

# The Lodge at Tussey Mountain

November 14, 2023  
6:30 pm - 8:30 pm



STATE COLLEGE GIRLS' SOCCER  
BOOSTER CLUB welcomes you to the 2023

## End of Season Banquet

*Welcome*

**Brady Wassom,**  
Booster Club President

*Coaches Remarks, Letters  
& Awards*

*JV Letters  
Varsity Letters  
Coaches Award  
William Jeffrey Award  
Robert J. Bruce Award*

**Coach Trevor Loehr &  
Assistant Coach Emily  
Martell**

**Mr. Tom Bruce**

*Senior Remarks & Video*

**Seniors**

*Team Video*

**Leila Crandall**

*Special Appreciation &  
Closing Remarks*

**Brady Wassom,**  
Booster Club President



*View this program on  
your smartphone:*

<https://bit.ly/scgsoc>



*Or aim your smartphone  
camera at the QR code  
above!*

# 2023 Girls Soccer Roster

**SCASD Athletics**  
Chris Weakland, SCASD Athletic Director  
Loren Crispell, SCASD Assistant Athletic Director  
Trevor Loehr, Head Coach  
Emily Martell, Assistant Coach  
Lauren Damiano, Athletic Trainer

## SCGSOC Booster Club

Brady Wassom, President  
Jessica Birkenholtz & Phyllis Crandall, Co-VPs  
Theresa Maher, Booster Club Treasurer  
Jill Ausherman, Concessions Chair  
Joy Drohan, Secretary  
Banquet Committee: Phyllis Crandall (Chair), Jill Ausherman,  
Elaine Bayly, Jessica Birkenholtz, Kristine Langer, Lauren  
Tomasch

### *A Special Thank You...*

To all the parents, family members, sponsors, and other volunteers who gave their time, shared their talent, and donated resources to support our teams, we appreciate you!

## *Mary Ausherman's Mac & Cheese*

2 cups elbow macaroni (uncooked)	1/2 tsp salt
3 Tbsp butter	dash pepper
3 Tbsp flour	2 cups (16 oz) Velveeta cheese, cut into small pieces
2 cups milk	

1. Cook macaroni in boiling water until tender. Drain.
2. Melt butter in saucepan. Blend in flour. Add milk. Cook and stir until thick.
3. Add salt, pepper and velveeta cheese. Stir until cheese is melted.
4. Mix sauce with macaroni. In a 1 ½ quart casserole dish, bake at 350 for approx 45 minutes or until bubbly and brown.
5. Or, for a creamier consistency, cook in crockpot on low for 2-3 hours to the desired consistency, stirring every half hour or as needed.

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#	Name	Grade
13	Natalie Ausherman	11
6	Ayda Bayly	9
38	Maya Birkenholtz	10
7	Teagan Case	9
10	Leilana Crandall	10
23	Keira Drohan	12
8	Dorothy Heilman	11
26	Shery Henao	9
24	Audrey Hertert	9
41	Carrie Hoag	10
42	Elizabeth Houser	9
15	Tori Kroboth	12
4	Hannah Langer	12
36	Drue Lincoln	9
37	Anna Loehr	12
GK	Megan Maher	12
32	Sarah Mellott	9
11	Gabriela Meredith	9
28	Marie Meredith	11
20	Olivia Nelson	12
48	Anna Razzano	12
1	Teagan Roth	9
18	Leah Sampsel	9
30	Katy Schmeck	10
34	Esme Shea	9
31	Alyya Stevens	9
44	Eries St. Sauver	9
17	Lorelai St. Sauver	11
2	Gabriella Todd	12
19	Lea Wassom	10
Manager	Catherine Cropp	12



*We play with...*  
GRIT - PASSION - SERVICE