

sparks fly

Upperclassmen tell how they're preparing for the future with welding in high school



IN RUST WE TRUST

Grinding away shards of metal, Senior Zach Poster uses an angel grinder to create a smooth surface to weld on.

EARTH WELD AND FIRE

Stationed in their work spaces, Senior Todd McCall works on small pieces for his advanced welding project. Senior Zach Poster practices, "stick welding" also known as TIG welding on scrap metal.

RISE AND GRIND

Using a buffing grinding wheel to polish up a nice sheet of metal, junior Skylar Grout prepares to finish a project in his advanced welding class.

INTO TO THE WELDERNESS

Sending sparks and smoke into the air, junior Lucas Short practices MIG welding by working on his advanced welding project.



photos by Alex Ramm

BABY GOT BACK

Cradling her robotic child junior Meagan Tierney learns how to bathe her baby. "I like the way it helps me with not just children but also life choices," sophomore Brandie Hunt said. "It's taught me that patience is needed and that if you want a baby you need to eat right as soon as possible to keep your baby healthy in the future."

I GOT YOU BABY

Burping their babies, juniors Dominique Watson and Marbel Luna prepare to bathe their babies.

SPLISH SPLASH

After receiving their robotic babies for the class period, sophomores Marisa Acosta and Kasie Isbell love on their children while learning the basics of taking care of a newborn child. "In this class we do a lot of hands on stuff. We also do a lot of projects dealing with kids and what babies do," said sophomore more Teja Jammer. "I think it helps us because it's not so much just working on papers, were actually doing things with our hands."

I GOT YOU, BABE

Girls learn of the basics of having a baby and how to care for them in child development through taking care of robotic babies in class



photos by Adeline Woods



“Its a hands on class and you get to be creative and come up with designs then put them to life with your own twist”
Lucas Short 11



CUTIE PIE
Grabbing a pinch of flour, junior David Mitchell prepares to make his rolling pin and rolling surface non stick by flouring them.
MISS AMERICAN PIE
Ms. Donevera Evans helps senior Taylor Carter roll out the dough in order to get the perfect thickness to the crust.
PUMPKIN SPICE IS MY LIFE
Pinching the dough into the pie pan sophomore Destiny Jaime is ready to pour the filling into her crust.

photos by Caelan McCulley



MAKE IT OR BAKE IT

Food and Nutrition students explain the reasons for taking the class

The heat from the off-white ovens radiates out into the room as students preheat to 350 degrees in preparation for the cooking of the day.

“I’ve been learning basic stuff like measuring and how to make rice crispy treats,” junior Victoria Few said. “I haven’t learned how to bake yet, but its something the class plans on learning later.”

Although Few doesn’t want to be a baker in the future, she’s influenced by her mother to bake as a hobby now. Few’s mother, Fredelita, is a cake decorator at Kroger.

“My freshman year my mom got me into baking, ever since then I’ve just offered to help my mom more and more when shes baking.” Few said.

Culinary school may not be an option for Few, but its a different case with junior Jalyn Neal.

“I wanna be a chef because I love food and cooking. I’m looking into culinary schools for after high school,” Neal said. “I’m looking at my options, but I have nothing figured out for sure.”

Neal said she plans to open a restaurant one day.

“I love food and I love cooking, it just makes

me happy,” Neal said. “Sometimes I’m just at home and I just randomly start cooking foods because I’m bored and I’ve figured out its something I want to do.”

“Sometimes I’m just at home and I just randomly start cooking foods because I’m bored.”

Neal said her mother is the reason she began on her journey to become a chef.

“My inspiration came from my mom because she cooks a lot and I try to imitate and cook the things she makes,” Neal said.

Neal practices cooking for her friends for the feedback they give her.

“My friends always come over and eat my food. They like my food because I cook burgers and I bake pastries,” Neal said.

The class is more than fun cooking and baking everyday. The class takes notes on food preparation and basic hygiene in the kitchen.

“The class has really helped me so far, because we’ve baked pies and later were going to cook pizzas and that’s adding to what I already know how to cook.

By Jeannifer Floyd

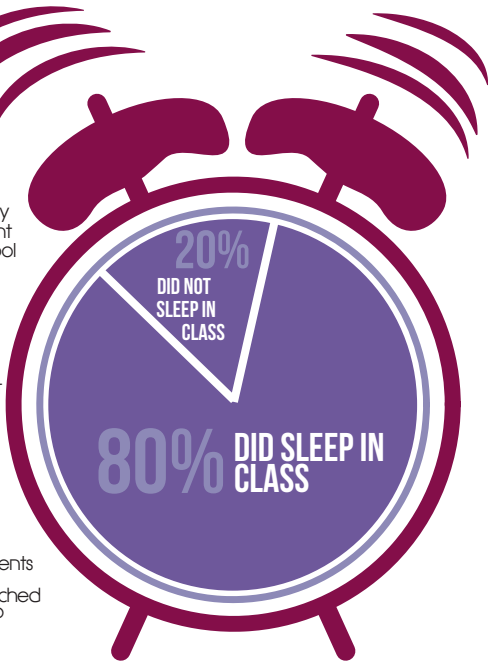
day dreamers

Psychology class performs sleep study to measure data

75% of students said no, they did not want a later school start time

6 hours is the average number of sleep a high school student gets, which is three hours short of the recommended time

50% of the students that did fall asleep reached deep sleep



“Whenever I’m out on the mat I always have to focus and tell myself not to over think every move I do. In my head I know that all the effort I put in at practice is about to pay off. Even if I don’t win, I know that I’ve given everything I’ve got.”
Jacob Rentschler, 10

