



"Where your child gains a family."

Special points of interest:

- Basketball
- Senior Spotlight
- Lunch Menu

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Volume 5, Issue 11	

February 23, 2018

Warrior Weekly News

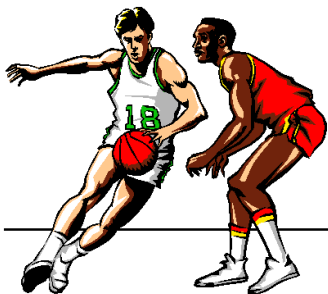
Maysville Jr. - Sr. High School

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TRACK, BASEBALL, AND SLOW PITCH GAME STATS

Maysville Warriors

There is an up coming track meet on march 8th



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Quote of The Week!

Good, Better, Best.
Never let it rest. 'Till your good is
better and your better is best. –
ST. Jerome

FFA

February 26 through March
3rd is the county livestock
show

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SPOTLIGHTS

Senior Spotlights

Joshua Clark

Joshua Clark is the son of Robert and Buffy Clark. He is interested in pursuing a career in Criminal Justice, Sports Medicine, or Education/ coaching. He is interested in attending Northeastern University, East Central University, Oklahoma Baptist University, University of Oklahoma, Oklahoma State University.

The one thing that Joshua wants everyone to know is his passion for football so he could possibly get a scholarship. Joshua is very strong in his beliefs and very loyal to family and friends. Joshua is very caring and close to his family.

Joshua most admires General Robert E. Lee. Although he was offered a top spot in the Union Army, he stayed loyal to the south and fought with a great deal of honor until the war was over. Like Robert E. Lee, Joshua is very loyal to what he believes in and sticks with it until the end. He is very set in his beliefs and ways.

When described by those who know Joshua, they would say that he is proud, scary, funny, and weird. When Joshua describes himself to others, he would say that football is his favorite sport and his passion. He loves heavy metal and

punk rock. He is also very blunt about everything. Joshua is very outspoken and will let you know if he does not like something. He is also a very friendly and caring person to those who are around him.

When Joshua is faced with setbacks, he adapts and overcomes them. Joshua is prepared for what life may throw at him. If Joshua is not at school or work, he is hanging out with family, working out, playing video games, or welding. Joshua is excited for what the future holds for him. He is interested in pursuing football at a D-2 college. He can play defensive end and left guard in football. Joshua plans to get married to Rowdie Cooper, graduate, get a good job, and give his family a good life.

We're on the Web!

maysville.k12.ok.us

Warrior Pride

Maysville Jr. - Sr. High School

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BREAKFAST AND LUNCH MENUS ~ FEBRUARY 20 - 23

Breakfast

Monday 2/19

No School Presidents Day

Tuesday 2/20

Pancakes

Sausage Links

Fruit, Milk & Juice

Wednesday 2/21

Oatmeal

Wheat Toast

Fruit, Milk & Juice

Thursday 2/22

Biscuits & Gravy

Fruit, Milk & Juice

Friday 2/23

UnCrustables

Fruit, Milk & Juice

Lunch

Monday 2/19

No School Presidents Day

Tuesday 2/20

Fish, Hushpuppies

Corn, Coleslaw

Fruit & Milk

Wednesday 2/21

Meatloaf

Cooked Carrots, Green Beans

Wheat Roll

Fruit & Milk

Thursday 2/22

Chili

Cornbread

Black Eye Peas, Broccoli

Fruit & Milk

Friday 2/23

Cheeseburgers, Fries

Lettuce, Tomatoes, Pickles

Fruit & Milk

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RECIPE OF THE WEEK

Smoky Kale Chips

Ingredients:

- Kale
- Olive oil
- Smoked paprika
- Salt
- Cooking spray

Directions:

Remove the center ribs and stems from 1 bunch kale; tear the leaves into 3-to-4-inch pieces. Toss with 1 tablespoon olive oil, 1 teaspoon smoked paprika and 1/4 teaspoon salt. Spread on 2 baking sheets coated with cooking spray. Bake at 350 degrees F until browned around the edges and crisp, 12 to 15 minutes

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