



The Gladiator Arena Newsletter

Week of: October 22, 2018

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.




FINANCIAL AID - TRIO HELP

Thursday, October 25

5:30 – 7:00 pm

Computer Lab

- Event attachment
-  FAFSA Material



We are still collecting Box Tops for Education. You can drop them off at *Harbor Towne Pharmacy, Forever Flowers, the school and Northern Roots Salon by Page Marie (in White Pine)*. You can also mail them to the school!



Please make sure to send your child to school with proper outdoor clothing (hat, mittens, boots, warmer jacket and snow pants).



VILLAGE OF
ONTONAGON HALLOWEEN
OCTOBER 31, 2018
TRICK OR TREAT HOURS
4:00 to 6:00 P.M.

(REMINDER TO TRICK OR TREATERS - STOP ONLY AT
HOMES WITH OUTDOOR LIGHTS ON).



"4-H Halloween Craft" October 23,

2018 immediately after school until 4:45. K-3rd will be making a scarecrow and witch's hat. There are 12 slots available for this group. 4th - 12th will be making a

Halloween luminaire out of a mason jar. There are 12 slots available for this group. call ASAP 884-4386 by October 19, 2018. You need to RSVP and enroll in 4-H to make sure you have a slot. We will have a waiting list if necessary. Enrollment in 4-H is FREE this year so enroll to enjoy this opportunity!! <https://mi.4honline.com>



SPOOKY SCIENCE NIGHT

October is here! Come if you dare to share a "SPOOKY" evening with 4-H! Event is *FREE* to youth enrolled in 4-H. \$3.00 to youth not enrolled in the 4-H program. All youth are welcome! October 26th, Friday from 6:00 - 8:00 p.m.



Mass City Town Hall



Costumes are welcome and encouraged!

Science, crafts, snacks and more fun!

Please bring a healthy snack to share with others! For more information call Paula Maloney at 884-4386



- **Girls JV/Varsity Volleyball**

- Oct. 23rd Baraga Home 5:45pm (Parents Night) Oct. 25th Lanse
Away 5:45pm



Q: What type of monster loves dance music?

A: The boogieman





Elementary student of the week:

Brody Bobula 3rd Grade

What are you best at? -Hockey

Favorite color? -Red

Favorite animal? -Cheetah

Favorite thing to do in the summer? -Swimming

Middle school student of the week:

Samantha Bailey 6th Grade

Who is your best friend? -Ali Bobula

What do you want to be when you grow up? - Anesthesiologist

Advice you would give younger kids? - To not get in trouble

What do you like the least about school? -First class of the day because we just go on the computers and it's boring.

High school student of the week:

Conner Negro 10th Grade

What's your most embarrassing in- school memory? -Mr. L called me Connie in 6th grade

What can help you to do better in class? -Listen

Do you like coming to school? - No, because it's not important

Favorite sport? -Basketball



Philip Voss

If you could create one mandatory course for future seniors, what would it be? -Weight room

Have you applied to college yet? -Yes, Northern and Gogebic

Favorite memory of school? -Beating North Central

One word advice to other classes what would it be? -Don't slack off freshman year



Teacher of the **Week**

Teacher Of The Week

Mr. Safford

What is something you have learned from teaching? -How to adapt and collaborate with different people

Is it hard to balance school work with home? -Yes

Tell us about your discipline procedure? -I try to highlight rules right away and often repeat them
I also make referrals to the office

Do you enjoy teaching? - Yes very much

Senior class is selling Pies for Thanksgiving See any senior to buy a pie for thanksgiving:)





FALL TIME RECIPE



Ingredients

- 1 pound uncooked linguine
- 1 tablespoon butter
- 3 tablespoons white wine
- 2 teaspoons grated Parmesan cheese
- 3 cloves garlic, minced
- 1 teaspoon chopped fresh parsley
- 1 pinch salt and pepper to taste
- 1 pound medium shrimp, peeled and deveined

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan, melt butter over medium low heat; add wine, cheese, garlic, parsley and salt and pepper to taste. Simmer over low heat for 3 to 5 minutes, stirring frequently.

Increase heat to medium high and add shrimp to saucepan; cook for about 3 to 4 minutes or until shrimp begins to turn pink. Do not overcook.

Divide pasta into portions and spoon sauce on top; garnish with Parmesan cheese and fresh parsley, if desired.

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CRAFT TIME

PUFFY GHOSTS



DIY these hanging ghosts with cotton balls on white construction paper. Glue on black paper eyes and mouths in expressions of your choosing.

