

DHS Golf 2019

Golf takes it to state!!

by Anthony Burgess

The golf teams did great this year. The boys went to state for the first time as a team since 1984 placing 8th. senior Allison Yohanan made it to state as well scoring 81 in her first game and 84 in her second.

Jack Paeglow placed 3rd individually. Brett Paeglow, a junior, described how he felt the team performed at state. "I'm glad we made it to state, but I was hoping we would perform better as a team" .

Yohanan explained her feelings about state "I really wasn't expecting to go. It was one of my goals, but it wasn't seeming to shape up. However, my best golf came at the end of the season just in time for conference, regionals, sectionals, and state. I honestly just wanted to have fun and enjoy the fact that I was there."

Senior Jack Paeglow stated, "Of

course I was excited. That was the whole goal since last October. It meant a lot to me going out my senior year with the team."

It seemed the whole team was very glad that they made it this year with Danny Franzene saying "Yea, I was really excited to go down as a team, as well as sharing the experience as a team."

The Golf team was glad their hard work had paid off with a trip to state a goal they had worked towards since the start of the season James Keck, a senior, on the golf team said, "The team was very excited because we knew that we worked hard enough to make it there."

Jack Paeglow was happy with his individual state performance. "I was proud of how I kept fighting through the adversity I hung in there and was

able to place top 5."

Franzene said he felt he played well despite the conditions the second day, but he thought he could've played better. Overall this was a great year for the golf teams, taking the whole boys team to state and sending Yohanan down as well.



Jack Paeglow leading the team during the walk of champions! Photo provided by Sydney McNett



Allison with a clear shot!Photo provided by Allison Yohanan



"The Boys" Photo provided by Jack Paeglow

take a peek



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Barb Wire

What is BSU?

is BSU for me?

by Tiana Tingling

Black Student Union (also known as BSU) is a worldwide club where students can go to learn more about black culture, and how the black community has been affected by today's society.

BSU at DeKalb High School is run by Miss Nicky Gunn. Gunn is a security assistant here at DHS.

She started the club in 2004-2005 when she was just a sophomore at DHS. She felt that there was no real place in high school where she and her fellow black students could sit and talk about what was happening in society.

Gunn wanted to make a change in that, so she decided to start the BSU program. This club has been up and running at Dekalb High School for more than 15 years. BSU leadership consists of: senior President Alexia's Langston, senior Vice President Ayana Nichols, senior event chairwoman Kiara Keys, and senior Parliamentarian and class rep

Asia Greer.

Langston described what being in BSU meant to her. "BSU is a second family to me, and, although sometimes they are a little much, I love them."

When asked how it feels to be the President of BSU, she replied with a big smile and a happy laughter. "It makes me feel like I have a purpose in this high school, not just as a black student but as a student in general. To have people look up to you is the best feeling."

Langston explained how it feels when people critique her racial background. "It hits me where it hurts, but at the end of the day I look black and to some people I talk black even when you can't speak a culture. I act black even when you can't act a colour and there's no middle in this. You are either black or not."

Langston was asked if BSU is for all students, and she replied, "We welcome everybody of every race and every color, and that not what people think. We welcome everyone with warm arms."

Nichols explained why she joined BSU. "I joined this club because I felt like I needed to have a voice. Being an African American at DeKalb High School is often challenging. I have a safe place with

BSU.I can voice my opinion. I can voice my thoughts my concerns."

Nichols added that, "before I leave this school, I want to make sure the black kids, all kids, feel like they do have a place at BSU. I want BSU club to have a week to celebrate the Black culture like every other group at DeKalb High School and I strive to do that.

Gunn has encouraged students of all races to come and join BSU. If students truly wanted to know more about the African American culture, BSU is the club for them.

Gunn has a connection with the BSU at Kishwaukee College. At every meeting held at DHS, there is always a person from Kish to sit and talk about issues in the communities and how they could potentially change it.

The most interesting things is that joining the BSU club at DHS gives you a lot of opportunities to see the world. BSU goes on many trips and travels to different states to visit colleges to make sure that seniors who are graduating have a chance to see different options.

BSU also does community service projects. This helps students in the club over time, and this is something students could add to college and job applications.

The Arts Are Important

Ever wondering why having art is important for a requirement of graduating DHS?

by Alexa Schultz

Ever wonder why having the arts requirement in school is important and why it is a requirement to graduate? Arts in high-school (and in general) is important because it shows off the skills and the creativity throughout your work or any projects that you may come across during your high-school years.

Arts education develops students who are self-driven and motivated as they are often the toughest critics of their own work. It teaches and gets them a skill of learning for the experience and not just for the grade. Involvement in the arts teaches students to try new activities. . It encompasses all the developmental domains in a person’s development.

Art brings itself to physical development and the enhancement of fine or gross skills that come in hand and hand. Children learn more about themselves as they get older and older they get, the more skill they can gain from their own creativity. Also they get to interact with other peers/ friends around them and can create a social bond between two people through getting to know them through the activities. Teens and adults need this skill because creativity is a natural human trait that most jobs need. And with this skill, jobs will accept those who have their own skill of creativity and their own mind on how they work things,

There are different types of art that students at DeKalb Highschool.

First, there is photography. Photography is fun for students who like to work with editing and just taking fun and amazing photos, they get creative


a lot with the way that they do their angles, lighting, and the area they choose to work with. They also work with the media like photoshop, and other editing tools that are fun to play around and see what works for them with!

Another form of arts in high-school is the introduction art classes, but these classes have a wide variety of projects, the classes work with doing a lot of interesting things like drawing out self portraits, nature, whatever you choose, working on shading, and learning different drawing skills and building on to improve the work.

Another class painting. Painting is fun to do and we all did that as a little kid growing up! Painting is always fun and it is more advanced than the regular simple painting and drawing that people usually do. Final products will be displayed around the school and community. Which is interesting to look at around the school and it gives it more of a positive feeling and students show off their creations! Students are encouraged to explore individual styles.

Ceramics is a fun way to create and shape things in your own way. Students will also learn the methods of working with clay such as coiling, slab building, and throwing on the wheel. Final products will be displayed around the school and community. They also get displayed and shown off for the interesting, hard work people make off of the work that they do on it.

Now go out there and show off your artistic skills to graduate DHS!



BARB WIRE
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Mission Statement
The Barb Wire aims to encourage students in becoming actively involved to improve their high school experience by providing up-to-date, well-researched, and well-written news relevant to DeKalb High School.

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The Barb Wire is produced approximately every month by the Journalism classes at DeKalb High School, 501 W. Dresser, DeKalb, IL 60115. Letters to the editor may be left in Mrs. Solomon’s mailbox in the main office or be e-mailed to barb.wire@dist428.org. Letters must be 300 words or less and may be edited for length, clarity, or libelous content. All letters must be signed, but anonymity may be granted if the editors see just cause. The Barb Wire will not print any material that is obscene, libelous, or that may be an invasion of someone’s privacy, or may cause material disruption of the school day.

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Fall Wrap-Up

Fall sports

by Jasmin Garcia & Becca Shank

The 2019 DeKalb fall sports season has come to an end. It’s now time for many more indoor sports to keep us out of the bitter cold of winter. The fall season though gave Dekalb High School many proud moments throughout all our sports. Here’s a review of the fall season and congratulations to all the athletes and coaches that made all of these accomplishments happen.

Golf

Golf has had an outstanding season, with the boys team going to state and one individual, Allison Yohanan, going for the girls team. The boys made it to state for the first time in over 30 years.

Jack Paeglow took 3rd in 3A IHSA State Golf Championship as an individual.

For more information on the golf team at state, go to page 8.

Volleyball

The volleyball team struggled in the new conference this year. The team ended the season with a record of 11-21.

Senior Kaili Hilliard described her feelings of her senior season. “Being in this new conference, it was more fast pace and competitive than our last conference. Overall, I think we got much better through the season.”

Hilliard reminisced about her favorite memory of the season saying it “was definitely just taking that set to three and winning against Sycamore this year at home. I just love beating them my last year at DHS.”

Good job DeKalb Volleyball. We love the sportsmanship you demonstrate.

Swimming

The girls swim team is led by Coach Chambers.

Chambers described the difficulty of the sport of swimming. “I don’t think it’s easy. I think it requires you to be in very good cardio shape. It also requires the use of all your muscles at once.”

The new conference was a source of conversation for each sport. Chambers explained how that was an accomplishment for the team this year. “The girls did a great job transitioning into the DVC Conference. They’ve also done a great job of coming together as a team and treating each other with respect!”

Tennis

Girls Tennis coach Brad Bjelk described the 2019 girls tennis season.

Bjelk explained that the biggest accomplishment of this season was “finishing fifth at sectionals in Rockford Auburn. All season long we played a lot of really good matches. We also competed in some really tough matches. That had us ready for the end of the season for sectionals.”

When asked his favorite memory, Bjelk replied, “If its not the fun games we played during practice, its definitely some of the fun things we did as a team, like team dinners, team bonding, and the trip to the Apple Orchard.”

The Girls Tennis season did an outstanding job. Great job BARBS!

Soccer

Soccer came out of their season with a record of 12-6-3.

Soccer also made it to playoffs with their first game against Jacobs, on October 30th, here at DeKalb high

school.

Junior Varsity player Angel Martinez was interviewed, this is what he said.

“Enjoy the best out of it while it lasts because it’ll go by fast without noticing, it’ll be your last year” When asked what advice would you tell someone that is just starting soccer.” Great Job Boys !!

Cross Country

Coach Wolf explained how their season was.

Wolf was asked how the season was overall he explained, “Our boys won regionals and we’re happy about that our girls had a mix of a bunch of new girls and girls that have been around so it was a fun group to work with and our girls qualified for our sectional meet.”

“I think anyone can be successful in it. It’s not easy in the beginning of it and if they work consistently in it they will see and improvement & that’s motivating. So don’t be discouraged if you get started because the easier first 2 weeks might seem difficult but then all of a sudden things turn around.”

Football

Football ended its regular season with a record of 6-3. The Barbs had a strong showing in the new conference.

DeKalb took on Prospect for the first round of IHSA playoffs on November 1st. The Barbs played a great game. Sadly, Prospect came out on top in this very close game beating the Barbs 55-53 to end the season.

Coach Snyder described his favorite moments of the season. “To win in back to back weeks over Waubonsie Valley for Homecoming and Naperville North on Senior Night was really a great moment for our program.”

Jimmy John’s

Are you ever hungry after school and have a free evening? Here is a place that isn’t to much and pretty good.

By Sara Collins

Have you ever had that day you wanted to eat out but didn’t know where to eat? Many restaurants are expensive or are too long of an experience. One quck option is Jimmy John’s, and their prices aren’t that bad. They also have many sandwiches to choose from on the menu.

In order to test the menu, a few friends and I went to see if Jimmy John’s is worth the trip. We went to the Jimmy John’s on Pappas drive in DeKalb. The location is great as It’s about a mile away from the school. It is a decent walk from DHS to Jimmy John’s.

When I walked in , I immediately noticed the many posters all over the walls.

The menu had a few different options to choose from. My friends and I went when there when it wasn’t very busy. Having few people in the restaurant meant we got our food pretty fast.

Sophomore Alexa Schultz and I ordered the same sandwich. It was her first time eating there and my second. We werent’t pro’s like the other people we dined with at Jimmy John’s, sophomore Payton Chesser and sophomore Ben Russell. They took less than 3 minutes to order their food and receive.

When Alexa and I went up the employee to order our food, she was helpful. They were all really nice and helped us get the perfect sandwich.

When ordering, it can be a little

stressful if you’ve never been there before.

Jimmy John’s also has an online menu of what kind of sandwiches they own. It’s very helpful if you get stressed out from ordering. Jimmy John’s also does delivery, That’s a nice option for when you may not want to leave the house.

At Jimmy John’s, they have a drive through option. That’s always nice for customers that are in a hurry, or even people who just don’t want to go in to the restaurant.

In additon to sandwiches, Jimmy John’s also has chips, cookies, and drinks.

Jimmy John’s has two differnt kinds of breads, wheat and white. As I saw they only have two sizes: an 8 inch and 16 inches. You can also order an unwich to have your sandwich topics wrapped in lettuce instead of bread.

My friends and I only had the 8 inches sandwich. With chips and a drink, it was more than enough. The prices for the 8 inches is only \$5.50, for more of the intense sandiches it can cost a little more. If you want to know how much money to bring, \$10 would work. You still can get a drink, sandwich, and chips for \$10. The chips are really worth getting also.

I would totally go to Jimmy John’s again. It was fun, fas,t and a good time. For all the food you get, it’s worth the price! So go down the Jimmy John’s and see for yourself!



The Jimmy Johns sandwich.
Picture taken by Sara Collins



The Jimmy Johns sandwich.
Picture taken by Sara Collins

Let’s Get Crafty!

Bring fall into your home!

by Abby Jamison

As the weather gets colder, many of us can’t bear to leave the warm toastiness of our houses. Though that may be true, we all still want to participate in fall activities. So, instead of going to an orchard, haunted houses, or on a hay ride, try a fall craft instead!

Crafts are a creative way to get into the fall spirit. I am going to be making an Autumn leaf vase. This is perfect for a nice fall decoration, and it can even be used as a candle holder to illuminate your house with warm fall colors. This craft was inspired by sparksandchemistry.com!

Supplies:

- mason jar/vase
- leaves (fabric work best)
- sponge brush
- mod podge

Steps:

1. Clean your vase. The leaves won’t stick if it’s oily/dirty.
2. Bend your leaves a bit so they will conform to the vase easily. If real, dampen them.
3. Dip the brush in mod podge and paint a thin layer on a section of the outside of the vase.
4. Wait a minute and then place the leaf on the spot.
5. Paint another thin layer over top of the leaf.
6. Start at the center of the leaf and push the mod podge, with your fingers, out to the edges.
7. Continue to add thin layers and smoothing out the edges until the leaf sticks. You will need several layers.
8. Continue to layer leafs, repeating the same process, until the

- vase is covered.
9. Once the leaves have been stuck on, let it dry for a few hours.
10. If any of the edges are still sticking up, apply more mod podge, but if a few edges are up, it may not be noticeable
11. Place a fake candle inside if you please, and then your craft is complete!

Extra Tips!

- Don’t try to lay the leaves perfectly.
- Glue can also work to stick the leaves on, and may be a quicker process if you don’t want to spend too much time on the craft.

Hopefully this craft helps you bring a little bit of fall into your home!

A Failed Mission

You Say Protection, Trump Says Yeet-an opinion piece

by Sierra Cleveland

The Kurds are “no angels,” remarked Donald Trump, “but they know how to fight.” The President continued, “There’s lots of sand over there they can play with.” This type of sarcasm has no place in politics, but it is definitely going to be difficult to forget

The Kurdish forces fought alongside American soldiers against the Turkish foes. However, that resulted in betrayal and a new era in U.S. history. With both US allies attacking one another, it seemed as though picking a side was more difficult for Trump than he had originally imagined.

In Northern Syria, Turkey had eyed a new apple to pluck of the tree, and it was Kurdistan that had fallen victim, It

was the new target for being deprived of their territory.

With the difficulties going on in the region (people being impaled by bullets and land set afire), it was clear that America needed to be called in for reinforcements.

American answered the call and has been helping for 9-12 months. “We are trying to help them a lot. Don’t forget that’s their territory. They fought with us, they died with us, we lost tens of thousands of Kurds fighting ISIS. They’re great people and we have not forgotten” Trump said on October 16 of this year.

Trump has changed his tune recently with his “they are no angels” comment. With the sheer unpredictability of Trump’s actions, it came as a shock and disappointment when he pulled American troops from Kurdistan. Trump essentially left the Kurds to fend for themselves against Turkey. However the Kurds had the last say by pelting the American tanks with rotten fruit and potatoes.

It will be interesting to see how this conflict unfolds over the years.



Trump giving a speech on his political views. Photo provided by creative commons



Kurdistan Troops in mourning over the 40,000 deceased Kurdish citizens in which were murdered by Turkish troops. Photo provided by Creative Commons

Barbwire Bake Off 2019!

The baking competition you didn't know you needed in your life.

by Khadija Nagi

Two years ago the Barbwire staff held a baking competition more intense than The Great British Bake Off. This year, we've decided to go head to head once again with all new competitors with their hearts set on winning. This time, we've gone past Great British Bake Off intensity and now we're at Montague vs. Capulet level rivalry.

The 2019 Barbwire Bake Off featured four contestants. In one corner, we had Leah Sibley with her apple strudel muffins. In another, Clare Corbin with pumpkin cupcakes. There was also Sydney McNett with cookies and Arianna Rodriguez with a coffee cheesecake.

The treats were evaluated on taste, creativity, texture, and presentation out of five points per category. All of these goods excelled in these categories but some just went over the top.

Sibley's muffins earned fifteen points out of twenty. McNett's cookies earned eleven of them and the cheesecake from Rodriguez earned seventeen. Clare Corbin stole the show with her cupcakes though with a whopping nineteen points.

Congratulations to Clare Corbin for winning the 2019 Barbwire Bake Off! Thank you to all the other competitors for participating and of course thank you to the panel of judges which was actually just one judge, me, Khadija Nagi. Stay tuned for the next time where we have another round of intense competition in the Barbwire Bake Off!

Apple Strudel Muffins

In the fall months, people look to food and family to make the Thanksgiving holidays better and brighter. These muffins are easy and not time consuming to make, and your guests are sure to enjoy them! This recipe serves 12 people and takes 20 minutes to cook.

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup white sugar
- 2 eggs
- 1 1/4 teaspoons vanilla
- 1 1/2 cups chopped apples

- 1/3 cup packed brown sugar
- 1 tablespoon all-purpose flour
- 1/8 teaspoon ground cinnamon
- 1 tablespoon butter

Directions:

- Preheat oven to 375 degrees. Grease 12 cup muffin pan
- In a medium bowl, mix flour, bak-



- ing powder, baking soda, and salt.
- In a large bowl, beat together butter, sugar, and eggs until smooth. Mix in vanilla. Stir in apples, and gradually blend in the flour mixture. Spoon the mixture into prepared muffin pan.
- In a small bowl, mix brown sugar, flour, and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan.
- Bake 20 minutes in preheated oven, or until toothpick inserted in center of muffin comes out clean. Allow to sit 5 minutes before removing muffins from pan. Cool on wire rack.

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Pumpkin Cupcakes

Prep Time: 30 Minutes
Cook Time: 18 Minutes
Servings: 12 cupcakes

Ingredients

For the cupcakes:

- 1 1/3 cup of flour
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1/2 teaspoon of ground cinnamon
- A pinch of ground nutmeg
- A pinch of ground cloves
- 3/4 cup of canned pumpkin
- 1/2 cup of granulated sugar
- 1/2 cup of brown sugar
- 1/2 cup of vegetable oil
- 2 eggs

For the frosting:

- 1 cup of unsalted butter (at room temperature)
- 8 ounces of cream cheese (at room temperature)
- 2 1/2 teaspoons of vanilla extract
- A pinch of salt
- 4 cups of powdered sugar

Instructions:

For the cupcakes

- Preheat oven to 350 degrees F. Line a 12-cup muffin pan with paper liners; set aside.
 - In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves; set aside.
 - In a large bowl, whisk together the pumpkin, both sugars and the vegetable oil until completely combined, making sure to break up any chunks of brown sugar so no lumps remain.
 - Whisk in the eggs, one at a time. Add the flour mixture in two additions, folding with a rubber spatula until no flour pockets remain.
 - Divide the batter between the baking cups, filling each about two-thirds full. Bake until a skewer inserted into the center comes out clean, 18 to 22 minutes. Allow to cool in the pan for 5 to 10 minutes, then remove to a wire rack.
- For the frosting:
- With an electric mixer on medium-high speed, beat the butter until fluffy, 2 to 3 minutes.
 - Add the cream cheese, vanilla and salt and continue to beat for an

- additional 2 minutes, scraping the sides of the bowl as needed.
- Reduce the mixer speed to low and add the powdered sugar gradually and mix until smooth and combined, scraping down sides of bowl as needed.
- Increase the mixer speed to medium-high and beat until light and fluffy, 1 to 2 minutes.
- Using a decorating bag and tip or an offset spatula, frost the tops of the cupcakes. The cupcakes can stay at room temperature for a few hours, but should be refrigerated for longer-term storage up to 4 days.



Spider Web Oreo's

October is already flying by and Halloween is going to be here before we know it! Give your Oreos a spooky spin for Halloween with this super-easy no bake spider web design.

Prep time: 20 minutes
Total time: 20 minutes
Servings: 18

Ingredients:

- 1/4 lb. semi-sweet chocolate, chopped
- 1/4 lb. white chocolate, chopped
- 18 Double Stuf Oreo cookies

Instructions:

- Line your baking sheet with

parchment paper and set aside.

- Line the work surface with wax paper or foil and place wire rack on top.
- Even out 4 tablespoons of each type of chocolate, and place in a plastic bag, then snip off one corner and set aside.
- In a microwave-safe bowl, melt each type of chocolate (but make sure to keep 4 tablespoons each chocolate) in 15 second bursts, stirring between each heating.
- With 2 to 3 oreos at a time, dip each cookie in the chocolate until fully coated then transfer

to wire rack. (Lightly scrape the bottom of each cookie against edge of bowl to remove excess coating.)

- Melt remaining chocolate and place each color in a plastic bag. Snip a bottom corner and pipe an on-going spiral on the opposite-colored cookie.
- Using a toothpick, drag a line through each circle toward the edge of cookie to create web.
- Repeat until all cookies are dipped and decorated, then transfer to the refrigerator to set.