



The Gladiator Arena Newsletter

Week of: February 4, 2019

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.



Tuesday, February 5, 2019 Guiding Good Choices 5:00 pm to 8:00 at school library



Tuesday, February 5, 2019

Girl Scouts meeting 3:15 pm in Art Room



**Karate Monday and Thursday: 3:20 pm to 4:20 pm (beginners)
7:00 pm (advanced)**



Mr. Nelson is planning on taking a group of students to Washington D.C. for the next presidential

inauguration. The trip will be open to all students currently in grades 7-10. The inauguration is always on January 20th. Please discuss this opportunity with your child to see if they are interested. A meeting will be held at a later date to provide more information. If you have any questions, feel free to call or email Mr. Nelson at 813-0614 ext. 123 or tnelson@oasd.k12.mi.us



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!



Girls Varsity Basketball

Feb 7th, Houghton (Away) 5:45 & 7:20 pm

Boys Varsity Basketball

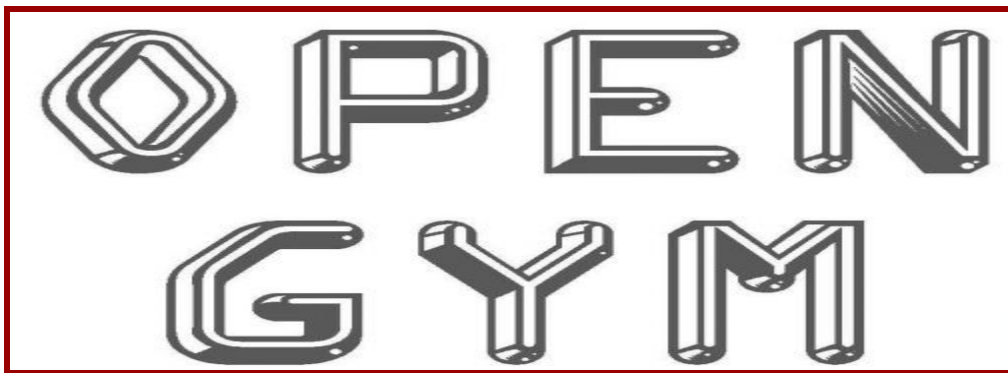
Feb 6th ETC (Away) make-up game

Feb 8th Dollar Bay (Home) 5:45 & 7:20 pm



“Sometimes the bad things
that happen in our lives put us directly on the
path to the best things that will ever happen to
us.”

— Nicole Reed



Open Gym 9:00 to 11:00

Elementary Basketball practice 11:00 to 1:00



2nd grade Willah Penegor

Bestfriend? - Alaina Rahkola

Favorite animal? - Dogs

Where do you like to be when you are upset? - Waterpark

Favorite food? - Mac and cheese

8th grade Kaylee Oger

Looking forward to highschool? - yes, so I can graduate

Favorite drink? - water

What don't you like about school? - waking up early

What sport don't you like and why? - baseball because I'm bad at it

11th grade Hallie Bobula

Favorite college you have looked at? - Lake Superior community college

Morning person or night owl? - Morning

What's the first thing you do every morning? - Be thankful for everything I have

What makes you successful? - Having a good education



Marcus Bierman

Has senior year been stressful or very easy? - Yes it's been stressful

Are you in a hurry to graduate? - No, I'm in no hurry to graduate

What is important about your senior year? - Figuring out what to do after graduation

After high school what are your plans? - Go to college but other than that I have no plans



Panera's Broccoli Cheddar Soup



Creamy broccoli cheddar soup is comfort food at its best and this Panera's Broccoli Cheddar Soup is an easy dinner that hits the spot.

Course Soup

Cuisine American

Keyword broccoli, cheese

Prep Time 10 minutes

Cook Time 25 minutes

Total Time 35 minutes

Yield 6 servings

Author Christy Denney

Ingredients

- 1/4 cup melted butter
- 1/2 medium chopped onion
 - 1/4 cup flour
- 2 cups half-and-half cream
- 2 cups chicken stock or broth
- 1/2 lb broccoli (about 3 cups), chopped into bite size pieces
- 1 cup carrot , julienned (can buy matchstick carrots in produce section)
 - 1/4 teaspoon nutmeg (optional but brings out the flavor)
 - 8 ounces grated sharp cheddar cheese (2 cups)
 - salt and pepper

Instructions

1. Melt the 1/4 cup butter and saute the onions in it until soft. Sprinkle the flour over the mixture. Cook and stir over medium heat for 1-2 minutes.
 2. Whisk in the half & half and chicken stock.
3. Add the broccoli and carrots. Cook over low heat for 20-25 minutes or until the broccoli and carrots are tender.
4. Add salt and pepper. You can leave the soup chunky or blend about 1 cup of the soup and stir it in for a smoother soup (that's what I do). Return to low heat and add the cheese. If your heat is too high your soup can get grainy. Stir in the nutmeg if desired.
 5. Serve with crusty bread.

Recipe Notes

Source: <http://www.food.com/recipe/panera-broccoli-cheese-soup-150384>

This week's newsletter was prepared by Wendy Collins—Gouin, Katelynn Laingren and Peggy Lewis