

CVU ANNOUNCEMENTS
Friday, December 21, 2018
White Day

Birthdays: Lizbeth Cintron, Geneva Cote, Aaron Poirier, Kathleen Richburg, Rayona Silverman, Michael Abbott

Menu: Breaded & baked clam strips w/French fries & cole slaw
Southwest chicken tornado w/chips & salsa
The Cafe will NOT be open for snack time 2:30-3:15 today

Activities: End of Qtr 2
Stearns/Strack Advisory Playlist
Boys JVB Basketball v U-32 at CVU 5:30
Saturday
Wrestling at Mt. Abe 10:00
Boys Hockey v Milton at Cairns 12:00
Girls Hockey at Essex 4:30

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- **LOST & FOUND:** In Main Office lobby – up for grabs.
 - **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.

DIRECTION CENTER:

- **Attention All Seniors:** The 2019 New England Red Sox Service Scholarship Program is now open. The program will be awarding one \$1,000 scholarship to a senior at CVU who applies and meets the criteria of 1) Demonstrated Community Service 2) Academic Performance and 3) Eligibility for Financial Aid. This scholarship award is for those pursuing a two or four year degree at any college or university in the fall, 2019. You will find a link to the instructions on Naviance. You can also go to www.redsoxfoundation.org/servicescholarships/#Application. Each student must enter an access code to begin the application. The code is RICTVT2019. Each application must include: Student Aid Report/copy of FAFSA confirmation email, student transcript, letter of recommendation, and written essay. The application deadline is Friday, February 8, 2019. Any questions, see your House Counselor.
 - **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.
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WORD OF THE DAY: Frenetic

Marked by excitement, disorder or anxiety-driven activity: frenzied, frantic

When life gets frenetic, things can seem absolutely insane—at least that seems to be what folks in the Middle Ages thought. *Frenetik*, in Middle English, meant "insane." When the word no longer denoted stark raving madness, it conjured up fanatical zealots. Today, its seriousness has been downgraded to something more akin to "hectic." But if you trace *frenetic* back through Anglo-French and Latin, you'll find that it comes from Greek *phrenitis*, a term describing an inflammation of the brain. *Phren*, the Greek word for "mind," is a root you will recognize in *schizophrenic*. As for *frenzied* and *frantic*, they're not only synonyms of *frenetic* but relatives as well. *Frantic* comes from *frenetik*, and *frenzied* traces back to *phrenitis*

Merriam Webster

This week's recipe is provided by Deborah Donahue

Raspberry Chocolate Crinkles –

1 1/2 cups freeze-dried raspberries
2 cups sugar
1 cup cocoa powder (not Dutch-process)
1/2 cup vegetable oil
2 tsp baking powder
1 tsp vanilla
1/2 tsp kosher salt
4 eggs
2 cups flour
1/2 cup powdered sugar

Pulse raspberries in a blender/food processor until reduced to a powder.

In a large bowl, mix sugar, cocoa, oil, baking powder, vanilla, salt and 1/4 cup powdered raspberries. Mix in eggs 1 at a time, waiting until each addition is incorporated before adding next. Add flour, mix on low speed until incorporated. Cover and chill 4 -8 hours (or overnight)

Preheat oven to 350. Line a baking sheet with parchment paper. Put powdered sugar in a small bowl and remaining powdered raspberries in another bowl.

Roll walnut-sized pieces of dough into a ball, then roll each ball partly in powdered raspberries and partly in powdered sugar. Arrange on prepared sheet and bake until barely set and cracked on top, 10-12 minutes. Cool on sheet 10 minutes. Transfer to wire rack to cool completely.

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