



WITH WHEAT DRILLING SEASON CLOSING IN, Kent Banister (left) and his brother Jim, inspect and find their equipment is not performing as expected. A quick trip to the shop and Jim has the implement back working in the fields in no time.

Times staff photo by Linda Schneider

Student lunch preparation is challenging

By Linda Schneider
dublinl@hotmail.com

Putting together a daily nutritional family meal for four can be challenging enough, but what if it is for over 100 students and twice daily!

Starting early each school morning, Avis Hazuka, kitchen supervisor, and Dianna Carson, head cook, plan and prepare, what is hoped, a breakfast and a lunch that will be enjoyed by over 100 students of various tastes.

Following Kansas State regulations of providing foods from the "food pyramid," students from kindergarten to the senior class have choices, something that students in years ago did not have.

At breakfast, a student can choose either a hot meal or cereal and milk. At lunch, not only does the meal consist of a hot entrée, but also a full salad bar that has the entire food group included, meat, grain, vegetable and fruit. Milk is offered at every meal.

Mrs. Carson has been working in the Cheylin kitchen for 3 years; she filled the position held 11 years by Deanna Nelsen, who is now secretary for the elementary school.

Dianna is in charge of inventory and monthly reports based on the food consumption by the students, staff and guests. She is on a budget and at the end of the school year, she will receive a statement telling her that she had stayed within the budget range or not.

The recent implementation of the Power School computer program has made it easier to keep records of student lunch balances and more. Teachers in the past would count the student lunches first thing in the morning and one student would run it down to the kitchen. Now it is all in the Power School program direct to the kitchen, no need for students to leave class.

"If the program goes down, it is back to the old-fashion way of the students bringing directly down to us," said Mrs. Carson.

After the students have gone through the food line, before they can sit down, Mrs. Nelsen gives every food tray the once over to make sure that there are at least three of the food group, including milk.

"It is Kansas state law," said Mrs. Nelsen.



IT IS LUNCH TIME and sixth graders Jacob Brubaker (left) and Shawn Pochop are served by Dianna Carson (back left), Leah Rambat and Avis Hazuka

Times staff photo by Linda Schneider

The students rarely use currency and rely mostly upon meal tickets that are given to each student. The ticket is scanned into Power School, recorded, and Mrs. Deanna is able to charge each account and notify students of low balances. Parents are also able to check Power School on-line for balances, accessible only with a password.

With over 20 years of service in

the cafeteria, Mrs. Hazuka is training Dianna, her daughter, to take over her title of kitchen supervisor when she retires in a few years.

Last year Leah Rambat joined the kitchen staff to help in keeping the kitchen clean and washing the food trays.

"Leah is always smiling and never grouchy! She stepped right in when her grandmother, Marion

Howland passed away last year," said Mrs. Hazuka.

Working in the dining area is Susie McKain, custodian. Not only does she work to keep the floors and tables clean, she is an important part of the kitchen staff making sure that students, staff and guests get what they need.

One thing for sure, these ladies have seen all kinds of eaters,

some picky and some not, but it is fun to see the young students start trying some foods they have never eaten before.

However, Mrs. Carson will tell you that every once in a while they have the "everything" eaters come through the lunch line, and Devon Janicke, Ivan Kemp and Reese Leonard have earned the title of the "everything boys this year.

Teacher has goals for students

By Linda Schneider
dublinl@hotmail.com

This year has seen many changes in the Cheylin School staff, retiring, accepting position at another school, changing positions within Cheylin and new staff coming on-board. In the weeks that follow, *Bird City Times* will feature one or two stories. This week article is about Cristi Antholz, fifth grade teacher.

Miss Antholz grew up in nearby McDonald with three brothers and learning at an early age from her parents, Hal and Becky, how to have a servant's heart. In addition to her immediate family, her parents were and still are foster parents, bringing into their home kids to care for them.

"Looking back and watching my parents gave me the opportunity to learn how to deal with the issues that many kids face," said Miss Antholz.

Since she was a small child, Cristi wanted to go into the medical field. Later, in high school she had narrowed it down to being an orthopedic surgeon specializing in joints and bones. But, that all changed in her senior year at Cheylin.

In 2004, Cristi had finished her classes early and had nine weeks left of school with essentially nothing to do, so she spent her

time assisting Sharon Hendricks in her kindergarten class. It was the turning point for Cristi and she attributes it to Mrs. Hendricks.

In choosing to become an orthopedic surgeon, she would have to put her desire for a family on hold, at least for the 13 years of education it would take. Again, Cristi thought about what a great experience it was assisting Mrs. Hendricks and what she had said to her during a conversation about the career Cristi would choose.

"Cristi, have you at least considered teaching?" asked Mrs. Hendricks.

That summer, she spent time in prayer and thinking about the career she would choose. Her parents had taught her to be independent, but also to trust in God leading her to the right choice.

Cristi made the decision to teach and in 2007 graduated from Kansas State with a bachelor science degree in education summa cum laude and in 2008, she applied and was hired to teach Cheylin fifth grade.

Today, the fifth graders she is teaching were the kindergartners she helped Mrs. Hendricks back in 2004.

Miss Antholz comes to class

everyday with a goal, not only equip the students with academic content, but to instill them with life skills. How to deal with people on a social level, from learning manners to handling conflicts objectively.

As one of the responsibilities her fifth graders have is taking care of the live creatures that live in water bowls and bird-cages around the classroom, and that brings up a humorous incident.

One fish bowl contained a few fiddler crabs and one day the class noticed one had rolled over on its back. Miss Antholz researched and found that the crab was molting.

There was a contest to see who could guess when the crab would finish the molting process. In a few days, the bowl smelled awful, she researched again and discovered molting takes only two to three hours!

Miss Antholz took the crab and told her class that it needed to go to Davy Jones Locker and that it had to be flushed it down the toilet to get there.

"One thing that is important to me is that I am in the position to come along side parents in helping to develop their kids into good citizens that give back to the community," said Miss Antholz.



FIFTH GRADE TEACHER, Cristi Antholz writes the daily lessons on the board for her students.

Times staff photo by Linda Schneider