



The Signal

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Colebrook Academy

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New Graphic Communications Course Has Successful First Year

- by Morgan Ducret

This year, a new half-year elective was introduced at Colebrook Academy: Graphic Communications. The course starts with the basic principles of graphic design: Contrast, Repetition, Alignment, and Proximity. It also teaches a variety of skills, including how to create business cards and letterheads, using different Photoshop techniques, and screen printing. Graphic Design teaches different concepts than can be found in core courses, and there are many valuable skills that will provide students with more options and alternatives when making decisions about the future.

The course was created by Mr. Fiorentino, who is also one of the instructors. He had taught a similar course in Littleton and was very interested in bringing it to Colebrook Academy. Mr. Fiorentino is very helpful with students who are unable to remember the next step to a process or when the class may be doing a project and wants to know if it is being done correctly. He assists and guides without directly giving answers so that students can learn to figure it out on their own. Mr. Fiorentino hopes to make the class a full year course and encourages any students who think that they would enjoy this subject to sign up in the 2016-2017 course registration packet.

Despite Weather Winter Carnival Was A Success

- by Taylor Siewierski

As February vacation approached about 70 students of Colebrook Academy successfully completed yet another Winter Carnival.

The morning activities took place at the the North Country Community Recreation Center. The first event was a schoolwide obstacle course relay race. Volleyball was scheduled to be the following activity, but many students chose to skate at the ice rink instead. The remaining students formed improvised teams and played in windy conditions until the morning drew to an end. Students and staff then walked back to Colebrook Academy for lunch and an afternoon of other activities.

During lunch student council was very busy reorganizing events. Every homeroom teacher was asked to call Mrs. White's room with a count of students who wanted to play wiffleball or broomball. From there, new teams were made.

Wiffleball took place on the back lawn, while other teams played broomball in the parking lot. Afterwards, students were invited into the cafeteria to enjoy popcorn and hot chocolate. Students could also play cornhole in the halls of the school, while broomball continued with a teachers vs. students matchup, which the students won 3-2.

The day ended with the announcement of various awards. Michael Hastings received Best Referee, Mrs. Trask received MVP, Josiah Young earned Best Team Player, and Cody Rainville accepted Best Team Spirit.

New Course Selections For The 2016-2017 School Year Recently Released

- by Amelia Sweatt

On February 19th, packets were handed out to the student body featuring the course selections for the 2016-2017 school year. In addition to descriptions of all the courses offered at Colebrook Academy, each packet also includes the overall graduation requirements, the number of credits and courses needed to transition to the next grade, overall grading policies, and the individual requirements for Honor Roll and the New Hampshire Scholars Program. Overall school policies in regards to courses and course selection are also included.

Within the course descriptions are a number of new courses being offered for the 2016-2017 school year. Students can now take courses such as Film As Literature, Journalism II and III, Science Fiction and Fantasy, and Shakespeare Studies. The Graphics Communication course that began this school year will also be offered again next year. Descriptions and prerequisites are provided underneath each course title. Appointments for class registration started on March 7, and will continue through April 15, 2016.

Another Successful Semi Formal

-by Morgan Ducret

Semi Formal this year, hosted by the Class of 2018, went extremely well. The class was using the dance as their main fundraiser for the year and they appreciate everyone who came and purchased the snacks and beverages that were being sold. They also would like to thank the chaperones that gave up their time, as well as Ms. Gaeb who helped collect money and set up for the event.

Hot Lunch

March 10-11

Thurs.- Hearty Chicken & Biscuits

Fri.- Baked Potato Bar

March 14-18

Mon.- Meatball Sub

Tues.- Taco Bar

Weds.- Oven Baked BBQ Chicken

Thurs.- Shepherd's Pie

Fri.- Grilled Cheese Sandwich

March 21-23

Mon.- Oven Baked Chicken Tenders

Tues.- BBQ Pork Sandwich

Weds.- Cheesy Breadsticks

Meeting Dates

Card Game Club: Tuesdays from 3-4 p.m. in Ms. Williams's Room

Quiz Bowl: Mondays at 6p.m. and Fridays at 3p.m. in Mr. Hurley's Room

Key Club: Every Wednesday at 7p.m. in the Colebrook Academy Cafeteria

School Board: Wednesday March 15th, 2016 at 7 p.m. in the Colebrook Elementary School Library.

Consumer Science Club: Look for an update in the next issue of *The Signal*. It will take place around the end of March or the beginning of April.

Technology Student Association: Every Tuesday from 3p.m to 4:30 p.m .

Notice: To include dates of special meetings in an upcoming issue of *The Signal*, or to make changes in existing meetings, please contact Mr. Stebbins by email or by coming to his room during first period.

Easy 15-Minute Maple Bars

-Produced by Morgan Ducret

1 8-count can refrigerated biscuit dough (Pillsbury Grands Homestyle Buttermilk biscuits)

2 cups canola oil, for frying

1/4 cup butter

1/2 cup brown sugar

3 tbsp milk

1 tbsp corn syrup

2 tsp maple extract

2 cups powdered sugar



Instructions

Pour canola oil into a medium saucepan and begin heating on medium low heat.

Open biscuit dough and separate. Stretch dough into oval shape.

In a small saucepan combine butter and brown sugar. Whisk in milk, and heat for about 5 minutes until butter is melted and sugar is dissolved.

Remove from heat and add corn syrup as well as maple extract. Add in powdered sugar ½ a cup at a time, whisking between additions until smooth. Add 1-2 tsp more milk if necessary. Glaze will begin to harden once left sitting.

Once all sugar is added, keep glaze on the stove, whisking occasionally to prevent burning.

Check oil temperature using a meat thermometer- it needs to read 350 degrees Fahrenheit. Increase heat gradually if necessary.

When oil is ready, place bars in two at a time. Cook 2 minutes for each side. Have a paper covered plate ready because this goes by fast. Bars should be a nice golden brown.

Let cool, and whisk glaze once more to prepare to dip the bars in.

After dipping top side of bars, set on cooling rack glaze side up.

The Signal

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Distributed through Google Drive

CA Softball & Baseball

Spring Practices Begin March 21

