

TAKE NOTE

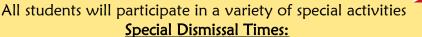
The Hill School (540) 687-5897 www.thehillschool.org

MARCH 4, 2021



Culture Study Philippines

Wed, March 10 - Friday, March 12



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 etyler@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 for recipes and more information.



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 <u>Talent Show Sign Up Form</u> 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.



NOW ENROLLING

For camp descriptions and to register: https://the-hill-school.jumbula.com/#/home

Culture Study 2021 The Philippines

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

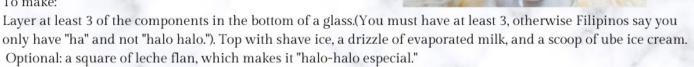
Evaporated milk

Ube ice cream (which Trader Joe's now carries!)

Make sure you mix-mix / halo-halo, then enjoy!

Leche flan

To make:







HappyFeet/Legends @ Middleburg Community Center



HappyFeet 2's - 3's April 10th - June 5th

Saturdays @ 10:00am - 10:30am \$130/Session



HappyFeet 4's - 6's

April 10th - June 5th

Saturdays @

9:00am - 9:45am

\$140/Session

LEGENDS 7's - 9's

April 10th - June 5th

Saturdays @

10:45am - 11:45am \$150/Session

happyfeetsoccernova.com | 703.966.2195 | info@happyfeetnova.com



Ready or Not

Preparing Our Kids to Thrive in an Uncertain and Rapidly Changing World

Madeline Levine, PhD

New York Times bestselling author of The Price of Privilege and Teach Your Children Well 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.



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.

Back Street Catering presents

TUTTI FOOD

Pre-Order by Monday, 3/8 by 5 PM for Wed. 3/10 or Thurs. 3/11 pickup in Middleburg or local only delivery after 4:30 pm.

CALL: 540-454-2845 EMAIL: TUTTI.BSCAFE@GMAIL.COM

All meals are subject to 6% Virginia Sales Tax. All orders will be confirmed by 5:00 pm on Monday. Call if you do not receive a confirmation.

Back Street Meals

(Ready-to-Bake; feeds 6 people)

Back Street Lasagna Meat \$45 / Vegetarian \$40

Layers of pasta with our hearty meat or vegetarian sauce, ricotta cheese, and our special 5 cheese blend

> Chicken Pot Pie \$45.00

A mixture of chicken and vegetables in a lovely herbed cream sauce, topped with flakey puff pastry

Three Cheese Mac & Cheese \$40.00

A perfect creamy blend of cheeses and spices is always a family favorite.

Rotisserie Style Baked Chicken Entree for Two - \$30.00

Served with a colorful rice pilaf and sautéed vegetables with fresh basil (zucchini, yellow squash, carrots, and asparagus)



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 tckets 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!

