



Lookin' Pretty & Gettin' Dirty



Photos by: Yearbook staffers Shae Zamora and Samara Becerra

Throw Like A Girl

The 60th Anniversary of Powerduff Football tradition took place on Nov. 22 at Alvin Memorial Stadium. The juniors took home the win this year, but much excitement filled the stands for both teams. To celebrate the long standing tradition of powerpuff, all former powderpuff alumni in attendance were recognized.



Getting a Taste of the Food Truck Business

Cassandra Villarreal
Staff Writer

Two Culinary Students Take On Crowds at Astroworld Fest

Two Culinary students were able to recently take their skills on the road, and help out a local food truck at The Astroworld Festival, featuring musician Travis Scott, on Saturday Nov.9 at the NRG Stadium.

Since there was a lot of people there and most of them get hungry quickly, there will be food truck vendors, including the local food truck, Monster Munchies. Everyone had a lot of workers, but since there were a lot of people there, the truck Monster Munchies needed extra help. Two culinary students, Justin Thompson and Brianna Fleming, volunteered to work the event.

AHS students who have

earned their Food Handlers License were able to participate with food trucks, and an added bonus: the two will have experience around food.

"I mainly helped serve on the food truck. It was a overall really fun experience, the people there were great and really helpful and friendly. If I had a chance to, I would do it again." Brianna said.

They worked hard for 11 hours.

"I got to work my first job that used my culinary knowledge, and learned how busy a food truck actually is. It was fun because the other people working were fun to be around," Thompson said.

The line for the food trucks

were long during the entire festival, but the two didn't stop helping.

"The experience was kind of crazy," Thompson said. "We were busy non-stop. I learned that some people are very impatient. I also learned that the food truck industry works together and shows each other what they need when they run out."

The best part for Thompson was that he was allowed the opportunity to watch Travis Scott in concert.

"Getting to see the show also made my night memorable, as I am a big Travis Scott fan," Thompson said.



Photos by: Yearbook staffers Shae Zamora and Samara Becerra

Foodies

Two AHS students helped a local food truck vendor at the Astroworld Festival held in November. The two put their skills to the test and helped make orders, take orders and pass out food at the event.

It's the Alvin Way: Honoring Veterans

Ruth Turner
Assistant editor

Veterans were invited to Alvin High School for the Veterans Day Celebration in the new auditorium on Monday, November 11, 2019 , hosted by the AHS MCJROTC.

Veternans arrived at the MCJROTC classroom, then approx 80 paraded across campus, all led by cadets. Along the way, students came out of classes and cheered for the veterans. As senior students walked into the auditorium, a presentation on the stage introduced each Veteran individually.

“As veterans (both first Sgt and I), it is important to honor, recognize and celebrate service and sacrifice -particularly of our local citizens,” Major Timothy Flynn said. “This is special because of the number of veterans that participated, the number of organizations that supported the event within the school- and the fact that this was the first formal event to be held in the new auditorium.”

As students settled into their seats, First Sergeant gave a welcome to every-

one in attendance and reminded them of the great things the Veterans have done.

Then, as each Armed Force Theme played from the speakers overhead, the corresponding Veterans marched across the stage.

Afterward, Congressman Pete Olson - former Navy veteran himself, gave a speech about the heroes and heroines of our nation. With the conclusion of the speech, veterans were then treated to a brisket luncheon where they could visit with each other and congressman Pete Olson. “In my opinion, it was a great way to celebrate our Veterans,” junior cadet Jonathan Allen said.

“We practiced and practiced, and we completed the ceremony just as planned,”cadet Charles Batty said.

The cadets spent a lot of time practice and preparing for this event, but learned more than they may have expected from it.

“When cadets listen to stories of veterans from differ-



ent generations, it builds a unique and personal understanding of that generation and what they endured,” Flynn said. “We also have received emails from Vietnam veterans that have considered our program as their “welcome home.” Their service, in many cases, was

not always recognized positively.”

Principal Karen Taylor said it is important for the seniors who participated to learn to honor the sacrifices of our veterans.

“Many seniors are 18 years old, or will be this school year, and are the same age

many of the veterans were when they enlisted and served in the military. It’s an opportunity to show respect to our veterans and thank them for the freedoms we are afforded in the U.S.,” Taylor said.

Always Safe By Choice

Kacie Bass
Staff Editor

Safety is a top priority for this campus.

For students and staff, the most noticeable precaution of safety is the fence that seems to go around the whole school. It forces visitors to stop at the main office, and it stops outsiders from coming onto the campus. The gates lock immediately from the outside, but it stays open from the inside in case of any emergencies that could arise

“So there are gates and fences that have gone up and that was what has hardened--that is what we call harden the perimeter,” assistant principal Rodney Mcfarland said. “It’s not going to, in a sense, keep someone out, but it will make it harder to come in. When we institute putting up the gates around the campus, it was pretty much to deter or make it harder for someone that’s not

supposed to be in to get in.”

Last year, the school implemented a new safety protocol called the SRP (Standard Response Protocol) that the district is going through. The five standard response protocols would be lock out, lock down, hold, shelter in place, and evacuate.

“When we have the drills, or when we have all of the standardized response protocols, posters in every classroom, doors are locked to hardened the perimeter,” Mcfarland said. “As far as outside doors, inside doors, classroom doors, they should always be locked because it should make it harder for someone to get in. We call those time barriers, but they only work when all students and all staff are participating in those things and it’s our main goal to make sure every kid is safe.”

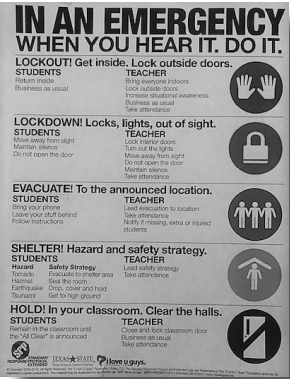
Teachers now have an easy way to access a lock down, if needed. Whereas before, a teacher would have needed to contact someone at the front office. With the new system, it increases the access and swiftness to alert everyone about any possible danger.

“When it comes to safety, it’s all about responsibility to make sure all of our students are safe at all times,” said McFarland.

The main goal is to make sure that every student is safe. The school ensured these policies and gates because they want the students to be okay. They are trying their best to prevent any instances that could possibly hurt someone.

“I mean, we care when parents send their children to school. Whether it be by vehicle,

bus, whatever the case may be, it’s our responsibility to make sure the kids leave school the way they arrived at school. And in order to make sure we stay a safe learning environment, it’s not only going to take the administration, but it’s also going to take the students and the teachers seeing something, saying something in order to keep a level of safety in Alvin High School,” Mcfarland said.



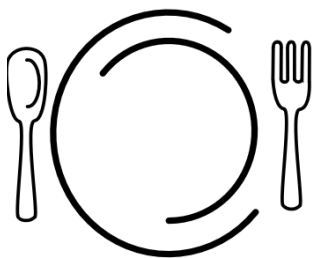
“In An Emergency” poster.

December
January

Sunday	1	Monday	2	Tuesday	3
Eat a Red Apple day		Fritters day		Make a Gift day	
Wednesday	4	Thursday	5	Friday	6
World Wildlife Conservation day		Ninja day		Miners' day	
Saturday	7	Sunday	8	Monday	9
Pearl Harbour Remembrance day		Brownie day		Christmas Card day	
Tuesday	10	Wednesday	11	Thursday	12
Human Rights day		International Mountain day		Gingerbread Day	
Friday	13	Saturday	14	Sunday	15
Hot Cocoa day		Monkey day		International Tea day	
Monday	16	Tuesday	17	Wednesday	18
Chocolate Covered Anything day		Wright Brothers' day		Bake Cookies day	
Thursday	19	Friday	20	Saturday	21
Oatmeal Muffin day		Ugly Christmas Sweater day		Dalek Remembrance day	
Sunday	22	Monday	23	Tuesday	24
Forefathers' day		Roots day		Eggnog day	
Wednesday	25	Thursday	26	Friday	27
Pumpkin Pie day		Candy Cane day		Visit the Zoo day	
Christmas day					
Saturday	28	Sunday	29	Monday	30
Play Cards day		Tick Tock day		Bacon day	
Tuesday	31				
No Interruptions day					

Wednesday	1	Thursday	2	Friday	3
Polar Bear Swim day		World Introveto day		Chocolate Covered Cherry day	
New Year's day					
Saturday	4	Sunday	5	Monday	6
Spaghetti day		Bird day		Bean day	
Tuesday	7	Wednesday	8	Thursday	9
Bobblehead day		Bubble Bath day		Apricot day	
Friday	10	Saturday	11	Sunday	12
Peculiar People day		Step in a Puddle and Splash Your Friends day		Marzipan day	
Monday	13	Tuesday	14	Wednesday	15
Rubber Duckie day		Dress Up Your Pet day		Hat day	
Thursday	16	Friday	17	Saturday	18
Appreciate A Dragon day		Kid Inventor's day		Thesaurus day	
Sunday	19	Monday	20	Tuesday	21
Cheese Lover's day		Martin Luther King Jr day		Hugging day	
Popcorn day					
Wednesday	22	Thursday	23	Friday	24
Celebration of Life day		Handwriting day		Peanut Butter day	
Saturday	25	Sunday	26	Monday	27
Opposite day		Peanut Brittle day		Bubble Wrap Appreciation day	
Tuesday	28	Wednesday	29	Thursday	30
Blueberry Pancake day		Freethinker's dav		Croissant day	
Friday	31				
Fun At Work day					

Food Lovers Unite



Clarion staff members wanted to share their favorite easy holiday recipes for everyone to try this season. We love to cook and eat here in publications classes. Happy Holidays!

Ruth’s Hot Cocoa

Ingredients:
Mug, Microwave, Cocoa mix, pepper-mint extract, whipped cream, cinna-mon, sugar

Steps:
1. Pour milk into a mug. Leave ½ of an inch below the rim so that the powder doesn’t spill out.
2. Heat in microwave for 1 minute
3. Depending on your preferences, mix a little powdered cinnamon with some sugar. The mixture should be sweeter than cinnamon by itself, though this step is not necessary.
4.Remove the warm milk from the microwave and stir in the cocoa mix
5.Once it is thoroughly blended, heat the milk again for 30 seconds.
6. Add ½ teaspoon of peppermint extract to the cocoa.
7. For a garnish, spray whipped cream into the mug and sprinkle some cinnamon-sugar on top of the whipped cream.

Shelby’s Easy Green Bean Casserole

Ingredients:
2 (10 ¾ oz.) cans of Campbell’s condensed cream of mushroom soup, 1 cup of milk, 2 teaspoons of soy sauce, ¼ teaspoons of black pepper, 8 cups of cooked cut green beans, 1 can (6oz) French’s french fried onions

Steps:
1. Stir soup, milk, soy sauce, black pep-per, beans and 1 ½ cups of onions in a 3 quart casseroles dish.
2. Bake at 350 °F for 25 min, or until hot. Stir.
3.Top with remaining onions.
4. Bake for 5 more minutes.
5. Enjoy



Nick’s Holiday Honey Glazed Ham

General Info: Prep Time: 15 minutes, Cook Time: 3h 15m, Time: 3 ½ hrs

Ingredients:
1 fully cooked whole ham that is about 10 pounds (boneless or bone-in), ¼ cup of whole cloves. For Glaze: ¼ cup dark corn syrup, 2 cups honey, ¾ cup butter

Steps:
1. Preheat oven to 325°. Score ham, and stud with whole cloves. Place ham on a roasting rack set in a roasting pan. Cover with foil and bake until warmed throughout, 2 ½ to 3 hours.
2. During the last 45 minutes of cook-ing, make glaze: In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham. Brush the glaze on the ham every 10 minutes or so.
3. During the last 4 to 5 minutes of bak-ing, turn on the broiler to caramelize the glaze. Remove ham from oven and let rest for 15 minutes, then transfer to a serving platter with apples and thyme.

Marcus’s Soft Christmas Cookies

Ingredients:
3 ¾ cups flour, 1tsp baking powder, 1/2 tsp salt, 1 cup margarine, 1 1/2 c sugar, 2 eggs, 2 tsp vanilla extract.

Steps:
1. Sift flour, baking powder, salt together and set aside. Cream the margarine and sugar together until light and fluffy, Beat in eggs one at a time, then stir in vanilla. Blend in the sifted ingredients until absorbed, cover dough, chill for 2 hours.
2. Preheat over for 400 degress. Grease cookie sheets, One a clean floured surface, roll out small portions of chilled dough to 1/4 in thickness. Cutout shapes with cookie cutters
3. Bake 6-8 minutes in preheated over or until edges are barely brown. Re-move and cool on wire rack.

Emily’s One Two Three Sausage Balls

Ingredients
1 pound breakfast sausage, 2 cups shredded Cheddar cheese, 3 cups bak-ing mix (like Bisquick)

Directions
1. Preheat oven to 400 degrees F (200 degrees C).
2. Combine sausage, cheese and about 2 cups of the baking mix; use hands to mix well. Gradually add in as much of the additional baking mix as possible.
3. Roll into 1 to 1 1/2 inch balls.
4. Roll balls in any excess baking mix to coat.
5. Place on non-stick baking sheet and bake at 400 degrees F (200 degrees C) for 20 minutes or until golden brown



So YUM
Emily Bates
Sausage Ball
recipe is popular
with her friends.



Kacie’s Pumpkin Pie Layered Cheesecake

Graham Crust Ingredients
1 1/2 cups graham cracker crumbs, 1/3 cup butter, melted, 2 tbs sugar 2 tbs Pumpkin Pie Spice

Filling
3 packs cream cheese, softened, 1 cup sugar, 4 eggs, 1 cup sour cream, 1 can pumpkin, 1/4 cup flour, 1 Ts Pumpkin Pie Spice, 2 Ts Pure Vanilla Extract

Instructions
1. Preheat oven to 325°F. For the Crust, mix all ingredients in medium bowl. Press evenly onto bottom and up sides of 9-inch spring form pan.
2. For Filling, beat cream cheese and sugar in large bowl with an electric mixer on medium speed until fluffy. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Add sour cream; mix well. Remove 1 cup batter to medium bowl; beat in pumpkin, flour and pumpkin pie spice until smooth. Stir vanilla into remaining plain batter. Pour 1/2 of the vanilla batter into crust. Pour pumpkin batter over top. Top with remaining vanilla batter.
3. Bake 50 mins or until center is al-most set. Turn off oven; let cheesecake stand in oven 2 hours or until cooled.
4. Refrigerate 4 hours or overnight. Run a small knife around sides of pan to loosen crust

Sweet Bites
Kacie Bass tries a new holiday dessert each year. Her chees- cake is sure to be a hit this year.

Celebrating New Performing Arts Center Opening

Nick Wilson
Assistant Editor

New change has arrived here this fall, students watched the construction of the PAC for almost two years, this is a state of the art building that all performing arts programs benefit from and will enjoy. “Firstly we have a new box office which we’ve never had before, a new black box theater means the theater can have a separate practice and performance space we don’t always have to use the stage which is shared with dance, choir, band, and other AISD groups,” Theater Director Laurie Wilson said. The new theater now has

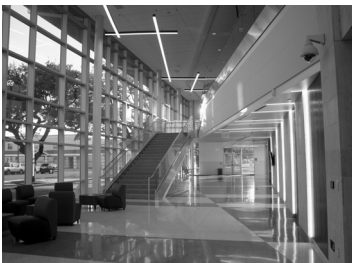
state- of- the art lighting, and sound which wasn’t available in the previous auditorium, along with motion detect-ing lights in the lobby and throughout the building. The catwalk safety was improved for the theater tech students, a functioning and safe scene shop to build sets, and a load-ing dock on the first floor so people don’t have to carry equipment and supplies up and down stairs, and risk fall-ing down. There is also now designated parking in front of the PAC whereas the old auditorium had very limited parking. And lastly, with the

new parking lot, there’s now a designated area for marching band practice. “Having the performing arts teachers closer together makes it so much easier to work together, and we’re in close proximity with the other fine arts programs on our campus,” Jacketeer Director Eve Robinson said. “Dance now has a space that is more conducive to the amount of students in regards to the gym and locker room space. The only negative thing I’d say about the new PAC is it’s on the outside of campus so we’re farther from everything,

but other than that, I have nothing negative. It’s a beauti-ful facility all the way around.”



New Digs
Theater directors, Laurie Wilson and Drake Simpson, are enjoying their new facilities and are excited to hold the first theater performances in the new PAC.



Campus News

Teachers Battle For Bragging Rights

Clarice Orozco
Assistant Editor

McFarland, Hinojosa are 2019 Lip Sync Champs

For years, the lip sync battle has been a friendly rivalry between the teachers at our school, and an entertaining event enjoyed by the entire student body and staff.

First place went to assistant principal Rodney McFarland, and teacher Fernando Hinojosa. Aka, J. Henny and R. Breez. Second place winners were Tuck-n-Flo featuring P Money, and third place went to Coach Teykl and his “Ain’t No Hollaback Boys.”

Histoy teacher Kenneth Harms (MC Special K), and CIS sponsor Regina Stredic (DJ Reggie Reg) hosted the event on stage.

The Lip Sync Battle is not just a fundraiser for DECA. They also donate part of our profits to the Jacket

Snack-It food pantry on campus. In addition, the event is used as a project to take to competition. DECA students learn how to run an event/business from start to finish.

“The lip sync battle is a fun event to be apart of because it makes me feel like I have a purpose. We each have our own teams and jobs so we are each responsible for something,” member Haley Alesna said.

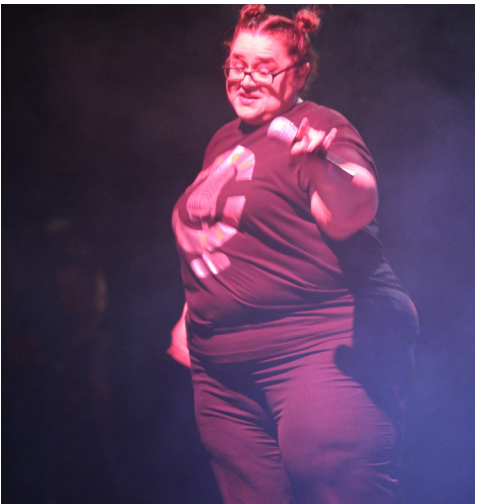
Teamwork is a big part of putting together an event like this. All of the students and teachers involved work effectively, and efficiently together to ensure that the final product is as exciting and entertaining as what starts out as only an idea.

“I enjoyed how fun it

was because it brought everyone together and gave us the experience of a real life event, and I liked the bond I created with my teammates,” DECA member Jacob Trevino said.

The time and planning put into bringing this event to life became an entertaining and memorable event for the students and the staff members that participated and got the opportunity to attend.

“I really liked being there, it was super fun and it was nice that it was held in the new auditorium. I am going to always remember going to watch all of our teachers since it is my senior year and my last chance to go to events like this one,” Senior Ashlyn Howell said.



Combat Community Hunger

Shelby Bukowski
Staff Writer

The Houston Food Bank has teamed up with MCJROTC and will be coming to Alvin High School twice a month in a year, offering food to local families at the MCJROTC room.

The first took place on Oct.21, but more are coming throughout the school year.

Last stummer, district teachers and staff members helped out with a summer food distribution event that was located at two schools within Alvin ISD, but this time around, they asked students to help. Before participating in the food drive, students needed to be trained and go through surveys on how to handle the food.

The goal for this school market program is to elimi-

nate hunger and to ensure a central location in schools for groceries.

“By hosting this program, it will teach the students responsibility and to help out with their community,” first Sergeant Stephen Garcia said. “It teaches kids responsibility and respect.”

So far approx 100-120 families have been serviced at each date. DECA students have volunteered as well, and are also working to help market the program. Any one can come pick up food. All attendees must answer short survey questions, but then will be given a card that can be used for the future.

More dates are upcoming, so mark calendars for Dec. 9, Jan. 13 and 27, Feb. 10 and 24.



Deca and MCJROTC students work together to hand out food at the food drive in November.

Alvin High School —the Clarion

2019-2020 Staff Members	2019-2020 Editor
-------------------------	------------------

Emily Bates	Editor in Chief:
Shelby Bukowski	Kacie Bass
Cassandra Villareal	Assistant Editors:
Cliffton Sawyer	Clarice Orozco
Marcus Kenck	Nick Wilson
Rodeo Kenck	Ruth Turner

Advisor: Jessica Tompkins
Principal: Karen Taylor

For a chance to win a free Yearbook, check out our website, and our other social medias!

Instagram: @ahs.publication
Twitter: @AlvinHSNews
Website: www.Jacketnews.com

ALVIN HIGH SCHOOL 802 S. JOHNSON ST ALVIN, TX

The Clarion is a publication of Alvin High School. It is created by the 201-2020 student newspaper staff for student information. Opinions expressed are purely opinions of the staff, not the school.