

Written by the students of Marblehead High School for our school and community

2015-2016 Issue

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Autumn's Last Huzzah

Ginny Naughton, Sophomore Reporter

Reporter It's early in the morning. The sun has barely come up, the birds (that are still here) have barely begun singing, and there isn't a car on the road. Crumpled candy wrappers litter the sidewalks, and fake skeletons, spiders, and ghosts still hang in windows, far less scary now with the coming day. The day is November Ist, the day after Halloween. Somewhere on this hazy morning, people get up. They stumble to their kitch-en, fumble to make a coffee, grab one of the few candy bars the trick or treat-ers didn't take, and fall onto their couch or armchair or some other kind of seat. They flick on their television to a mindless show and turn the volume down as they begin to eat their "breakfast." After a punchline and laugh track the per-son wasn't awake enough to get, the mindless show cuts to a commercial break. Immediately, the volume magically turns up ten notches: "FIND THE PER-FECT HOLIDAY GIFT NOW! TIME IS RUNNING OUT!" The television screams, fashing green and red colors across the screen. A day after Halloween, it has begun. Everyone has decided overnight that it's almost winter! Where did fall go? I haven't even gotten a seasonal fall drink yet! Is the end really here? Don'tpanic II'you' renotready toswitch to jingle bells and reindeers weaters, there are stillplenty of ways for you to enjoy autumn while it's stillhere. The end is far from nigh! Take a walk! Throw on a medium weight coat, maybe a hat or scarf or kit gloves (how fall-ish!), and go out for a stroll with a friend or pet. The bike path and Seaside are notorious for having full and colorful foli-age, but Steer Swamp and Old Burial Hill have beautiful vistas as well. Treat yourself to a seasonal snack. This can be a fall-flav-ored coffee from Dunkin' Donuts or Starbucks, a pumpkin muf-fin, a glass of cider, candy corn, or something warm and comforting. Some apple orchards like Cider Hill Farm and Highland Farm are still open. Starg on a warm coat and get the squad out there. How you like them apples! Vol



How Students Can Prevent Discrimination at MHS

Abby Schalck, Junior

Reporter Team Harmony is a club at the high school that has been around for many years now; however, many students do not know what it is. In Team Har-mony students meet as a club to promote a harmonious school climate. As a club, we work against bullying and discrimination at Marblehead High School. In order to prevent discrimination and bullying in our school, it is first important to understand what these things are and why they happen. An image that usually comes to mind when one hears the word' bullying 'might be of a student pushing a smaller classmate up against some lockers, or taking their lunch money. Although this is considered bullying, it's important for students and teachers to know that bullying behaviors can be much more complex than these stereotypes. Although the definition of bullying varies from person to person, a univer-sal rule to define bullying would be any behavior towards another that hurts, humiliates, or harms another person physically or emotionally. While the physical harm of another can be easier to spot around school, it is often the emotional harm through bullying that does the most damage to a person. Unfortunately, even though bullying at schools throughout this coun-try is not tolerated by federal law, many cases of bullying and discrimina-tion slip through the cracks. This is why it is important to educate students on how to prevent discrimination and bullying at Marblehead High School. Team Harmony works hard to diminish the amount of bullying in our school, al large impact on the students. It is important that the values that Calvin Terrell addressed continue throughbout the year. Unfortunately, some of the students who were moved by Terrell have already gone back to their discriminationy habits. This is why students should join Team Harmony, so that they can be remind-ed of how to prevent discrimination throughout the school year. If you are a stu-ded they would like to join Team Harmony, so that they can be remind-ed of how to prevent d Reporter

Kyra Veprek, Junior Reporter

Through the Hoops of MathXL

Kyra Veprek, Junior Reporter Being a 2000s kid, technology and I have grown up together, hand-in-hand. I was born in 1999, just two years before Apple released the first iPod, which would become the most popular mp3 player to date. I was only five years old during the birth of Facebook and merely eight when Apple released the iPhone, revolutioniz-ing standards for cellular technology. With this simultaneous growth, there has also been an increase in the incorporation of technology in daily lives. Today you can instantly contact your family, check the weather, and even do your math homework with the click of a button. Increasingly, teachers are introducing homework and test-ing alternatives online in attempt to keep up with the pace of modern technology. With this trend, my peers and I were not surprised to learn we would no longer be turning in hard copies of homework this year for math, but rather be manag-relatively tech-savy, I found the idea of MathXL to be non-threatening due to the simple format and commands. It also featured immediate feedback which allowed one to view the scores for homework immediately, allowing him or her to quick-ly identify the problem in their math and pippoint where he or she lacked under-standing. Although the welcoming format and features shouted "easy A," many of my peers and I have found complete disappointment in the students we become as we develop a reliance on MathXL. First, MathXL directly enforces a tenden-cy to cheat. One of the many tools that the website offers is a chance to view a sample problem with answers along with each question asked. Although they are intended to help students pick out the faults in their work, the sample problems allow sudents to coy the format of an answer rather than taking the time to grind through the steps to reaching a solution. Secondly, algebra concepts are ones that come easily to few and boggle the minds of many others. Many of the questions asked in homeworks are multiple choice questions since both the teacher and student se

Recipe: Twice Baked Sweet Potatoes with Brown Sugar, Pecans, & Marshmallows

If you're looking for a sweet treat or a warm snack as the days get cooler, check out this healthier alternative to sweet potato pie. The toasted marshmallows and crumbly pecan streugel topping provide a nice crunch atop a tender sweet potato. Packed with vitamin A and natural sweetness, this treat will surely tide you over until Thanksgiving!

Ingredients:

5 sweet potatoes 1 egg, lightly beaten 1/3 cup brown sugar pinch of salt

For the topping:

2 tablespoons unsalted butter, melted 1/4 cup brown sugar 2 teaspoons cinnamon pinch of salt 3 tablespoons butter, cubed	 1/3 cup chopped pecans 1 tablespoon cinnamon 2 tablespoons flour 1/8 teaspoon salt 1 1/2 cups mini marshmallows
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Instructions:

Preheat the oven to 375 degrees F

For the topping, combine all of the ingredients (except the marshmallows) in a small

- Mix with a fork until the mixture is well combined and resembles sand. Set aside. Poke 3 or 4 holes in each sweet potato with a fork or pairing knife. Microwave them until the flesh is soft, about 5 minutes. Turn the potatoes halfway
- When the potatoes are cool enough, cut them in half lengthwise. Scoop out the flesh, leaving enough next to the skin to support the filling later on. Collect the flesh in a medium bowl and set aside.
- Place the skins on a baking sheet and bake until the edges are browned and slightly crisp, about 15-20 minutes. While the skins are cooking, combine the sweet potato flesh with the egg, brown sugar and salt. Mash with a potato masher or fork until well combined and fluffy. Do
- sugar and salt. Mash with a potato masher or fork until well combined and fluffy. Do not overwork the mixture. Remove the skins from the oven and scoop the filling, dividing it evenly. Return the potatoes to the oven and bake for another 20 minutes until the topping is melty and bubbly. Remove from the oven and top each potato with marshmallows. Return to the oven and bake until the marshmallows are golden brown, 3-5 minutes. Keep a close eye on them in this stage so the marshmallows don't burn. Serve immediately.

Source: Set the Table

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