



# THE TATTLER

A publication by Central School students



## New in 2025: Central Community School offers May Term courses

### An overview: May Term explained

By Michael White

In years past, Central's last day of school has always featured a fun activity for the kids to choose from. This year, however, Central is doing something different: May Term. Central is setting aside the last few days of school, a cumulative of 24 hours, for students to do an activity of their choice.

To plan for May Term, Central will allot time, the last few days of May, to the task. Students got to choose what activities they wanted to participate in, and 80% got their first choice, with the remaining 20% getting their second choice. Students will spend multiple school days doing their activity, allowing for deeper learning.

May Term allows students to really hone in on a certain subject and really get to know it. Principal Aaron Reinhart said, "May Term allows for unique learning opportunities that wouldn't be possible in a 42-minute class period."

Central's mission statement, simplified by Reinhart as "Be a productive member of society," is met with May Term. Giving students the choice to get hands-on with a certain subject allows them to prepare for their future.

There were 10 choices for students to choose from. They are Mission Possible, a course about military exploration; Model Mastery Workshop, a course about making small models like cars;

The Self-Sufficient Soul, a course about natural products and taking care of yourself; and Catch-Clean-Cook, a course about fishing. Additionally, there is Bake It 'Til You Make It, a course about baking sweet treats; Engineering in Clayton County, a course about engineering; Robotics in Motion, a course about robots; Farm to Fork, a course about meat processing; More Than A Game, a course about the history of sports; and Sports Medicine, a course about athletic performance. Reinhart stated that "courses were developed by teachers and a consultant from Keystone AEA helped with ideas."

Reinhart's own course, Farm to Fork, specializes in meat processing. In this course, students will learn about "butchering and preparing meat for human consumption." Students will learn how to make "meat products such as brats, summer sausage, bacon and more" and will "tour a meat processing plant and Hawk-eye Community College butchering program." Reinhart stated that students will "walk away with content knowledge" and "be empowered to know how to do it."

Teachers have spent several months planning for May Term. The months leading up to voting for the courses was when teachers really started to figure out what the students would be doing. Before students left for winter break in De-

cember, students got to vote for what they wanted to do. Teachers now know the numbers of students in each and can plan accordingly. Reinhart said there are just fine details left now, but it "seems more manageable now than before we started."

The biggest problem all teachers have faced is trying to plan months in advance. Other possible problems include snow days possibly pushing May Term back and that it has taken a lot more communication outside of the building than was originally anticipated. It is also harder for teachers to plan for a seven-hour-long period per day rather than a 42-minute period.

Reinhart, speaking of May Term, said to "anticipate it being something we do going forward." There are no changes planned at the moment for May Term, as it is yet to happen. Parents have responded very positively to May Term, and the school plans to collect data from the students on how May Term went after it is over. Parents might have the opportunity to be involved, but it will vary from course to course.

Reinhart said it is important for parents and students who are on the fence about May Term to ask questions about it and be open to the idea. "Feedback is important, so it should be shared," he said. It is the first time trying something like this, so it is important to know how it can be improved for the future.



### More Than a Game and Sports Medicine courses focus on athletics

By Olivia Stevenson

May Term for Central is coming up fast, and two courses being taught are More than a Game, taught by Central High School history teacher Mark Wiley and Central teacher Leah Imoehl, and Sports Medicine by Central gym teacher J.W. Downs. More Than a Game is supposed to be about the impact sports have on society. Sports medicine is about injury prevention, treatment, anatomy and rehab related to sports and physical activity.

According to Wiley, he chose this course because sports and history are two things that interest him; therefore, he combined the two together to create this course. This course is hands-on, decision-based and project-focused. This course is graded but also meant to be fun. "Providing options for students to select from and even creating choices within the class itself," Wiley said about the course.

Coach Downs chose his course because he is passionate about health, sports and helping students explore careers in those fields. For this course, there are mostly hands-on activities, with some of it being proj-

ect-based and discussion-focused.

Students will be learning how to play the game of cricket. "We are attending a Cedar Rapids Kernels game. Students will be creating a project around a specific sport for it to be shared with the rest of the class," Wiley stated.

To plan this course, Wiley created various activities and will allow choice to students within the class so they can engage in something they enjoy. The main goal of this course is exploring what impact sports have on the community. In the sports medicine course, Downs explained there will be "taping techniques, first aid practice, mock injury scenarios, anatomy lessons and guest speakers."

Downs explained the goal or takeaway from this course is "to understand how to prevent and treat common injuries and learn basic sports medicine skills. Also, to understand the key benefits to help the students gain an advantage in their own athletics."

Creating a well-balanced short-term course can be hard. Wiley explained they will "provide opportunities for students to be engaged in learning, while also providing opportunities that wouldn't necessarily be an option in traditional classrooms." There are challenges when it comes to planning short term courses. "There is no practice, so having sound lesson plans is essential for the day and days to go well," Wiley said.

Downs explained that some ways to keep this course interesting are by keeping it interactive, hands-on and relevant to students' interests. Some challenges Downs ran into are finding a balance of hands-on activities to real-world experiences to classroom time.

Both Downs and Wiley don't get to teach these courses in their everyday classrooms, so they are both excited to be able to teach something new and excited for students who are interested in learning more about these two topics.

### Some students will 'Bake It Til You Make It' in May Term

By Mikayla Evans

Central Community School has decided to hold a new end-of-the-year course called May Term. May Term has classes for students in seventh to 12th grade to earn an extra quarter credit after participating in one of these courses over the span of three and one-half days. Students were allowed to pick which class they wanted to be in after they listened to

each teacher explain their class, "Bake It Til You Make It" being one of the offerings.

May Term is encouraging kids to learn an extra skill, and "Bake It Til You Make It" is no exception. As one of the most popular choices, students will have the opportunity to learn how to bake delicious desserts on their own. This class will also allow students to teach further generations how to bake as well and grant those

who already know how to bake an opportunity to further their skills.

Stacy Heston and Emily Schultz, Central's choir and band teachers, are the ones holding/teaching this May term class. Heston and Schultz explained the goals of this term, saying their first goal is, "Students will understand why different ways of measuring ingredients matter and how they affect the balance of ingredients in a

recipe."

The second goal is "Students will be able to recognize and balance various dry and wet ingredients in a recipe to create the best results in their baking." The third goal: "Students will learn how to make smooth, fluffy buttercream frosting and pipe it onto a cake." The fourth goal is, "Students will be able to create basic piping

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