



"Where your child gains a family."

Special points of interest:

- Basketball
- Senior Spotlight
- Lunch Menu

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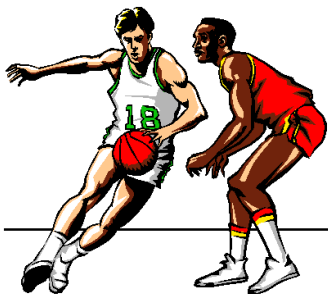
Warrior Weekly News

Maysville Jr. - Sr. High School

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BASKETBALL GAME STATS

Maysville Warriors



On homecoming the Boys won against Thackerville and the girls lost.

Jan. 23 the boys won against springer 59-55

The girls lost

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Quote of The Week!

FFA

February 1-3 Central district
livestock show

All things are difficult before they
are easy – **Dr. Thomas Fuler**

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SPOTLIGHTS

Senior Spotlights

Matilyn Allen

Matilyn Allen is the daughter of Matt and Stephanie Allen. Matilyn has spent her whole high school career at Maysville High School. After high school she wants to pursue a career in Radiology. She is interested in attending Redlands.

The one thing that Matilyn would like everyone to know about her is how determined she is. She strives everyday to do her best in everything that she does. She would also like everyone to know that she is a very respectable, dedicated student.

The person that Matilyn most admires is her mom. She has always been there for Matilyn, especially when she needed her the most. She is Matilyn's best friend and role model.

When described by those who know her, they would say that she is determined, ambitious, honest, and passionate. When Matilyn describes herself to others, she says that she is a responsible and respectable person that cares for her community and the people that she loves. She cherishes her relationship with Jesus and her family very much. Matilyn is the kind of person that will step up and do whatever needs to be done to help someone. She plans to continue this through college.

Setbacks are a part of life and when Matilyn is faced with a setback, she turns it into an advantage. For example, last year, two members of her livestock judging team graduated. With it being her senior year, having to rebuild a team was not ideal. However, she states “ I know that everything happens for a reason and everything will work out the way it is supposed to”.

If Matilyn is not at school or work, you might find her helping others as part of an organization. She helps out in BETA club and the National Honor Society. She is also a part of the FFA program. She can also be found in the 4-H program. Matilyn is excited for what the future holds for her as she moves on from high school and is confident that she will be successful in whatever path she takes in life. She plans to continue livestock judging in college. Her plan is to attend Redlands Community College and livestock judge and finish her prerequisites. From there, she is not sure if she will go to OU Allied Health or Midwestern State to get her degree in radiology to become an ultrasound technician.

We're on the Web!

maysville.k12.ok.us

Warrior Pride

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BREAKFAST AND LUNCH MENUS ~ JANUARY 22 - 26

Breakfast

Monday 1/29

Cereal

Wheat Toast

Fruit, Milk & Juice

Tuesday 1/30

Breakfast Burritos

Fruit, Milk & Juice

Wednesday 1/31

Sausage Biscuits

Fruit, Milk & Juice

Thursday 2/1

Donuts

Fruit, Milk & Juice

Friday 2/2

PB&J UnCrustables

Fruit, Milk & Juice

Lunch

Monday 1/29

Sloppy Joes

Baked Beans

Pickle Spears

Fruit & Milk

Tuesday 1/30

Popcorn Chicken

Sweet Potato Tots, Broccoli

Cucumber Sticks, Wheat Roll

Fruit & Milk

Wednesday 1/31

Taco Soup

Crackers, Cheese Sticks

Baby Carrots

Fruit & Milk

Thursday 2/1

Stir Fry Fajita Chicken

Whole Wheat Rolls

Broccoli, Cauliflower

Fruit & Milk

Friday 2/2

Cheeseburgers

Oven Baked Fries

Romaine Lettuce

Sliced Tomatoes

Fruit & milk

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RECIPE OF THE WEEK

WHOOPIE PIES

Ingredients:

For cakes: 2 cups all-purpose flour

1/2 cup Dutch-process cocoa powder

1 1/4 teaspoons baking soda

1 teaspoon salt

1 cup well-shaken buttermilk

1 teaspoon vanilla

1 stick (1/2 cup) unsalted butter, softened

1 cup packed brown sugar

1 large egg

For filling: 1 stick (1/2 cup) unsalted butter, softened

1 1/4 cups confectioners sugar

2 cups marshmallow cream such as Marshmallow Fluff

1 teaspoon vanilla

Directions:

1. **Make cakes:**

2. Preheat oven to 350°F.

3. Whisk together flour, cocoa, baking soda, and salt in a bowl until combined. Stir together buttermilk and vanilla in a small bowl.

4. Beat together butter and brown sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a standing mixer or 5 minutes with a handheld, then add egg, beating until combined well. Reduce speed to low and alternately mix in flour mixture and buttermilk in batches, beginning and ending with flour, scraping down side of bowl occasionally, and mixing until smooth.

5. Spoon 1/4-cup mounds of batter about 2 inches apart onto 2 buttered large baking sheets. Bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until tops are puffed and cakes spring back when touched, 11 to 13 minutes. Transfer with a metal spatula to a rack to cool completely.

6. **Make filling:**

7. Beat together butter, confectioners sugar, marshmallow, and vanilla in a bowl with electric mixer at medium speed until smooth, about 3 minutes.

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