

CVU ANNOUNCEMENTS

Monday, December 17, 2018

White Day

Birthdays: Bryant Aldrich, Madison Blaine, Emma Crum, Julia Daggett, Ruairidh McNeil, Alexandra Morris, Aren Trombley, Malcolm Ziter, Isaac Davies, Rowan Godbout, Sam Metivier, Kimberly Nguyen, Ursula Zia, Kari Hoose (includes weekend birthdays)

Menu: Buffalo Veggie chicken blue cheese and cole slaw wrap
Kale super salad w/feta cheese
The Cafe will NOT be open for snack time 2:30-3:15 on Friday 12/21 before the break

Activities: Advisory/Flex – Winter Break Celebration with Advisories
Concert Band Rehearsal W4
Unified Bowling Tournament 9:00-2:45
Alpine Ski v Lyndon at Burke 10:00 depart 5:45 am
JVB Basketball v Mt. Abe at CVU 6:00

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- **LOST & FOUND:** If you've lost anything at all, please check out the lost & found in the Main Office – lots of coats, hoodies, gloves, bags, jewelry, etc. Please come check if you've lost anything. It will go in the Main Office lobby next week for anyone to take.
 - **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:

- **Tuesday, 12/18 12:00 noon** - Castleton Football Coach to talk to any interested football players.
- **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.

WORD OF THE DAY: Zibeline

A soft lustrous wool fabric with mohair, alpaca or camel's hair

Though zibeline is woven from the hair of alpacas, camels, or Angora goats, its name actually traces back to a Slavic word for the [sable](#), a small mammal related to the weasel. The Slavic term was adopted into Old Italian, and from there it passed to Middle French, then on to English in the late 1500s. English *zibeline* originally referred to the sable or its fur, but in the 19th century it developed a second sense, applying to a soft, smooth, slightly furry material woven from a mixture of animal hairs. It's especially suited to women's suits and coats, or, as a fashion columnist in the December 6, 1894 issue of *Vogue* observed, "Zibeline ... makes an exceedingly pretty, warm theatre cloak, not too fine to be crushed into the small one-chair space."

Merriam-Webster

Snowman Cupcakes – Alice Ranieri

- 3/4 cups all-purpose flour
- 3/4 cups cocoa powder
- 1 tsp baking powder
- 1/4 tsp salt
- 2 large eggs
- 1 cups granulated sugar
- 1/3 cups vegetable oil
- 1/2 cups milk
- 2 tsp vanilla extract
- 12 marshmallows
- Vanilla frosting
- Black icing
- Funfetti or sugar pearls to decorate

Instructions

1. Preheat oven to 350 and line a muffin baking pan with 12 cupcake liners.
2. In a medium sized bowl, whisk together the eggs, sugar, oil, and vanilla extract.
3. Stir in milk, then add the rest of the ingredients (flour, cocoa powder, baking powder, salt), and mix until just combined but do not over mix. The batter won't be very thick, sort of runny and that's okay.
4. Pour the batter into liners, and bake for 18-20 minutes or until toothpick comes out clean. When completely chilled, decorate with the vanilla frosting and put a marshmallow on each cupcake.
5. Draw faces and arms using the black icing, and make buttons out of the sprinkles/funfetti. To make the nose use fondant.



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