



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

Hunter Cornelius and Will Morton

Hunter Cornelius and Will Morton have been playing football their entire school careers. Hunter plays running back and cornerback and wears number 5. Will plays quarterback and linebacker and wears number 9.

Junior High Football Spotlight

Matthew Dobson and Brodie Albright

Matthew Dobson and Brodie Albright have been playing their entire school careers. Matthew plays guard and defensive tackle and wears number 55. Brodie plays guard and defensive tackle and wears number 90.

Friday, October 28th
Warriors traveled to
Caddo to face the Bruins.
The Warriors won 66-16.

Warrior Pride

Maysville Jr. - Sr. High School

600 1st Street

Maysville, Oklahoma 73057

Tel: 405-867-4410

Fax: 405-867-1240

Question of The Week!

If parents say, "Never take candy from strangers" then why do we celebrate Halloween?

Quote of The Week!

Life is really simple, but we insist on making it complicated.

-Confucius

We're on the Web!

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Basketball: Monday, October 31st there 7/8th BB Tournament at Whitebead continuing Tuesday and Thursday.

Football: Friday, November 4 the HS Football game will be at home against Macomb at 7 pm. Senior Recognition is at 6:30 pm.

Academic: There will be a HS Academic Meet Thursday, November 3rd at Wayne starting at 12:00 pm.

Other News: Tuesday, November 1st the FLU Clinic will be here. Friday, November 4th is Reading Test Registration.

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SPOTLIGHTS

Band Member Spotlight

John Ross Williams

John Ross is a freshman at Maysville High School. He has been in band for four years and plays the clarinet. John Ross's achievements include being a part of the SCOBDA Honor Band. Mr. B says, "John Ross keeps a smile on everyone's face. He is one of the most spirited members of our program."



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BREAKFAST AND LUNCH MENUS ~ OCTOBER 31-NOVEMBER 4

Breakfast

Monday

- Cereal
- Fruit
- Milk or Juice

Tuesday

- French Toast Sticks
- Fruit
- Milk or Juice

Wednesday

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

Thursday

- Muffin
- Yogurt
- Fruit
- Milk or Juice

Friday

- PB&J Crustables
- Fruit
- Milk or Juice

Lunch

Monday

- Mummy Dogs (hot dogs)
- Bug Sticks (celery Sticks, Peanut Butter, & Raisins)
- Witches Brooms (Carrot Sticks)
- Blood Cake (Red Velvet Cake)
- Scary Green Eyes (Green Grapes)
- Milk

Tuesday

- Burritos
- Chips & Salsa
- Carrot Sticks w/ Ranch
- Banana Bars
- Milk

Wednesday

- Baked Potato Soup
- Crackers
- Cheese Sticks and Fruit
- Milk

Thursday

- Saalsberry Steak
- Mashed Potatoes
- Wheat Rolls
- Green Beans and Fruit
- Milk

Friday

- Grilled Chicken Ranch Wrap
- Chips
- Broccoli, Cauliflower, and Fruit
- Milk

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RECIPE OF THE WEEK

S'mores Bites

Ingredients:

- 7 graham crackers
- 6 tbsp. butter
- ¼ cup powdered sugar
- 2 Hershey bars (broken into squares)
- 12 marshmallows (cut in half)

Directions:

Preheat oven to 350degrees.

Crush graham crackers finely using food processor or ziplock bag and rolling pin.

In a small bowl, mix together graham crackers, butter, and powdered sugar.

Scoop about 1 tsp. of mixture into 24 wells of a mini muffin tin, use fingers to press crumbs down.

Bake for 4 minutes, and then remove from oven.

Add a piece of chocolate to each well and top of with ½ of a marshmallow.

Return to oven for about 2 minutes or until the marshmallow is soft.

To toast marshmallow turn on broiler for 1-2 minutes, watch closely to make sure they do not burn.

Let cool slightly after being taken out of oven before serving.

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