



The High School View

The High School View is staffed and prepared entirely by students from the Martha's Vineyard Regional High School, and published on their behalf by The Martha's Vineyard Times, with the generous assistance of the sponsors whose names appear below.

Students learn to LEAD

BY SARA CREATO

Three students from the Martha's Vineyard Regional High School (MVRHS) attended the LEAD Fall Conferences on Nov. 5 and 6, a virtual event that aims to hone the leadership skills of students and advisors who are involved with the National Honor Society (NHS) and student councils nationwide.

The conference consisted of numerous guest speakers from both the public and private sectors. Participants were assigned to breakout rooms for workshop ses-

sions where they could engage with the speakers and fellow attendees.

English teacher and student government advisor Samantha Krzyzanowski spearheaded participation for the conference after hearing about the opportunity from history teacher and former student government advisor Olsen Houghton. "It was an opportunity for students to converse about different leadership styles, how to be better leaders, and to hear and share what we're doing in our school versus what's being done in

other schools in terms of leadership roles, but also in terms of events," she said.

The chance for student leaders to interact with peers in different areas of the country piqued Ms. Krzyzanowski's interest in the conference. "Having the opportunity to participate in a conference that has people from so many different places and environments is key to us having a stronger student body presence," she said. "It's important that when we are making decisions, we are making decisions with other people's per-

spectives in mind."

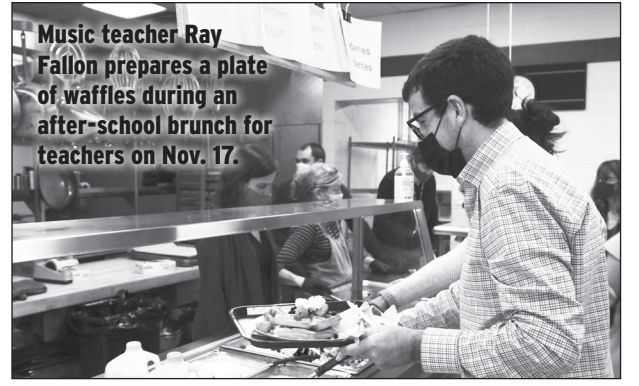
Senior Sam Feters, who attended the first day of the conference, enjoyed listening to the guest speakers, but thought that student participation needed to be more regulated. "The speakers had a lot of energy, but I noticed that they didn't really do a good job filtering the chat. [The presenters] got chat-bombed and heckled several times."

However, Sam still sees the importance of student leadership. "We're almost adults, and we're about to head into the world, and we have the ability to make such a huge difference. The key to [making a difference] is learning how we can make an impact and lead our world in general." **HSV**

Conference week ends with waffles

BY THEO FAIRCHILD-COPPOLETTI

Administrators organized the brunch as a show of thanks to the teachers, who held parent-teacher conferences throughout the week. The spread included waffles, sausage, eggs, and strawberries with whipped cream. **HSV**



Music teacher Ray Fallon prepares a plate of waffles during an after-school brunch for teachers on Nov. 17.

PHOTOS: HARDY EVILLE

Julia's Citrus Cranberry Bread

BY JULIA SAYRE

Cranberry bread is a staple autumn confection in my family. We have made this recipe right around Thanksgiving for years.

As the smell of baking bread begins to linger in the air, the memories from my childhood come flooding back. Watching my mother fold in the cranberries while I would peer onto the counter from my tiptoes has evolved into me folding in the cranberries while glancing over at her.

While there are many cranberry bread recipes out there, I swear by this one. The mixture of the cranberries and the citrus makes this recipe unique.

This recipe could make for a sweet appetizer to serve as your Thanksgiving guests arrive, or a light dessert offered with a side of ice cream.

Ingredients

- 2 cups all-purpose flour, sifted
- 1 cup sugar
- 1½ tsp. baking powder
- 1 tsp. salt
- ½ tsp. baking soda
- ¼ cup butter
- 1 egg, beaten
- 1 tsp. grated orange peel
- ¾ cup orange juice
- 1½ cups raisins (substitute for more cranberries if desired)
- 1½ cups fresh cranberries, chopped

Directions

Preheat the oven to 350°. Sift and mix the flour, sugar, baking powder, salt, and baking soda in a large bowl.

Cut the butter into the mixture until crumbly.

Add in the egg, orange peel, and orange juice, and stir until the mixture is evenly moistened.

Fold in the raisins and cranberries.

Pour the mixture into a greased 9 x 5 x 3-inch loaf pan.

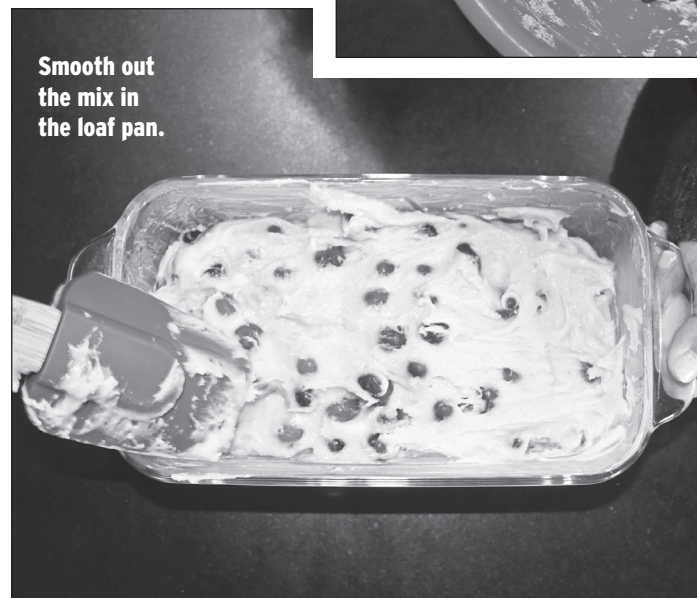
Bake for 1 hour and 10 minutes, or until a toothpick inserted into the center comes out clean.

Remove the bread from the pan and cool it on a wire rack.

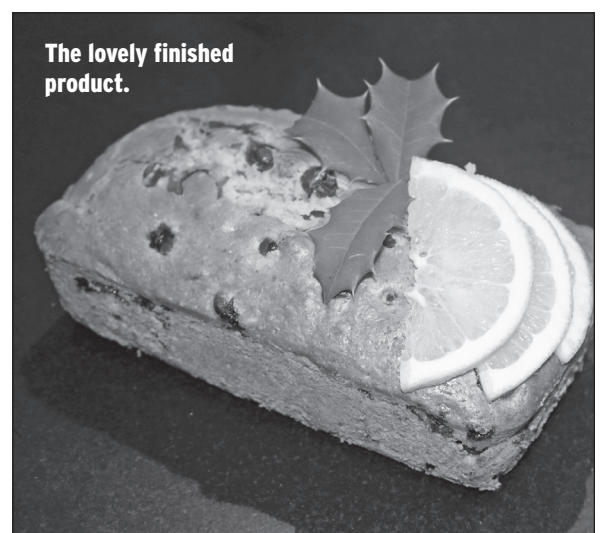
Best served warm with butter! **HSV**



Folding in the cranberries.



Smooth out the mix in the loaf pan.



The lovely finished product.

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