



Special points of interest:

- Football
- Band Member Spotlight
- Lunch Menu

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Warrior Weekly News

Maysville Jr. - Sr. High School

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FOOTBALL SPOTLIGHTS AND GAME STATS

High School Football Spotlight

Jackson Stephen and Michael Stewart

Jackson Stephen and Michael Stewart have been playing their entire lives. Jackson plays fullback and linebacker and wears number 6. Michael plays fullback and linebacker and wears number 44.

Junior High Football Spotlight

Nick Jones

Nick Jones has been playing football his entire life. Nick plays guard and defensive tackle and wears number 75.

Friday October 21, the Maysville Warriors faced the Allen Mustangs at Home, the Warriors got a 28-26 win over the Mustangs.

Warrior Pride

Maysville Jr. - Sr. High School

600 1st Street

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Question of The Week!

**Why do feet smell
and noses run?**

Quote of The Week!

**Challenges are what
makes life interesting and
overcoming them is what
makes life meaningful.**

- Joshua J. Marine

Academic: Wednesday, October 26th the JH Academic meet is home at 4:30 pm. Thursday, October 27th there is a HS academic meet against Little Axe at Little Axe at 4:30 pm.

Football: Friday, October 21st the HS Football game is against Caddo at Caddo starting at 7pm.

Other News: Senior Pictures are Tuesday, October 25th at the studio at 8:30. Wednesday, October 26th FFCLA & BETA Club are going to the Food Bank in OKC. Thursday, October 27th there will be a Drug Awareness Program at 12:30.

We're on the Web!

maysville.k12.ok.us

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SPOTLIGHTS

Band Member Spotlight

Avery Kelly

Avery is a sophomore at Maysville High School. She has been in band for four years and

plays the clarinet. Avery's achievement is being a Section Leader. Mr. B says, "Avery is a strong leader that tries to keep a group on task with positive reinforcement."



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BREAKFAST AND LUNCH MENUS ~ OCTOBER 24-28

Breakfast

Monday

- Cereal
- Fruit
- Milk or Juice

Tuesday

- Pancake on a Stick
- Fruit
- Milk or Juice

Wednesday

- Sausage, egg and cheese croissant
- Fruit
- Milk or Juice

Thursday

- Fruit Turnovers
- Fruit
- Milk or Juice

Friday

- PB&J Crustables
- Fruit
- Milk or Juice

Lunch

Monday

- Little Smokies
- Mac & Cheese
- Cherri Crisp
- Hot Rolls
- Milk

Tuesday

- Fajitas
- Ranch Beans
- Salsa
- Fruit
- Milk

Wednesday

- Steak Fingers
- Mash Potatoes
- Green Beans
- Wheat Roll
- Fruit
- Milk

Thursday

- Spaghetti with meat sauce
- Salad with ranch
- Banana Pudding
- Milk

Friday

- Hot Ham and Cheese
- Carrot Sticks with ranch
- Chips
- Fruit
- Milk

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RECIPE OF THE WEEK

Bacon Cheeseburger Bombs

Ingredients:

- 1 can Pillsbury Biscuits (10 biscuits)
- 1 pound lean ground beef
- 1/2 an Onion
- 3 slices bacon chopped
- 1 tbsp. ketchup
- 2 tbsp. barbeque sauce
- 1 tsp. yellow mustard
- 1 tsp. Worcestershire sauce
- 5 oz. cheddar cheese chopped into 10 squares
- 1 egg white
- Sesame seed

Directions:

- Preheat oven to 375 degrees.
- In large pan, ground beef, bacon and onion until cooked. Drain grease.
- Add cream cheese, ketchup, bbq sauce, mustard, and Worcestershire sauce. Stir over low until cream cheese is melted. Allow to cool.
- Roll each biscuit out thin, place beef mixture and 1 square of cheese on each biscuit.
- Wrap biscuit out thin, place beef mixture and 1 square of cheese on each biscuit.
- Place biscuits on parchment lined pan, seam side down. Brush with egg white and sprinkle sesame seeds.
- Put them in the oven, turn heat down to 350 degrees. Bake 13-16 minutes or until lightly browned.

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