

The Wolverine Times

Northshore Academy
Upper School

March 2017

Boomerangs Starts Off with a Bang!

NSA students have developed a new and exciting culinary business that they have named "Boomerangs". They hope it will keep customers coming back for more!

Boomerangs was built using the Junior Achievement Program. The "Company" program guides students through all the steps of creating a business. It took students 4 weeks to do things like choose products, develop a business plan, and raise capital by selling shares to staff, parents, and students.

Boomerangs' soft opening featured a Macaroni and Cheese sale. They sold plain, bacon, and Buffalo chicken varieties. The sale was a huge success!

The business will liquidate at the end of the school year. Both shareholders and company members hope to bring home a profit!



Boomerangs' Mac and Cheese Sale!



Students eagerly await their Mac and Cheese!

NSA Student Speaks at State House

On February 2, **Mollie Ralston**, a Northshore Academy senior, gave a moving speech as part of the Coalition for Special Education Funding's State House Briefing. She represented the Northshore Education Consortium and all public day school students in Massachusetts.

Mollie spoke of her experiences before a large crowd of legislators, staff, and education professionals. She received quite an ovation when she had finished.

Congratulations Mollie! Thank you for helping our legislators understand the importance of funding schools like ours!

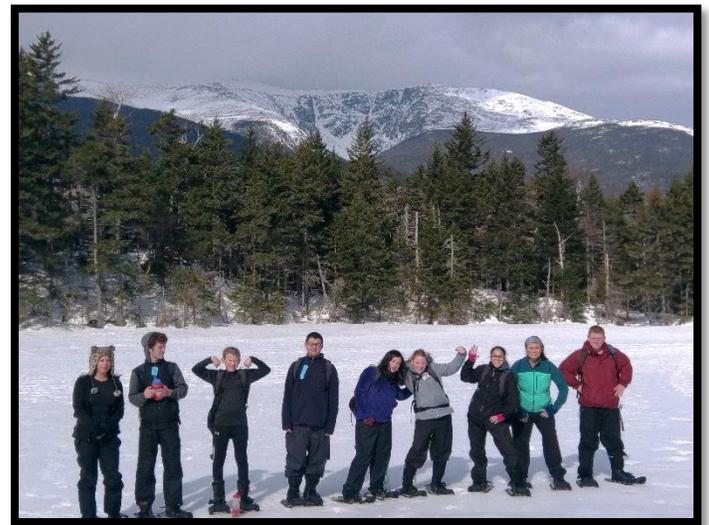


Mollie Ralston speaks at the MA State House

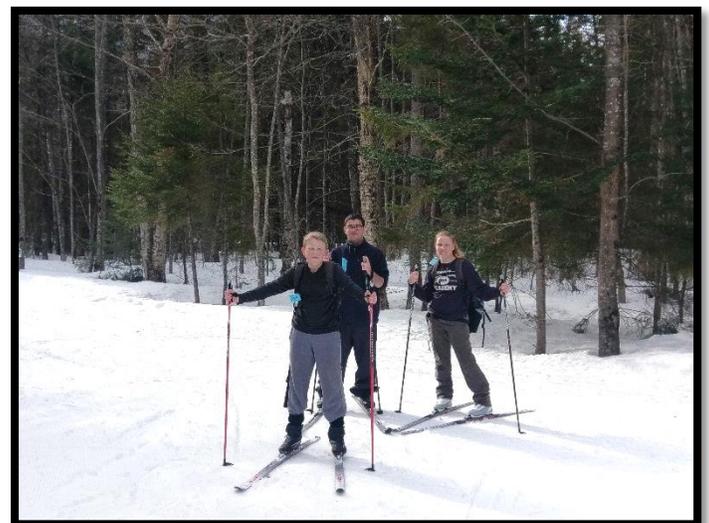
Pinkham Notch Trip

On February 22 and 23, the outdoor exploration club went on their annual February vacation week trip to Pinkham Notch in the White Mountains. The group stayed at AMC's Joe Dodge Lodge at the base of Mount Washington.

The club skied at Great Glenn and hiked with snowshoes on the Appalachian Trail to Lost Pond.



Snowshoeing to Lost Pond



Skiing at Great Glenn

Soup-er Bowl Rescheduled!



Our yearly Soup-er Bowl has been rescheduled (due to a snow day) to March 15th and 16th from 11:45-12:30.

Over 15 varieties of soup are expected this year. Prices start at \$2 for a small bowl with a roll. Or, purchase a sample platter of 4 soups and a roll for \$3.50! There will also be some takeout options available.

You may donate a soup in a crock pot or sealed container if you would like. Family members are welcome! Contact Lynn Burns at lburns@nsedu.org or x2141 for more information or to RSVP.

Proceeds raised will be used to help fund student activities.

Attention Juniors!

Juniors may want to sign up for the SAT or ACT. There are test dates left from now until June.

SAT: www.collegeboard.com
ACT: www.ACT.org

Save the Date!

3/10 NO SCHOOL. Professional Development Day.

3/13 A pep rally will be scheduled this week to support our basketball teams! Stay tuned for the date!

3/15-3/16 NSA Soup-er Bowl

3/29 UMass Lowell college tour

4/7 School Spirit Day: Hawaiian Day—wear a lei, flower prints, or Hawaiian shirt!

4/25 Northern Essex Community College tour

SAT Info: SAT registration is rolling with next test dates being: **March 11th, May 6th and June 3rd.**

Driver's Ed: NSA has joined with Triad Driving Academy to offer paid (but discounted) classes at NSA. The first session is now closed. Contact Lynn Burns at lburns@nsedu.org if you have interest in a future session.



Go Wolverines!

NORTHSHORE ACADEMY CULINARY PROGRAM

BAKED MACARONI & 4 CHEESE

4 MAIN COURSE SERVINGS/8 SIDE DISH SERVINGS

INGREDIENTS:

½ lb. cooked Elbows
1 quart whole milk
4 tbsp. butter
¼ cup flour as needed
1 cup sharp cheddar cheese
¼ cup Parmesan cheese
¼ cup Gouda cheese
½ cup asiago cheese
½ tsp white pepper
1 tsp garlic powder
¼ tsp nutmeg or ground cloves
¼ tsp Worcestershire sauce

TOPPING

1 cup bread, panko, Ritz cracker crumbs
(Use any one or any combination)
2 tbsp. melted butter
Paprika to sprinkle

EQUIPMENT/UTENSILS:

Pot to cook pasta/spoon
saucepot/whisk
Measuring cups/spoons
casserole dish or ½ size hotel pan

DIRECTIONS:

1. Heat milk in small saucepan to scalding point (180).
2. Melt the 4 tbsp. butter in a medium saucepan then add the flour (a roux). Cook over low heat for 2 minutes.
3. Whisk the hot milk into the roux over medium heat.
4. Whisk until thickened and smooth and cook 1-2 minutes.
5. Remove from heat and add the cheeses and seasonings. Stir until all the cheese melts and is well blended. Adjust seasoning with salt & pepper.
6. Spray a casserole dish with vegetable spray then add macaroni and cheese.
7. Sprinkle crumbs on top and bake at 325°F until bubbly and browned on top.