

The Weekly Dish



Message from Mr. Danzy

Greetings Vista Grande Family,

Had the fortunate opportunity to see two of my best friends/brothers compete in a Jiu Jitsu tournament this weekend, not something that I would do at this age and bad knees, but it was good to see them and the joy they got out of it. One of them placed second in his division. I also had the opportunity to attend a concert that covered one of my favorite genres of music (60'-70' R&B) in a very nice venue. Had dinner at one of my favorite restaurants (Culinary Dropout) and spent time with my two most favorite people on the planet (my wife and son). It is important for all of us to have some form of self-care. It helps to put things in perspective, and it also helps us to reset.

Announcements:

- Please have your students pay any CTE fees they may have for the 2022-23 school year. We will start announcing this next week for our students.
- Please be on the lookout for a change in the parking flow. We will send out maps and information in the near future and we are anticipating making the change after fall break.
- The CGUHSD Governing Board has called for a 10% Override Continuation. This Override is a continuation which means that it is already built into the current property tax rate. But, by Arizona Statute, districts must seek renewal of a prior approved override at least every five years if they desire to continue the funding. The Override currently generates a little over \$3M for the district in M&O funds supporting salaries, benefits and educational programming.
- Monday, August 29th, 2022, all students will be testing. These tests are of the utmost importance, and we are looking forward to seeing how wonderfully well our students do.
- September 5 – No school - Happy Labor Day!

What's Cookin' Mr. Danzy?

Baked Creamy Spaghetti

Ingredients:

- 1 lb. of ground turkey or ground beef
- 1 lb. of Italian sausage
- 1 package of spaghetti noodles
- 1 package of cream cheese
- 1-2 cups of cottage cheese
- 1-2 cups of shredded parmesan cheese
- 24-48-ounce jar of Prego Sauce (I usually make my own, but I was lazy with the sauce this weekend)
- 1-2 cups of cheddar cheese
- 1-3 tablespoons Salt and Pepper

Directions:

- Brown the ground meats add the sauce let simmer
- Cook the spaghetti one minute less than stated in the directions
- Combine the room temperature cream cheese, cheddar cheese, parmesan cheese, cottage, salt and pepper (reserve a ½ cup to cup of the cheddar cheese)
- Spray a cooking pan with non-stick spray.
- Add a layer of noodles, meat sauce mixture and cheese mixture until gone.
- Spread the remaining cheddar cheese on top. Cover with foil and bake on 375 degrees for 35-40 minutes.
- Uncover and broil on high until the cheese is bubbly and slightly brown in places.
- Let cool and enjoy.

Staff Highlight:

The Maintenance/Custodial Teams

Employee Spotlight: This unsung group of individuals help maintain the campus in many seen and unseen ways. They go above and beyond the call of duty often doing the jobs that some of us do not know how to do or would be scared to do. We greatly appreciate all the hard work that you do. And huge thank you for the crew that had to endure the terrors of the restrooms this week.

Student Highlight:

Isreal Valenzuela

Mr. Valenzuela has one of the personalities on campus. We are true believers that Mr. Valenzuela will be running his own business and possibly a mayor or more in his future. Mr. Valenzuela always has a bright smile and witty word for you. Let's work hard this year to be successful.