

CVU ANNOUNCEMENTS
Friday, December 7, 2018
White Day

Birthdays: Rosalee Giubardo, Emma LaPierre, Isabell Lawyer, Kaitlyn Zoller, Michelle Pinaud

Menu: Pork carnita taco w//cilantro chili corn
Spanish rice & buffalo tempeh burrito served w/corn chips

Activities: Miskavage Advisory Playlist
CyberPatriot competition 9-3 MacFadyen
Scholars Bowl at Essex 3:45
Boys Hockey v Rutland at Cairns Arena 4:00 dismiss 2:30

- **ENGLAND & SCOTLAND TRIP MEETING:** There will be a meeting for all travelers on the 2019 England & Scotland trip on THURSDAY 12/13 from 7:45-8:10 in room 205-207. Please contact Mr. Bennett if you have any questions.
 - **A reminder that if you check out a computer** from your House Office, it's your responsibility to return it by the end of the day and plug it in.
 - **Annual CVU Toys for Kids drive going on right now!** Drop off a new, unwrapped toy in the main office. All toys go to LOCAL families in need! Donations can also be made to purchase gift cards for local teens. Email mfongemie@cvsdvt.org with any questions.
 - **Wednesday 12/12 and Friday 12/14** stop by the Gender Equity Club Trivia Table during lunch to test your knowledge of gender equity issues and get a chance to win baked goods for your advisory before break. Candy for quiz takers!
 - **See you at CVU's CELEBRATE THE ARTS NIGHT** on Thursday, 12/13! A fun date for all! Art activities for the whole family. Family and Consumer Science classes provide free refreshments.
6:00-7:30 pm - Visual arts, performing arts, fashion design and Tech Ed will display over 450 pieces created by current CVU & district students.
Business students will share info on the Vermont Haiti Project. Purchase advanced tickets for their Annual Family Formal benefiting Make-A-Wish Vermont.
6:30-7:00 pm - CVU's Jazz Ensemble in four corners!
7:00-7:15 pm - CVU's Women's Chorus in the science wing!
7:30-8:30 pm - CVU Theater performances by CVU's Symphonic Winds and Women's chorus
Also, new this year...
5:30-7:00pm - NEXUS independent learning students will share Nexhibitions in the Library
Sustainability student work in the café!
 - **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!
 - **The CVU Nordic Ski Team** is once again having its annual online auction (<https://www.32auctions.com/cvunordic2018>). We have a large variety of donated items from area businesses in our auction including ski passes, gift cards for dining, and clothing. Please help support CVU skiing while enjoying local products! The auction runs from 12/2-12/16 at 6pm. Check it out at <https://www.32auctions.com/cvunordic2018> New Items will be added daily!
 - **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.
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DIRECTION CENTER:

- **Mad River Glen 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 Glen Ski Pass. You can pick up your pass at the Mad River Glen 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: Dossier

A file containing detailed records on a particular person or subject

Gather together various documents relating to the affairs of a certain individual, sort them into separate folders, label the spine of each folder, and arrange the folders in a box. *Dossier*, the French word for such a [compendium](#) of spine-labeled folders, was picked up by English speakers in the 19th century. It comes from *dos*, the French word for "back." The verb *endorse* (which originally meant "to write on the back of") and the rare adjective *addorsed* ("set or turned back to back," a term primarily used in [heraldry](#)) are also derived, via the Anglo-French *endosser* and French *adosser* respectively, from *dos*. The French *dos* has its origins in the Latin *dorsum*, a word which also gave English the adjective *dorsal* ("situated on the back"), as in "the dorsal fin of a whale."

Merriam-Webster

Holiday Recipe of the Week - Salted Chocolate Chunk Cookies from The Smitten Kitchen (Carol Fox)

Yield: Approximately 18 to 24 cookies

1/2 cup (4 ounces or 113 grams) unsalted butter, at room temperature
2 tablespoons (25 grams) granulated sugar
2 tablespoons (25 grams) turbinado sugar (aka Sugar in the Raw; you can use more brown or white if you don't have this, but the subtle crunch it adds is delightful)
3/4 cup plus 2 tablespoons (165 grams) packed light or dark brown sugar
1 large egg
1 teaspoon vanilla extract
3/4 teaspoon baking soda
Heaped 1/4 teaspoon (or, technically, 1/4 + 1/8 teaspoon) fine sea or table salt
1 3/4 cups (220 grams) all-purpose flour
1/2 pound (225 grams) semi- or bittersweet chocolate, cut into roughly 1/2-inch chunks with a serrated knife
Flaky sea salt, to finish

Heat oven to 360°F (180°C) and line a baking sheet with parchment paper or a silicon baking mat.

In a large bowl, cream the butter and sugars together with an electric mixer until very light and fluffy, about 5 minutes. Add egg and vanilla, beating until incorporated, and scraping down the bowl as needed. Beat in salt fine sea or table salt and baking soda until combined, then the flour on a low speed until just mixed. The dough will look crumbly at this point. With a spatula, fold/stir in the chocolate chunks.

Scoop cookies into 1 1/2 tablespoon (I used a [#40 scoop](#)) mounds, spacing them apart on the prepared baking sheet. Sprinkle each with a few flakes of sea salt. Bake for 11 to 12 minutes, until golden on the outside but still very gooey and soft inside. Out of the oven, let rest on baking sheet out of the for 5 minutes before transferring a cooling rack.

Extra dough can be formed into scoops and frozen on a sheet until solid, then transferred to a freezer bag. Bake these right from the freezer; they need, at most, 1 minute more baking time. You could also form them into a 2-inch log, freeze it, and slice and bake the cookies off as desired.

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