

# THE SAUGANASH CORONACLE

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## MAKING OTHERS BETTER

By B. Taylor

The NBA finals in 1991 marked a big shift in the league after Chicago Bulls beat the Los Angeles Lakers in five games. It also marked the start of a Bulls dynasty lead by Michael Jordan as the best player in the League, which was perfectly displayed during those finals. In a game five Jordan was incredibly efficient scoring 30 points and dishing out 10 assists, but Phil Jackson remembers one moment in the game when Jordan was holding back the rest of the team, which resulted in a Lakers comeback.

For the entire game, Jordan was in attack mode and at some point neglected his teammates who were often wide open. Magic Johnson was helping out all around the Lakers' defense which left John Paxson open on several occasions but nobody passed him the ball. Phil Jackson noticed this, so he called a timeout to remind Michael he had better options on offense.

"I wasn't happy with what I was seeing. Despite our discussions, Michael was leaving Paxson in limbo. Magic often left his man (Paxson) to help other players on defense. He was gambling that Michael wouldn't give up the ball. Paxson was a strong clutch shooter, and Michael trusted him more than others in tight situations. But with the championship in our sights, Michael was reverting to his old habit of trying to win games by himself. So I called a timeout and gathered the team together. 'Who's open, MJ?' I asked looking directly into Michael's eyes. He didn't answer. So I asked again, 'Who's open?' 'Paxson,' he replied. 'Okay so get him the damn ball.'"

After the timeout, Jordan realized what mistakes he was making so he completely changed his mindset. He decided to actively look to involve his teammates, especially John Paxson who was a very reliable shooter. Jordan's mentality changed so he was responsible for completely shifting the game in Bulls' favor by involving Paxson more often when Magic gambled on defense. This strategy paid off because Paxson nailed a couple of consecutive shots.

"After that exchange, the game turned. Michael and others started delivering the ball to Paxson, and he responded by hitting four shots in a row. The Lakers drew within 2 points with a little over a minute left. But I noticed something different as Michael moved the ball up the court. I expected him to make a move toward the basket, as he usually did in this situation. But instead, he was luring the defense in his direction and trying to create a shot for, yes, Paxson. It was a sweet ending. John nailed the two-pointer and we went on to win the championship."

Jackson described how great of a moment it was after they won their first championship because it reminded him of the times he had with the Knicks when they won championships. Even though they also had several All-Star players on their roster they played team basketball which was the mentality Jackson wanted the Bulls to have. "This was a profound moment for me. I had just won my first ring as a coach and best of all, we had done it by playing the game the same way my Knicks team had played when we won the championship. The right way."

# AHORITA COCINO!

By Chef Justiniano

Thank you, Sebastian, for leading us through the complicated ins and outs of cooking enchiladas on Saturday! Despite a few bumps along the road, including a severe tortilla miscalculation on the part of a few unnamed students and Kris using tomatoes instead of poblano peppers, it was literally a blazing success. Next time, John plans to follow the advice his expert cook sister gives him and Thomas will study the difference between a tablespoon and a teaspoon. Timmy now knows that cooking involves actually being in the kitchen and not just watching from his bed. Although Will is enough of a pro not to need his oil thermometer, there was at least one humbled aspiring chef who is looking forward to a recipe that doesn't involve cooking anything (including chicken, onions, and tortillas) in oil. Just a thought...



## INGREDIENTS FOR 'CHILLADAS

### Poblano Sauce

- 3 green poblano peppers
- Fresh cilantro leaves
- 1 avocado
- 1 cup of sour cream
- ¼ of an onion (we will use the rest of it later)

### Filling

- 4 chicken breasts (the cutlets not the whole breasts)
- 1 onion (+ the onion that we used a little bit for the sauce)
- 2 cans of refried beans (get a good brand, La Preferida or Mayocoba are good)
- 4 cloves of garlic

### Toppings

- Melting cheese of your choice (Chihuahua cheese, is the best cheese for this. It's a type of mozzarella cheese you can find it in a red bag)
- 1 avocado
- Cilantro
- Onion
- Some more sour cream

### Tortillas

- Very important that you have corn tortillas and that they are yellow. Some corn tortillas are white and that is not good because the corn flour has been bleached giving it a bitter taste. Get two packs (*not just two tortillas*).

*online*

## UPCOMING EVENTS

**TUESDAY 4/21 - 7:30 pm**

Freshmen - Virtue Talk - [Contact Justin](#)  
 Sophomores - [The Launch: A Career in Software Development](#)  
 Juniors - Virtue Talk - [Contact Vince](#)  
 Seniors - Virtue Talk - [Contact Edwin](#)

**WEDNESDAY 4/22 - 7:30 pm**

[College Meditation](#)

**SATURDAY 4/25 - 3:30 pm**

[High School Meditation](#)

**MONDAY-FRIDAY  
 MASS at Sauganash  
 at 12:00  
[click here](#)**



**PUT AN 'EXIT' SIGN  
 ON YOUR ROOM,  
 AND FOLLOW IT!**

**WORDS OF WISDOM  
 from Chief Sauganash**