

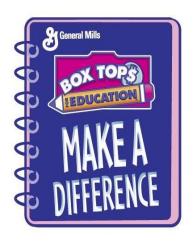
#### The Gladiator Arena Newsletter

Week of: October 15th-19th, 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.





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).

### Figure Skating Sign up

Thursday, October 18 7:00 pm Rec Center

### **Ontonagon School District Board Meeting**

Monday, October 15 5:30 pm

## **Financial Aid Night**

Tuesday, October 16 6:00 – 6:00 pm Cafeteria

# 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).





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 slot 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



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.



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. 15th Jeffers Away 5:45pm Oct. 16th Chassell Away 5:45pm
  - Boys Varsity Football
- Oct. 20th Atlanta Away (Superior Central) 2:00pm



- Q. How do you fix a broken pumpkin?
  - A. With a pumpkin patch.



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

#### Violet Amos 5th Grade

Tell me about the best part of your school day? -Recess

Who do you sit by at lunch? -Kylie Uotila and Olivia Lockhart

Where is the coolest place in school? -The gym

What do you do in your free time on weekends? -In the winter I go skiing and in the fall I rake leaves and jump in them

#### Middle school student of the week:

### Will Immonen 8th Grade

Favorite sport and why? - Basketball because it's fun to play

Is there anyone in your class who needs a time-out? - Yes, Dylan because he is annoying and always causing trouble

What do you like to do outside of school? - Video games

Are you looking forward to high school? Why? - Yes, because I want to pass school

#### High school student of the week:

### Mckenna Lucas 9th Grade

What has been your biggest challenge? - Going to different schools

What is your definition of a good teacher? - Someone that is organized and puts grades in right away

Favorite class and why? - Gym class because I do nothing

What sport do you enjoy to watch most? -Basketball



# Senior Spotlight Student Of The week Jenny Labyak

What are somethings you like to do for fun? - Sports and watch netflix Describe your senior year in five words? - Terrifying, exciting, sad, memorable, and fun Who was your favorite teacher throughout all of school? -Mr. Stafford How does it feel to finally be a senior? -Scary and nerve wracking





# Teacher Of The Week

#### Ms. Cancioni

How do you organize your classroom? - I try to be as organized as possible Favorite grade to teach in the school? - All grades

What do you want to be doing in 5 years? - Skiing, Traveling, doing stuff with schools What interests do you pursue outside of the classroom? - Skiing, Hiking, Biking, Traveling, Paddle boarding, and playing with my dog.





# FALL TIME RECIPE



# Ingredients for Turkey Chili

2 tbsp. olive oil 1 large onion

kosher salt Pepper

2 clove garlic 1 tbsp. chili powder

2 tsp. ground cumin

1 1/4 lb. lean ground turkey

1 can fire-roasted diced tomatoes 1 can refried beans

1 can black beans

1 can kidney beans

2 can fire-roasted diced chiles

1 c. low-sodium chicken broth

sour cream

**Grated Cheese** 

Tortilla chips

**Directions:** Heat the oil in a large saucepan or Dutch oven over medium heat.

Add the onion, season with 1/2 teaspoon each salt and pepper, and cook, covered, stirring occasionally, until tender, 6 to 8 minutes. Stir in the garlic, chili powder, and cumin and cook, stirring, for 1 minute. Add the turkey and cook, breaking it up with a spoon, until it begins to brown, about 4 minutes. Add the tomatoes (and their juices), beans, chiles, and chicken broth and bring to a boil. Reduce heat and simmer until slightly thickened, about 3 minutes. Serve with the sour cream, cheese, and chips, if desired.

This week's Newsletter was prepared by Wendy Collins-Gouin, Katelynn Laingren and Michelle LaBine