

ALSEA WEEKLY BULLETIN

FEBRUARY 12 – FEBRUARY 18, 2018

FROM THE KITCHEN:

Monday:

Breakfast: Breakfast Break

Lunch: Cheesy Quesadilla

Tuesday:

Breakfast: BeneFit Bar

Lunch: Corndog w/Tots

Wednesday:

Breakfast: Waffle

Lunch: Golden Brown Weiner Wrap

Thursday:

Breakfast: Maple Round

Lunch: Homemade Pizza (Pepperoni, Cheese or Veggie)

EVENTS OF THE WEEK:

Monday 2/12

4:00 pm Alsea MS G BKB @ Lowell (Bus departs @ 2:00 pm)

Wednesday 2/14 ***Valentine's Day***

4:00 pm Alsea MS G BKB vs Falls City

7:00 pm School Board Meeting

Thursday 2/15

3:30 pm Winter Sports Pictures (Rescheduled)

Yearbook Prices

Jan. 2nd—March 1st \$30

March 2nd—May 1st \$35

May 2nd—Next Year \$40

IMPORTANT FUTURE DATES:

2/19 No School –
President's Day

2/21 Dental
Screening @ 8 am

2/23 School in
Session

3/2 Teacher
Workday





The following Elementary students were granted Responsibility Awards:

Kora Thorson	Bethany Hendrix
Dawson Elbers	Mady Strand
Megan VanLueven	Winter Waln
Ryenne Garcia	Asher Geil
Emma Snyder	Christopher Foster
Salix Wartes-Kahl	



Students of the Month: Abbie Lowther, Cody Parker, Olivia Rice & Brandon Browning

Enjoy this easy dessert for Valentine's Day!

Chocolate Caramel Cream Pie

INGREDIENTS:

8 tbsp. unsalted butter	1 tsp. salt
2 c. finely crushed chocolate wafer cookies	2 c. heavy cream
2 tbsp. cognac	2 tbsp. heavy cream
5 oz. bittersweet chocolate	1 c. whole milk
4 large egg yolks	1 1/2 tsp. pure vanilla extract
c. dark brown sugar	Caramel Sauce
2 tbsp. dark brown sugar	1 tbsp. cocoa powder
1 tbsp. cornstarch	

DIRECTIONS:

- 1. Make the crust:** Preheat oven to 350°F. Melt 4 tablespoons of butter. Stir the crushed cookie crumbs, melted butter, and Cognac in a medium-size bowl. Press the crumb mixture into the bottom and all around the sides of a pie pan. Bake for 10 minutes, remove from oven, and cool completely on a wire rack.
- 2. Make the pudding:** Place the chocolate in a large bowl and set aside. Whisk the egg yolks, 2/3 cup brown sugar, cornstarch, and salt in a medium bowl and set aside. Heat 1/2 cup plus 2 tablespoons cream, milk, and remaining butter in a medium saucepan over medium-high heat until the mixture just begins to boil. Remove from heat and, whisking continuously, gradually add the hot milk to the egg mixture. Return the milk-and-egg mixture to the saucepan and, whisking continuously, cook over medium heat until mixture comes to a boil. Cook for 1 more minute, whisking continuously, and stir in 1 teaspoon vanilla extract. Remove from heat and strain the pudding into the bowl with the chocolate. Let sit for 2 minutes and fold the chocolate into the pudding with a spatula. Cool to room temperature.
- 3. Finish the pie:** Pour Caramel Sauce into the bottom of the piecrust and refrigerate for 10 minutes. Spread the pudding over the caramel and chill for 2 hours. Beat the remaining cream, brown sugar, vanilla, and the cocoa powder in a large bowl until stiff peaks form. Top the pudding with the cream and chill for 30 minutes or up to 6 hours.

