

Babies model for Christmas cheer

Commercial photography students offer free children's holiday photos for staff

Violet Glenewinkel
Student Life Editor

Holiday photoshoots are usually expensive and hard to book, but the advanced commercial photography class took matters into their own hands with a final exam project.

With eleven students and several models, the shoot was focused on giving the photographers an experience they could use in the real world involving real models and responsibility.

“For the advanced kids I really let them give me their opinions at the beginning of the year on what they want to shoot and the stuff they want to learn about,” photography teacher Chanel Henry said. “The majority of them would like to eventually open up their own portrait studio and do family shoots and infant shoots, things like that, so we chose this particular shoot.”

From senior Brenda Saucedo’s point of view, being able to pick out what they want to photograph was the open door to photographing children.

“Advanced commercial photography is an extremely flexible course and since we all are very experienced, our teacher let us design our own curriculum,” Saucedo said. “We all came up with a list of projects we wanted to do and one of them was photographing children.”

There were mixed emotions on taking photos of children from the students.

“My first reaction to hearing about the kids shoot was the slightest bit fearful,” senior Aubrey Choate said. “I love kids and have taken pictures of babies before but I had a feeling that with a group of eleven or so students, the shoot could become rather hectic.”

Saucedo had thoughts on what to expect from the models beforehand.

“Working with kids is a surprise,” Saucedo said. “Some toddlers have a natural instinct to smile and cheese for the camera and others, are very impatient and get distracted easily.”

Being able to photograph in a business-like fashion gave the students experience they will need for the future.

“I really focus on having them ready for the real world,” Henry said. “The last six weeks they created their websites and really started building their business but



Over here, Baby: Cameras click simultaneously as senior Sara Barajas and Brenda Saucedo, and junior Savannah Davis struggle for little Charlie Perry’s attention. The photographers had to take numerous breaks to reposition Charlie and had to stay lively and energetic throughout the entire shoot. *Photo by Granger Coats*

with this I just really wanted them to get some experience in taking pictures of children and families so that whenever they start working as a photographer they already know what they are doing.”

Before brainstorming began, Henry had to find infant and toddler models for the students to photograph.

“Our teacher emailed the entire faculty, asking if anybody would want to volunteer to bring their kids to the classroom and allow us to photograph them and within a matter of seconds she was overwhelmed with replies,” Saucedo said. “Everyone was jumping at the idea of free portraits.”

Henry chose the models with a first come, first serve tactic to make it easier.

“I got so many responses that I had to narrow it down, kind of pick and choose which models,” Henry said.

The amount of students couldn’t take photos and the models couldn’t come all in one day though.

“We did this project in three different class days and we booked a certain number of kids on each day,” Saucedo said.

All students had to create their own props and backdrop for the shoots as a team which left Henry giving them full responsibility.

“I gave them the responsibility of putting the set together,” Henry said. “I just made sure they had the right equipment and all the cords to use in the studio and that everything would work.”

To Henry, letting them have total control was a decision worth making.

“I think it’s very important for students, not only in my advanced classes, for them to have the sense of responsibility for it because nobody is going to be there out in the real world to do all that for them,” Henry said. “They are going to have to do that on their own so I think that’s good practice for when they get in real world situations.”

The students came together as a whole class and brainstormed different ideas for backdrops.

“To plan for the shoot, we made lists of what we wanted the backdrops and props to be and assigned people to each item that needed to be brought to the school,” Choate said.

Ideas for backdrops sparked through the use of social media and online photography blogs.

“We were looking on pinterest and other photographers’ websites to see what kind of holiday themed photos they were taking,” Henry said.

Even though ideas were thought out and organized, the preparations were still difficult.

“Preparing for the shoot was a long and extensive process,” Saucedo said. “We had to build some of our props and it took a lot of dedication.”

In the end the students came up with two different backdrops, both related to a winter based, holiday theme.

“We ended up with two set ideas,” Choate said. “A blue, silver, and white set with snowflakes and a little white Christmas tree as well as a luxurious stained wood backdrop with bright Christmas ornaments, copper lights, and a furry white throw blanket to cover the mat.”

Saucedo and her father built the second backdrop from scratch which ended up being all of the students’ favorite.

“My dad and I built a wooden backdrop and we hung ornaments from it and even strung wired lights,” Saucedo said. “It ended up looking so amazing, and we were very proud.”

Henry believed the wood prop turned out the best but had an extra benefit to it.

“It’s really great because Brenda will do this as a career and she already has a prop built that she can keep for next holiday seasons and things like that,” Henry said.

When the project days came around, a bump in the plan occurred during the first shoot.

“I got an email during the infant shoot that one of the infants had canceled so I got a little nervous because then we would only have one at that point,” Henry said. “We were supposed to have two babies, one canceled and then we just had the one to work with.”

The final product was more than just a grade for Saucedo.

“I know that these parents are going to love all of the pictures that my classmates and I give them,” Saucedo said. “We are capturing amazing moments that these families will cherish forever.”

The project was an opportunity for real-life experience in the photography business.

“Overall, this was one of my favorite activities in the class and it’s special to be able to have such a real world experience with clients,” Saucedo said. ★



Look at me: Baby Charlie Perry grabs a glistening pink holiday ornament as seniors Jamie Dorsey, Jesus Elizondo, Alyssa Mota, and juniors Ally Bienvenu and Savannah Davis take the shot. Basketball coach Phillip Perry, Charlie’s father, stood behind the photographers waving back and forth begging for her attention. *Photo by Granger Coats*

Starlight Theatre Company has a busy holiday season

Avila Dye
Staff Writer

After a whirlwind of rehearsing, the Starlight Theatre Company’s senior-directed children’s shows toured and performed at local elementary schools, to the delight of the actors and little kids alike. But Bowie’s thespians don’t have time for a breather—rehearsals for this year’s musical, Tarzan, are already in full swing.

The children’s shows ran at Bowie from Thursday, November 12 to Sunday, November 15. The following week, the directors and their casts toured in groups to several different elementary schools to perform their plays for the students there.

“The students seem to enjoy performing their shows for the elementary schools more than they do here,” theatre teacher and director Betsy Cornwell said. “It’s a very different experience because little kids react differently to the performances compared to high schoolers. They laugh at different things, they don’t pick up on other things. It’s a different dynamic between the performers and the audience.”

Though the plays were performed for Bowie audi-

ences, the real target audience was the children. The actors played exaggerated, larger-than-life characters, but they made sure that they were characters the kids could still connect with and relate to.

“It was really rewarding to see the kids so happy after our performances,” sophomore Tasha Anslyn said. “They wanted to meet us backstage, so we had to stay in-character, which was pretty fun.”

Many of the shows were adaptations of familiar stories like Charlotte’s Web or Charlie and the Chocolate Factory as well as fables and folktales. Not only were they fun, entertaining shows that made the kids laugh, they also all had morals behind them.

“The shows taught lots of good lessons,” sophomore Anna Seningen said. “The show I was in taught about loving your friends and loving yourself and that you never have to change for anyone else to like you.”

There were twelve plays in all, each of them directed by a senior member of the STC. The senior directors for this year were chosen at the end of last year after a rigorous selection process.

“It was a long process,” senior director Chloe

Arevalo said. “There were twenty people who tried to be senior directors but only twelve made it, so that was really scary.”

The children’s shows are the first of two sets of shows that will be directed by the twelve seniors. The second round in the spring gives them a chance to direct more serious one-act plays, but the children’s shows are the only ones that tour, making it a unique experience.

“I was really freaked out during tours, but it all worked out in the end,” Arevalo said. “Even though it was stressful, everyone was working together as a family and we made it.”

Despite the stress that goes into both becoming a senior director and being one, it’s a rewarding position that gives the students lots of opportunities they wouldn’t get otherwise.

“It’s just really fun to direct people because you’re working together to create something really cool, and also it’s really rewarding to see children’s reactions to something you’ve created,” Arevalo said.

But after the children’s shows were over, the members of the Starlight Theatre Company jumped straight into rehearsals for



Do Re Me: Gisselle Lozano, Stephanie Hernandez, and Lindsay Lehman stretch both their arms and vocal chords rehearsing for Tarzan. *Photo by Violet Glenewinkel*

their next big project—their biggest project of the year, in fact—Tarzan.

“The musical is always a big undertaking,” Cornwell said. “It’s the only time in the school year that so many people and different departments come together to create a single show.”

The musical requires collaboration from many of the fine arts departments, and it gives students who are both musically and theatrically talented a chance to shine and show off their hard work in a way they usually wouldn’t be able to in straight plays or choir concerts.

“I honestly never would

have expected to be a lead, especially since I’m just a sophomore and I was up against so many talented people,” sophomore Michael Jefferson, one of the actors playing Tarzan’s best friend Terk said. “It’s amazing.”

With rigorous rehearsals that include learning music, dance numbers, and coordinating complicated chorus scenes, the musical is really unlike any other show Bowie puts on during the year.

“It started out a little intimidating because of all the upperclassmen trying out and I wasn’t sure if I was going to make it, but then it started to get really

fun because you get really close with your friends,” freshman and Tarzan chorus member Kaedon Solana said.

Tarzan will offer lots of challenges and new experiences not only to students being in the musical for the first time, some of them a bit more surprising than others. But the stress always seems to be worth it.

“I’m nervous about performing only in a loincloth and I’m a little nervous about having to swing on the vine,” said junior and one of the actors playing Tarzan Jackson Walker. “But I’m also really excited about just being able to prove that I can do this.” ★

Bees find a sweet home on campus

Kelsie Stella
Staff Writer

For a few years now, the Bowie Earth Club has been trying tirelessly to purchase some bees in order to teach a bee-keeping class as a branch off of FFA. Senior Lili Benitez is the reason that there are now bees on campus.

Benitez is known around the Bowie campus as the “bee kid” due to her constant attempts and passion over bringing bees to Bowie’s campus.

“One of the things I’ve essentially been trying to do in my four years here, is to get bees on campus for a class or an after school activity,” Benitez said. “I’m with the Earth Club and I thought it would be really cool if we got beehives and housed them by the farms.”

Some students may be a little apprehensive about being so close to bees since they can be pesky and sometimes sting, but not Benitez.

“I went to the Agricultural teacher Ms. Black the end of last school year because I had heard that she also really wanted bees,” Benitez said. “Miss Black had actually purchased all of the equipment to raise bees. She had suits and hives and everything, she just didn’t know where she could actually get bees.”

When Benitez found out that she was not the only person on the campus that day dreamed about acquiring bees, she started to get serious and began to track down someone she could get bees from.

“I remembered in middle school an organization came out and taught us how to bee-keep,” Benitez said. “So I contacted them regularly since they do educational outreach and worked out a plan to get bees at Bowie. They gave



Bee-ware: Joined around the hive, mentor Erin Johnston and seniors Lili Benitez and Angel Reyes make sure things are in order with the bees. Each hive was being checked for nectar and to make sure no mites were among the bees. *Photo by Granger Coats*

us a bunch of bees and now we check up on the hives that we have on the FFA farm all the time.”

The bees were donated by the American Honeybee Protection Agency that Benitez remembered learning from in middle school.

“I wanted bees on campus because they’re extremely important to the environment,” Benitez said. “And they’re also just really fascinating creatures and I’ve always been really interested in beekeeping.”

Benitez admits that wanting the bees on campus was selfish but be-

lieves that the good that the bees do for the earth is enough to balance out the selfishness.

“I mean it’s cool that there are bees on the farm and that students can learn to bee-keep and stuff but do we really need them?” freshman Kiara Gonzales said.

Buying bees when they are around campus isn’t logical to Gonzales.

“I mean, there’s enough bees in the trash cans all over campus, they seem to be thriving and there’s a gross amount,” Gonzales said. “It confuses me on

why someone would want more of them.”

Most students on campus have no idea about the bees being raised on the farms but the ones who do either strongly support it or strongly oppose it.

“Personally I don’t think the bees should be raised like that,” freshman Lauren Munoz said. “They’d probably be happier and be doing greater things for the environment if they weren’t being raised in captivity.”

Living in captivity does not actually affect the way the bees live because they

have all been reported as healthy and strong by Benitez.

“It doesn’t affect me and I guess I don’t really have an opinion on the Bowie bees,” Gonzales said. “As long as the bees stay off campus on the farm mind-ing their own business, I’ll be happy.”

Even though Thomason doesn’t believe in animals living in captivity he does agree that Benitez’ dream come true about having bees on campus is pretty fantastic.

“I’m happy that she got what she worked so hard

for,” Munoz said. “She spent all four years of high school pushing for bee hives and she got it and I think that’s awesome.”

The goal of having bees on the Bowie campus is to provide a way to be educated on their anatomy and how to properly care for them.

“I love the bees and words can’t describe how excited I’ve been about finally obtaining them,” Benitez said. “I’m glad that students will continue to get to learn about the bees next year and in the many years that follow.” ★

Senior fights a life-long disease with no sign of a cure

Violet Glenewinkel
Student Life Editor

A simple prick of the finger or injection, done five times a day, can determine the well-being of a patient with type one diabetes.

Senior Katy Jacobs was diagnosed years ago at an unusual young age that, to this day, affects her everyday life.

“Initially, I didn’t really understand what was happening,” Jacobs said. “Once I got to the hospital and they started sticking me with needles which was when I got really scared and upset.”

Type one is rare, only 5% of the population being diagnosed with it, and symptoms usually occur when people are in their twenties. For Jacobs, things were different.

“A virus attacked my immune system and attacked the cells in my body that make insulin, causing my pancreas to shut down,” Jacobs said.

Insulin is a specific hormone that gets rid of sugar in your bloodstream, but the absence of it forces Jacobs to take daily health procedures.

“I have to use synthetic insulin, which I take through an insulin pump, sort of like an IV in my stomach,” Jacobs said. “I have to manually enter my blood sugar levels and the amount of carbohydrates I had.”

It took Jacobs a while to learn how to care for herself after the diagnosis.

“I had to learn how to count carbs, test my blood sugar, and give myself the proper doses of insulin,” Jacobs said.

Right from the start, Jacobs’s family gave her support and guidance.

“My family had to make some big adjustments and learn about the disease like I did,” Jacobs said. “They have been there at all of my appointments and I am so grateful for them.”

Jacobs has received different responses about her disease from friends, the most common emotion being confusion.

“I found out because she just randomly stuck a needle in her side and I was totally shocked and kind of afraid to ask what she was doing,” senior Bryn Williams said.

After six years by Jacobs’s side, Williams has gotten used to her dealing with the diabetes.

“I’ve known her for about six years now so I’ve seen the worst and I’ve been there through her changing from insulin injections through needles to the pump this last year,” Williams said.

The strength Jacobs acquires is evident in how she deals with her disease.

“The fact that she can not only live life beyond how others choose to, but also make light of her situation is so amazing to me,” Williams said.

She has gone to lengths of inspiring others like Williams with her attitude.

“If she can deal with diabetes all day, everyday, and go above and beyond in life, I think anything is possible for someone like me,” Williams said.

Seeing the effects the disease takes on Jacobs is what Williams really remembers.

“It’s really hard to watch because you can’t



Blood work: Senior Katy Jacobs prepares a drop of her blood for blood sugar testing. Because of type one diabetes, she must check her blood five times a day. *Photo courtesy of Elise Jacobs*

really help the problem, just be there for her,” Williams said.

Even though it’s a consistent thing, Jacobs acts as if the diabetes isn’t even there nor complains of it.

“She hardly ever complains about the hardships that it brings her, which is what makes her so strong,” Williams said. “She is one of those people who is so outgoing and strong that you would never know she had diabetes until she told you.”

Jacobs isn’t afraid to inform people of her disease either.

“She’s really open to explaining it to people who don’t understand,” Williams said.

Friends like senior Summer Hawkins have been looking out for her since elementary school.

“In elementary and middle school I was always her ‘buddy’ to accompany her to the nurse when her blood sugar was low,” Hawkins said.

To this day, Jacobs’s peers take precautions with her.

“I look out for her a little bit more than others I would say, but that is

mainly just because I want to make sure she stays healthy,” Hawkins said.

Before Jacobs was diagnosed, there were tell-tale signs of what was going on with her health.

“I lost an extreme amount of weight which is a major sign for type one diabetes, I was only in second grade so I shouldn’t have been losing weight that fast,” Jacobs said.

Jacobs has to keep her blood sugar perfect or symptoms will begin to show in her health and behavior.

“When my blood sugar gets too low I feel really dizzy and hungry,” Jacobs said. “And when it’s high I get really sleepy, hot, and thirsty.”

These symptoms may seem minor but they can lead to more drastic measures.

“My diabetes can often spike out of control which makes me feel really sick and I have to miss school,” Jacobs said.

According to Jacobs father, Gary Jacobs, there is no history of diabetes in their family.

“It was totally unexpected, a shock, out of the blue,” Gary said. “We felt so bad for Katy, this little girl who was now going to have to deal with this disease for the rest of her life.”

After ten years of dealing with the disease, there were moments of stress that Katy experienced.

“Early on, she had moments when she would break down,” Gary said. “I think she was sad for herself and angry at the universe and who can blame her?”

But breakdowns and

doubts were a rarity.

“Katy took control of her diabetes, pricking her finger to test her blood and giving herself insulin injections multiple times a day,” Gary said. “I’m an adult and I would have a hard time doing that.”

To be safe, some of Katy’s good friends have needed to learn about emergency procedures involving her blood sugar levels.

“On occasion we have instructed her friends how to administer a glucagon shot in case of an emergency,” Gary said.

Both of Katy’s parents gave her hope to hold onto.

“We explained to Katy that while it was an unfortunate break that she had diabetes, it was a controllable condition that need not keep her from a normal life,” Gary said.

Katy has been able to keep a positive outlook on her situation.

“It might be a life threatening disease, but it has taught me many lessons that I am very grateful for,” Katy said.

To her, the disease is something that must be taken care of like an everyday, normal thing and others who have diabetes should do the same.

“Look at your disease as nothing more than brushing your teeth,” Katy said. “You don’t want to do it all the time, but if you don’t take care of it, it will only hurt you in the long run.”

Katy advises to keep moving forward through the struggles.

“Keep your head high, there might be some days where you feel like you can’t handle it, but trust me you can,” Katy said. ★

Culinary cooks for the teachers



Three cooks: Senior Ben Spink, junior Emma Cain, and junior Dakota Valdes place the used pans from the buffet while waiting for the next dishes to go out. The students had to perform numerous tasks in different areas of the kitchen during the PTSA staff luncheon. “My favorite part was how smooth everything went, we were all doing what we were supposed to be doing,” Valdes said. *Photo by Granger Coats*



Sous chef: Dishing the beef pot roast from pan to plate, senior Alyssa Mota cleans and preps the kitchen. Working as a sous chef the day of the buffet, Mota was in charge of many crucial aspects of the luncheon. “I learned how to be a leader and take more control over the whole situation,” Mota said. *Photo by Granger Coats*



Chip chop chip: Crisp slices of lettuce and celery collect on the cutting board of senior Angel Reyes. Reyes was also in charge of making sure food got refilled and presentation was up to standard. “I was in charge of the dining room side of things and making sure everything went smoothly,” Reyes said. *Photo by Granger Coats*



Kitchen prep: Gathering the fresh cut veggies, juniors Elizabeth Carreon and Alexis Nines organize the lettuce and celery before cooking. On the day of the luncheon Carreon also finished up the decorations on the cake. “My favorite thing about working the buffet was the day of the event I got to finish decorating the cakes,” Carreon said. *Photo by Granger Coats*



In and out: Junior Ian Good moves fresh pans into the dining area then quickly rushes out with the empty pans from before. Good rushed back and forth from the kitchen to the buffet making sure the food was fresh and ready for the teachers. “I learned how much harder a buffet can be than a regular service,” Good said. *Photo by Granger Coats*

Holiday luncheon provided by PTSA feeds faculty and staff before break

Eliana Lynch
Commentary Editor

Bowie Culinary Arts is known for its luncheons and their annual events. This year, Culinary hosted a Culinary Winter Comfort Buffet for the PTSA. Though for the most part, luncheons are meant to raise money for the organization, this was a lunch just for teachers and teacher appreciation paid for by the PTSA.

“We get hired by the school district to make dinner for the whole staff,” senior second year Janelle Seay said. “Basically, it’s a holiday thing for all of the staff members. We want to show our appreciation best we can. It was actually completely free for teachers. I liked seeing all of my teachers come to see what we do in culinary and enjoying our food.”

This year, the focus for the theme was more on winter holidays and decorations with simple, likable, foods.

“We try to elevate the classic dishes,” senior Angel Reyes said. “This year we served turkey and ham, different dips, meatballs, tomato soup, mac and cheese, and lot’s of vegetables just to name a few.”

The second years always take over the menus and making the big decisions. Though the themes are different every year, the role of the second years doesn’t change.

“Themes are different every year,” Chef Winemiller said. “Four people designed the menus this year, normally it’s less, and one person chooses the theme. In a perfect world I just oversee what everyone is doing and helping out as little as I can. Bottom line the food has to go out the door. If a person doesn’t get their work done I’ll have to end up doing it.”

Creating the menu is an extremely challenging task so the second years split up the different foods being served as well as the different jobs on the big day.

“I was on appetizers,” Seay said. “I wrote all of the menus for them so that was my service station. If I wasn’t doing appetizers I’d probably be in the dining room working on buffet. This year I was much more in charge, which is exciting.”

The buffet is a new idea that isn’t normally used at the luncheons. The luncheons have more of a formal feel to them but the purpose of the PTSA lunch was for more of a warm and simple feeling.

“This year I was in charge of the buffet,” Reyes said. “I honestly really didn’t like it that much because there were too many people and it was all backed up. I’d rather be in the kitchen making stuff. I liked seeing my teachers happy but I prefer to just be behind the scenes.”

Though this lunch is much simpler than luncheons there are still reasons for more concern.

“We really had to prove ourselves this time because last event didn’t go too well,” Seay said. “There were lot’s of problems mainly in the kitchen because the first years didn’t know what they were doing and us second years weren’t taking enough charge of our assigned first years especially in the kitchen.”

Concerns range from culinary students all the way to Chef himself.

“I do like seeing the faculty enjoy themselves and having a good time,” Chef Winemiller said. “However, my least favorite part is that there is always a chance that something goes wrong and service just completely falls apart. I also really hate losing money, because we have a set budget so it’s even more complicated. But hey, if they hire us, we cook. It’s that simple.”

Bowie Culinary Arts take pride in the effort that they put into their meals. They work hard every year creating fresh and difficult dishes for the satisfaction of others. Though students and faculty may not be able to see all the work that goes on behind the scenes in the kitchen, they most definitely can taste it in the food that is set in front of them. ★

Culinary cooks for the teachers



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Three cooks: Senior Ben Spink, junior Emma Cain, and junior Dakota Valdes place the used pans from the buffet while waiting for the next dishes to go out. The students had to perform numerous tasks in different areas of the kitchen during the PTSA staff luncheon. “My favorite part was how smooth everything went, we were all doing what we were supposed to be doing,” Valdes said. *Photo by Granger Coats*



Sous chef: Dishing the beef pot roast from pan to plate, senior Alyssa Mota cleans and preps the kitchen. Working as a sous chef the day of the buffet, Mota was in charge of many crucial aspects of the luncheon. “I learned how to be a leader and take more control over the whole situation,” Mota said. *Photo by Granger Coats*



Chip chop chip: Crisp slices of lettuce and celery collect on the cutting board of senior Angel Reyes. Reyes was also in charge of making sure food got refilled and presentation was up to standard. “I was in charge of the dining room side of things and making sure everything went smoothly,” Reyes said. *Photo by Granger Coats*



Kitchen prep: Gathering the fresh cut veggies, juniors Elizabeth Carreon and Alexis Nines organize the lettuce and celery before cooking. On the day of the luncheon Carreon also finished up the decorations on the cake. “My favorite thing about working the buffet was the day of the event I got to finish decorating the cakes,” Carreon said. *Photo by Granger Coats*



In and out: Junior Ian Good moves fresh pans into the dining area then quickly rushes out with the empty pans from before. Good rushed back and forth from the kitchen to the buffet making sure the food was fresh and ready for the teachers. “I learned how much harder a buffet can be than a regular service,” Good said. *Photo by Granger Coats*

Holiday luncheon provided by PTSA feeds faculty and staff before break

Eliana Lynch
Commentary Editor

Bowie Culinary Arts is known for its luncheons and their annual events. This year, Culinary hosted a Culinary Winter Comfort Buffet for the PTSA. Though for the most part, luncheons are meant to raise money for the organization, this was a lunch just for teachers and teacher appreciation paid for by the PTSA.

“We get hired by the school district to make dinner for the whole staff,” senior second year Janelle Seay said. “Basically, it’s a holiday thing for all of the staff members. We want to show our appreciation best we can. It was actually completely free for teachers. I liked seeing all of my teachers come to see what we do in culinary and enjoying our food.”

This year, the focus for the theme was more on winter holidays and decorations with simple, likable, foods.

“We try to elevate the classic dishes,” senior Angel Reyes said. “This year we served turkey and ham, different dips, meatballs, tomato soup, mac and cheese, and lot’s of vegetables just to name a few.”

The second years always take over the menus and making the big decisions. Though the themes are different every year, the role of the second years doesn’t change.

“Themes are different every year,” Chef Winemiller said. “Four people designed the menus this year, normally it’s less, and one person chooses the theme. In a perfect world I just oversee what everyone is doing and helping out as little as I can. Bottom line the food has to go out the door. If a person doesn’t get their work done I’ll have to end up doing it.”

Creating the menu is an extremely challenging task so the second years split up the different foods being served as well as the different jobs on the big day.

“I was on appetizers,” Seay said. “I wrote all of the menus for them so that was my service station. If I wasn’t doing appetizers I’d probably be in the dining room working on buffet. This year I was much more in charge, which is exciting.”

The buffet is a new idea that isn’t normally used at the luncheons. The luncheons have more of a formal feel to them but the purpose of the PTSA lunch was for more of a warm and simple feeling.

“This year I was in charge of the buffet,” Reyes said. “I honestly really didn’t like it that much because there were too many people and it was all backed up. I’d rather be in the kitchen making stuff. I liked seeing my teachers happy but I prefer to just be behind the scenes.”

Though this lunch is much simpler than luncheons there are still reasons for more concern.

“We really had to prove ourselves this time because last event didn’t go too well,” Seay said. “There were lot’s of problems mainly in the kitchen because the first years didn’t know what they were doing and us second years weren’t taking enough charge of our assigned first years especially in the kitchen.”

Concerns range from culinary students all the way to Chef himself.

“I do like seeing the faculty enjoy themselves and having a good time,” Chef Winemiller said. “However, my least favorite part is that there is always a chance that something goes wrong and service just completely falls apart. I also really hate losing money, because we have a set budget so it’s even more complicated. But hey, if they hire us, we cook. It’s that simple.”

Bowie Culinary Arts take pride in the effort that they put into their meals. They work hard every year creating fresh and difficult dishes for the satisfaction of others. Though students and faculty may not be able to see all the work that goes on behind the scenes in the kitchen, they most definitely can taste it in the food that is set in front of them. ★