



The High School View

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Extending a welcome to the Tisbury School

BY EMILY GAZZANIGA AND JAIDEN EDELMAN

Four and a half weeks have passed since the Tisbury School fifth through eighth graders, faculty, and administration packed up their backpacks, classrooms, and offices and relocated to Martha’s Vineyard Regional High School (MVRHS). So far, spirits are high.

The Tisbury School students are being housed in their own wing of the high school, one that provides them with their own bathrooms, a separate entrance and exit, and a separate cafeteria facility.

Melissa Ogden, in her first year as vice principal of the Tisbury sSchool, is stationed at the high school. She said, “I think the transition has been really good, despite the timing of us having to pack everything up and move. We’re settling in and getting into routines. Things are going really well.”

The Tisbury staff and students feel the same way. “The younger kids love it,”

said Ogden. “I haven’t heard one student speak negatively about being here [at MVRHS]. The outreach from the high school students and faculty has been so great.”

“It’s exciting to see the high

of community at the Tisbury School, as everyone is so close with the teachers. We all just feel like one big family. It’s definitely a different environment for the students, but their support is still there.”

the hallway, the high school students are great, letting the Tisbury students pass through. “The high schoolers are really sweet to the younger kids,” Odgen said.

Alison said, “I think that having them [the Tisbury students] here will teach high schoolers to be more respectful of those around us, and to watch how you treat other people because the kids are young and impressionable.”

Though the Tisbury School appears to have integrated successfully, there are still some unavoidable challenges for both faculty and students.

Kevan Nichols, a physical education teacher at the Tisbury School, voiced his concerns about the upcoming winter months. “We don’t have access to the gym,” he said, “which hasn’t

been a problem yet with the relatively warm weather. When it gets colder, we are hoping to use the ice rink, but for now we have been using the track.”

Tisbury students must walk to the YMCA to attend their gym, art, and wood shop classes.

As the father of two children who have both attended the Tisbury School, MVRHS physics teacher Dana Munn provided insight on the academic challenges that have arisen from the limited space and resources. “I do have concerns over the long-term impact of being in a compromised state. The Tisbury middle school science teachers don’t have access to the lab facilities they need for their curriculum, as just one example.”

But there’s a willingness on both sides to combine the two school communities in ways that are mutually beneficial. Efforts to bring the middle school and high school students together have already been made. High school biology teacher Louis Hall and the Protect Your Environment club were able to FaceTime with the Tisbury School’s eighth grade language arts class during their

trip to Boston for the Global Climate Strike.

“Whenever you can bridge older and younger kids in our community, you can’t go wrong,” said Vice Principal Ogden.

Tisbury school sixth grader Ryan Estrella added, “It would be fun if the high schoolers did stuff with us, like playing outside together, helping with work during classes, or helping us use our lockers.”

It is unclear how much longer the Tisbury students will be staying at MVRHS, but Principal Sara Dingley has expressed hope for increased interaction between the two student bodies as the school year progresses. Bringing peer leaders from the high school into seventh and eighth graders in health classes, tutoring and academic support help, and a lunch buddy system are all among her ideas moving forward.

“I hope the Tisbury community knows that our high school students are an asset, not something to be feared,” said Principal Dingley. “Now that the Tisbury School has settled, we can have some opportunities for high schoolers and middle schoolers to mix together.” **HSV**



From left: Sabrina Muniz, Roberta DeMoraes, Janiny Santana, Kamryn Bishop, Kellry Aredes, Jennifer Dias, and Karla Robadel (far right) arrive at the high school to begin their day.

MOLLY BALDINO

schoolers,” said Tisbury sixth grader Greta Milne said. “I know some of them, so it’s fun to say hi when I see them.”

Sophomore Alison Custer, a Tisbury School alumna, said, “I think there’s a sense

Despite their seclusion from the high school population, students still share a common hallway, which has been a concern to parents and faculty. Ogden notes that during times of heavy traffic in

New school lunch program promotes sustainability

BY SPENCER POGUE

This year’s high school lunch program is dedicated to providing good food, improving environmental practices, and creating a happy environment for the Martha’s Vineyard Regional High School (MVRHS) community.

This past school year marked the end of the high school’s decadelong contract with Chartwells, a regional food service provider. Upon learning this, culinary instructor and food program director Kevin Crowell saw an opportunity to improve the school lunch program overall, and last spring began working with the school and students

to initiate major changes.

After months of planning and preparation, the school hired Mercedes Ferreira to lead the cafeteria program, alongside a talented staff of cooks, custodians, and prep staff. Ferreira, who is excited to lead the cafeteria program, has made sustainability and community a top priority.

Mr. Crowell and Ms. Ferreira have been working with Island Grown Initiative (IGI) to create an effective composting and recycling system. “Since getting our reusable ware, we have lowered our paper and plastic usage from seven barrels per day down to two,” said Ferreira, “and IGI collects them free of cost.”

They have also been working with Island farms in order to incorporate more local ingredients into meals. “We are really looking for a fresher and healthier lunch, hopefully made with more local ingredients when we can get it into our budget,” said Ms. Ferreira. “We’ve worked really hard to get the Island gleaners to give us local fruits and vegetables, which they’ve been great about. They have provided us with tomatoes, corn, and arugula, and even some wacky stuff like kohlrabi.”

Additionally, Mr. Crowell stressed the importance of cooking from scratch. “I wanted to take a scratch-cooking

approach so we wouldn’t be buying as many processed foods, so that we’d be creating our own meals to better serve the students and staff.”

Student opinions on the new lunches are varied, but the efforts to improve environmental sustainability have been commended across the board.

Senior Julia Dostal thinks more can be done to provide variety. “One improvement they could make would be to have pizza every day along with the main option,” she said, “or at least

have multiple hot food options. On the other hand, I really like all of the efforts to reduce the amount of waste we produce. I think it’s a fantastic idea to use real bowls



Ilesha Mayberry throws her leftover scraps into the new compost barrel.

MOLLY BALDINO

and plates instead of disposable ones.”

Sophomore Kaya Seiman agrees, and hopes that students appreciate these efforts. “The efforts to be more environmentally conscious are great,” she said, “it’s just sad to see that some kids don’t seem to care about it.”

Both Julia and Kaya agreed that there have been some standout meals. For Kaya, it was the veggie chili. She said she would like it to be an option every day. For Julia, it was the enchiladas. “They were so delicious,” she said.

To many, the cafeteria is the heart of the school, and the kitchen staff have remained dedicated to Ms. Ferreira’s main focus: “We always aim to make good food and to make people happy.” **HSV**

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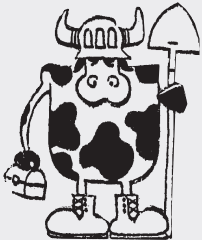
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