



Southeast Region

Career & Technology Center

2101 N. 9th St., Wahpeton, ND 58075

SRCTC STUDENT TOURS

In conjunction with CTE Month in February, SRCTC Wahpeton and Oakes campuses hosted student tours for our member schools. Wahpeton hosted tours for Wyndmere, Hankinson, Fairmount, Wahpeton, Lidgerwood, Richland #44, Campbell/Tintah and Milnor, while Oakes hosted tours for North Sargent-Gwinner, Ellendale and Oakes. The tours give the students an opportunity to see our current students in action and to assist them in determining which SRCTC class they might be interested in taking for the 2021-2022 school year.

SRCTC will be offering the following three different types of classes in 2021-2022:

1. **On-Site:** This class has the instructor and the students in the classroom together, and will include many hands-on projects throughout the school year.
2. **ITV:** The instructor teaches class from their home school, and the class is broadcast over the television to remote sites.
3. **Online:** These SRCTC classes, taken online through an SRCTC instructor, require the student to log in and complete the assignments online, which are then corrected by the SRCTC instructor offering the class.

OAKES:

AEMT/PCT
 Ag Ed I
 Ag Ed II
 Ag Food Science
 Ag Mechanics
 Agriscience I & II
 Exploring Ag (7-8 grade)
 World Ag Science
 Auto Technology
 Automotive Essentials
 Culinary Arts I
 Culinary Arts II
 Baking and Pastry Science
 Introduction to Culinary Arts (7-8)
 Introduction to Cybersecurity
 Mobile Applications Development
 EMT
 Entrepreneurship
 Marketing I
 Principles of Finance
 School-Based Enterprise
 Sports & Entertainment Marketing
 Cooperative Work Experience
 Online Companion Classes:
 Concepts of Fitness & Wellness
 Introduction to Agriculture
 Introduction to Veterinary Science
 Marketing I
 Marketing II
 Medical Terminology
 Sports Medicine-Prevention and Care
 of Athletic Injuries

WAHPETON:

Intro to Ag (Ag Ed I)
 Foundations of Ag (Ag Ed II)
 Ag Ed Food Processing
 Community Development
 Ag Mechanics & Ag Engineering
 Veterinary Science and Small
 Animal Care
 Botany/Horticulture & Landscape
 Design
 Auto Tech I
 Auto Tech II
 Construction Tech I
 Construction Tech II
 Summer Internship (Construction
 Technology)
 Medical and Health Sciences I
 Medical and Health Sciences II
 Medical and Health Sciences I & II
 Sports Medicine-Prevention and
 Care of Athletic Injuries
 Restaurant Management/Chef Train-
 ing I)
 Restaurant Management/Chef Train-
 ing II)
 Online Companion Classes:
 Medical Terminology
 Introduction to Vet Science
 Marketing II
 Cooperative Work Experience



FEBRUARY AWARD OF EXCELLENCE



Congratulations to Holly German, Wyatt Mogren, and Wyatt Henningsen recipients of the February Award of Excellence! Holly is a junior at Wahpeton High School and is enrolled in Agricultural Education. She is the daughter of John and Heather German of Wahpeton. Wyatt Mogren is a freshman at Lidgerwood High School and enrolled in Agricultural Education in Edgeley. He is the son of David and Michelle Mogren. Wyatt Henningsen is a senior at Ellendale High School and is enrolled in Agricultural Education. He is the son of Harvey and Pam Henningsen. Congratulations to our winners!



MARCH HAPPENINGS	
March 2	ACT Testing for Juniors
March 4	Deadline for CRPs to be entered
March 5	Edgeley/Ellendale No School
March 8	State Crop Show Winter Show, Valley City
March 8	International Women's Day
March 9	Milnor School Board Meeting
March 10	Fairmount and Lisbon School Board Meeting
March 12	Third quarter ends
March 13	FFA CDE Oakes
March 14	Daylight Saving Time Begins Move your clocks ahead 1 hour
March 14-16	DECA State Conference
March 15-19	North Sargent No School Spring Break
March 17	St. Patrick's Day
March 17-19	Richland 44 No School Spring Break
March 18-19	Sargent Central/Hankinson No School
March 19	Edgeley/Ellendale/Lisbon/Milnor/ North Sargent/Sargent Central/ Fairmount/ Hankinson/Wyndmere No School
March 20	First day of Spring
March 22	FFA Winter CDE @ Minot
March 24	SRCTC Board Meeting 7:00 PM

PARENT/TEACHER CONFERENCES	
Richland 44	3/1/21 3:30-9:30
Edgeley	3/2/21 3:30-9:30
Ellendale	3/2/21 4:00-9:00
Lisbon	3/18/21 3:30-9:00
Wahpeton	3/18/21 3:45-9:30
Oakes	3/23/21 4:00-9:00

CHANGE YOUR CLOCKS



THE AG 2.0 NEWSLETTER

"WHERE LEARNING AND ENGAGEMENT IS ALWAYS ENCOURAGED"



WHAT'S BEEN HAPPENING IN THE EDGELEY AG. DEPARTMENT?

The fresh semester is in full swing and the Ag. 2.0 classroom has been busier than ever. The students as well as myself are excited for this upcoming semester and all that it holds! Each month I plan to send out a classroom newsletter highlighting what has been going on in each of the classes.

Ag. Processing

Kicking off February, students were busy experimenting with candy and chocolate processing. Students investigated different types of chocolate as well as how much temperature effects candy outcome. This led into our candy-o-gram fundraiser for the local food bank where students could pay a dollar for a bag of candy to be sent to someone. We raised over \$150 for the food bank. Some of the food items students made were fudge, caramel, gummy bears, reeses cups, hot cocoa ball and suckers.



Junior High Ag.

Mr. Young and I co-teach the junior high grade students. We have half of the 8th grade class for the 3rd quarter. Students worked with me to learn all about drafting and how to scale projects onto paper. Since then, we have moved out to the shop where students are either constructing a foot stool or a nailbox.

Vet Science

Vet Science has a lot to encounter this semester. Students have been going through all of the different body systems. Students had the opportunity to tour the Edgeley vet clinic and talk with local vet, Dr. Carrie Galbreath. Students will be soon practicing injections and partaking in more hand-on labs.



Small Animal Care

With a group of students passionate about their pets, this class has started off strong. Students have learned the different body systems in their pets. We had to take some time to participate in some virtual small animal care career development events. All the students have done well. We are now rolling into nutrition and students are currently developing their own pet snack. .

Introduction to Agriculture

The 9th grade class is split between me and Mr. Young, so this semester I received a fresh group of 9th grade students. Since January, we have gone through some environmental/natural resource/wildlife curriculum. Students chose a National Park to learn all about and tell their peers. Students have engaged in wildlife ID. Students also designed a 3-D fish skeleton which led into learning all about North Dakota fish. We wrapped up that unit and now are in the shop constructing their trash cans. They have been very impressive this semester and are working hard!

Foundations of Ag.

Foundations of Ag. is co-taught by both me and Mr. Young. Students are still welding with Mr. Young. In my class, we have been diving into the agronomy unit, distinguishing differences in the equipment used, insect ID and will be shortly becoming experts at crop and weed ID. The sophomore class is also in charge of the FFA banquet and have started planning that we well.



CULINARY/BAKING/FCCLA

By Anna Kemmer

Thank you to all who purchased cupcake kits from our Valentine's Day fundraiser! Over 35 dozen were sold and some donated to various businesses in honor of CTE Month! Thank you!

Culinary students have finished their soups, salads and casseroles unit. Many delicious casseroles were made including family recipes. Mrs. Kemmer also 'tormented' the students in making Jell-O molds (her personal favorite!). No vegetables were mixed in with Jell-O this year and all were deemed 'edible' by the tasters! We also had a 'super bowl party' and practiced making various dips and appetizers for entertaining events. The next unit includes sandwiches and meats. Just today, we completed the pork sausage-making lab.

Baking students have been baking up a storm as usual! The new donut dropper arrived so we had to test it out on blueberry and vanilla cake donuts. After a few modifications, success was had! We experimented with making French meringues and forgotten meringue cookies. Our current unit is cakes! Three different kinds of pound cake were made, along with genoise (an Italian sponge cake), and more to come! Watch for our cake-decorating unit in the coming month.



Seeing the Future Workforce In Action: CTE Tours

By Alison Orgaard, Counselor

One of the highlights of the early spring for principals, career development counselors, and especially sophomores is the chance to explore the programs available through the Southeast Region Career and Tech Center. This past week I was able to have a front row seat to see my own students engaged in a sense of wonder as they worked their way through the culinary, auto, construction, and health science classrooms. I could see the wheels turning in my students as they thought about what doors might be opening for them if they choose a path in Career and Technical Education. What jobs could the future hold? How could they learn something they would use someday?

This is what a CTE experience in high school can deliver:

- **An introduction to many rewarding career options:** High wage/high skill careers are growing in demand each year due to retirements and advancements in technology leading to growth. Job security is high and earnings can be comparable to those who complete more training. In addition, many of these skilled programs provide scholarships and sponsorships to students who partner with industry.

-**Real world skills for students:** As students work through a CTE program, many opportunities for leadership and skill development are present. Students work on skills such as communication, professionalism, and safety in the classroom. Student organizations allow students to compete against peers and prove their skill competency.

-**A valuable learning experience:** The skills learned in the career and technology classroom are valuable for a lifetime. Students in culinary will learn how to feed themselves and others well. Students in auto will learn to perform basic maintenance on vehicles which will save money in the long-term. Students in business and marketing will understand finances better. Those in construction will be able to complete basic maintenance on a house. The list is long and the value is great.

My hope for all students is that when they leave high school, they are prepared to handle the curveballs of life and become a contributing member of their community. Any experience in the career and technology classroom will move them a step in the right direction.



DECA/ENTREPRENEURSHIP/MARKETING

By Trista Gemar

Eight DECA students have qualified for state, which will be held in Bismarck March 14-15, with a virtual awards ceremony on March 16. Things will look a bit different this year, but grateful the students have an opportunity for an in-person event.

Congratulations!

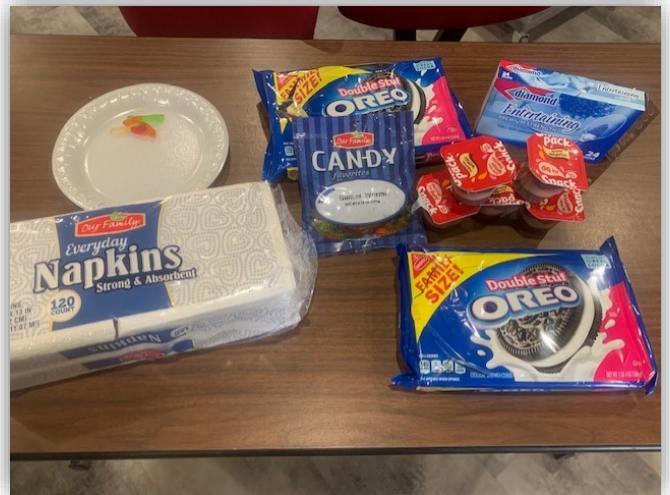
- Garret M.
- Kadence W.
- Joey H.
- Jaci P.
- Beth H.
- Elle C.
- Blayson D.
- Josh M.

STATE BOUND!



IN CLASS:

Entrepreneurship students are gearing up to hold a Market Day (pop-up shop) in the near future. Part of that preparation included Learning about Cost of Goods Sold (COGS). What better way to do that than making Dirt and Worms! Students had to calculate the per unit cost of all items involved, all the way to the spoons and



napkins. After they calculated the COGS, they assigned a price to the product to figure out what their profit would be! Stay tuned for more info on the upcoming Market Day.

Angry Beaver Lodge

SEASONAL MENU

STARTERS

ITALIAN SAUSAGE & ROASTED PEACH FLATBREAD
WITH BRIE & BALSAMIC DRIZZLE. OH SO GOOD!
\$13

BUFFALO CHICKEN TOTS
STUFFED TATER TOTS WITH A SIDE OF RANCH
\$11

SANDWICHES

THE FOLLOWING SANDWICHES ALL COME WITH A SIDE OF FRIES
-ADD SOUP OR SALAD FOR 3 BUCKS-

THE BOMBSHELL BURGER
"OUR LOCAL SRCTC MARKETING CLASS PROJECT. THEY
INVENTED IT, NAMED IT, & ARE TRACKING ITS SALES"
"DELICIOUS BACON & PEPPERJACK-STUFFED BURGER"
TOPPED WITH CHEDDAR
\$12

GUNSLINGER
BATTERED CHICKEN WITH CAROLINA REAPER BBQ
SAUCE & PEPPER SLAW
\$12

MESA BURGER
WITH FRIED AVOCADO, PEPPERJACK CHEESE, &
CHIPOTLE AIOLI
\$12

TURKEY BACON CRAN
ROAST TURKEY, BACON & CRANBERRY MAYO ON A
CIABATTA BUN
\$12

HOPPY SLOPPY
REMEMBER SLOPPY JOES WHEN YOU WERE A KID? THIS
IS OUR GROWN-UP VERSION! OPEN-FACED WITH IPA
BEER CHEESE SAUCE & DRUNKEN ONION
\$12

DINNERS

THESE DINNERS INCLUDE YOUR CHOICE OF
TODAY'S SOUP OR A HOUSE SALAD

SHRIMP STIR FRY
SAUTEED SHRIMP AND VEGGIES
WITH FRIED RICE
\$20

ROASTED POBLANO CHICKEN & BISCUITS
GRILLED CHICKEN, FIRE-ROASTED CORN &
POBLANO PEPPER
WITH CHEDDAR JALAPENO BISCUITS
\$17

STEAK & CRAWFISH CAKE
8 OZ SIRLOIN & A HANDMADE CRAWFISH CAKE
WITH REMOULADE SAUCE, INCLUDES CHOICE OF
POTATO
\$23

BAKED ITALIAN SAUSAGE PENNE
WITH A SAVORY HOUSEMADE MARINARA
& GRILLED ITALIAN SAUSAGE
\$19

STUFFED CAPRESE SHELLS
CHEESE-STUFFED SHELLS
WITH A FLAVORFUL ARRAY OF
TOMATO, BASIL, GARLIC & BALSAMIC
\$18

DESSERTS

THE DAM-BREAKER DESSERT \$6
PEANUT BUTTER CHOCOLATE CAKE \$6
NEW YORK STYLE CHEESECAKE \$6
ICE CREAM SUNDAE \$4

Marketing students have been working on a burger challenge. Oakes students in collaboration with a couple of Hankinson students, created the Bombshell Burger that is currently in the seasonal menu at the Angry Beaver in Oakes. Students created a commercial and multiple social media ads to help market the burger. Lidgerwood and Fairmount kids almost have their sandwich ready to hit the menu at Dee's in Lidgerwood. Be on the lookout for the Country Chicken sandwich coming soon!



OAKES/SARGENT CENTRAL/ELLEDDALE FFA

BY Dan Spellerberg

Thank you to the Lisbon FFA for hosting another great event for our students to better their skills. Getting better every week, that is the goal!

Results link - <https://www.judgingcard.com/Results/Events.aspx?ID=14136>.

Highlights—two students finished first in their respective contests & the Agronomy team finished 1st. Congratulations!!

