

The Husky Times

Top 5 Things for which Sherman Jr/Sr High is Thankful

By Maddie Belshe

1. Family and Friends: "I am most thankful that all my family is safe, healthy, and happy." - Anonymous
2. Food: "I am most thankful for Ree Ella for her hard work to supply food." -Anonymous
3. Life: "I'm so so thankful I have everyone in my family alive and well." -Anonymous
4. School: "I'm most thankful for my education, and the opportunity I have to go to school." - Anonymous
5. Where I live: "I am most thankful for where I live *giggle*." -JE

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Homecoming Highlights

By Samantha Coons & Brian Simantel

Homecoming was a major success with winners all over the school and competitiveness booming! The High School football team beat South Wasco with an amazing outcome of 66-26. The Volleyball team, as well, beat Maupin in 4 sets with the scores of 25-16, 25-14, 21-25, 25-15. The Junior High football team and the Junior High volleyball girls also won. The teams were very much pleased with their wins.

The outcome for the dress up days were fantastic, with two Junior High kids winning the overall best dressed of the week, Hollee Kaseberg and Ryan Asher, congratulations!

The boys volley-

ball tournament brought a lot of excitement and good sportsmanship with the Freshman and Seniors in the final round. The Seniors, for the fourth time in a row, won the championship.

During half time at the high school football game the Princess' looked gorgeous and Chloe Van Gilder was named the Sherman County Queen.

The competition was fierce this year with class competitions, games, the spirit rock and the hall decorations.

After Judges toured the hallways Seniors won this competition with Juniors taking second place and Freshman taking third.

The spirit rock picture was taken while marked with 2015— Freshman; earning 20 points for their class.

However, in the end, the Seniors won the spirit stick with flying colors. As points currently stand, the Freshmen are in second and Juniors are in third for class points.

Ryan Asher and
Hollie Kaseberg



Homecoming 2011 Princesses

Sports Center By Riley Brown

Football Overview

With the state playoffs soon to begin it is looking like the Huskies will make some noise. The Huskies are unsure of their playoff opponent, but are certainly excited and with it looking like they will be coming off a third straight undefeated league title they are riding high, and hopefully prepared to play some high level football.

2011 Basketball Preview

Basketball is soon approaching and this season is shaping up to be a really exciting winter season with the Huskies looking to continue the winning ways that seem to be expected out of our outstanding athletic programs. With talent being abundant for both the boys and girls. This season is primed for some thrilling victories and great memories.

Box Scores

Football

Sherman 30
Ione 12

Sherman 54
Condon 16

Sherman 52
Dufur 14

Sherman 66
SWC 26

Sherman 52
Arlington 8

Volleyball

Sc vs. Ione L
0-3

Sc vs. Arlington L
1-3

Sc vs. Condon L
0-3

Sc vs. Arlington W
3-2

Sc vs. Dufur L
0-3

Sc vs. Condon L
1-3

Sc vs. SWC W
3-1

Sc vs. Echo W
3-2

Sc vs. Ione L
0-3

Sc vs. Condon L
0-3

"Thanksgiving Day is a jewel, to set in the hearts of honest men; but be careful that you do not take the day, and leave out the gratitude."

~E.P. Powell

Husky Heisman

The class of 2012 is this issue's Husky Heisman. They have been a vital part of 3 consecutive, undefeated league title teams. They have put in tons of effort to help elevate the football program to the current level. Solid coaching and great determination have made these individuals a great football class. Best of luck guys this playoff season.



←← A Brief History of Thanksgiving By Jesse Whitley

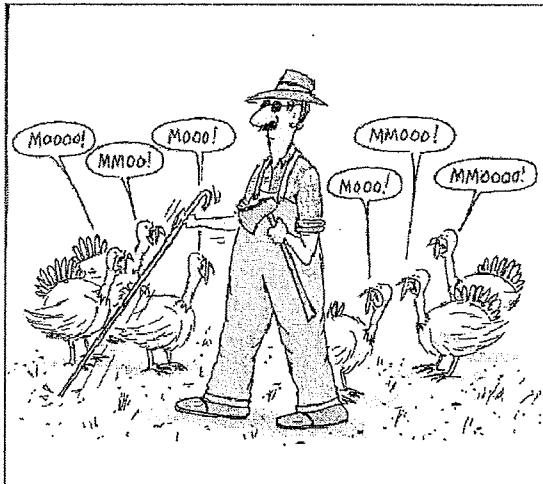
On September 16th, 1620, one hundred and two people boarded a small ship called the Mayflower, which was originally used as a cargo ship. A large majority of the passengers were Puritans who had been persecuted for their religious beliefs in England. They were headed for Virginia, but, after a brutal sixty six days at sea, the ship finally landed in Cape Cod Bay on November 21st. They founded the Colony of Plymouth in December 1620. Most of the Pilgrims had suffered terribly from the long voyage. They immediately began to build shelters, but soon they were overwhelmed by sickness. Through the course of the winter 46 people died, which was nearly half of their original number. Some who became ill on the voyage and who were too sick to be moved stayed on the Mayflower, which was anchored in Plymouth Harbor for the winter.

The Mayflower had been a cargo ship and had to be refitted to handle the Pilgrim passengers. It had three masts and a double deck. No one is sure of what happened to the original Mayflower after it returned to England the following April. A replica of the original Mayflower was built in England in the mid-1950s. This ship, Mayflower II, sailed across

the Atlantic in 1957 to commemorate the Pilgrim's voyage. It is now anchored in Plymouth Harbor, Massachusetts.

The first American Thanksgiving probably took place in New England. It was celebrated by the Pilgrim settlers who established Plymouth Colony in Massachusetts in 1620. The Pilgrims struggled bravely through a grim winter with much sickness and little food. The following Spring, friendly Indians helped the settlers to plant corn and in the autumn, the first crop was harvested. Governor William Bradford proclaimed three days of prayer and thanksgiving. The Pilgrims gave a huge feast and invited the Indian Chief, Massasoit, and 90 of his people.

The custom of observing a special Thanksgiving Day meal spread throughout the other colonies in the following years. After the American Revolution, the various states continued the custom, each one naming its own day for giving thanks. In 1863, President Abraham Lincoln proclaimed the first national Thanksgiving Day on the last Thursday in November. The date we celebrate Thanksgiving today was established by Congress in 1941.



<http://faculty.winthrop.edu/kosterj/WRIT465/management/cartoons.htm>

"Thanksgiving is America's national chow-down feast, the one occasion each year when gluttony becomes a patriotic duty."

~Michael

Top 5 Thanksgiving Pies:

- ◇ Pumpkin Pie
- ◇ Apple Pie
- ◇ Cherry Pie
- ◇ Coconut Custard Pie
- ◇ Pecan Pie

Strawberry Banana Slushy

This delicious strawberry banana slushy is full of antioxidants and vitamins. You can use a variety of fruits instead of strawberries. Use fruit that is in season.

Ingredients:

- 1 frozen banana
 - 6 or more frozen strawberries
 - other fruits of your choice (optional)
- 1 cup or less of your favorite juice - apple works great

Directions:

1. If you are using other fruit drop it into the blender now with about 1/2 cup of the juice.
2. Blend for a few seconds. Add the frozen banana and strawberries and blend.
3. Add more juice if needed. You want your slushy to be about the thickness of a milkshake.

NOTE: To make using frozen bananas a snap - peel before freezing.

http://www.childrensrecipes.com/strawberry_banana_slushie.htm



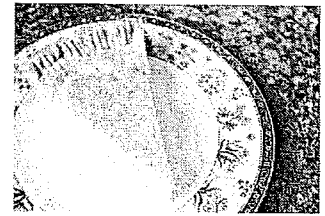
Thanksgiving Recipe's By: Hannah Hays

Mashed Potato Pie

Total Time: 50 minutes

Ingredients:

1 unbaked 9-inch pastry shell	1/4 teaspoon garlic powder
2 cups mashed cooked potatoes	1/8 teaspoon cayenne pepper
1/2 cup half-and-half	1/8 teaspoon black pepper
1 tablespoon butter	1 1/2 cups shredded Cheddar cheese
3/4 cup cream-style cottage cheese	1/2 cup chopped onion
1/2 cup sour cream	8 ounces crisp cooked bacon, drained and crumbled
2 eggs	
1/2 teaspoon salt	



Preparation:

Line unbaked, unpricked pastry shell with foil; fill with pie weights or dried beans. Bake at 450° for 5 minutes; remove weights and foil and bake for about 5 to 7 minutes longer, until almost done. Remove from oven; reduce oven to 425°.

Combine mashed potatoes, cream, and butter; set aside. In a mixing bowl, combine cottage cheese, sour cream, eggs, salt, garlic powder, and peppers; beat with electric mixer on high speed until smooth. Add potato mixture and beat 1 minute longer. Stir in shredded cheese, chopped onion, and bacon. Pour potato mixture into warm pastry shell. Bake at 425° for 35 to 40 minutes, or until golden brown. Serves 6 to 8.

Recipe found at:

<http://southernfood.about.com/od/potatocasserolerecipes/r/b1403101.htm>

Deluxe Pumpkin Cheesecake Recipe

12 Servings

Prep: 35 min. Bake: 50 min. + chilling

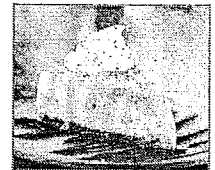
Ingredients

1 cup <i>crushed gingersnap cookies (about 20 cookies)</i>	4 eggs
1/3 cup <i>finely chopped pecans</i>	2 teaspoons <i>vanilla extract</i>
1/4 cup <i>butter, melted</i>	1 cup <i>canned pumpkin</i>
4 packages (8 ounces each) <i>cream cheese, softened, divided</i>	2 teaspoons <i>ground cinnamon</i>
1-1/2 cups <i>sugar, divided</i>	1-1/2 teaspoons <i>ground nutmeg</i>
2 tablespoons <i>cornstarch</i>	

GARNISH:

Chocolate syrup, caramel ice cream topping, whipped topping and additional crushed gingersnap cookies, optional

Directions: Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. In a small bowl, combine the cookie crumbs, pecans and butter. Press onto the bottom of prepared pan. Place on a baking sheet. Bake at 350° for 8-10 minutes or until set. Cool on a wire rack. For filling, in a large bowl, beat 1 package of cream cheese, 1/2 cup sugar and cornstarch until smooth, about 2 minutes. Beat in remaining cream cheese, one package at a time until smooth. Add remaining sugar and vanilla. Add 4 eggs; beat on low speed just until combined. Place 2 cups filling in a small bowl; stir in the pumpkin, cinnamon, and nutmeg. Remove 3/4 cup pumpkin filling; set aside. Pour remaining pumpkin filling over crust; top with remaining plain filling. Cut through with a knife to swirl. Drop reserved pumpkin filling by spoonfuls over cheesecake; cut through with a knife to swirl. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan. Bake at 350° for 55-65 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Garnish with chocolate syrup, caramel sauce, whipped topping and additional crushed gingersnaps if desired. **Yield:** 12 servings



Top Ten Favorite Thanksgiving Dinner Dishes:

- ◇ Stuffing/Dressing
- ◇ Turkey
- ◇ Mashed Potatoes
- ◇ Ham
- ◇ Pumpkin Pie
- ◇ Rolls/Bread
- ◇ Sweet Potatoes
- ◇ Green Bean Casserole
- ◇ Turducken (Turkey, stuffed with duck, stuffed with chicken)

Homemade Potato Head

This fun project is a knock-off on the classic Mr. and Mrs. Potato Head. Spark your family's creativity by using things you have at your home to decorate a large potato with eyes, ears, nose, mouth, etc. The options for decorative elements are endless! Use what you have on hand: art or craft supplies, fruits or vegetables, magazine photos to cut up, or fabric bits. Toothpicks are great for applying fruits and veggies, glue or glue sticks works for art or craft supplies. You can even make potato head portraits of family or friends.



Almond-Bacon Cheese Crostini Recipe

36 Servings
Prep: 30 min. Bake: 15 min.

Ingredients

1 French bread baguette (1 pound), cut into 36 slices
2 cups (8 ounces) shredded Monterey Jack cheese
2/3 cup mayonnaise
1/2 cup sliced almonds, toasted
6 bacon strips, cooked and crumbled
1 green onion, chopped
Dash salt
Additional toasted almonds, optional

Directions

Place bread slices on an ungreased baking sheet. Bake at 400° for 8-9 minutes or until lightly browned. Meanwhile, in a large bowl, combine the cheese, mayonnaise, almonds, bacon, onion and salt. Spread over bread. Bake for 7 minutes or until cheese is melted. Sprinkle with additional almonds if desired. Serve warm.

Yield: 3 dozen.

www.tasteofhome.com



Thanksgiving Casserole

8 Servings
Prep: 30 min. Bake: 30 min.

Ingredients

6 medium potatoes, peeled and cut into chunks
1-1/4 cups chopped celery
3/4 cup chopped onion
1/2 cup butter, cubed
6 cups unseasoned stuffing cubes
1 teaspoon poultry seasoning
1/4 teaspoon rubbed sage
1 cup chicken broth
4 cups cubed cooked turkey
2 cans (10-3/4 ounces each) condensed cream of chicken soup, undiluted
1 teaspoon garlic powder
3/4 cup sour cream, divided
4 ounces cream cheese, softened
1/2 teaspoon pepper
1/4 teaspoon salt
1-1/2 cups (6 ounces) shredded cheddar cheese

Directions: Place potatoes in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender.

Meanwhile, in a large skillet, saute celery and onion in butter until tender. Remove from the heat.

In a large bowl, combine the stuffing cubes, poultry seasoning and sage. Stir in broth and celery mixture.

Transfer to a greased 13-in. x 9-in. baking dish.

In another large bowl, combine the turkey, soup, garlic powder and 1/4 cup sour cream; spoon over stuffing mixture. Drain potatoes; mash in a large bowl. Beat in the cream cheese, pepper, salt and remaining sour cream; spread over turkey mixture. Sprinkle with cheese.

Bake, uncovered, at 350° for 30-35 minutes or until heated through.

<http://www.tasteofhome.com/Recipes/Tastes-Like-Thanksgiving-Casserole>



POTATO FACTS BY JESSE WHITLEY

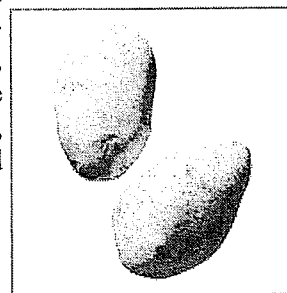
Potatoes

Indians in Peru were the first people to cultivate the potato over 4000 years ago. The Andean Mountains of South America is the birthplace of the "Irish" white potato. The Symara Indians developed over two hundred varieties at elevations of over 10,000 feet over sea level. The potato, a name derived from the American Indian word "Batata", was introduced to Europeans by Spanish conquerors during the late 16th Century.

Today, potatoes are grown all around the world. China produces more than 20% of the global harvest, followed by India, Islamic Republic of Iran, Bangladesh, Turkey, and Japan. Today in Europe, potato production has decreased during the last couple decades, but fortunately, the potato production has increased very fast in Asia, Africa, and Latin America in recent years.

Nutritional Facts

Because of the variety of potato colors, shapes, sizes and textures and their versatility as recipe ingredients, you can have potatoes for breakfast, lunch or dinner (or all three) and support the daily fruit and vegetable servings recommended for good health and nutrition. Potatoes is a great source of carbohydrates (which is a good source of energy for your body), Potassium (Which maintains the heart-beat, regulates body fluid, and is important for nerve and muscle functioning), fiber, iron, vitamin C, and vitamin B6.



Did You Know? By Jason Earl

? It is my prestigious presumption that many of us have assumed for our entire lives that Thanksgiving is a day to eat turkey, gather with family, and occasionally think about all the wonderful things we have in our lives, but there is a much more interesting and intriguing side to the day when we eat turkey and sweet potatoes.

Many people believe that the first Thanksgiving was held at Plymouth in Massachusetts and was celebrated by Pilgrims and Native Americans, however, Thanksgiving has in fact been around since the days of old when farmers harvested crops and ate what they raised. Every year after harvest, people all around the countryside would gather together to give thanks for the harvest. Admittedly though, they probably didn't eat the same pumpkin pie and turkey that we are so familiar with. Instead, the original thanksgivings probably had bread, and whatever else the local farmers had grown and the local hunters had

hunted. Even the original American Thanksgiving didn't consist of what we're used to; the meal that was eaten was most likely based mainly on seafood. Admittedly, there was very likely a turkey in there somewhere, but it was outweighed by all of the fish and clams.

Turkey, when you think of it you probably think of a large roasted bird stuffed with bread crumbs and celery and everything else that makes turkey dinner amazing, but there are more interesting things about this plump bird than the way it tastes with stuffing and gravy. For example, did you know that turkeys have heart attacks? During the testing of jet planes, whenever a jet would go supersonic, fields of turkeys would flop over dead, I'm sure the airman ate well on those days. Why exactly did the turkeys have heart attacks though? Believe it or not turkeys hear better than us, even though they don't have ears, so the

? sound of a jet going supersonic amplified louder than we've ever heard would probably make a turkey's heart explode. Jets aren't the only airborne objects that turkeys have to fear, as it turns out, if a turkey looks up when it's raining it will drown. Right now you're probably thinking that turkeys are pretty dumb, after all, who looks up when it's raining if you know you're going to drown? But hold on, Benjamin Franklin believed that turkeys should have been the national bird, after all, they are smarter than eagles, and they can fly at 55 miles per hour. Who knows, maybe if Ben Franklin had it his way, we'd be eating bald eagle at Thanksgiving.

So next time you're sitting down at the Thanksgiving day dinner table with your pumpkin pie and stuffed turkey, you can be thankful for just a little more, after all, who wants clams for Thanksgiving?

Craft of the Month By Hannah Hays

Difficulty Level: Easy

What you'll need:

- Paper or foam cup (8.5 oz.)
- Acrylic paint in fall colors (brown, tan, orange, red, green, yellow, etc.)
- Large pom-pom for head (brown, yellow, red, orange, etc.)
- Small foam heart for gobbler (to contrast with color of head)
- Small foam triangle (orange or yellow)
- 2 small wiggle eyes
- 3" x 2" piece of orange construction paper
- 1 sheet of white construction paper
- White craft glue
- Scissors

How to make it:

Place cup upside down on work surface and paint brown

To make the feathers, paint the white construction paper with several fall colors, crisscrossing the colors as you go. Let dry.

Cut feathers out in one large piece, should be shaped similar to a hand or crown. Cut the tips of each feather into a point.

Apply glue to the bottom portion of the feathers and press onto the bottom of the cup. Hold in place for a minute or so to let the glue grab.

Place foam heart upside down so that the bumps are facing downward. Glue the foam triangle, point down, onto the upside down heart--the upper points of the triangle will be hanging over the edge. This is the beak and gobbler.

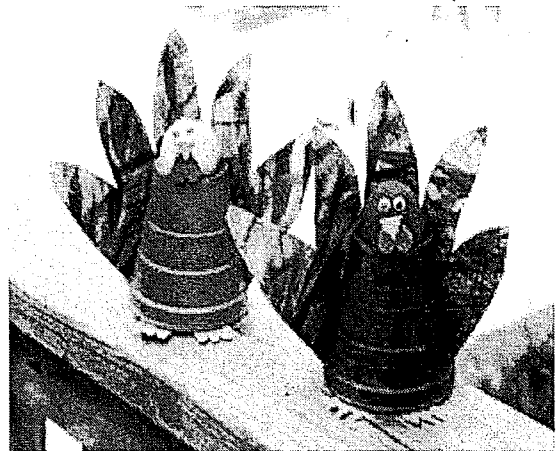
Glue the pom-pom to the top of the paper cup.

Glue the wiggle eyes and the beak and gobbler to the head.

Cut two feet from the orange construction paper and glue to the bottom of the cup.

Tips:

1. Instead of throwing away the paper that you use to protect your work surface from paint, add more color to it and make the feathers rather than throwing the paper in the trash!
2. The feathers can be simplified by using a piece of brown, orange, or red construction paper.
3. Make these even more fancy by using actual feathers and by writing the name of your dinner guests on a piece of paper and gluing to the front of each turkey.

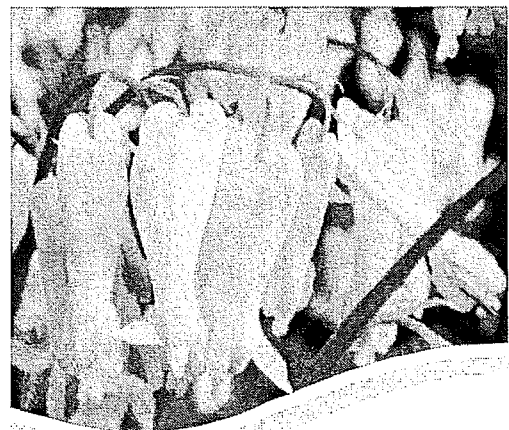


Craft found at: <http://crafts.kaboose.com/holidays/thanksgiving/index.html>

Fascinating Foliage By Brian Simantel

The snowdrift, more commonly known as burning heart, Adrian bloom, or candy hearts is a stunning perennial (recurrent) plant. It is 12" to 18" tall and has a spread of 18" to 24". It grows in shade to full sun conditions. It blooms a superb white flower that is sure to bring a Fascinating Foliage smile to your face and instead of staying upright like most flowers the snowdrift dangles. Blooming year round it is best looking in the fall and is the perfect fit for thanksgiving. It is a North American native and

all parts of this plant are poisonous so don't eat it. It is truly a fine-looking plant. The names burning heart, Adrian bloom, and candy hearts are types of Dicentra plants with different flowers than the Dicentra snowdrift shown in the picture below.



Snowdrift

<http://www.bluerivernursery.com/dicentra-eximia-snowdrift.html>

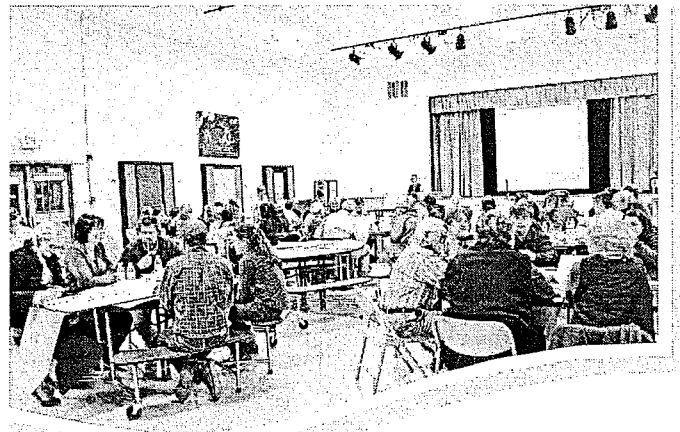
Community Forum Recap By Jason Earl

On November 1st at the Sherman County Jr./Sr. High School cafeteria, a community forum was held to help decide the direction that Sherman County schools would be moving in the near future. Several polls were taken, and over the course of a few hours, the voice of the people was heard, and several interesting points were made clear. One particular point that was noticed was the method that people said they preferred to receive information about the school, which just so happens to be through school publications such as this newsletter.

Other points of interest were also abundant. A majority of the people present clearly stated that they desired a central campus for all students first through twelfth

grade located in Moro. Also interesting was the desire for more technical and individualized study methods for students. One person suggested providing each student with an iPad, replacing the need for costly textbooks.

Overall the community forum was an excellent method of gathering information and ideas from the community that can be used to better the education of students.



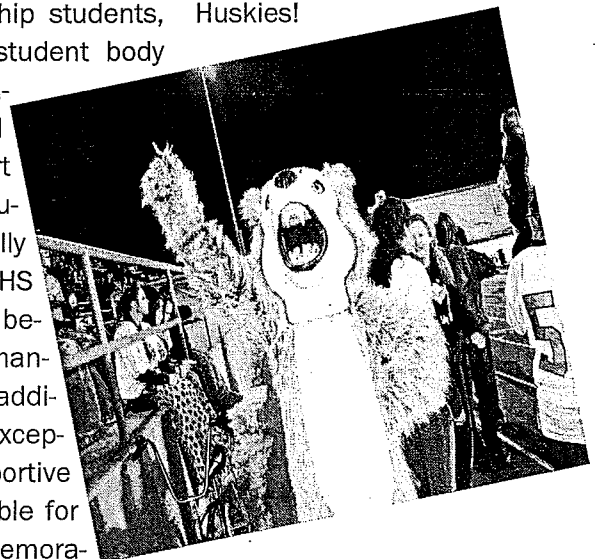
The Principal's Corner by Wes Owens

It's Great to be a Husky!!

Watching our students and staff shine as they are involved in the multitude of activities offered at Sherman Jr./Sr. High School easily rates as one of the highlights of my job. Our students and staff routinely represent SJSHS in amazing ways. For example, I recently witnessed the entire school community in action during Homecoming Week. It was a fun filled and exciting week! The teamwork and involvement between staff and students was outstanding. Experiencing a successful Homecoming does not just happen. It can only be at-

tributed to the careful planning of Ms. Macnab and our leadership students, the involvement of our student body and parents, the dedication of staff members and the tremendous support from our wonderful community. I want to personally thank the students of SJSHS for displaying first-class behavior, spirit and sportsmanship the entire week. In addition, I want to thank our exceptional staff for their supportive efforts that made it possible for the students to enjoy a memorable experience. We have a great deal

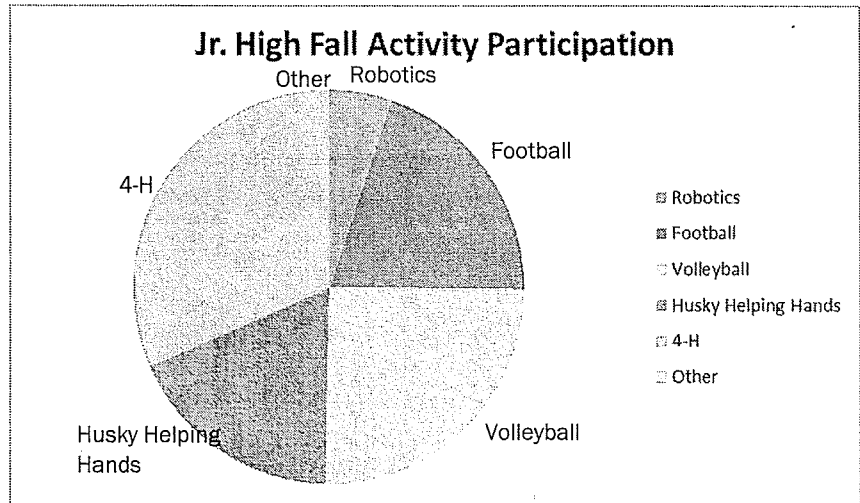
to be proud of at SJSHS. Go Huskies!



Jr. High Section By Nick von Borstel

Whether it is Robotics, football, volleyball, Husky Helping Hands, or 4-H, there are many clubs and activities for Junior Highers to enjoy this fall. Many young Huskies are already very involved in some of these extra-curricular activities and more. A recent poll was taken of how many junior high students are involved in 4-H, football, volleyball, Husky Helping Hands, robotics and other clubs. Of the 36 students polled, 47% are involved in 4-H, 39% play volleyball, 31% compete on the football team, 28% take part in husky helping hands, 17% are incorporated with robotics, and 6% are involved in other clubs such as cub scouts and youth group.

No matter what you are interested in, SJSHS has something for you. Every Husky is encouraged to take part in something and get involved with the school and community. Sherman has something for everybody to make friends and have good, clean, fun.



Granny Car Jacking

An elderly lady did her shopping and, upon returning to her car, found four males in the act of leaving with her car. She dropped her shopping bags and drew her handgun, proceeding to scream at them at the top of her voice, "I have a gun and I know how to use it! Get out of the car you dirty rotten scoundrels!"

The four men didn't wait for a second invitation but got out and ran like mad, whereupon the lady, somewhat shaken, proceeded to load her shopping bags into the back of the car and got into the driver's seat.

She was so shaken that she could not get her key into the ignition. She tried and tried and then it dawned on her why. A few minutes later she found her own car parked four or five spaces farther down. She loaded her bags into her car and drove to the police station.

The sergeant to whom she told the story nearly tore himself in two with laughter and pointed to the other end of the counter, where four pale white males were reporting a car jacking by a mad elderly woman described as white, less than 5' tall, glasses, and curly white hair carrying a large handgun.

No charges were filed.
(True story!)

Source: <http://www.cleanjoke.com/humor/Super-Granny.html>

Editor-in-Chief: Audrey Kaseberg

Assistant Editor: Jason Earl

Contributors: Hannah Hays, Maddie Belshe, Nick von Borstel, Samantha Coons, Devyn Roberts, Riley Brown, and Jesse Whitley

Advisor: Ms. Ross

The Bullies

by Devyn Roberts and Miss Ross

Bullying is a major epidemic in schools and occurs in many forms including verbal, social, physical, and cyber (using Facebook, E-mail, and IM). Currently 160,000 students stay home from school each day due to bullying. Thirty percent of students who report bullying said they carried weapons to school on occasions.

Although bullying is not new to schools, cyber bullying has become the most common form of bullying. Even students at Sherman Jr./Sr. High School are not immune to bullying. Although SJSHS is a small community, bullying still exists. Recent letters sent to "Dear Husky" reveal that bullying is occurring in our own hallways. Bullying is a serious problem and it is up to students to help put

a stop to the cruelty that may be witnessed on a daily basis. Remember: Bullying can often be hidden or disguised as "joking" and teachers are not always aware of the situation. In order to begin to rid our campus of bullying the most important step to take is to tell a teacher or an administrator.

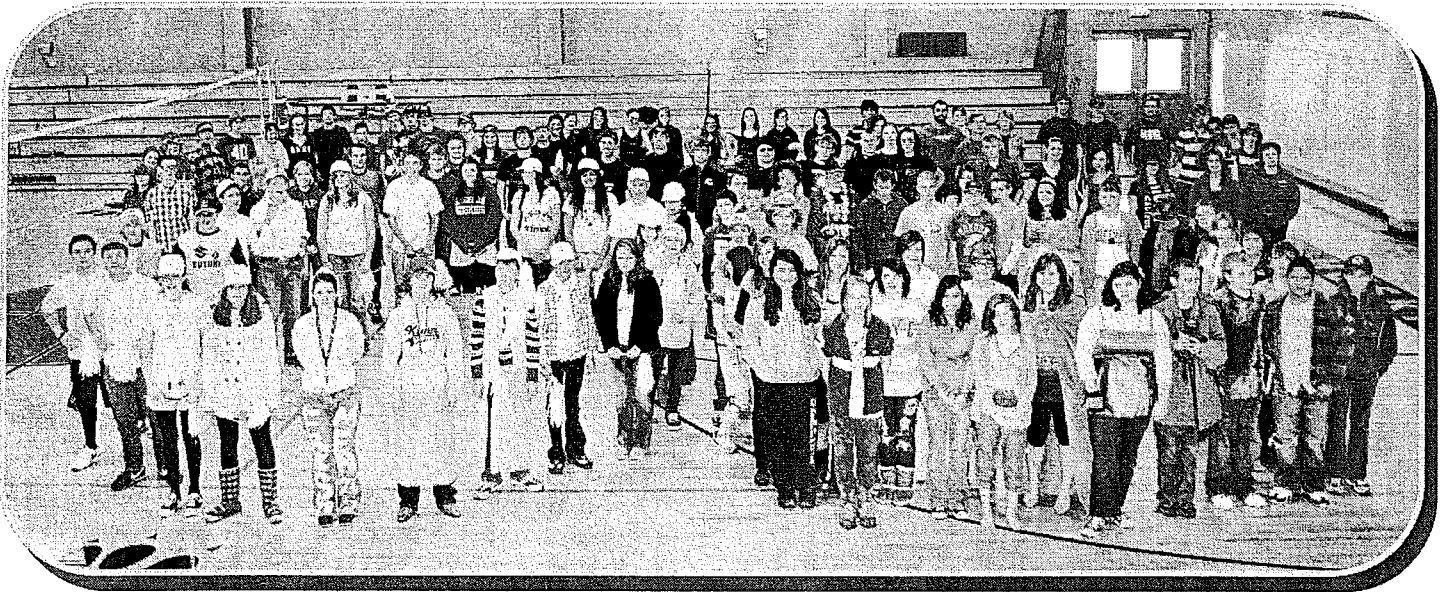
Even though schools may never be completely rid of bullying, there are now more anti-bullying campaigns across the United States. "Stomp Out Bullying" is the largest anti-bullying campaign, as stated, "[They] are a National Anti-Bullying and Cyber bullying Program for Kids and Teens." Over one million individuals have contributed to their efforts to stop bullying. This program publishes articles and advertisements in nation-

al magazines, sell wrist bands, and provide a toll-free number to help victims of bullying.

To begin the process of ridding SJSHS of bullying, follow these 7 easy steps:

1. Speak up against bullying
2. Tell the bully to stop
3. Walk away from the situation
4. Tell a trusted adult
5. Stick together with close friends
6. Find a safe place
7. Remember that you are not alone

For more information go to:
www.stopbullying.gov or
www.stompoutbullying.org



It's up to all of us!!

Dear Husky

Dear Husky,

I have people push me around, and they won't leave me alone how do I stop it?

From Anonymous

Dear Anonymous,

Bullying is a serious problem and it can be damaging to yourself and everyone around you. Contacting an adult would be one of the most effective ways to end bullying. One of the biggest problems bully victims have is that they think they are alone. You aren't alone. People are there to help like your parents, the principal, school counselor, and close friends. The main article in this newsletter describes other ways to end bullying. Have confidence in yourself.

Sincerely,
"Ed" the Husky

Dear Ed,

Hi I'm new to this school and kind of freaked, how do I get more friends?

-Mr. Spooky

Dear Mr. Spooky,

Making new friends can sometimes be very hard, you shouldn't be freaked, the staff and students at Sherman are easy to get along with and are mostly all super friendly. You can try joining into a sport. I hope your first year at Sherman is fantastic.

Sincerely, Ed

Dear Husky,

How do you get out of being asked out?

Signed, Problematic

Dear Problematic,

Sometimes it can be hard to tell someone that you don't want to go out or date that person. I recommend that you be friendly. It takes a lot of guts to ask a person out (especially if she/he has liked you for a long time). Approach them with a smile on your face. Don't be cold or aloof, be friendly and kind, remember, they are nervous and hoping you will say yes. Tell him/her how much you appreciate them asking you out. Make them feel like you do appreciate their friendship and that you hate to have to do this. Let them down GENTLY. Tell them, "I'm not ready for a relationship" or "I'm enjoying being single" or "I feel we're better as friends" They may be crushed or they may be fine. Tell them "I hope we can still be friends, I love having your friendship." Try and make them feel like they still have value to you. Lastly, give them a hug and repeat that you are sorry and then leave.

Sincerely,

The Husky

Dear Husky

How do you know what to say when you don't know what to say at all?

-Anonymous

Dear Anonymous

When you don't know what to say at all, stop to think, and when you think of something good, say it out loud and hope that you said what you should. Or don't say anything at all.

Sincerely,
-The Husky

Dear Husky,

I sometimes get shin splints and ankle pains after sports practice. What should I do to get rid of shin splints after practice?

-Unknown

Dear Unknown,

Well you have asked the right Husky! Shin splints are very painful, but all you need to is purchase some small Dixie cups. Fill the cups half full with water and put them in the freezer. After they are frozen take one out and tear the top off so the ice is popping out. The just rub the ice on your shins until it is all gone. If you continue to have problems, it might be wise to seek medical advise.

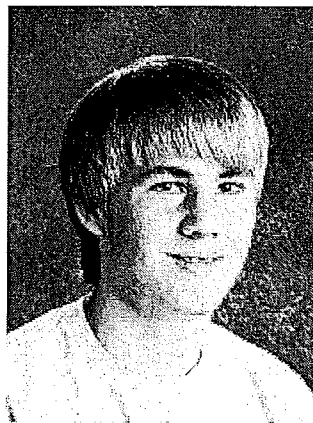
Sincerely,

The Husky

Meet the "Husky Times" Staff!



Samantha Coons



Brian Simantel



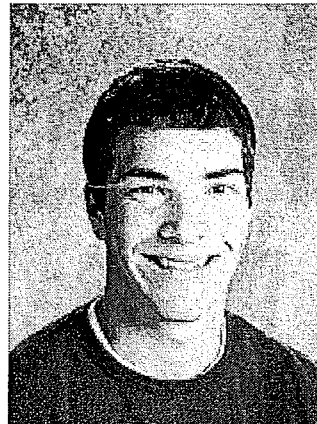
Audrey Kaseberg



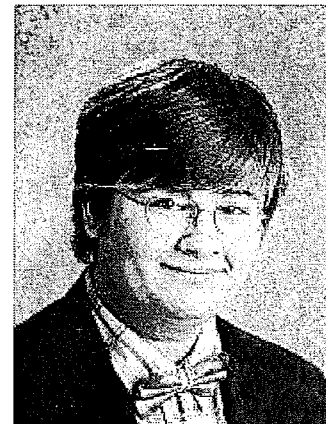
Hannah Hays



Maddie Belshe



Riley Brown



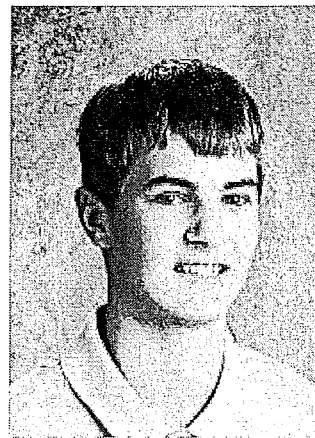
Jason Farl



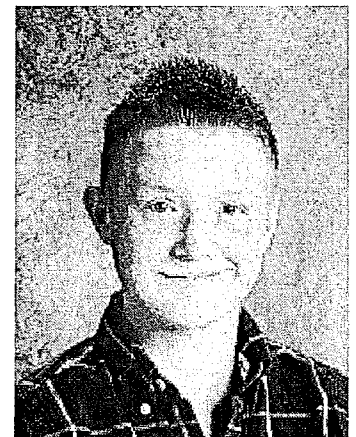
Jesse Whitley



Miss Ross—Advisor



Nick von Borstel



Devyn Roberts