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RITON VOICE

Triton High School

Triton's Student-Produced Newspaper

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Feeding the Need

Amid National Calls for Better Access to School Lunch, Triton Students Find Saving Grace in Second-Chance Breakfast

By Alexander Michals & Eric Deprez
Staff Writers

The morning is one of the hardest times for senior Josh Price. Price wakes up at 7 every morning, only to skip breakfast due to how early school starts. Good thing Triton has a new second chance breakfast at school for when he does not get to eat breakfast in the morning.

Two reporters from the Triton Voice covered the stations that served the breakfast in the hallways after second period. One station had 49 kids in line, and the other held 31; A total of 80 kids at Triton lining up for breakfast. What is it that makes these sandwiches such a big deal?

According to students, they are delicious. Two Triton seniors seem to think that these sandwiches are a great thing for the school community.

"It seems like a good idea. I don't get them but for a buck fifty it looks way better than breakfast I would make at my house. I don't have time for that," said Justin Dolloff.

"Dude those sandwiches are dank I get them all the time, I usually run for them if I am not close," said Derek Maida.

Kids at Triton love the breakfast sandwiches, there are some that get the breakfast every now and again, and then the regulars. Price and Isaac Harrington are two Triton seniors who normally get second chance breakfast.



The THS Second-Chance Breakfast line grows after second period ends (Michals photo)

"I wake up at 7 and go to school, so I don't have time to eat breakfast at home in the morning. Second chance breakfast is where that nice bacon, egg and cheese sandwich is. I love it so much I get it every other day," said Price.

"I get second chance breakfast almost every day; normally I don't eat breakfast in the morning because I do not have enough time," said Harrington. "It's a problem how much kids don't have time to eat in the morning before school."

See **BREAKFAST** on page 2

Mr. THS Takes Stage Next Friday

By Wasif Shawman, Special to the Triton Voice

For senior Jeremy Duford, his final Mr. THS Pageant means one thing: Revenge.

Duford said he feels as if he was robbed of the title last year, since he came in second place he said he believes he is the favorite this year. However, he is not letting this interrupt his focus.

On March 29, at 7 p.m., the Class of 2019 will be hosting the annual Mr. THS Pageant. Duford says he will be ready.

"I'm coming for ya motha, I'm coming for ya motha's motha, I'm coming for your uncle's sister. Don't @ me, thank you," said Duford. Although it is unclear of what he has in store, what is clear is that the former runner up is taking a competitive approach this year.

Mr. THS has been a tradition at Triton for nearly a decade, and students come out to see their classmates battle for the crown. Throughout the years, the competition has morphed into more of a comedic scene rather than a contest of true talents. Last year's winner was Anthony Lentz, who won over the crowd with a belly dancing routine.

Typically, the show is hosted by the former Mr. THS himself, however Lentz's graduation has opened the door for seniors John D'Eufemia and Samuel Rennick to host together.

"I'm ready to see what Triton has got this year," said D'Eufemia. Rennick added, "I'm excited to make THS like freshman year again," suggesting that the competition was at its best in 2016. The show was hosted by then senior Eric Rybicki, who made a point to poke fun of each contestant who walked on stage. Rennick hopes to employ a similar sense of humor this year, claiming that prior hosts have been "soft" on contestants. He also offered a prediction: "Jeremy [Duford] will win, because S-block for life."

Some of the other contestants this year will include senior Wasif Shawman, junior wrestler Ethan Tremblay, and junior track runner, Aidan Gay-Killeen.

Mr. THS is an annual fundraiser that is taken on by each senior class, and it is the goal of the class of 2019 to make this show as fun as possible. Students wishing to participate should contact Dr. Erik Champy, Mrs. Olivia Cornell, or any of the senior class officers by Tuesday, March 26 at the latest. All students are encouraged to come view the show. Don't miss the crowning of the next Mr. THS. Once again the show will begin promptly at 7 p.m. on Friday, March 29. Tickets are available for purchase now through March 29 from Ms. Cornell or at lunches for \$5. At the door, the price will rise to \$7.

The Beach Pizza Battle: Cristy's or Tripoli's?

A Review to Determine the Best Beach Pizza in Salisbury

By Makayla Sprague & Komal Patel
Staff Writers

Standing in line, the beach breeze fills the air with the fragrance of pizza making our mouths water. People stand in long lines for the pizza that they find to be the best at the beach, either Cristy's or Tripoli's.

The Triton Voice compared and contrasted the differences and similarities between both of the Salisbury Beach pizza parlors. Both pizzas are served with tomato sauce topping and cheese (other toppings are available).

Biting into a Tripoli's pizza, the mixture of sauce (with its signature sweetness) and melted cheese left us wanting more. The main difference between these two pizza places is their sauce; for Tripolis, it is sweet and for Cristy's, its peppery due to the Italian herb flavoring.

When first biting into a piece of Cristy's pizza we could taste the burnt crust, which made the whole pizza have a weird taste, although the cheese was really good, I would have to say that altogether if the pizza were not burnt it would have been better.

Tripoli's pizza contains a crisp, thin crust layered with a tomato sauce and cheese. The pizza contains no preservatives, and the fresh pizza is found at all five of their locations. Cristy's is fond of their Stanislaus tomatoes which they use to make their sauce; however, their sauce doesn't quite get your taste buds flaring

like Tripoli's does. For us, Cristy's is usually a once in a couple months thing, like if the Tripoli's line is too long and you're in a rush. Sometimes the sauce that Cristy's uses is that mouth watering. Now that I have had both Cristy's and Tripoli's, there are some big differences.

The Triton Voice finds that Tripoli's is the way to go. The sauce is sweet and the cheese topping combination just dissolves in your mouth. We can't forget about the crispy crust to bite into after breaking through the sauce and cheese toppings.

Cristy's, on the other hand, tends to not have the sweet taste in its sauce that makes your mouth water for more. In addition, their crust is sometimes overcooked with a black crispiness on the bottom.

The total scores were really close, but Tripoli's won by 7 points. Cristy's lacked some taste, texture, and appearance points. It was a good battle reviewing these pizzas even though Tripoli's was clearly the winner in this case. Tripoli's makes the perfect beach pizza.

Triton Voices on Beach Pizza

"Tripoli smelt really good, it gave me summer vibes, and it made me realize how much I missed the beach."

"Cristy's smelt good, reminded me of summer and that made really happy."

"(Tripoli) just looked amazing. It was cut into medium size squares, very convenient to eat."

"Cristy's looked gross. The cheese on top of the pizza looked really disgusting compared to Tripoli's."

"The (Tripoli) pizza was the perfect temperature. The combinations of the dough, sauce, and cheese came together so perfectly it was like heaven."

Cristy's was okay, it was burnt, you could taste the flakes at the bottom that were bitter. Overall it was complimented great with the sauce."

Rating Beach Pizza

FEATURES	TRIPOLI	CRISTY'S
Smell	9/10	9/10
Taste	10/10	7/10
Texture	8/10	7/10
Appearance	10/10	7/10
Total	37/40	30/40



Cristy's and Tripoli's have been beach pizza rivals at Salisbury Beach for a generation. (Makayla photo)

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North Shore Donut Review

By Lydia Crowley
Staff Writer

You're making your usual donut run to Dunkin Donuts before you go to school, but a thought comes across your mind: "Are there any places around here to get donuts besides Dunkin Donuts?" The answer is 'yes,' there are many donut places in Massachusetts besides Dunkin Donuts, so I went on the search for the best donut place in our area.

I started with **Angry Donut** at 38 Washington Street in Newburyport. Walking into the donut shop, it was very petite and a little cramped, but their selection of donuts, different baked goods, and coffee was vast. They had donuts ranging from salted dark chocolate to a simple glazed and baked goods consisting of gooey cinnamon buns and crumbly scones. This was by far the most expensive donut bakery with a cost of \$4 per donut. The donut I decided to try was their infamous Fruity Pebbles donut. Probably their most unique donut, it was large, airy and fluffy, and it did not disappoint, tasting exactly like Fruity Pebbles. I would give this donut an overall 9/10 rating. You can't go wrong with any Angry Donut, and they did not disappoint.

After going to Angry Donut, I basically went right across the street to a donut and coffee shop that just opened February 28th called **Changing Tides Cafe & Donut Shop**. Located on 92 Pleasant Street in Newburyport, MA they definitely put up some competition for the Angry Donut. The shop was open and welcoming and had multiple seats to enjoy coffee and donuts. I noticed they have a coffee bar inside, unique for a donut shop, and bakers make the donut right in front of you, hot and fresh.

What I found really cool about this donut shop is that you can customize your own donut however you like it, or you can just stick to the premade treats, but where's the fun in that? Donuts cost \$2.40 each, so I bought a cinnamon and sugar donut, and a chocolate frosted. They also sell freshly made soft, salty pretzels and muffins as well as more baked goods. Biting into the cinnamon and sugar donut, it was super crumbly and quite crispy, yet it had this spongy, airy texture that was really good. The dough was buttery and the outside had a great cinnamon flavor with a hint of nutmeg, but not a lot of sweetness. Overall I'd rate the cinnamon sugar donut a 7/10. Trying the chocolate frosted, the first thing I noticed is that the chocolate was super rich and the perfect amount of sweet. This donut was also pretty crispy, which, quite honestly, I wasn't a big fan of. It didn't crumble like the cinnamon sugar and had more of a bouncy texture to it. I would rate this donut an 8/10. I definitely recommend stopping into Changing Tides Cafe.

Next was **Heav'nly Donuts** in Amesbury, MA on 60 Haverhill Road. Going into Heav'nly Donuts sort of reminded me of a McDonalds for donuts. They had a mass selection of donuts - which was quite overwhelming - but they also had baked goods such as bagels, breakfast sandwiches, pastries, and muffins, and, of course, coffee. Heav'nly is pretty cheap, costing \$1.25 per donut. I tried a classic chocolate sprinkled and a red velvet donut. The chocolate sprinkled donut I had high expectations for; it looked amazing and had an even coat of chocolate glaze along with the perfect amount of sprinkles for a donut and looked delicious. However, I was quite disappointed after eating it; it was super sweet, doughy, and there really wasn't a great amount of chocolate flavor — just a really sugary glaze. I decided to try the red velvet donut to see if I would still be disappointed and to my surprise, I was pleased after eating it. It was fluffy, not too sweet, and the red velvet was velvety and smooth tasting. At Heav'nly it definitely depends on which donut you get, and I would rate the chocolate sprinkled donut a 4/10 and the red velvet donut an 8/10.

After Heav'nly, I made my way over to

the infamous **Dunkin Donuts**. Dunks is your easy way of getting donuts, fast. The donuts at Dunks cost \$1.19 each making it the cheapest place to buy donuts. I bought the classic glazed donut and their chocolate glazed. The glazed was a little sticky due to room temperature, but the dough was fluffy and moist and had just the right amount of sweet. I would rate their glazed donut a 7.5/10. The chocolate glaze is always going to be one of my guilty pleasures as it was moist, sweet and chocolatey. Rating this donut, I would give it an 8/10. The only problem I have with Dunkin's Donuts is that they taste a little waxy and sometimes leave an odd waxy residue at the top of your mouth.



The range of donuts sampled by Crowley (Crowley Photo)

The next place I decided to go to that you wouldn't really think of buying donuts from was **Shaw's**, a grocery store in the Newburyport plaza. I went into the bakery section of Shaw's where all of the cookies, muffins and cakes are located and found there were four shelves dedicated to donuts, muffins and cinnamon buns. The cost per donut at Shaw's is \$1.89 which is okay pricing for a donut. I bought a chocolate cake donut and a classic glazed. Biting into the chocolate cake donut it was really dense, had a really harsh cocoa powder taste to it, and was quite bland and not really sweet at all. I'd rate this donut 2/10, it really wasn't good. The glazed donut was super sticky, had an odd taste of plastic to it, and was very flakey and dry. I'd rate this donut a 1/10, not a good donut. Overall, I wouldn't recommend donuts from Shaw's.

The last place I decided to go to for donuts was the **7-Eleven** in the Newburyport Plaza. Going into the 7-Eleven, I really didn't have high expectations for their donuts. I wasn't impressed about the price for a 7-Eleven donut costing \$2.55 a donut. I only bought a glazed from here, and honestly it looked really good, having an even coat of a smooth glaze. Biting into it, it had the texture of white bread, but smothered in sugar. It was also oddly chewy which I wasn't a fan of. I would rate this donut a 5/10: it was okay. If you weren't near a Dunkin Donuts or any other donut shop, 7-Eleven could definitely be an option to satisfy a donut craving.

After consuming a lot of donuts and feeling ill for four hours afterwards, the best place to get really good donuts is the Angry Donut in Newburyport. Though they may be pricey, the size, taste and appearance of the donut really makes up for the price. If you are in a rush though and are trying to keep it cheap, Dunkin is the way to go. You

Donut Place Rating

1. Angry Donut
2. Changing Tides Cafe
3. Heav'nly Donuts
4. Dunkin Donuts
5. 7-Eleven
6. Shaw's

Getting the Best Ski-sperience

A Student Guide to Skiing the East

By Kelley Frithsen & Mackenna Faucher
Staff Writers

With skis on shoulders and bags at hips, skiers and riders swarm the snowy mountains this time of year in search of the best powder.

The New England area has some famous hit-or-miss mountains for all types of skiers. Making a long haul up north and spending copious amounts of money can make decisions hard. In order to give yourself the best ski-sperience possible, the *Triton Voice* has to reviewed some accessible ski resorts for readers.

Gunstock Mountain has never failed to provide the best hospitality and views of the White Mountains. It is just an hour and fifteen minutes away, located in Gilford, NH. Panorama Pub, located at the top of the mountain, acts as a ski lodge before one can make their way down the mountain. Along with the good food, Gunstock is home to eight lifts and more than 50 trails to choose from. More than half of their trails are marked as intermediate so nobody is opted out of being able to ski. For those who would rather spend time in the park, Gunstock is home to the largest night park in New Hampshire. The only downside to Gunstock are the bras and Mardi Gras beads that hang from trees along the chairlifts, making it a bit less "family-friendly."

A smaller mountain located in New Hampshire that features more beginner trails is **King Pine**. Its size is modest but lift tickets are usually between \$20-50, instead of \$40-90 at Gunstock. Although this mountain is not ideal for serious skiers, it makes for a good, cheap ski-trip. Along with tickets, gear rental is less pricey. Rent goggles for around \$25 at the Ice House Retail store. This mountain definitely appeals more to beginner skiers. It is under two hours from Byfield, making it an attainable day trip.

Cranmore is a moderate ski moun-



Mackenna Faucher and her family at Gunstock Resort

tain; bigger than King Pine, but smaller than Gunstock. It is very clean and has a three-floor main lodge with a cafeteria. Tickets are priced at \$60-80 for one day, and it is only about an hour and a half drive from Triton. There's a lift halfway down the mountain and plenty of trails despite its quaint size. At the top there is also a lodge to get food and just chill out with fellow skiers. On the downside, there is not much of a terrain park. Most of the trails are fairly flat but give skiers a more relaxing and scenic route down the mountain.

At all of these resorts, one will find reasonable prices, good food, and trails perfect for intermediate skiers. Our personal recommendation is Gunstock. If the price of the tickets is an issue, make sure to pack a lunch to avoid any further expenses. Usually lodge food is priced at a much higher rate than typical restaurants. Although it can get busy, they have some of the most advanced technology for keeping the lift lines fast and easy. Their RFID reloadable cards allow you to simply walk through a scanner instead of waiting to be scanned by an employee. Reloading the cards online can make the lift tickets incredibly cheap. The feeling at Gunstock is homey and makes one want to come back again and again.

BREAKFAST from page 1

What makes the second chance breakfast so appealing are the breakfast sandwiches. Both of the breakfast stations were observed by the reporters and at both the sandwiches were sold out. The leftover food are solo snacks and "goodie bags" that include apples and pop tarts. For the 80 kids, second chance breakfast is an asset. By giving kids the fuel they need, their health and well being increases claimed healthychildren.org. A teen's academic and physical performance increases after they have eaten breakfast, and skipping breakfast is more likely to cause weight gain among teens. The observed problem was if students have the time in the morning to eat before school. Voice reporters went to the Triton cafeteria to talk to the lunch ladies, Stacey Brimicombe and Andrea Campbell, about the breakfast phenomenon. "The kids have always come down during third period to get something to eat before we had the second chance breakfast. They

got rid of it because kids were late to third period." said Campbell.

According to the lunch ladies, the Triton second breakfast came from a suggestion by their superiors. Many kids at Triton would get to school late and did not have a chance to get to first breakfast in the cafeteria. And 'snack time' during third period was cutting into class time, so breakfast was brought to the students, efficiently and effectively.

"There are an average of 120 students a day just for second chance breakfast; without including morning middle school and high school breakfast. Now in my opinion, when I was a student at school I never ate breakfast before I went to school. If I was someone your age and could have a bowl of cereal, or a hot sandwich with bacon and home fries, I'm going for the sandwich." said Brimicombe.

All the News that's Fit to Print But We Can't Fit Them All!

That's why the Triton Voice has its own website tritonvoice.co, where readers can find hundreds of other stories and nearly 50 new articles every two weeks!

This week, we have reviews of **Apex Legends**, the best **coffee shops**, the best **pizza spots** in Newburyport, the best **diet plans**, and even the best **skillet cook-ies** (haven't heard of them or tried them? Well, you should, and we've got the places where they're the best!)

We also have a variety of news stories you won't find anywhere else, including profiles of **our Division 1, 2, and 3 future college athletes**, editorials about the top 10 movies of all time, as well as sports scores, podcasts, photos, VTV archives, and our print edition going back two years. Check us out!

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