

# The Weekly Dish



## Message from Mr. Danzy

Greetings Vista Grande Family,

The weekend was interesting but great. Hopefully, you all had a fantastic weekend. One of my big take a ways from this weekend, love your family and family (friends that are family) wholeheartedly and fully. Time is not promised so do not miss an opportunity to show someone love.

### Announcements:

- Vista Grande will host registration by appointment. If you have not registered your student please schedule and appointment with Jetcel Rodriquez at [jrodriguez@cguhsd.org](mailto:jrodriguez@cguhsd.org)

Meet the teacher night will be held Thursday, August 4<sup>th</sup>, Meet your Teacher Night will be hosted at Vista Grande High School on Thursday, August 4<sup>th</sup> from 5:00 - 7:00 p.m. Below you will find the agenda for the night. We are excited to host our Spartan Families. Please be sure to bring the following: yourself!, PowerSchool with student's schedule or printed schedule, your student(optional).

**Introduction/Welcome:** 5:00 - 5:30

**Session/Period 1:** 5:30 - 5:40

**Session/Period 2:** 5:45 - 5:55

**Session/Period 3:** 6:00 - 6:10

**Session/Period 4:** 6:15 - 6:25

**Session/Period 5:** 6:30 - 6:40

**Session/Period 6:** 6:45 - 6:55

- If your child needs to meet with their counselor their names and emails are listed below. Please have them schedule an appointment with them.:
  - 9<sup>th</sup> Grade-Victoria Belloc, [vbelloc@cguhsd.org](mailto:vbelloc@cguhsd.org)
  - 10<sup>th</sup> Grade-Amy Faulk, [afaulk@cguhsd.org](mailto:afaulk@cguhsd.org)
  - 11<sup>th</sup> Grade-Cara Osmer, [cosmer@cguhsd.org](mailto:cosmer@cguhsd.org)
  - 12<sup>th</sup> Grade-Jovahn Del Cid, [idelcid@cguhsd.org](mailto:idelcid@cguhsd.org)

### Staff Highlight:

#### Amanda Scheeler

Employee Spotlights: Mrs. Scheeler has been a part of the Vista Grande since the beginning. She has been amazing with helping us through the beginning of the year with her flexibility and mind for helping us fill a plethora of schedules.

## What's Cookin' Mr. Danzy?

### Mississippi Pot Roast

#### Ingredients:

- 6-8 Lbs. Boneless Chuck Roast
- 1 packet of dry ranch dressing
- 1 packet of Beef onion soup
- 6-7 pepperoncinis
- 1 stick of butter
- Rice
- Season to your liking

#### Directions:

- Place the Chuck Roast in a crock pot.
- Add the packet of seasonings and butter.
- Set on low for 8-10 hours.
- Cook rice or noodles
- Shred and enjoy.

### Student Highlight:

#### Liberty Abney

Liberty was a huge help to the Vista family. She volunteered her time without hesitation or complaints when we needed help with our registration process. You are a true leader.