

CVU ANNOUNCEMENTS
Monday, December 3, 2018
White Day

- Birthdays:** Nicole Eaton, John Morgan, Kennady Sweeney
- Menu:** Fall falafel Buddha bowl - quinoa, roasted onion, cabbage, potato, butternut squash and Brussel sprouts
Cheese lasagna
- Activities:** Advisory/Flex – Penguin Plunge Assembly in Gym for all students
Hoskins Advisory field trip W3

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- **The Refugee Outreach Club** is holding a winter clothing drive this week. There is a box in the main office where people can drop off anything they're willing to donate. We will take things of any sizes, socks, gloves, boots, pants, coats, hats, etc. Thank you!
 - **Ever wonder how pizza came to be consumed in the US**, or why yoga is practiced differently in different parts of the world? Come check out the Cultural Diffusion Infographics produced by AP Human Geography students on display in the library.
 - **Hello, my name is Sophie Roy and I am a senior at CVUHS.** For my graduation challenge I am hosting a meal packing event on 12/1! It will be in the chorus room and will be about 2 hours long. In order to host this event I need to raise 3,500 dollars. All the money will be going towards food for malnourished people around the world. If you would like to help eradicate world hunger, please contact me @sophieroy@cvsdvt.org or check out my instagram @sophiesgradchallenge (all checks can be made to RISE Against Hunger).

DIRECTION CENTER:

- **Mad River Glenn Ski Pass:** Students, if you received the Sugarbush Ski Pass for having high honors for your final grade at the end of the 2018 school year, you are also eligible for a Mad River Glenn Ski Pass. You can pick up your pass at the Mad River Glenn Ticket Office. Make sure you bring an ID.
- The Direction Center would like to make you aware of a **scholarship opportunity for JUNIORS ONLY:** "The Coolidge Scholarship is an annually awarded, full-ride, presidential scholarship that covers a student's tuition, room, board and expenses for four years of undergraduate study. The Coolidge may be used by recipients at any accredited American college or university." The application deadline is January 23, 2019 at 5 PM. Criteria are: academic excellence (depth and/or breadth beyond the classroom), interest in Public Policy (not just government, but "engaging in the pressing issues of the time... including service and care for the well-being of others." The link to the website is: <https://coolidgescholars.org/> The link to apply is: <https://coolidgescholars.org/apply/>. All Juniors should have received an email with this information. Good luck!

WORD OF THE DAY: Audacious

1. a. **Intrepidly daring: adventurous**
b. **Recklessly bold: rash**

2. **Contemptuous of law, religion, or decorum: insolent**
3. **Marked by originality and verve**

Audacious first appeared in English in the mid-1500s. It was borrowed from the Middle French adjective *audacieux*, which was derived from the noun *audace* ("boldness, audacity"). *Audace* came from the Latin *audacia*, a derivative of the Latin root *audac-* ("bold"). *Audac-* is also the source of *audacity*, which appeared in Middle English (as *audacite*) in the 1400s. *Audac-* can be traced, by way of the Latin verb *audēre* ("to dare"), to the Latin adjective *avidus* ("eager" or "greedy"), which was also borrowed by English, either directly from Latin or via the French *avide*, to give us our adjective *avid*. Among the early adopters of *audacious* was William Shakespeare, who used the word seven times in his plays, as in *Henry VI, Part 2*, where Somerset addresses York with the lines, "I arrest thee, York, / Of capital treason 'gainst the King and crown. / Obey, audacious traitor, kneel for grace."

Merriam-Webster

KEEPSAKE HOLIDAY RECIPE – This week's recipe is from Alice Ranieri



Stuffed Snowball Cookies

If you love snowball cookies, these STUFFED SNOWBALLS are the perfect addition to any cookie platter. The basic recipe is stuffed with a peanut butter cup. Could be also stuffed with Rolo. This is a keeper!

Ingredients

- 1 cup unsalted butter softened
- 1/2 cup powdered sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 1/4 cups flour
- 3/4 cup finely chopped nuts pecans, walnuts, or almonds
- 24 miniature Reese's Peanut Butter Cups or other small candy of your choice, unwrapped
- 1 cup Powdered sugar for rolling

Instructions

1. Preheat oven to 375°. Line two cookie sheets with parchment paper.
2. Mix butter, 1/2 cup powdered sugar, and vanilla with an electric mixer until fluffy. Add flour and salt and mix until the dough comes together. Stir in the nuts. If dough is too soft, chill it until you can work it easily with your hands.
3. Scoop 1 tablespoon of dough and flatten with your hands. Place 1 miniature Reese's on top. Take another tablespoon of dough, flatten it, and lay it on top the peanut butter cup. Press the sides together and roll to form a sealed ball of dough. Place on prepared cookie sheet.
4. Bake cookies for 10-12 minutes until bottoms are just slightly brown. Remove from oven and cool for just a minute, until you can handle them. Fill a small bowl with additional powdered sugar and roll each cookie in the sugar until coated. Place on a rack to cool. (Once cookies are cooled, you may want to re-roll them in more powdered sugar.)

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