



Special points of interest:

- Football
- Band Member Spotlight
- Lunch Menu

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November 14, 2016

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Warrior Weekly News

Maysville Jr. - Sr. High School

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FOOTBALL GAME STATS

Maysville Warriors



The Warriors faced the Dewar Dragons on Friday, November 11th. Maysville won 28-18.

Warrior Pride

Maysville Jr. - Sr. High School

600 1st Street

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Question of The Week!

**If quitters never win,
and winners never quit,
who came up with,
"Quit while you're
ahead"?**

Quote of The Week!

**With the new day
comes new strengths
and new thoughts.
-Eleanor Roosevelt**

Basketball: Monday, November 14th is the JH BB Conference Tournament at Paoli. Tuesday, November 15th is a JH BB game at home against Wayne at 4:30 pm. Thursday, November 17th continues the JH BB Conference Tournament.

Academic: Wednesday, November 16th is a JH Academic Meet at Whitebead starting at 4:00 pm.

Band: Wednesday, November 16th is Honor Band Auditions at Waurika.

Other News: Monday, November 14th is the Board Meeting at 6 pm. Wednesday, November 16th there will be a fire drill at 1:05 pm.

We're on the Web!

maysville.k12.ok.us

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SPOTLIGHTS

Band Member Spotlight

Grace Mize

Grace is a freshman at Maysville High School. She has been in band for four years and plays the saxophone. Mr. B says, "Grace has emerged as one of the strongest leaders we have. She pushes herself and others to improve until it is perfect."



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BREAKFAST AND LUNCH MENUS ~ NOVEMBER 14—18

Breakfast

Monday

- Cereal
- Fruit
- Milk or Juice

Tuesday

- Tornados
- Fruit
- Milk or Juice

Wednesday

- Biscuits & Gravy
- Fruit
- Milk or Juice

Thursday

- Fruit Turnover
- Fruit
- Milk or Juice

Friday

- PB&J Crustables
- Fruit
- Milk or Juice

Lunch

Monday

- Chicken Strips
- Mashed Potatoes and White Gravy
- Hot Rolls
- Corn
- Fruit
- Milk

Tuesday

- Mexican Casserole
- Celery and Carrot Sticks
- Fruit
- Milk

Wednesday

- BBQ Sandwich
- Chips
- Peach Cobbler
- Pickle Spears
- Milk

Thursday

- Tator Tot Casserole
- Wacky Cake
- Cooked Carrots
- Fruit
- Milk

Friday

- Hot Dogs
- Chili (for high school) and Chips
- Cauliflower, & Broccoli with Ranch
- Fruit
- Milk

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RECIPE OF THE WEEK

Baked French Toast Casserole with Maple Syrup

Ingredients:

1 Loaf of French bread (13 to 16 ounces)
8 large eggs
2 cups half-and-half
1 cup milk
2 tablespoons granulated sugar
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash of salt

Praline Topping:

1/2 pound (2 sticks) butter
1 cup packed light brown sugar
1 cup chopped pecans
2 tablespoons light corn syrup
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions:

Slice French bread into 20 slices, 1-inch each. (Use any extra bread for garlic toast or bread crumbs). Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

Praline Topping:

Combine all ingredients in a medium bowl and blend well.

Makes enough for Baked French Toast Casserole.

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