



The Signal

Vol. 1, No. 1

Colebrook Academy

November 10, 2014

Colebrook Academy Starts School Newspaper

Welcome to the first issue of *The Signal*, Colebrook Academy's student-created newspaper, which has been started with the goal of informing the student body of events and new topics in our school. The Writing Workshop class is aiming to publish a new issue every two weeks. The issues will be sent to all students and faculty through Google Drive.

Articles will cover a wide variety of subjects that are of interest to or may affect students and staff. *The Signal* will also feature the lunch menu for the week, as well as meeting dates, puzzles, and recipes. Testing tips, homework help, and study hints will also be included. If you have breaking news, event information, or a topic you want to be addressed, please contact Mr. Stebbins or go to his room during 8th period.

HOT LUNCH

Nov.10 - Nov. 14

Mon.: Chicken Patty

Tues.: NO SCHOOL

Weds.: Cheesy Breadsticks

Thurs.: Nachos Supreme

Fri.: Shepherd's Pie

Nov. 17 - Nov.21

Mon.: Chicken Nuggets

Tues.: Macaroni & Cheese

Weds.: Grilled Ham & Cheese

Thurs.: THANKSGIVING FEAST

Turkey, mashed potatoes, squash, stuffing, cranberry sauce, roll, dessert

Fri.: Open-faced buffalo chicken calzone

New Club Forming: The Technology Student Association Is Not What You Think

-by Ashley Nelson

Two staff members at Colebrook Academy, Mr. Mark Fiorentino and Mr. Richard March, are starting a Technology Student Association (TSA) chapter within the next two weeks. It is a national, non-profit club for high school students who are interested in the programs it has to offer. The opportunities are endless, and are not all what people stereotypically think about when they hear the word technology. The first meeting is Nov. 18 after school in Mr. March's room.

According to the TSA Facts on the website "The students are challenged to use and improve their STEM skills (science, technology, engineering, and mathematics), in both team and individual events in such areas as: communication; design and engineering; environmental systems; transportation; and manufacturing/construction. All competitions are aligned with STEM standards; ten core leadership skills (communication, creative thinking, critical thinking, decision-making, ethics, evaluation, organization, problem solving, self-esteem, and teamwork)." The TSA chapter goes beyond the classroom to give students the chance to pursue academic challenges among friends with similar interests and goals. Together, chapter members work on competitive events and attend conferences at the state and national levels.

The Future Is Here: 3D Printing in Education

-by Austin Prusik

Two students here at Colebrook Academy have a new opportunity to use the 3D printer at Littleton School to create products that they have designed.

Three-dimensional printing is one of the most talked about new technologies today. It uses a special machine to craft an object that was designed on a computer.

There are several companies around the globe that now offer 3D printing. Several schools, clubs, and even families have purchased this new technology for personal use.

Here at our school, two students from Richard March's Power and Energy class have designed several objects that they will be printing at the Littleton High School in the near future.

Jessi Frechette and Dominic Young started working with a 3D Computer Aided Design (CAD) program called Autodesk Inventor. Their first project was to design a toy train, a two-week process while they learned the program. Once they were more experienced, Frechette was able, in two days, to design a pair of adjustable handlebar risers for his bike and Young created a GoPro camera mount in only one day.

Frechette commented that this new technology allows inventors and designers to cheaply create and test their products without wasting valuable resources and making expensive prototypes.

Mark Fiorentino and Richard March are currently in contact with the Littleton School about using their printer, and should hopefully have Frechette and Young printing their creations soon.

Academy Seniors to Host Korean War Veterans' Appreciation Night

-by Elise Fuller

The Colebrook Academy seniors have been working on a project to celebrate Veterans' Day. Last year the seniors focused on World War II veterans. This year's senior class will be presenting stories of the local Korean War Veterans.

Tonight at 6 p.m., the Tillotson Center will be featuring displays by students based on interviews with the veterans. There will be music, dancing, and food from the 50s will be available for sampling. Donations will be accepted at the door.

Mr. Patterson is the teacher in charge of this project. When asked how the project was going, he said he is looking forward to tonight. Last year, he enjoyed hearing the stories from the Veterans and thought the students came away from the project with a deeper appreciation of their service.

A lot of work was put in again this year. Everyone is encouraged to come and explore the fascinating history of Colebrook and the Korean War.

*The Colebrook Academy
Players proudly present*

Sleepy Hollow

Showing Nov. 20-22
At the Tillotson Center
Performances Nightly at 7pm

Full story pg. 2

National Honor Society to Host Annual Dinner

-by Tom Allin

Every year, Colebrook's chapter of the National Honor Society hosts a fundraising dinner. Part or all of the proceeds are given to one or more deserving NHS members who have gone above and beyond for their organization, school, and community. This year's dinner will be held at the Congregational Church tonight, November 12th, between the hours of 5:30 and 7:00 P.M. At the end of the dinner, all leftovers will be auctioned off to the highest bidder as will be several specialty desserts made specifically for the auction. The cost per person will be \$10.00. Please come and join some of Colebrook's finest young citizens at this pot luck dinner.

CA Players to Premiere *Sleepy Hollow*

Starting on November 20, 2014, the Drama Program will be performing the musical *Sleepy Hollow* for three nights at the Tillotson Center. Performances will start at 7 p.m. Admission is \$8 for adults, \$5 for CA students, children 5 and under are free.

The play stars Christoph Jørges as Ichabod Crane, Sydney Haynes as Katrina Van Tassel, and Ben Smith as Brom Bones. This adaptation by Vera Morris is directed by Adam Reeves and Kate Sorochak with costumes by Cindy-Lou Amey

The U.S. Senate Race in New Hampshire

-by Kensley Hammond

This past Tuesday, past Governor Jeanne Shaheen and past Massachusetts Senator Scott Brown ran for New Hampshire's Senate seat, and each had a different view on how to handle education here in the Granite State.

For the Senate seat, Jeanne Shaheen, our past Governor, ran as the Democratic candidate.

According to Jeanne Shaheen's website, she is looking to improve the STEM (Science, Technology, Engineering and Mathematics) programs, expand opportunities for early childhood education, increase funding to No Child Left Behind, and to make college more affordable for high school graduates. Her platform would lead to more funding into schools, and increased interest into developing curriculum based on the sciences and math, with better funding for technology.

Opposing past governor Jeanne Shaheen is past Massachusetts Republican Senator Scott Brown. According to *On The Issues*, Brown is for curriculums set locally by the SAU and not by the national government, is against the free breakfast supplement outlined in No Child Left Behind, and according to his site is for decreasing college costs, and reforming the federal aid for college (better known as the FAFSA).

The Puzzler

This puzzle has been dubbed as "The Hardest Logic Puzzle in the World" by many. Can you figure it out? You can probably guess the correct answer through some elimination, but the trick is determining the process behind it. Good Luck!

You are sailing on a ship when a storm hits, and you are washed out to sea. You end up on an isolated island inhabited by 100 dragons. The dragons are very nice and hospitable creatures. They take good care of you, and you eventually learn of a special rule on the island: If a dragon discovers beyond a doubt that he/she has green eyes, they turn into a sparrow the following midnight, and fly away from the island forever. Only one problem: They all have green eyes. Each dragon knows all the others have green eyes, but since they never talk about eye color, and the island has no reflective surfaces, they don't absolutely know the color of their own eyes, and thus, they do not transform.

When you are finally able to leave the island, you decide to tell the dragons something they already know: "At least one of you has green eyes." Then you leave, not thinking about the consequences for your actions.

Dragons are perfectly logical beings. If there is a logical conclusion, they will form it immediately. How many dragons transform into sparrows, and when?

Give yourself some time on this one. It's a very hard problem, and requires some thinking. This is not a trick question; the answer can be derived from pure logical thinking. Lastly, the answer is not: "No dragon transforms".

This puzzle has been adapted from io9.com

Upcoming Meetings

Nov. 12: Key Club, 7 p.m., CA Cafeteria

Nov. 12: Student Council, 3 p.m., Mrs. White's room

Nov. 13: TEEN Cooking Challenge, 3 p.m., Mrs. Brooks's room

Nov. 18: Technology Student Association, 3 p.m., Tech Building

Nov. 19: Key Club, 7 p.m., CA Cafeteria

Nov. 19: Student Council, time TBA, Mrs. White's room

Spiced Baked Apple with Walnuts -contributed by Elise Fuller

Recipe courtesy of "The Illustrated Kitchen Bible: 1,000 Family Recipes from Around the World" by Victoria Blashford-Snell, 2008. Used by permission of Dorling Kindersley Limited. All rights reserved.

This is a simple, healthy alternative dessert for this Thanksgiving season. The key to the recipe is walnuts, which bring protein along with the sweetness. This treat is small enough for a midnight snack, easy enough for a weeknight, or a great addition to the traditional Thanksgiving dinner.

Ingredients:

- 4 Golden Delicious apples
- 1 lemon, cut in half crosswise
- ¾ cup walnut halves
- 2 tbsp. butter
- 1 tbsp. raisins
- 1 tbsp. light brown sugar
- ¼ tsp. ground cinnamon

Instructions

1. Preheat the oven to 350°F. Carefully cut a 1 in. slice from the top of each apple. Rub cut surfaces of the apples with the lemon as you work. Using an apple corer or a small, sharp knife, remove the core from each apple, leaving the bottom 1/4 in. intact.
2. Put the walnuts, butter, raisins, brown sugar, and cinnamon into a food processor and pulse several times. The mixture should be coarse, not pureed.
3. Fill each apple cavity with the walnut mixture and replace the tops. Arrange the apples upright in a shallow, ovenproof dish, then pour in about 1/2 in water.
4. Bake for 30 minutes or until the flesh is tender when pierced with the point of a knife. When slightly cooled, carefully remove the apples from the baking dish, transfer them to serving plates, and serve hot.