time:** 3 1/2 - 4 hours

### Ingredients

- 1 whole turkey, any size, thawed if frozen
- 2 cups low-sodium chicken broth, vegetable broth, water, or other liquid
- 1 cup of oil for basting (optional). I put the oil on first before seasoning the turkey and then baste the turkey every 45 minutes with the juices from the pan

### Equipment

- Roasting pan (or alternative roasting dish)
- Roasting rack (or something to lift the turkey off the pan)
- Turkey baster, brush, or ladle (optional, if basting)

### Directions

#### **1. Prepare the turkey for roasting.**

Thirty minutes to an hour before roasting, take the turkey out of the refrigerator. Remove any packaging and the bag of giblets (check in the body cavity and in the neck cavity). Set the turkey breast-side up on the roasting rack set in a roasting pan and let it sit while the oven preheats. This takes the chill off the meat, which helps the meat cook faster and more evenly. It also gives the skin time to dry out, which promotes browning and crisping. Note: Your turkey will likely still feel cool to the touch after sitting at room temperature - that's fine and you can continue on with roasting.

#### **2. Preheat the oven to 450°F and season your turkey.**

Position an oven rack in the bottom third of your oven, remove any racks above it. If you brined your turkey, as we did, no need to do anything now. If your turkey is straight out of the package, rub your turkey with oil - gage it for yourself but can use up to a cup of oil for a richer flavor and browner skin, then rub some salt and pepper, minced herbs or ground spices into (or beneath) the skin for more flavor, and place a few halved lemons or garlic cloves inside the cavity of the turkey before putting it into the oven. We recommend leaving your turkey unstuffed and un-trussed, both because it's easier and because the turkey will cook more evenly.

#### **3. Add liquid to the roasting pan.**

When ready to roast, pour the 2 cups of broth or water into the roasting pan.

#### **4. Place the turkey in the oven and turn down the heat to 350°F.**

We recommend roasting turkeys breast-side up. Some people like starting the turkey

*Recipes: continued on p.10*

breast-side down to shield the breast meat, but the idea of flipping a hot, sputtering turkey is not our idea of a good time. Instead, we prefer to simply shield the breast meat with aluminum foil toward the end of cooking if it starts getting too browned.

#### **5. Roast the turkey.**

The rule of thumb for cooking a turkey is 13 minutes per pound. So, our 16-pound turkey was estimated to cook in about 3 1/2 hours. However, some factors like brining the bird, cooking with an empty (un-stuffed) cavity, and leaving the legs un-trussed will contribute to much faster cooking. Plan on the 13-minute-per-pound rule, but start checking the temperature of your turkey about halfway through the scheduled cooking time to gauge how fast it's cooking.

#### **6. Baste the turkey every 45 minutes.**

Every 45 minutes, remove the turkey from the oven, close the oven door (don't let that heat out!), and baste the turkey all over. To baste, tilt the pan if needed and use a turkey baster or spoon to scoop up the pan liquids and drizzle them on top of the turkey. Basting with pan juices cools the surface of the turkey and slows down cooking, which in turn keeps the breast meat cooking at close to the same rate as the legs and thighs. In the last 45 minutes or so of cooking, you can also baste the turkey with oil or melted butter. This helps crisp up the skin and turn it a beautiful deep golden brown.

#### **7. Check the turkey's temperature.**

Begin checking the turkey's temperature about halfway through the estimated cooking time. Check the temperature in three places: the breast, outer thigh, and inside thigh. In every case, the meat should be at least 165°F when the turkey has finished cooking. If any place is under that temperature, put the turkey back in the oven for another 20 minutes. Shield the

breast meat with foil if needed to keep it from overcooking.

#### **8. Rest the turkey before carving.**

Remove the turkey from the oven. Grab one side of the roasting rack with an oven mitt and tilt the whole pan so the liquids inside the turkey cavity run out into the pan. Then, lift the whole turkey (still on the rack) and transfer it to a clean cutting board. Tent the turkey loosely with aluminum foil and let it rest for at least 30 minutes. This gives time for the meat to firm up and the juices to be reabsorbed into the muscle tissue, making the turkey easier to slice and taste juicier.

#### **9. Carve the turkey.**

Carve the turkey the same way you would carve a chicken. Remove the wings first, then the thighs, then the breast meat. Once you have the meat off, you can separate the thighs into thighs and drumsticks and carve the breast meat into individual slices.

#### **10. Don't forget about the leftovers.**

One final note! Once you've sat down at the table, don't forget about the turkey back on the counter. The leftover meat needs to be refrigerated within two hours of cooking, after which the risk of something nasty taking up residence starts to increase exponentially. Be safe!

### **Recipe Notes**

**Ways to Add Flavor to Your Turkey:** Rub your turkey with butter or oil for a richer flavor and browner skin, rub minced herbs or ground spices into (or beneath) the skin for more flavor, place a few halved lemons or garlic cloves inside the cavity of the turkey.

**Storage:** Leftovers can be refrigerated in an airtight container for up to 4 days or frozen for up to 2 months.



## Ms. Sherrie's Roasted Brussels Sprouts

*"My favorite holiday memory is just being with family."*

**Servings:** 6

**Prep time:** 15 minute

**Cooking time:** 25 minutes

**Calories:** 104

### Ingredients

- 1 1/2 pounds Brussels sprouts (ends trimmed and yellow leaves removed)
- 3 tablespoons olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

### Directions

**Step 1.** Preheat the oven to 400° F (205°C).

**Step 2.** Place Brussels sprouts, olive oil, salt, and pepper into a large Ziploc bag. Seal the bag and start shaking until the Brussels sprouts are well-coated.

**Step 3.** Transfer the Brussels sprouts onto a baking sheet and place it in the center rack of the oven. To ensure the brussels sprouts caramelize, make sure the cut-side (flat-side) is facing down. Also, don't overcrowd the baking pan. Leave a little space in between so they're not touching.

**Step 4.** Roast the Brussels sprouts for 20 to 30 minutes, until the outer leaves are lightly charred. They should be crisp on the outside and tender in the center. Cooking time can vary based on your oven and the size of your sprouts.

**Step 5.** Season with more salt and pepper to taste (if needed).

**Step 6.** Enjoy!



## Mr. Jose's Easy-to-Make Mashed Potatoes

**Servings:** 12

**Prep time:** 5 min

**Cooking time:** 15 min

### Ingredients

- 5 pounds Yukon Gold potatoes
- 1/2 cup butter
- 2 cups of Parmesan cheese
- 1 cup chopped fresh chives
- 1 1/2 cups cream cheese
- 1/2 medium head garlic, peeled & minced
- 1 pinch of salt and pepper for taste

### Directions

**Step 1.** Bring a pot of salted water to boil. Add potatoes, cook until tender but still firm. Drain and return to the stove over low heat to dry for 1 to 2 minutes.

**Step 2.** Add butter, parmesan cheese, chives, cream cheese, garlic, salt and pepper. Use a potato masher to mash until smooth, and serve!

*Recipes: continued on p.12*

## Mr. Jose's Mom's Green Chicken Tamales

*“In my family, and I am sure in many Latino households, tamale making is a family event. Music on the radio plays in the background as the family gathers in the kitchen to begin the preparations. It is a tradition that has been passed down from generation to generation.”*

(Making tamales from scratch takes time but it is worth it!)

**Servings:** 35

**Prep time:** 45 minutes

**Cooking time:** 1 hour and 30 minutes

### **Ingredients**

- corn husk
- 1 pound of skinless, boneless chicken breast halves
- ¾ pound of fresh tomatillos (husk removed)
- 2 or more serrano peppers, depending on you for taste
- 1 onion, chopped
- 3 tablespoons chopped fresh cilantro
- 1 clove garlic, minced
- 1 cup of unsalted butter, softened, divided
- 3 cups of chicken broth
- 1 pound of masa harina
- 1 ½ teaspoons baking powder
- 1 ½ teaspoon salt

### **Directions**

**Step 1.** Place corn husk in a bowl, cover with boiling water, and soak for 30 to 60 minutes. Drain, place on a work surface, and cover with a clean damp towel.

**Step 2.** Place chicken in a pot, season with salt, and cover with water. Bring to a boil over medium-high heat, reduce heat, cover and simmer until chicken is cooked through, 20 to 25 minutes. Drain chicken and shred. (I use two forks.)

**Step 3.** Place tomatillo and serrano in a pot while chicken is cooking, cover with water, and bring to a boil. Cook until tomatillos are soft

and have changed color, but do not let them fall apart, 3 to 5 minutes.

**Step 4.** Combine tomatillos, serrano peppers, onion, cilantro, and garlic in a blender; blend into a smooth sauce.

**Step 5.** Heat 1 tablespoon of butter in a saucepan over medium heat and add tomatillo sauce. Cook until the sauce has slightly thickened, 3 to 5 minutes. Add shredded chicken and season filling with salt.

**Step 6.** Beat remaining butter in a large bowl with an electric mixer until creamy. Add chicken broth, masa harina, baking powder, and 1 ½ teaspoons salt. Beat well until combined and the consistency of cookie dough. Test if the masa is ready by dropping a small ball of masa into a glass of cold water; if it floats, it is ready, if not, keep beating a little longer.

**Step 7.** Select 1 wide corn husk or 2 small husks. Spread about 2 tablespoons of masa mixture, filling it up to 2 inches from the bottom and ¼ inch from the top. Add 1 tablespoon of filling down the center of the masa mixture. Fold sides of husk together, one over the other. Fold the bottom of the husk over the seam of the 2 folded sides. Repeat with remaining husk.

**Step 8.** Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add tamales with open side up and cook until filling is heated through and separates from the husk, about 1 hour. Let tamales stand for 15 minutes before serving.

# Mr. Gabe's Famous OG Enchiladas

*"Holiday memory is seeing family in one place."*

## **Ingredients**

- chicken (I sometimes use chicken from Costco or Sams)
- green chili
- cheese
- olives
- onions
- tortillas

## **Directions**

**Step 1.** Boil chicken with spices, add salt and pepper to your liking.

**Step 2.** After boiling, debone and place in a bowl.

**Step 3.** Prepare your green chili and oil in heated sauce pans.

**Step 4.** Prepare your cheese, olives, onions, all cut up in separate bowls.



**Step 5.** Place the tortilla in hot oil, then put in green chili until soft and hot.

**Step 6.** Take the tortilla and put chicken in it and roll it. Place in tray and duplicate the procedure. Add onions and other additives before rolling.

**Step 7.** Fill the entire tray, then cover with cheese and olives.

**Step 8.** After the tray is filled with all the tortillas, spread sauce on top and put cheese and olives on top. Place in the oven at 350° until crisp or cheese melts.

*"It's easy, homie - don't trip!"* ■



*Covid Testing: every Monday on campus behind the computer lab*

## **It's a Date: December Events around Vista**

Student Store with Ms. Winsey: Tuesdays 1:30- 2:30 pm

Coffee Cart with Ms. Winsey: Fridays at the Statue Garden 10-11am

**Dec 8-9:** Soccer Tournament

**Dec 8 & 15:** Substance Abuse Speaker Series

**Dec 13 -17:** Spirit Week!

**Dec 16:** Music Winter Showcase 2021

**Dec 17:** Minimum Day (Early Dismissal)

**Dec 20-Jan 2:** WINTER BREAK!!!



# Holiday in L A : Events for the Family

By Oteashas C.

## LA Kings Holiday Ice

Nov. 27, 2021 - Jan. 8, 2022

If you are good at skating on ice, I would recommend LA Kings Holiday on Ice. This is a good place to bring the whole family. There are restaurants and other spots to go to in the area. General Admission is \$25 per person



and available on-site only, no online sales. Discounted \$20 tickets for children (age 6 and under), seniors (62 and over), military with ID (up to 4 guests). After your ice skating session, show your ticket stub and enjoy food & skate discounts at participating LA LIVE restaurants like Fleming's, Katsuya, and Lucky Strike.

## Dodgers Holiday Festival

Nov. 26 - Dec. 31, 2021

The LA Dodgers are hosting a Holiday Festival at Dodger Stadium in the newly-renovated Centerfield Plaza. This will be open nightly starting on Nov.26. You can bring the family and take photos with the man from the North Pole. Admission starts at \$16 and must be purchased online in advance.

## Lightscape at the Arboretum

Nov. 12, 2021 - Jan. 16, 2022

This is an internationally great display of lights, art, and music from London that transforms the Arboretum into an illuminated night experience that is not to be missed! Prices: \$30-\$32 Adults; \$18-\$20 Children

## Christmas Tree Lane (Altadena)

Sat. Dec 11 - Sun. Dec 12, 2021

This is another free event. You must have a car for this one as you cruise down the streets and see all the homes that got dressed up in amazing lights. This is a must for the family.

## Newport Beach Christmas Boat Parade

Wed. Dec 15 - Sun. Dec 19, 2021

This is a free event unless you rent a ferry to make it across to the homes that are also on display with glittering lights. There are also places to eat around town.



## Riverside's Mission Inn Festival of Lights

Nov. 27 - Dec. 31, 2021

This is quite the driving distance. It is well worth the drive as this city puts on a show on the weekend after the Thanksgiving Feast. Check websites to comply with the Covid safety rules.



## Holiday Lights in LA

Nov., 2021 - Jan., 2022

During holiday nights, dazzling light displays throughout Los Angeles bring the city to vibrant life with traditional lighting ceremonies and festive decorations. Support your neighborhood and check to see what events are there.

## Venice Beach Canals: Lights and Boats Display

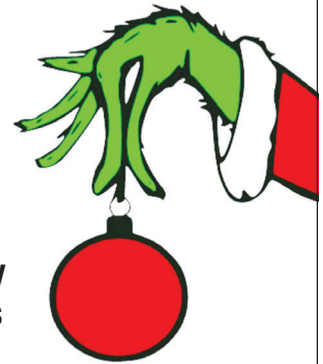
Sun. Dec 12, 2021 @ 3:00pm

This is another free event in our backyard. The canals are set up as well as the boats that cruise the waters. Parking is always an issue so plan accordingly.

## Grinchmas and the Wizarding World of Harry Potter (Universal Studios Hollywood)

Nov. 26, 2021 - Jan. 2, 2022

Dr. Who's very own Grinch takes over the park at Universal Studios. If you are a fan of Harry Potter, the whole area gets in the spirit as well. The place is adorned with lights and ornaments and a big holiday tree.



## Disneyland / California Adventure

Nov. 12, 2021 - Jan. 9, 2022

Just like Vista, this is the happiest place on earth! The Festival of Holidays pays tribute to all the celebrations around the world. The park is dressed up in lights and every other hour the 'It's a Small World' ride displays a light show



with holiday music. There are holiday parades. It is well worth it to spend a day in the magical kingdom with your loved ones.

*Before heading out, check the covid safety rules of the events on their websites. Be safe and stay healthy. ■*



## SPOTTED ON CAMPUS



the return of the Thanksgiving feast



students and staff creating and collaborating



teamwork and problem-solving all day, every day

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