

MAY 2023

SOLEBURY SCHOOL

FINE ARTS NEWSLETTER

WHAT'S INSIDE THIS ISSUE:



WRAPPING UP A GREAT YEAR OF ART

RYAN EICHEM

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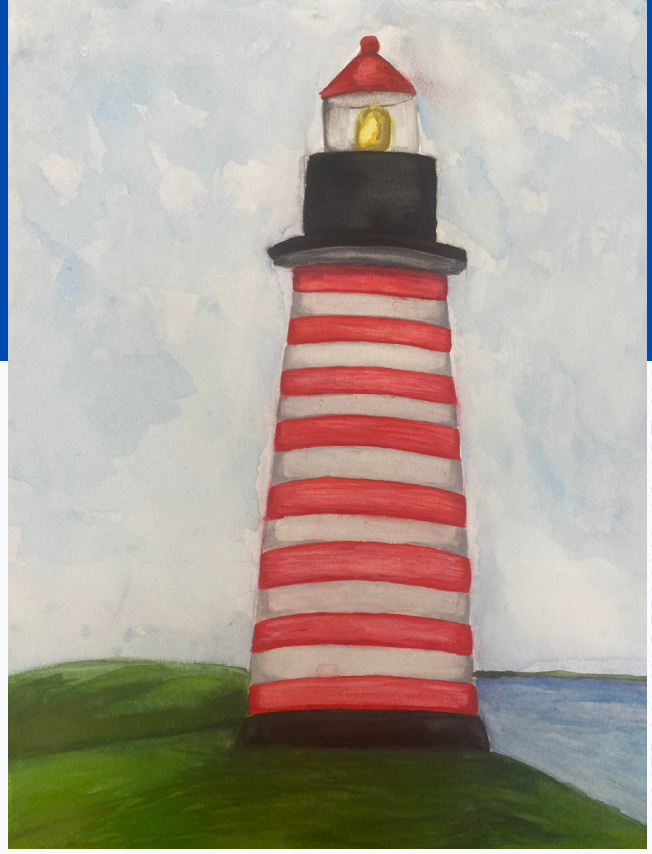
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MEGHAN FAY, AP ART, '23



CAMERON SILBERMAN, AP ART, '23



RACHEL SWAIN, AP ART, '23

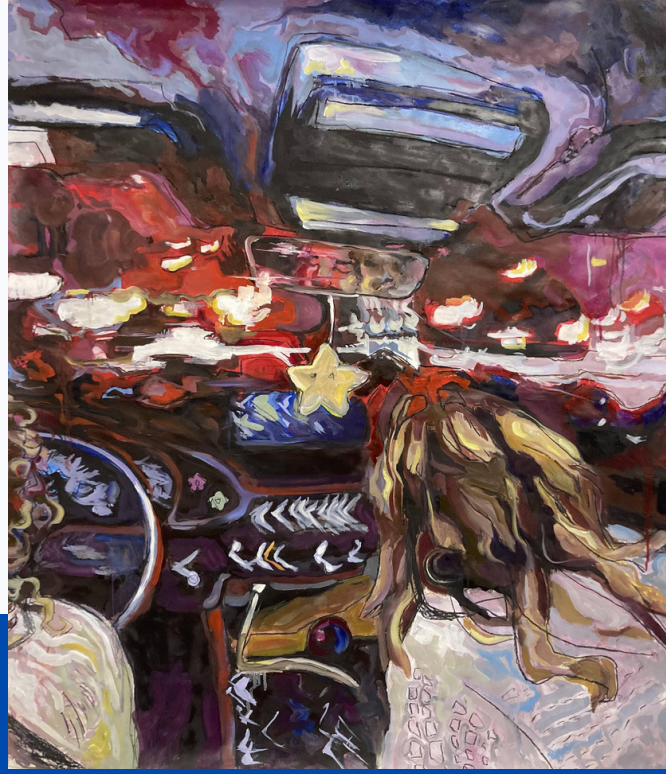


OLIVIA HOBSON, AP ART, '23

KATIE BUNTING, AP ART, '23



AMELIA KROTH, AP ART, '23



MAGGIE LIVEZEY, AP ART



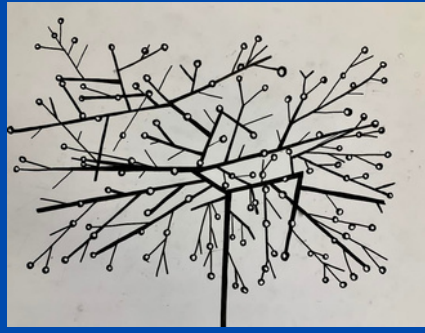
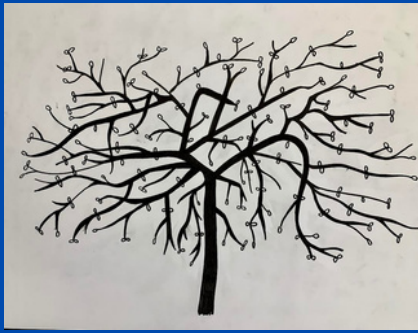
CLARA BORTHWICK, AP ART, '23



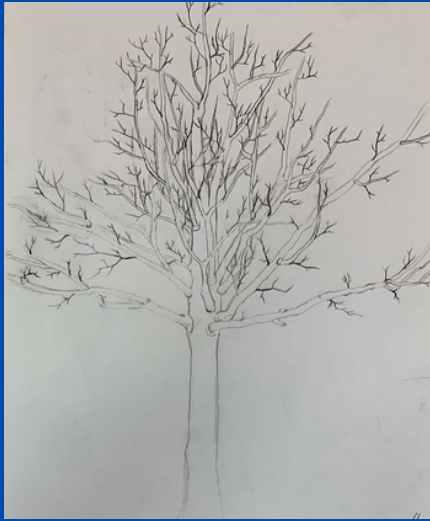
SOLEIL YAX, INDEPENDENT ART, '23



MADDY CUNNINGHAM, AP ART, '23



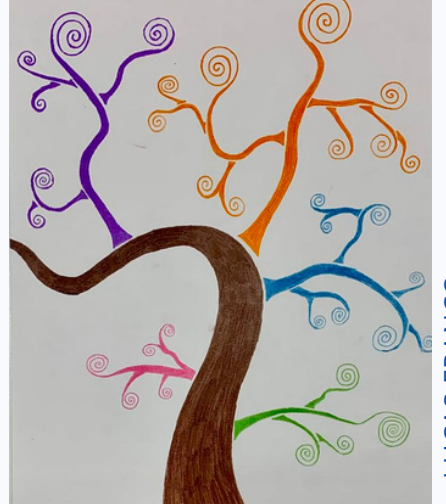
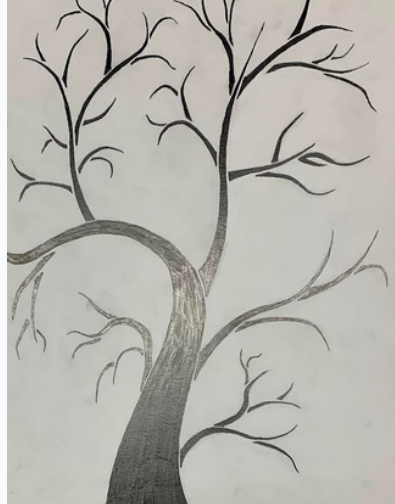
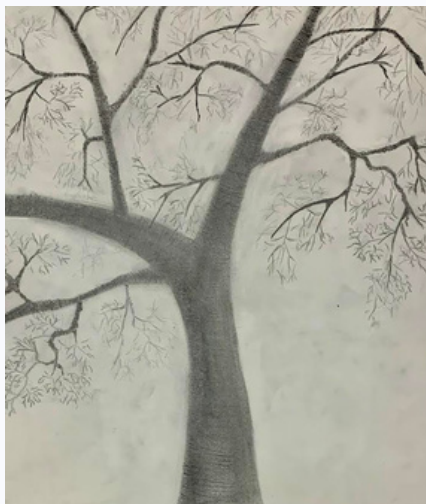
MADDIE SHARP, '23



ALEXA NICHOLS



Intermediate painting & drawing



LUCAS FRANCO



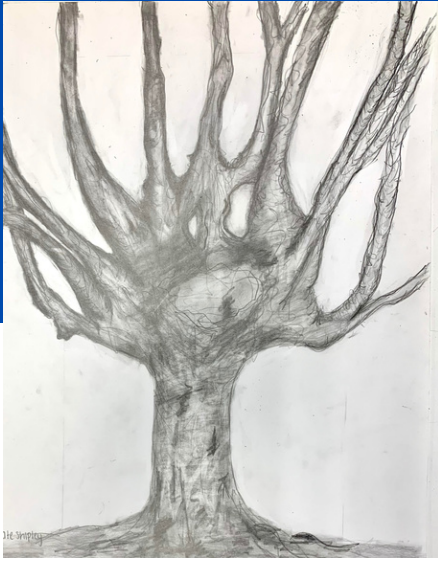
ALIZIA HARRIS



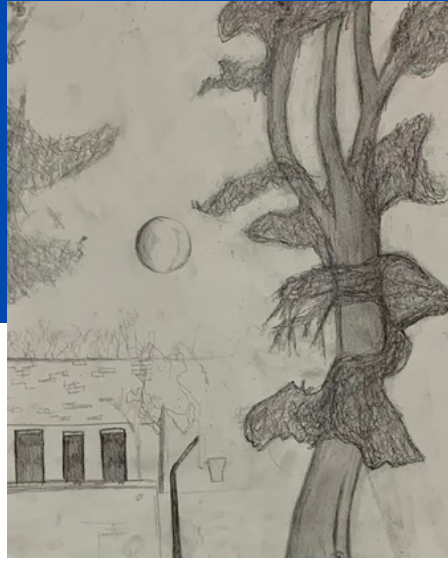
ALIZIA HARRIS



ALIZIA HARRIS



KATE SHIPLEY



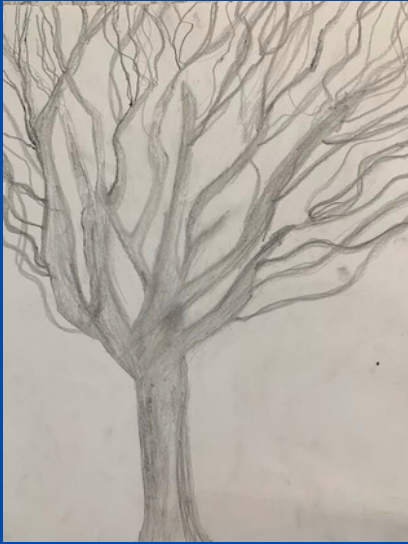
SHEA LAWRY



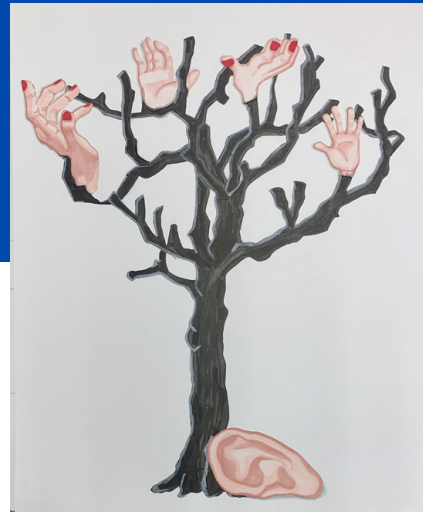
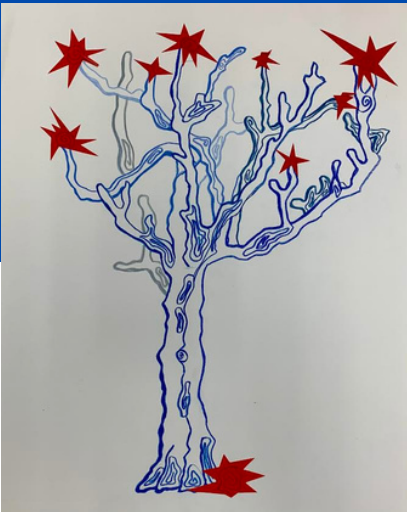
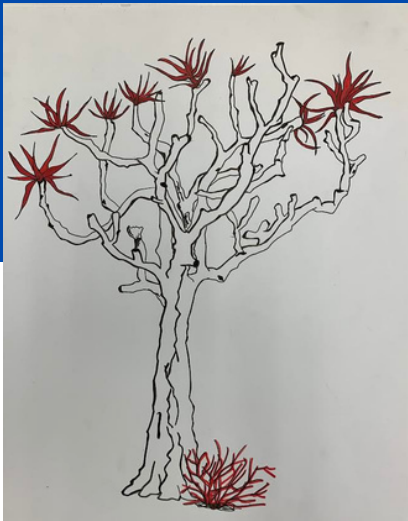
SLOAN MILES



SLOAN MILES



TONY YIN



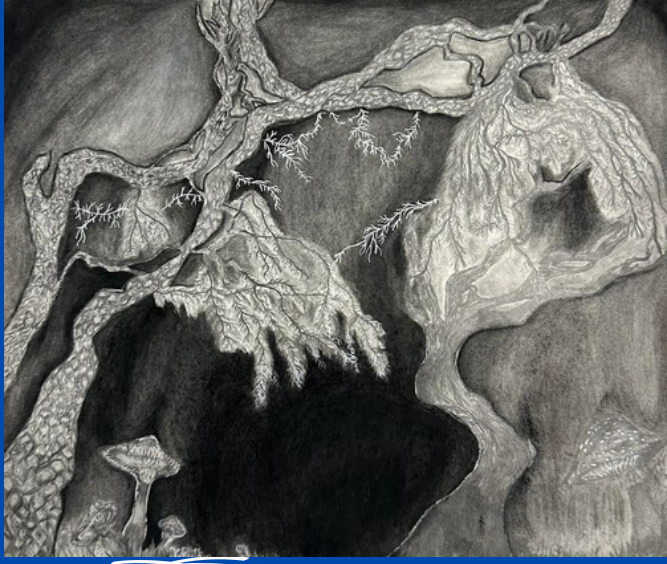
ULRICA WU



LIBBY DAVIS



NATHANIEL FERENCHAK



KATE LIPSKY, '23



OLIVIA JACKLIN

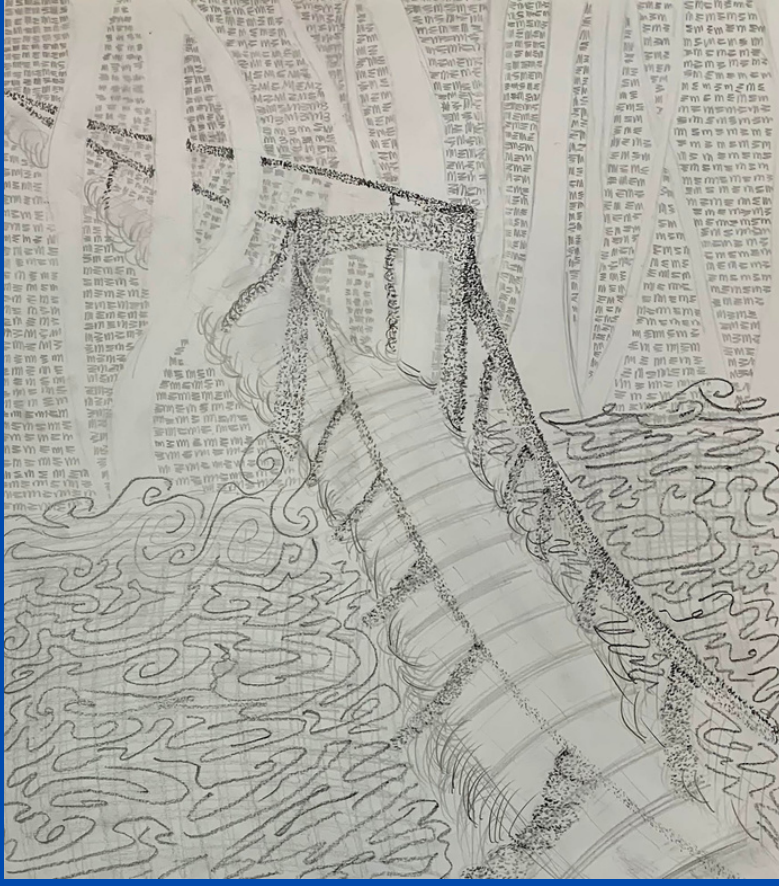
advanced
painting & drawing



SOPHIA HARRELL



HUDSON FERENCHAK

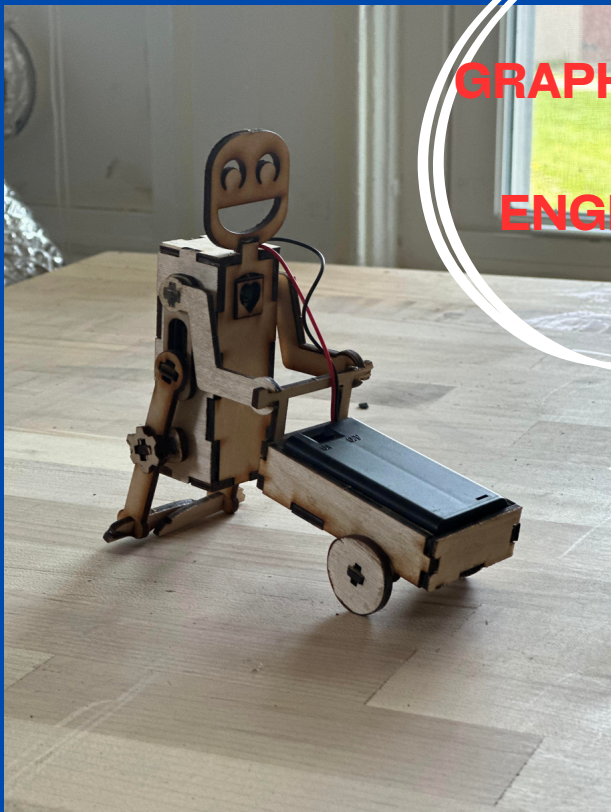


MIMI LYTKOWSKI



JONATHAN RAKOWSKI, '23

**GRAPHIC DESIGN
&
ENGINEERING**



AIDAN GOLDSTEIN



STUDENT DESIGNS IN THE WORKS



QUINN LOVELY & NATHAN VALLOW



JONATHAN RAKOWSKI, '23

Mushroom Grower's Guide

Part 1

- 1 Start with the species of spore of your choosing. Spore syringes can be ordered online and come with a needle, which must be sterilised before use.
- 2 You will need 2-3 sterilised grain bags, which can also be bought online, or you can sterilise your own grain or other substrate (such as sawdust) in a pressure cooker.



- 3 To sterilise your own grain, use cold water to rinse a your dry rye: a little over 1/3 of your desired amount of spawn (soaked grain will expand). Rinse multiple times until the water poured off is clear. Pour the grain into a large bowl or bucket of water and let it soak overnight. Small amounts of coffee and gypsum are optional additives. Bring the grain to a boil and let simmer for about 10 minutes, not too long or the grains can crack. Cooking will soften them for the mycelium to digest. Drain the steaming grain in a colander and spread over a towel or screen to dry for 1-2 hours. When done, the rye should be dry on the outside but filled with water. Fill the jars 3/4 full, lid them, and cover the lids with tin foil. With a pressure cooker or autoclave, cook at 15 psi for 90 minutes, starting the timer when this pressure is reached. When the time is up, turn off the stove and give plenty of time to cool. The jars are ready for inoculation.



A few pint-sized mason jars are perfect containers. You will need to make a hole in the lid and add a self-healing injection port to one and an air filter to the other. You can buy admissible filters or you can use a similar material like polyester.



Latex gloves and a mask are recommended to prevent pathogens from contaminating spawn and outcompeting your mycelium. Be sure to thoroughly sterilise every nearby surface and everything that may make contact with the mycelium's environment. Work in a room with minimal airflow.

Mushroom Grower's Guide Part 2

- After a few weeks, the grain spawn should be fully colonised by the mycelium. The entire jar or bag should be white. If you are using jars, you will definitely need multiple; if you are using bags, colonising multiple will speed growth. Spawn jars can also be multiplied by mixing a fully colonised jar with 2-3 sterilised grain jars. The environment must be sterile while doing this.
- 4 To make a plastic bin into a monotub, use a hole saw to drill 4-6 evenly spaced holes in the top half of the tub. Cover the holes with filters or polyester filling. Spraypaint the bottom of the tub black or cover it with black tape, just above where the dirt will be. This is what your fully grown mushrooms should look like. This is usually 6-8 weeks into the grow for most species. The bottom of the tub is shielded from light. Mushrooms do not photosynthesize, but they will grow more they sense light. Covering the bottom prevents them from fruiting underground.
 - 5 During this entire step, it is important to work in a sterile environment with a little ventilation. You will need a spray bottle of isopropyl, a spray bottle of clean tap water, your empty monotub, your mycelium-colonised grain spawn, and a few bags of substrate (soil). Sanitise everything around and every surface of the tub. Wait for the alcohol to evaporate and open the colonised grain. Spread a thin layer of colonised and sanitised grain, then bury it with a thin layer of soil. Spray the soil with water so it looks dark, but do not let water collect or puddle. Too much water will allow bacteria to grow, but mushrooms also need a substantial amount of moisture, as they are roughly 90% water. Repeat this layering and moisturing until you either run out of grain or reach the soil height. Cover the final layer with soil and dampen it. Make sure the soil is level and place the lid on. If all goes well, the soil should all turn white and mushrooms should fruit in a few weeks!



Store the monotub somewhere relatively sterile and out of direct light, where it will not be disturbed. Do not open the lid unless the soil is fully colonised (white) or the soil is already contaminated. Once fully colonised, spray about 10 sprays of water into the tub daily.

JONATHAN RAKOWSKI, '23

How to Make the Best

Banana Bread



- Step 1: Preheat oven to 325 degrees (F). Butter a 9 x 5 x 3 inch loaf pan.
- Step 2: Cream the sugar and butter in a large mixing bowl until light and fluffy. Add the eggs one at a time, beating well after each addition.
- Step 3: In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon. In another bowl, mix together the flour, baking powder, baking soda, and salt.
- Step 4: Add the banana mixture to the creamed mixture and stir until combined. Add dry ingredients, mixing just until flour disappears.
- Step 5: Pour batter into prepared pan and bake 1 hour to 1 hour 10 minutes, until a toothpick inserted in the center comes out clean. Set aside to cool on a rack for 15 minutes. Remove bread from pan, invert onto rack and cool completely before slicing.
- Step 6: Spread slices with honey or serve with ice cream.

Ingredients:



- 2 large eggs
- 3 ripe bananas
- 1 teaspoon salt
- 1 tablespoon milk
- 1 cup granulated sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 8 tablespoons (1 stick) unsalted butter, room temperature

WALTER BARON '23

photography



MACY GRISIN



EMMITT CARUSO





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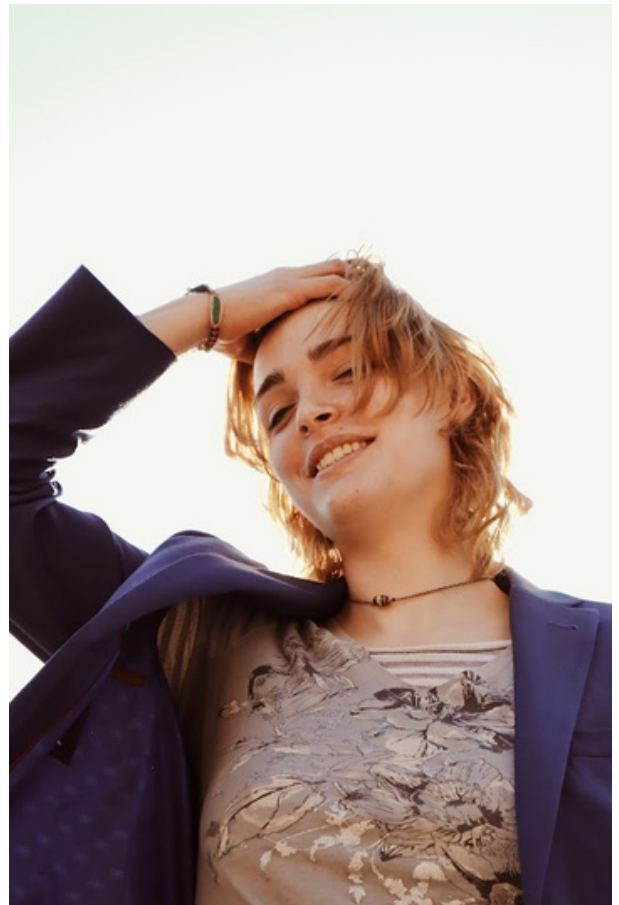
KYLE DALY



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MADDIE CUNNINGHAM, '23





SAWYER WESP



ULRICA WU



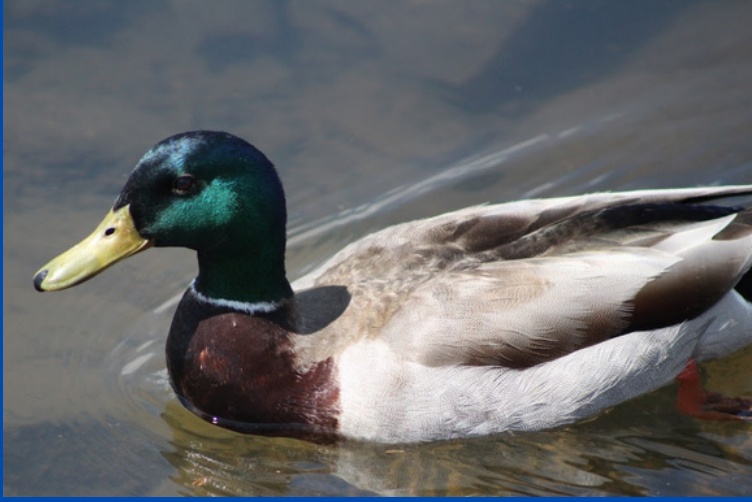


HANNAH SCHMUCKLER



MADDIE CALVERT





RYAN EICHEM



RYAN EICHEM