



WACTC UPDATE

Western Area Career & Technology Center

March 7, 2025

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Principal

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Business Manager

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Tina K. Gallup RN

MAINTENANCE
Anthony J. Venditti



Machine Shop and Automation & Robotics Engineering students visited Ensinger Inc. last Friday.

Instructors Morgan Mitchell and Keith Myers accompanied students Lucas Mullaney, Ethan Baker (PT), Rayyan Khan (PT), Talon Hoyt (PT), Matthew Opher (PT), Tristan Reynolds (W), Shayna Saffell (A), Gabriel Lutz (CH), Elijah Minkus (PT), Cesar Jandres-Ramos (W), Thomas Boris (FC), William Geitner (FC), Thomas Chilzer (A), Ryan Hester (CH)

Fish-Fry Friday's



Our Culinary Arts students had a great turn out for the first Fish Fry of this Lenten Season. Doors opened at 10:30 with a continuous flow of orders being picked up throughout the day. Every student participated and we couldn't be more proud of their enthusiasm! An added plus was the presence of Travelin' Tom's Coffee Truck. Pictured at left are State Representative Jason Ortity and his staff member Michelle who visited the school and joined us for lunch. Thanks to everyone for your support of our culinary students!



MARCH 9

DAYLIGHT SAVING TIME STARTS

Remember to set your clocks ahead one hour Saturday night or Sunday morning.

MARCH 10

**IN-SERVICE DAY
NO STUDENTS**



Trinity Area 8th graders visited WACTC on Thursday.

WACTC FISH FRY

Every Friday during Lent when School is in session | 10:30 AM - 2:30 PM

Orders must be placed by 2:00 PM and picked up by 2:30 PM

Call 724-746-2890 Extension 131 or 137 to place orders

PLATTERS

COMBINATION PLATTER | Battered Cod fillet, 8 fried shrimp, 2 hushpuppies, and French fries. Served with a side of coleslaw and tomato soup. | **\$15.00**

SAMMY COMBO | 6 oz. Battered Cod sandwich, French fries, and a side of Coleslaw | **\$10.00**

SOUP AND GRILLED CHEESE COMBO | Grilled Cheese sandwich served with homemade tomato soup just like Mom made | **\$6.00**

A LA CARTE

GIANT COD SANDWICH | 12 oz. battered Cod served on a 12" hoagie roll | **\$12.50** (Add Cheese \$1.00)

HAND BATTERED COD | 6 oz. battered Cod on a 6" roll | **\$7.00** (Add Cheese \$.50)

FRIED SHRIMP (8 per order) | **\$7.00**

HOMEMADE CHEDDAR PIEROGIES W / ONIONS AND BUTTER (6 per order) | **\$5.00**

HALUSKI WITH HOMEMADE NOODLES (12 oz.) | **\$2.50**

MAC N CHEESE (12 oz.) | **\$2.50** **FRENCH FRIES** | **\$2.50** **COLESLAW** | **\$2.50** **HUSHPUPPIES** | **\$2.50**

SOUPS

\$5.00 Pint | \$8.00 Quart

TOMATO BASIL | SEAFOOD CHOWDER | BROCCOLI CHEESE

DESSERTS

\$3.00 Each

CHOCOLATE CLOUD APPLE TURNOVER CHERRY TURNOVER

Take Out Only
Cash and Credit Card Accepted
