Culture Study Philippines  
**Wed, March 10 - Friday, March 12**

All students will participate in a variety of special activities

**Special Dismissal Times:**  
Wednesday (3/10): JK-K 3:00  
Thursday (3/11): JK-K 2:00

**Friday (3/12): Noon Dismissal for All Grades for Spring Break**

Classes resume March 29th.

**Family Cooking Class via Zoom Thursday, March 11th, 5:30**

Orders for meal kits and sign up for the class must be submitted to styler@thehillschool.org by **TOMORROW, Friday, March 5th.** Meal kits will be distributed at dismissal on Wednesday and/or arrival on Thursday morning.

(Zoom Room: 776 547 2172 and password: assembly)  
Please click [HERE](https://the.hill-school.jumbula.com/#/home) for recipes and more information.

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**2021 TALENT SHOW**

**SUBMISSION DUE MONDAY, MARCH 29TH!**

Perform in the Hill School 2021 Talent Show!

It will be a virtual extravaganza of insane talent, and because it will be virtual, it will allow the entire Hill Community to participate.

Performances can be anything from a singing performance to a cooking demonstration, and can feature students, families, alumni or faculty and staff (acts are highly encouraged to include a current student.)

What you need to do - Choose the talent you want to showcase - you can include your family in your performance!

Record your performance using a phone or camera.

Complete the [Talent Show Sign Up Form](https://the.hill-school.jumbula.com/#/home) and submit your recording by Monday, March 29 at 4pm. The video can be submitted in one of three ways: upload it to the form, include a YouTube link where you have uploaded the recording, or email the recording to Ms. Coulter at ecoulter@thehillschool.org

* Please Note: There is a 2 minute maximum per act.

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**Summer Camps!**

**COMMUNITY + CHARACTER + CONFIDENCE**

**NOW ENROLLING**

For camp descriptions and to register: [https://the.hill-school.jumbula.com/#/home](https://the.hill-school.jumbula.com/#/home)
Halo-Halo
Shave Ice Sundaes

It's hot in the Philippines. In The Culinary Heritage of the Philippines, author Luning Bonifacia Ira writes, "Summer may be the great leveler, uniformly reducing all to a state of whipped submission that pants for something arctic. Halo-halo is a restatement of the Filipino himself, a multi cultural blend, and the flair for synthesis that is his cachet. Here, epitomized in a glass is an identity greater than the sum of its parts. That extra dimension is Filipino exuberance. Such inspired orchestrating of disparate elements into a harmonious whole can result in a symphony. Or a glass of halo-halo. "Halo-halo, pronounced HAH-loh HAH-loh, means "mix-mix." It is a layered dessert of tropical fruits, sweet beans, coconut, and sweet milk, topped with shave ice, a scoop of ice cream, and a square of flan, served in a tall, clear glass. There is no limit to the variations one can create, the only rule is that it is filled with tastes that delight you. The fluffy, snow-y, shave ice on top should not be confused with crushed ice -- shave ice makers of all price points can easily be found online. The fruit and bean components can locally be sourced at Lotte and other international markets in the canned goods aisle.

Ingredients - use all or any, it's up to you:
- Sweetened red beans (azuki)
- Coconut gel (nata de coco)
- Coconut strings (macapuno)
- Jackfruit (langka)
- Sweet plantains or bananas
- Top with:
  - Shave ice
  - Evaporated milk
  - Ube ice cream (which Trader Joe's now carries!)
  - Leche flan

To make:
Layer at least 3 of the components in the bottom of a glass. You must have at least 3, otherwise Filipinos say you only have "ha" and not "halo halo."). Top with shave ice, a drizzle of evaporated milk, and a scoop of ube ice cream. Optional: a square of leche flan, which makes it "halo-halo especial."
Make sure you mix-mix / halo-halo, then enjoy!
Click Here for the recording of The Middleburg Forum’s Feb. 28th Zoom discussion with Madeline Levine, Ph.D.

Dr. Levine is a psychologist with close to 40 years of experience as a clinician, consultant, educator and author. Her current book, Ready or Not, focuses on how to best prepare our children and ourselves for an uncertain and rapidly changing world.

Click Here for Link
Event Code: 129 226 0218
Password: LCPL
**Pizza Kits**
(Make your own pizza)
Our freshly made pizza dough, tomato sauce and our special 5 cheese blend. (makes one 12inch pizza)

- **Cheese Pizza** $11.00
- **Pepperoni Pizza** $12.00
- **Tutti’s Favorite** $13.50
(Incl. pepperoni, mushrooms, onions, black olives and green peppers)

- **White Pizza** $11.00
Our freshly made pizza dough, virgin olive oil, Fresh garlic and our 5 cheese blend

- **White Pizza with Chicken & Caramelized onions** $14.00

Pizza kits come with everything you need to make A Back Street Pizza (dough will be frozen, needs to thaw)

**Soups & Salads**

- **Back Street Caesar Salad Kit** $30.00
Our famous Caesar salad dressing, romaine lettuce, parmesan cheese and croutons
(salad kit feeds 6 guest)

- **Caesar Salad Dressing**
**Quart** $15.00 / **Half Qt.** $7.50

- **Back Street Italian Parmesan Dressing**
**Half Qt.** $7.50

- **Back Street Celery Seed Dressing**
**Half Qt.** $7.50

- **Back Street Famous Tomato Basil Soup**
$16.00/Qt. (v. gf.)

- **Roasted Butternut Squash Soup**
$16.00/Qt. (v. gf.)

- **Beef and Bean Chili**
$16.00/Qt.
THE HILL SCHOOL
44TH ANNUAL AUCTION
MAY 6 - MAY 8, 2021

THANK YOU! to everyone who has already donated to Aloha! We sincerely appreciate your support. The Amazon Wish List has been a great success and as items are chosen, we are adding new selections, so be sure to check back often:

https://www.amazon.com/registries/custom/1XE4DY9K2KN63/guest-view

There are still additional ways to help ensure that Aloha is a huge success this year!

Donate Unique items to the Auction
sporting tickets vacation homes works of art
gift cards weekend getaways signed memorabilia
wine golf theater tickets

Become an Auction Sponsor
There are many sponsorship levels to choose from. Email Will Nisbet at wnisbet@thehillschool.org for more information.

Remember, the acquisition deadline is March 12th

Please call the Auction Office with any questions!
Thank You for your Ongoing Generosity!