



## The Gladiator Arena Newsletter

Week of: September 25th, 2017

### SCHOOL'S MISSION STATEMENT

The mission of the Ontonagon Area School District in concert with the community is to educate all students to reach their highest potential, and be productive members of society.

## **"PARENT/GUARDIAN SURVEY"**

Your opinions matter to us, could you please take a few minutes and fill out the Parent/Guardian survey.

Just click on the link below, it is anonymous.

<https://docs.google.com/a/goisd.org/forms/d/1w8M8MxMOZira9n0yBYN7XyOI-ATALzjnldJe53mIJ8s/viewform>

# Homecoming

**Queen: Cleo Allen**

**King: Micah Blake**



# IMPORTANT EVENTS COMING UP

**October 5 – Safety Training - (9-11) in library – all seniors and any juniors participating in Job Contracting**

**October 11 – PSAT for the juniors that signed up**

**October 17 – Financial Aid Night – 5:00 p.m. in cafeteria**



## Craft Of The Week:

### Paper Plate Owl

#### Materials you will need include:

- A white paper plate
- Construction paper
- Glue
- Markers, crayons, & paints

#### Directions:

1. **Begin by coloring the inside (concave portion) of your plate. This will be the owl's chest**

2. Next, fold in the two sides of the plate to make the wings. Fold down the top of the plate to make the head.
3. Color the wings, you may choose any color you would like.
4. For the final step, glue two feet, two eyes, and a beak. You can choose any color paper you like to make different looks for your owl.



## **Students Of The Week**

### **Elementary student of the week:**

- **Drew Pantti- Kindergarten**

*Do you have any siblings? Yes, a sister named Tori*

*Who is your best friend? Gatlin Urbis*

*Who is your favorite sports team? The Detroit Tigers*

### **Middle school student of the week:**

- **Chloe Hoffstrom- 7th Grade**

*What is your favorite movie? If I Stay*

*What is your favorite sports team? The Ontonagon Gladiators*

**What do you want to be when you grow up? A Water Ski Instructor**

### **High school student of the week:**

- **Whitney Rule- 11th Grade (Junior)**

*What do you want to be when you grow up? A Dental Hygienist*

*Who is your favorite teacher? Mr. Stafford*

*What is your favorite time of year? My favorite time of the year is fall because I love the changing colors, Thanksgiving rolls around & my family comes together.*

## Spotlight senior of the week:



### **Breanna Kay Lammers**

**When were you born?** November 21st, 1999

**Do you have any siblings or animals?** Yes, 1 sister Shayna & 3 dogs.

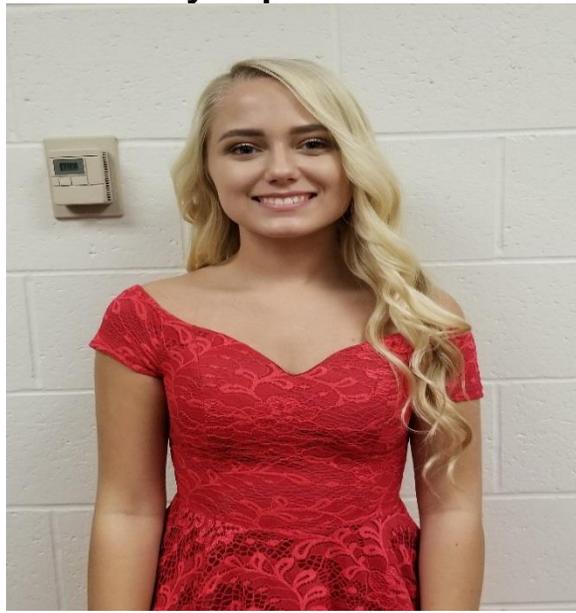
**What is your favorite food?** Chicken Alfredo.

**Who has made the best impact on you?** Mrs. Santini because she encouraged me to concentrate on math and made it easier for me to learn.

**What is the best childhood memory?** Getting a puppy.

**Where are you going to be going to college?** Northern Michigan University to become a vet.

**Where do you plan to live in the future?** A Warm Climate.





## RECIPE OF THE WEEK:

### Salted Caramel Apple Pie Bars

#### Ingredients:

##### Shortbread Crust

- 1/2 cup (115g) unsalted butter, melted
- 1/4 cup (50g) granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup (125g) all-purpose flour (spoon & leveled)

##### Apple Filling

- 2 large apples, peeled and thinly sliced (1/4 inch thick)
- 2 Tablespoons all-purpose flour
- 2 Tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg

##### Streusel

- 1/2 cup (40g) old-fashioned oats
- 1/3 cup (70g) packed light or dark brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 cup (30g) all-purpose flour
- 1/4 cup (60g) unsalted butter, cold and cubed

#### Directions:

1. Preheat the oven to 300°F (149°C). Line the bottom and sides of an 8-inch square baking pan with aluminum foil or parchment paper, leaving enough overhang on all sides. Set aside.
2. Make the crust: Stir the melted butter, granulated sugar, vanilla, and salt together in a medium bowl. Add the flour and stir until everything is combined. Press the mixture evenly into the prepared baking pan. Bake for 15 minutes while you prepare the filling and streusel.

3. **Make the apple filling:** Combine the sliced apples, flour, granulated sugar, cinnamon, and nutmeg together in a large bowl until all of the apples are evenly coated. Set aside.
4. **Make the streusel:** Whisk the oats, brown sugar, cinnamon, and flour together in a medium bowl. Cut in the chilled butter with a pastry blender or two forks (or even with your hands) until the mixture resembles coarse crumbs. Set aside.
5. **Remove the crust from the oven, and turn the oven up to 350°F (177°C).** Evenly layer the apples on top of the warm crust. It will look like there are too many apple slices, so layer them tightly and press them down to fit. Sprinkle the apple layer with streusel and bake for 30–35 minutes or until the streusel is golden brown.
6. **Remove from the oven and allow to cool for at least 20 minutes at room temperature, then chill in the refrigerator for at least 2 hours (or overnight).** Lift the foil or parchment out of the pan using the overhang on the sides and cut into bars. I usually cut them into 16 smaller bars, but you can cut them into 12 larger bars. Once cut, drizzle some salted caramel sauce on top of each. These apple pie bars can be enjoyed warm, at room temperature, or even cold.

## **Homemade Salted Caramel Sauce**

### **Ingredients:**

1 cup (200g) granulated sugar

6 Tablespoons (90g) salted butter, room temperature cut up into 6 pieces

1/2 cup (120ml) heavy cream

1 teaspoon salt

### **Directions:**

1. Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon.
2. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
3. Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
4. Stir the butter into the caramel until it is completely melted, about 2-3 minutes. A whisk helps if you find the butter is separating from the sugar.
5. Very slowly, drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble and/or splatter when added.
6. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
7. Remove from heat and stir in 1 teaspoon of salt. Allow to cool down before using.




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## **Weekly Sports Events:**



### **Varsity Football**

**Oct. 7th- Bear Lake, Away (Brimley) @ 2:00**



### **Varsity/JV Volleyball**

**Oct. 3rd- Bessemer, Home @ 5:45**

**Oct. 5th- Watersmeet, Away @ 5:45**

This week's Newsletter was prepared by Wendy Collins-Gouin, Natasha Pantti, & Taylor Goard.