



# 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.

## MVRHS celebrates Homecoming 2024

BY NATALIE WAMBUI AND LULU WHITE

The Homecoming spirit was alive and well this past week as the Martha's Vineyard Regional High School (MVRHS) community came together for athletic events, daily dress-up competitions, hallway decorating, and a schoolwide dance.

The sophomore student council took the lead in planning the week of festivities, working into the evenings to coordinate events while staying within their limited budget.

Sophomore representative Isla Fairstein shared how the team struggled with booking a DJ and finalizing plans for food. "We had struggles with food and DJs for a while," she said. Eventually, the students were able to secure DJ Sebastian Caldwell, DJ Bash, for the event. They also offered sandwiches and desserts, while staying within their event budget of about \$1,500.

Sophomore class secretary Talia Young was proud of what she and her classmates accomplished. "Homecoming is a tradition, and I'm really glad that [the] sophomore class took it on and made it such a beautiful little dance," she said.



Sisters Soraya and Divya Randolph dance the night away at Homecoming 2024.

BRADY VOUGHT

In addition to organizing the dance, the council used Homecoming Week as an opportunity to raise money for a goal two years down the

line: a proposed class trip to Croatia in their senior year. The students remain optimistic, despite a challenging vision. "It's an ambitious

plan, but we're all going to get there," Talia said.

During the day on Saturday, seven sports games were played versus Nantucket. A

major highlight of the day was the girls' soccer 2-0 victory in the "Golden Anchor" game, which was also their final regular-season game. Coach Matt Malowski expressed his pride in the players, particularly the seniors. "The girls showed their composure and trust with one another," he said. "They're all about team, community, and family. It's really nice that they think about their legacy."

Senior and captain Avery Mulvey was happy that her team kept their cool throughout a high-stakes game. "There were a lot of emotions because of Homecoming," she said. "I'm really proud of us for staying composed, and that nobody got [penalty cards] this game."

Homecoming games also meant that many parents were watching their seniors play in their last fall sporting events in high school.

Guidance counselor Sean Mulvey, Avery's dad, was one parent in the stands. "I'm very proud of the players they've become, but also the young women they've become," he said.

Both boys soccer matches resulted in ties, whereas JV soccer, JV football, varsity and JV field hockey, and JV girls soccer all lost their matches. The varsity football game known as the Island Cup, usually held on Homecoming weekend, will not take place until Tuesday, Nov. 26, because it is being played at Fenway Park this year. Fan bus tickets have already sold out, but game tickets are still available, and can be purchased for \$20 through the MVRHS website.

As Homecoming Week wrapped up with a semi-formal schoolwide dance, students from all grades filled the dance floor until the event wrapped up at 9:30 pm. Students came away from Homecoming with a renewed appreciation for their community and a chance to look forward to more shared memories in the years to come. **HSV**

## Chefs inspire a love for culinary arts

BY ISABELLE ANTHONY AND PICKLE EVILLE

Chefs Kevin Crowell and Jack O'Malley are cooking up the next generation of chefs at the Martha's Vineyard Regional High School (MVRHS). The culinary arts program is one of the most popular offerings in the school's career and technical education department, and is led by two highly-qualified chefs.

Kevin Crowell teaches in the culinary program at MVRHS, and is also the co-owner and head chef at Dé-tente in Edgartown. "I started cooking when my buddy gave me a call and asked if I wanted to move to the Club in New Seabury, in Mashpee. It was this resort area, and they had a smokehouse BBQ joint. They needed a line cook, so I packed up my stuff and was there the next day. The second I got there I knew this was for me," he said.

Mr. Crowell had not always planned to pursue a culinary career, but quickly fell in love with it. "Restaurants stir up this weird cock-

tail within you of stress, adrenaline, frustration, achievement, and fun that you come to crave. Once restaurants are part of your life, you become addicted to that feeling, and just want more," he said.

Mr. O'Malley started his culinary journey in high school as a sous-chef. "I quickly realized that I wanted to legitimize my career in culinary arts," he said. He earned a degree in hotel and restaurant management from Newbury College, and later received undergraduate and master's degrees in education from Eastern New Mexico University. He started his career at MVRHS after seeing an ad in the newspaper. "Mostly what I teach has practical, real-world applications. So if I am able to explain to students, this is how you do it and why you do it, that is the best technique, modeling good behavior and industry standards," he said.

Junior Ella Ehrman started working at Atria, a restaurant in Edgartown, before high school. She enrolled in the culinary program her freshman year to gain more experience, and hopes to continue throughout school. "Depending on my classes next year, I could do a co-op, which is where I would go work in a restaurant or a hospitality business on-Island."

Culinary students put on various events throughout the year, such as cooking lunches that are sold to teachers, or cooking a three-course meal for visiting senior citizens during their bridge club. Students will prepare a menu for the visitors, and make all the food from scratch. These events help the students prepare for the busy restaurant environment and develop their skills in hospitality.

Through the program, Mr. Crowell and Mr. O'Malley teach valuable lessons to students. "I hope I can give



ILLUSTRATION: LULU WHITE

them a good indication of what it is like as a career. I love it when students take on a co-op and get into a real commercial kitchen. It allows them to see what the pace is like, as well as the rhythm in the kitchen," said Mr. O'Malley.

Mr. Crowell strives to teach students about the teamwork aspect of cooking. "There is this unique unspoken camaraderie that takes over in restaurants where you feel you are all in it to-

gether, and letting a part of the team down is unacceptable," he said.

Junior Caleb Miller appreciates the teachers' assistance as well. "Culinary is all about technique and timing, so if you see something going on with the food, if it's bubbling or boiling, the teachers help you know what time to take it out, and when it is actually ready," he said.

Ella enjoys the laid-back and experimental aspect of culinary class. "Usually in

class, our teacher will give a demonstration on what we are making that day. We then go off in groups and cook, and he will come around and help us if we have questions," she said. This teaching method allows students to become more independent and confident. "I like that they push us to experiment and make mistakes on our own, and when we do make mistakes, it's not the end of the world," she said.

When asked how cooking has impacted Mr. O'Malley's life, he said, "I've been cooking forever, it's been a huge part of my life. I really wouldn't know what life would be like without it."

Mr. Crowell agrees. "Food at its most basic level is for survival, but as we evolve, we search further and further to create food that fulfills us, not just nourishes," he said. "My advice is to search for something that you love to do, and hold onto that and pursue it with all you have." **HSV**