

Friday, November 10, 2017

Please stand for the pledge of allegiance. Pause for everyone to stand "I pledge allegiance to the flag of the United States of America, and to the republic for which it stands, one nation under God, indivisible, with liberty and justice for all."

The Media Center is open all day today except from 11:05 - 12:40.

This message is for all current CC plus students. Registration for spring courses will be held in the guidance office on November 13th and 14th from 8:00 am until 3:00 pm. Students will be seen on a walk in basis when it works for the student to register. Don't miss this important event or you will not be registered for your CC plus spring courses.

Basketball season is here and this year the Boys Basketball team is hosting their first Program Preview. Come out Saturday Night Nov 11 from 6-10pm to be introduced to this year's teams and cheerleaders. Interactive games will be played throughout the night and door prizes will be given out. As with any home basketball game it won't be complete without a loud stage crew to cheer throughout the night. \$5 admission.

Bonjour! Today we celebrate the last day of National French week. We appreciate you joining with us in celebrating this week. To close off our interesting facts, we thought we'd share some about the other most popular thing about France – the food! Experts described the importance of French gastronomy as 'a social custom aimed at celebrating the most important moments in the lives of individuals and groups', as well as 'emphasizing togetherness' for its function of bringing friends and family closer together and strengthening social ties

France also produces nearly a billion tons of cheese a year in around 1,200 different varieties – in France it's an ancient art: goat cheese dates back to at least 500AD, the blue-veined Roquefort was mentioned in records of an ancient monastery in Conques as early as 1070, and hard farm cheeses like Emmental started to appear in the 13th century. A French proverb claims there is a different cheese for every day of the year. Finally, The French eat around 30,000 tonnes of snails a year – but only about 1,000 tonnes of the classic French delicacy (served with garlic, parsley and butter) come from France; only about 100 registered snail farms existed in France in 2015. And if you are unsure about what a snail tastes like – ask a current French student!Merci again for listening this week and joining us as we celebrated this special week. Song: Kendji Girace – "Cool" https://www.youtube.com/watch?v=2Iyz_kX6s7g

For lunch today we are serving:

Cheesy Bread Stick with Marinara Cup, PBJ Pocket, Mexican Bowl on Lines 2 and 3. NO WRAPS TODAY. Tossed Salad, Broccoli, Baby Carrots, Celery Sticks, Assorted Fruit

Staff Absent	Sub In
D. Buchy	C. Wilker
C. Whirledge	G. Kensinger
S. Eldred(am)	In-House(am)
C. Dowd	W. Marker
M. Huffman	A. Capasso
A. Warner	N. Hill
J. Price	J. Price
K. Holzapfel	n/a
D. Martin	J. Davis
A. Eberwein	In-house
J. Stratman	In-house
T. Barhorst	In-house
P. Goodpaster	K. Sloat
L. Beasecker	C. Boroff
K. Blumenstock(pm)	B. Douds(pm)
A. Minnich	J. Snyder
M. Mead	S. Riffell