

THE SABRE'S EDGE

Advisors: Ms. Cohen and Ms. Schulman

Editor: Ian Bernardi

SCHALMONT HIGH SCHOOL

AN INTERVIEW WITH DR. REARDON

Summerish 2025

INSIDE THIS ISSUE

Ian: What inspired you to pursue a career in education, and eventually become a superintendent?

Dr. Reardon: I always wanted to be a teacher, never anything else! Once I started teaching, I felt like I was a part of something bigger. I wanted to be like the Principal and Vice Principal and lead a school myself.



Ian: What has been the proudest moment as superintendent so far?

Dr. Reardon: Over the past 5 years, nothing has kept us down from new laws, regulations, the pandemic, and even the budget. The air condition, traffic circle and continuously adding new programs has allowed this school to grow and keep getting better and better.

Ian: What is a major pet peeve that the students do?

Dr. Reardon: When a student doesn't say hello or good morning when I say it to them. I have always said it to everyone and have never understood why others don't do it as well.

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Graduation	6/27



**SCHALMONT
SABRES**

AN INTERVIEW WITH DR. REARDON

Ian: What is the best advice you can give to the teachers of this school?

Dr. Reardon: No matter what you say or think, it is going to be a great day. Everyone needs these words at some point and it will always make their day better.

Ian: If you could make one executive decision to change Schalmont, what would it be?

Dr. Reardon: I would love for us all to switch places with each other for one week. I would call it Swap Week because I could goof around as a student for one day, but with multiple days I could truly understand how students feel and their perspectives when going through a whole week of school.

Ian: Do you have any plans regarding Summer Vacation?

Dr. Reardon: I am looking forward to spending time with my family and regrouping. I love that I get to wear t-shirts and shorts everyday when going to work as a treat to myself.

Ian: If you could switch jobs with anyone in the school district for a day, who would it be and why?

Dr. Reardon: I would love to switch with a first grade teacher because I never taught first grade. I would definitely do it at Jefferson because I am a Sabre through and through.

Ian: If you could give one piece of advice to the graduating class, what would it be?

Dr. Reardon: I am going to try and not be cliché here. I would say, allow yourself to try new things, but never lose sight of the things that are non negotiable to you. Stay strong to those things.



LETTER FROM THE EDITOR

Dear Schalmont Community,

It's an honor to once again address this amazing community of teachers, faculty, parents, and of course, students. My name is Ian Bernardi, and I'm a graduating senior this year. In the fall, I'll be attending Stony Brook University to pursue a dual major in Applied Mathematics and Statistics (AMS) and Biology.

Serving as Editor of *The Sabre's Edge* for two years has been a true privilege. I'm incredibly grateful to Ms. Cohen and Ms. Schulman for both providing me with this opportunity and encouraging me to take on this role in 2023. Thank you as well to the English Honor Society and all the students who submitted articles—it's been a joy reading and editing every article that was provided. I've also been grateful for the chance to write my own articles and express my voice to the Schalmont community.

When I took on this role, I had no idea how meaningful it would become. My 9th-grade self would have never imagined me becoming an editor of a school paper—especially since English was always my weakest subject. But I took a chance and never looked back, gaining invaluable knowledge and unforgettable experiences along the way.

To the graduating class of 2025 and to younger students, I leave you with two pieces of advice.

First, if you have even the slightest interest in a club, sport, or any opportunity—whether inside or outside of school—check it out. Go to a meeting. Be willing to take the leap. You never know what you're missing until you try.

Second, never believe that grades are everything. While academics should remain a high priority during your high school journey, make sure to take breaks, spend time with friends and family, and explore the many opportunities that come your way.

As I depart, I do so with full confidence in the people I am passing the torch to, Mia Soehl and Shea Coons. I know that *The Sabre's Edge* will continue to provide our community with articles on opinions, recipes, experiences, interviews, and so much more.

I wish you all the best—whether you are continuing your high school journey or starting a brand new one in the coming year.

~ Ian Bernardi



YOUR VOICE

The Realization

You never realized that it was your last time
Pretending to be asleep in the car for the last time
So your mom would carry you inside.

You never realized that when the rain washed your chalk drawings
Off of the sidewalk
That you never went outside to color flowers or stars again.

You never realized when you grew up.

You stopped playing in the rain,
Now worrying about smeared mascara or ruining your curled hair.

You never realized when you hung up your plastic play phone for the last time,
And replaced it for a real phone,

When you never ate a cupcake without counting calories,

When you jumped in piles of leaves not caring about what anyone else thought.

You didn't realize that you grew up, but you do now.

You notice when you look in the mirror
Your eyes are darker, no longer full of life.

It looks like it's been years since you let your imagination run wild.

You realize now that you grew up,
Leaving your childhood behind.

You realize now that time goes by too fast.

-Maddie Erschen

7 Tenets for the Devoted Sandwich Artisan

A great sandwich is not a mere arrangement of ingredients, but a finely composed symphony. Each flavor, each texture, must play its part, and none should drown out the others. The richness of a creamy brie must be tempered by the sharp acidity of a vinegary pickle. The heat of a well-seasoned roast must be cooled by the cool, crisp bite of fresh greens. In the hands of a true master, even a humble bite should feel like a delicate dance between the elements, a harmony of contrasts, forever in perfect equilibrium.

1. Freshness—A Reverence for the Earth's Bounty

The heart of any great sandwich lies not in its grandiose construction, but in its simplicity—the purity of fresh, vibrant ingredients. The lettuce must be tender, kissed by morning dew. The tomatoes must gleam, sun-ripened and bursting with flavor, while the herbs should be as fragrant as the garden itself. One does not simply 'buy' fresh ingredients; one communes with the earth, seeks out its finest offerings, and treats them with the reverence they deserve.

2. The Bread—Your Sacred Canvas

To the untrained eye, it may seem but a humble vessel, but to the true artisan, bread is sacred—a canvas upon which every ingredient shall be etched. It must be more than mere sustenance; it must be a work of art. Seek the grain that whispers to your soul: the airiness of freshly baked focaccia, the earthy depth of a dark, crusted rye, the golden crisp of a hand-formed baguette. Bread is not a passive player in the creation; it is the foundation, the sacred embrace of all that follows.

3. Meat—The Soul of the Creation

Ah, the meat. The heart, the pulse. It is not a mere addition; it is the sandwich's soul. Whether it is a carefully smoked pastrami, roasted with patience and care, or a tender slice of aged roast beef, savory full of story, the meat demands honor. It is never a mere afterthought. Each cut, each slice, should be chosen with deliberate intention, intricately placed to illustrate both the craft and the creature. To prepare the meat is to perform a quiet ritual, an act of mindful devotion.

4. Cheese—The Velvet Embrace

Cheese is not simply an accompaniment; it is the luxurious embrace that holds the creation together. The melt of a rich Gruyère, the creamy spread of a velvety brie, the sharp bite of a crumbly blue—each cheese brings with it its own poetry, its own essence. It must be chosen not merely for its taste, but for its texture, its ability to bind the layers together in the most indulgent way. It is the quiet hero of the sandwich, the one that whispers comfort with every bite.

5. Condiments—The Subtle Enhancements

A true artisan understands that less is more. Condiments are not to smother; they are the subtle enhancements, the fine brushstrokes that refine, not overpower. A mere whisper of Dijon, a light smear of tangy aioli, perhaps a delicate drizzle of olive oil. They must complement, never eclipse, for it is the ingredients that sing, and the condiments that merely accompany their song.

6. Layering—The Architecture of Flavor

To craft the perfect sandwich is to design with purpose. Each layer must be placed with care, like a master architect constructing a delicate edifice. The bread—firm and steadfast—must cradle each element in a way that will not suffocate it, nor let it escape. The meat, the cheese, the vegetables—each must be positioned to create a structure that is both sturdy and delicate. One does not simply throw ingredients together; one assembles a monument to flavor, a testament to one's craft.

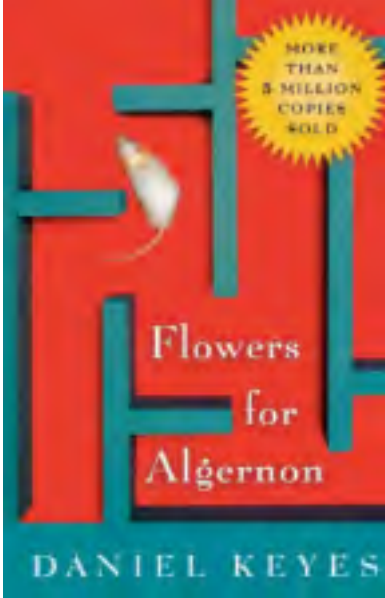
7. Temperature—The Alchemy of Warmth

There is a sacred magic in heat. The pure alchemy of a warm sandwich is not to be underestimated. A delicate melt of cheese, a softening of textures, a warming of flavors—these are not mere, but intentional acts of transformation. When heat touches the sandwich, it is as though the ingredients themselves transcend their earthly forms, becoming something greater. To disregard the power of temperature is to rob the creation of its fullest potential. Never undermine the power of toast. To toast is to elevate, to transform the mundane into the sublime. The bread must be kissed by heat, its exterior turning golden and crisp, its edges becoming a satisfying crunch, while the interior softens into a luxurious warmth. The gentle heat should coax the ingredients into their most harmonious form, melding them together, creating a perfect bite that defies the ordinary.

To be a true sandwich artisan is to never cease in one's pursuit of perfection. A masterpiece is not a fixed entity, but a journey, a relentless quest for innovation. Dare to experiment with unexpected combinations—roasted figs and prosciutto, smoked salmon with dill cream cheese, or perhaps a humble egg paired with pickled onions. The perfect sandwich is an ongoing creation, an ever-evolving art form that embraces tradition while welcoming new inspirations with open arms. The sandwich, in all its forms, is a testament to the patience, the passion, and the artistry of the one who has truly mastered it.

By Jackson Strickland

BOOKS TO READ - ZARA KUSHNER



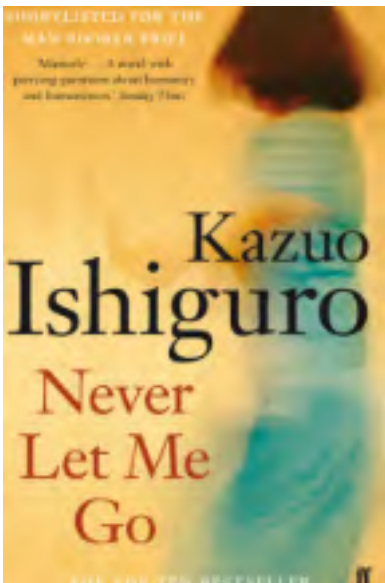
Flowers for Algernon by Daniel Keyes

Overview: Charlie Gordan is a man that was born with a low IQ. The one thing he wants is to be as smart as everyone else, but he struggles with learning. One day, through a recommendation from his reading and writing teacher, Charlie is offered a surgery that is said to drastically improve intelligence. Charlie is told the procedure has already been performed on a mouse named Algernon, who is showing signs of dramatically improving intelligence. Charlie agrees, and the procedure occurs. Through reading Charlie's daily logs, the reader gets to experience Charlie's intelligence increasing because of the procedure. However, becoming intelligent has unforeseen circumstances Charlie has to deal with that makes him question if being smart is even worth it.



Howl's Moving Castle by Diana Wynne Jones

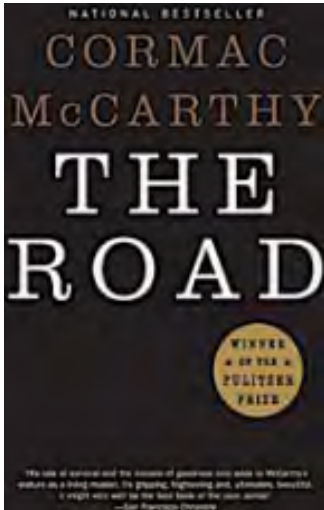
Overview: Nineteen year old Sophie Hatter is a plain girl; as the eldest, she feels forced into the family hat-making business, but she doesn't mind because she feels it's her duty. She lives in Market Chipping, a small town in which all the young girls and women are afraid of being caught and having their hearts eaten by Wizard Howl. One day, a rude customer comes into the hat shop, and Sophie, who is already having a bad day, snaps at her. However, the customer then reveals herself to be the Witch of the Waste, and curses Sophie to become ninety years old. Sophie decides to seek out Wizard Howl in his moving castle to get the spell off, since she knows she is no longer young enough to catch Howl's attention.



Never Let Me Go by Kazuo Ishiguro

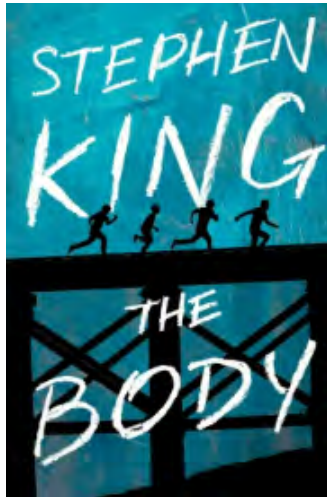
Overview: Kathy, Ruth, and Tommy are three students who attended a boarding school called Hailsham throughout their childhood. At this institution, creativity is often stressed, with those who have created the best works having their work showcased at The Gallery. Narrated by Kathy, she recounts their life at Hailsham and their schooling beyond the school, including what the students' overarching purpose in life is and how that is achieved.

BOOKS TO READ



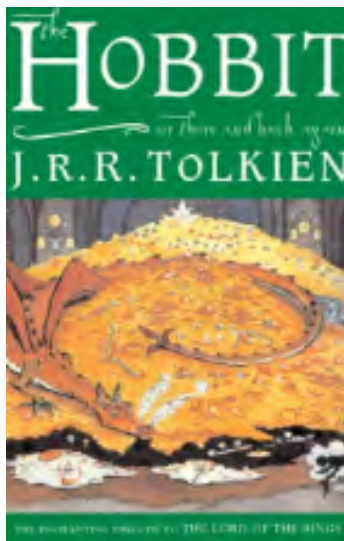
The Road by Cormac McCarthy

Overview: The world is ruined; millions are dead, and everything has been covered in ash. Among those who left are a father and son, called the man and the boy, who are travelling across the country together, attempting to reach the ocean. However, the journey is fraught with perils from both the land and the people still surviving in it; the man and the boy must hold onto their humanity and their hope in order to truly make their journey worthwhile.



The Body by Stephen King

Overview: Gordie is a young writer with a tough life; he and his three friends Chris, Vern, and Teddy spend most of their time together in order to avoid their homes. When the boys hear of a “real-life” dead body in the woods near their homes, they decide to go on a journey to find it themselves and become famous for being the ones to present the find to the police. However, another group of boys who are older than Gordie and his friends also want to be the first ones to find the body, leading to a race for fame and bragging rights through the woods.



The Hobbit by J. R. R. Tolkien

Overview: Bilbo Baggins is a Hobbit who is content with his life. He is comfortable with everything he has, and finds the idea of change disconcerting and unreasonable. However, one day, he finds he has caught the attention of Gandalf, an old wizard whose fireworks shows are infamous within the Shire, where Bilbo lives. Much to Bilbo’s dismay, Gandalf decides Bilbo is the perfect fourteenth member of a dwarven company attempting to reclaim their stolen homeland. Bilbo is then forced into the role of a burglar in a harrowing yet enjoyable adventure to help the dwarves vanquish a dragon and return to their former glory.

MOVIES TO WATCH - RAEGAN MONTRYM



The Truman Show

Age Rating: PG

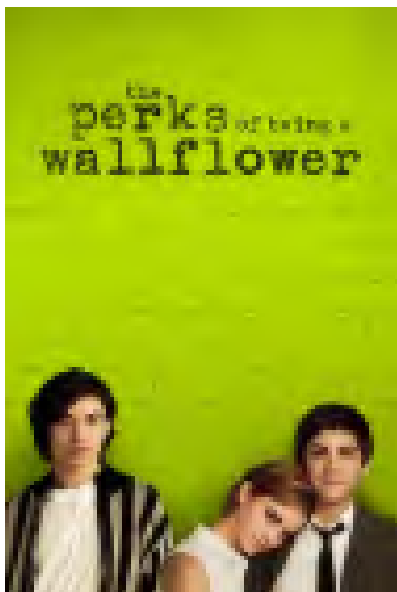
Overview: *The Truman Show* follows a man, Truman Burbank, throughout his everyday life. What Truman doesn't realize is that he's living inside a television studio, where everyone is either an actor or crew member, watching every second of his life happen in real time.



Whiplash

Age Rating: R

Overview: Andrew Neiman is a talented young musician who plays the drums in one of the top music conservatories in America. His instructor Terence Fletcher, highly regarded yet known for his torturous teaching methods, transfers him to the top jazz ensemble within the school. Here, Fletcher's torment ensues as he pushes Andrew to the brink of his sanity. Andrew's aspirations become obsessions, and he destroys himself in his pursuit of greatness.



The Perks of Being a Wallflower

Age Rating: PG-13

Overview: A new freshman in high school, Charlie Kelmeckis must navigate the next four years with as much grace as possible. He meets two seniors, Sam and Patrick, who serve as his mentors throughout the new year. But as Sam and Patrick prepare for college, Charlie is left to face his tragic past and the impacts that has had on him.

MOVIES TO WATCH



Superbad

Age Rating: R

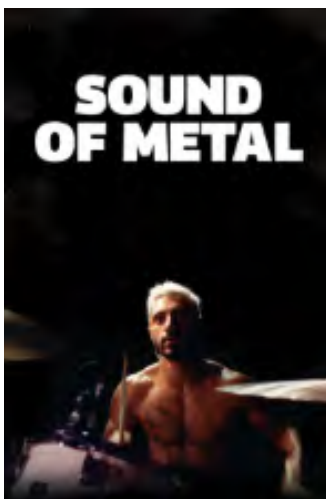
Overview: Seth and Evan are two inseparable friends who, usually picked on by the popular kids, are invited to a party and tasked with buying the alcohol. In an attempt to be accepted by the popular crew, and to be especially liked by the girls, they take on the challenge with the help of their friend, Fogell. The three of them share one common goal: to have sex before they go to college. All odds are stacked against them...will they succeed?



Star Wars: Empire Strikes Back

Age Rating: PG

Overview: A sequel to *Star Wars: A New Hope*, this movie revisits the war between the Galactic Empire and the Rebel Alliance. Hero Luke Skywalker trains in the way of the Jedi to face the powerful Darth Vader, while Han Solo and Princess Leia Organa lead the rebels to victory against the Imperials.



Sound of Metal

Age Rating: R

Overview: A metal drummer, Ruben Stone, begins losing his ability to hear due to years of performing. When his doctor breaks the news that his condition will only worsen over time, he begins to spiral. His life is now out of his control, and tension only rises when his girlfriend checks him into a rehabilitation center for the deaf. Forced to adapt to his new life, Ruben learns to cope with his loss and accepts the challenges oncoming years will present.

A RECIPE TO SHARE

PEANUT BUTTER COOKIES

Gavin Brinkman

INGREDIENTS:

- 1 ½ cups flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup creamy peanut butter
- ½ cup butter - room temperature
- ¾ cup brown sugar
- ¼ cup granulated sugar - (plus 2 tablespoons for rolling)
- 1 large egg
- 1 ½ teaspoons vanilla extract



DIRECTIONS:

1. Preheat oven to 350 degrees and very lightly grease a baking sheet or you can line the tray with a baking mat if possible
2. Whisk together flour, baking soda, and salt. Set this aside.
3. Take a large bowl and cream together the butter, peanut butter, brown sugar, ¼ cup granulated sugar for 2-3 minutes until it's light and fluffy. After, mix in the egg and vanilla until fully blended.
4. Add dry ingredients to the wet ingredients and mix until combined. Make sure you do not over mix. Roll the dough into balls. You may use 2 regular sized cookie scoops or about 3 tablespoons. The balls should be relatively large as this is the key to the soft texture.
5. Roll the cookie dough balls in the 2 tablespoons of sugar and place them on a baking sheet, about 2-3 inches apart.
6. Use a fork to gently press a criss-cross pattern into each cookie dough ball. Only press the ball down about half way.
7. Bake the cookies for around 8-9 minutes and carefully watch them. Make sure you do not over bake them! The cookies will just begin to crack on the top, and you will know they are done.
8. Remove them from the oven and allow them to cool for 1-2 minutes on the baking sheet before transferring them to a cooling rack. The cookies can be stored in an air-tight container at room temperature.

A RECIPE TO SHARE

A recipe for edible cookie dough. Enjoy the doughy goodness without the risk of salmonella!

Leah Pauquette

In one large bowl combine:

- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- 1 stick of butter
- 1 cup of flour
 - Must be heat treated!
 - The flour temperature should reach 160°F
 - One way to heat treat is putting the flour in the microwave for 30 sec, stirring and then another 30 sec, this should be done for about two-three minutes in total
 - Another method is spreading the flour on a thin baking sheet and putting in the oven at 300°F for about 10 minutes
- 1 $\frac{1}{2}$ teaspoon vanilla extract
- 3 tablespoons milk
- $\frac{1}{2}$ teaspoon salt (this amount should lessen if using salted butter)
- $\frac{1}{4}$ teaspoon cinnamon (this can vary depending on your preference for cinnamon)
- chocolate chips (as many as you want)



STUDENT SPOTLIGHT

My brother Ryan has been working at the Emergency Medical Services Department here in Rotterdam so I interviewed him to see what it's all about. - Isabel and Ryan Rumbaugh



1. What is the most challenging part about being an EMT?
- *"Probably getting used to always walking into the unexpected."*
2. What inspired you to become an EMT?
- *"I want to help people in their lowest moments, and eventually I want to become a firefighter."*
3. How long did the process take for you to get EMT certified?
- *"I had to go through three months of EMT training and school where they taught a lot of procedures and anatomy stuff, then I passed a test at the end of the course."*
4. What about your job is the most rewarding?
- *"Helping those in times of need, it also makes for some memorable experiences."*
5. Has being an EMT taught you anything? If so, what?
- *"Confidence is really important especially because so many patients are nervous about their situations so it puts them at ease."*
6. If you could describe your work in one word what would it be?
- *"Fascinating."*
7. What kind of hours do you work?
- *"I do three in the afternoon to ten at night on the weekdays, and twelve hour shifts on the weekends on top of my other job at a restaurant."*
8. What is the most common type of emergency you respond to?
- *"People who have difficulty breathing and chest pain."*
9. What advice would you give to someone thinking about becoming a first responder?
- *"It's okay to not know everything right away, experience will teach you and a lot of my coworkers are professional."*
10. At what age can you become an EMT?
- *"In New York State you can get certified at 17 years old, but usually won't be able to get hired until you're 18 years old like I did."*

WHY I MADE AELLO - ARIE DIN

As a kid, from fourth grade to ninth grade, I was a massive geek. In fourth grade, I started a Youtube channel which walked me through the door, and into the “house of business.” Opposed to other kids my age, I would edit my videos, check the analytics, and always find ways to make my videos better. By middle school, I had over 1,000 youtube subscribers and videos with tens and even hundreds of thousands of views. Which for the time, was absurd. During middle school, I remember we had a class called “Digital Literacy.” We would learn the basics of coding, learned to make basic websites, and learned how to be safe on the internet.

What seized most of my attention was the website building aspect. That day I went home and created a website called “TheBoringSite.” People could play games completely unblocked on their Chromebooks during school. This sparked a big trend in middle school where many people were on my site, and no one knew it was mine besides a few. People were making their own sites and I was so proud. I even saved up money to build a PC at home (which I still use to this day). Once I got to high school, things changed for me. I got into sports and made many friends, but quit everything I once loved. I quit my Youtube channel, quit making websites, and quit video editing.

It's bittersweet since, yes, I've made many friends and made memories I wouldn't trade the world for. But, if I just stuck with it, how big would that Youtube channel be? Now it's senior year, I decided to take a few big risks and launch a couple of businesses, like I used to. However, it's different now. I'm a lot older, smarter, and have much more “capital.” I launched my apparel business “Aello” originally to see if I still had “it,” and to do and learn. But now that I'm back through the door, I want to take another step. Instead of keeping Aello in a small 518 bubble, I want to go big, and reach new heights. Which I believe is what I always wanted to do in the first place.

TRIP TO THE CAPITAL

On April 3, 2025, the senior government classes took a trip to the New York State Capitol, located in Albany, New York. While there, students and chaperons had the opportunity to grab a bite to eat at the nearby eateries in the morning.

Following that, both groups split off and got to explore the New York State Museum and they got to take a tour of the Capitol building itself. In the NYS Museum, you can find many different artifacts from the Adirondack Wilderness, Birds of New York, Albany's Archaeology, Harlem in the 20s, The Cohoes Mastodon, Fire Engine Hall, Minerals of New York, Native Peoples of New York, and The World Trade Center: Rescue, Recovery, Response.

There were also many, real life artifacts found in sections of the museum, like a real fire truck used during 9/11. On the tour of the NYS Capitol, the tour guide brought students along to see the history behind the building, the structure and how it was built, and told the groups some other important, as well as interesting facts.

Students also got to see an ongoing meeting inside one of the grand rooms. Afterwards, students and chaperons got to eat lunch in the commons of the Capitol Building; same area from earlier in the day. Then, they all headed back to Schalmont after a very fun- filled day.

- Logan Opalka



FIRST TIME EXPERIENCE

My First European Football Match

It was a cold damp day. Typical for London no matter the season. We had just left from our hotel jet lagged with few moments to spare. We hopped into our black cab, my father and I, and took off for Craven Cottage, the oldest football stadium in London to see Fulham FC versus Nottingham Forest FC. Craven Cottage is owned by the owner of London's most expensive store Herod's. I have seen the crowds for Yankee Red Sox games, the NFL and my Celtics but, nothing would have prepared me for this.

We sat in our seats pretty close to the field and waited for the stadium to fill up. We were annoyed with the light rain but the fans really didn't seem to mind. The match started and the crowd noise was like having a jet plane on either side of you. Then, all of a sudden, the noise was replaced by the sound of 29,600 spectators singing popular songs from the United States whose lyrics were changed, quite nicely, to reflect the players, teams and the stadium. There were even songs from my dad's era.

At halftime, we were hungry for what we thought was a menu of American type food. Seems the only thing American was soda Some of the items had names we recognized were American such as hot dog and burgers but, what was inside of them was something our stomachs did not agree with. Since we did not feel like Chicken Balti or Steak and Ale pie, we survived on the stash of candy we had brought to the game

The match ended. The home team won. Everyone celebrated like it was the Super Bowl. My dad and I got to see some of the greatest athletes play a sport we call soccer.

- Michael Falance



College Tour Questions:

By: Anthony Villano

Going on college tours can be stressful, however, these questions can help you decide which is the best for you:

- *What are the retention and graduation rates?*
- *How does the meal plan work? Swipe or dining dollars or both?*
 - *Is housing available all four years?*
- *How does your application process and financial aid processes work?*
 - *What are the application dates?*
 - *Who is allowed to have cars on campus?*
 - *How do tickets for sports games work?*
- *Are the classes taught by professors or teacher's assistants?*
 - *What is the average class size?*
- *What are the deadlines for scholarships and financial aid?*
- *What types of internships or job opportunities are available?*
 - *Do you have study abroad opportunities?*



A LIFE WELL LIVED



Eric Paulus recently passed away and left the Schalmont community devastated. Not only was he a High Honor Roll student, he was also a great soccer player. Eric was a member of the Schalmont Boys Soccer Team, number 13. His contributions in his senior year helped ignite the team's wins in both the Section 2 Class A Final and the Class A Regional Final. The team also made Schalmont history by becoming the first Boys Varsity Soccer team to make it to the Class A State Final. More importantly, his personality was just as great off the field as his determination on the field. He was a kind, funny, bright, and humble man who always had a smile on his face and who the Schalmont community will miss dearly. Rest in peace Eric Paulus. You will be forever missed, remembered and honored.



FINALS/REGENTS SCHEDULE - GOOD LUCK!

Schalmont High School Examination Schedule: June 2025											
Tuesday June 10	Wednesday June 11	Monday June 16	Tuesday June 17	Wednesday June 18	Thursday June 19	Friday June 20	Monday June 23	Tuesday June 24	Wednesday June 25	Thursday June 26	Friday June 27
8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00 a.m.	8:00am
Biology Regents Exam Gym 2	Geometry Regents Exam Gym 2	Global 9 Final Exam Gym 1 English 10 Final Exam Gym 2	English Regents Exam Room 45 English 9 Final Exam Gym 2	Global History Regents Exam Gym 2 Sociology Final Exam Room 32	Juneteenth Holiday Observed (No Exams)	U.S. History Regents Exam Gym 2	Check Point A Spanish 1 Gym 2	Chemistry Regents Exam Gym 2	Algebra II Regents Exam Gym 2	No Exams Exam Rating	No Exams Exam Rating
		12:00 p.m.	12:00 p.m.	12:00 p.m.		12:00 p.m.	12:00 p.m.	12:00 p.m.	12:00 p.m.		
		Economics Final Exam Gym 1 Spanish 2 Gym 2	Living Environment Regents Exam Room 57 English 12 Final Exam Gym 2	Algebra I Regents Exam Gym 2		Earth Science Regents Exam Gym 2	Check Point B Spanish 3 Gym 2	Physics Regents Exam Gym 2	No Exams Exam Rating		
Universal Admission Deadlines for Regents Exams						Release Time for Local Exams					
Morning Exams: 10:00 am Afternoon Exams: 2:00 pm						All local exams are scheduled for 1.5 hours, unless otherwise requested. Students can be released after 1 hour.					
Conflict Room: Room 104											