

# THOMPSON MIDDLE SCHOOL

## FRIDAY FORECAST



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January 8, 2016

<http://thompson.d303.org>  
Main Office: 331-228-3400  
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**There will be no student attendance on Friday, January 15<sup>th</sup>, due to a Teacher Work Day. School will be closed on Monday, January 18<sup>th</sup> in observance of Martin Luther King Jr. day.**



### **8<sup>th</sup> Annual Middle School Culinary Competition for 7<sup>th</sup> and 8<sup>th</sup> Graders:**

The 8<sup>th</sup> annual Top Chef cooking contest is happening soon! If you are a 7<sup>th</sup> or 8<sup>th</sup> grade student who loves to cook and compete, don't miss out on this year's contest being held on Sat. March 5. Students from Thompson, Haines and Wredling will come together to showcase their culinary talents and find out who the Top Chef for 2016 will be. Last year's Top Chef was our very own Emma Sempsrott. Applications can be found outside the main office, attached to this newsletter, or with Mrs. Watts in room 101. An optional informational meeting will be held next Tuesday, Jan. 12 after school in room 101 until 3:40.



### **PE Uniform Fire Sale!**

Does your child need or want a spare PE uniform for the 15-16 school year? For the remainder of this school year, we will be selling our TMS PE Uniforms at half price! Beginning January 11<sup>th</sup>, PE Shirts will be \$ 6.00 and PE Shorts will be \$ 5.00. Hurry! There are a limited amount of PE Uniforms for half-price! Please come to the main office to purchase your half-price PE Uniforms! Cash or Checks (payable to: CUSD 303).



### **8<sup>th</sup> Grade Girls' Basketball Tryouts:**



8<sup>th</sup> Grade Girls' Basketball tryouts will be held Monday-Wednesday from 3:30-5:00 pm in the gym. A current Physical must be on file prior to tryouts. Please contact Mr. Massie at: [Timothy.Massie@d303.org](mailto:Timothy.Massie@d303.org) with questions.



### **2016 Club Picture Schedule for the Yearbook:**

The yearbook staff is taking the final Club photos for this year's yearbook. The schedule for the remaining Club photos is as follows:  
01/12/16 – Student Council and Art Club. 01/13/16 – Catering Club and WEB Club. 01/14/16 – Zero Hour PE and Book Jackets Club.  
01/20/16 – Electric Ensemble.



### **Annual Vision and Hearing Screenings:**

The annual vision and hearing screenings mandated by the Illinois Department of Public Health will take place from January 19<sup>th</sup> through January 21<sup>st</sup> at TMS. All 8<sup>th</sup> grade students, those in Special Education Programs, those students new to d303, and those whose teachers have requested screening will be screened. If your child has glasses, please remind them to bring them on those days. Please contact Diane Isbrandt, RN at 331-228-3404 for questions or concerns.



**DO YOU NEED SPORTS SCHEDULES? GO TO:** <http://thompson.d303.org>; Athletics and Clubs;

Thompson Athletics. **Please check the sports schedules as schedules may have been revised.**



### **Friday Forecast Attachments:**

- Culinary Competition Forms



### **Calendar for January – February 2016**

Jan. 11-14	8 <sup>th</sup> grade Girls' Basketball tryouts
Jan. 14	End of 2 <sup>nd</sup> Quarter
Jan. 15	Teacher work day – NO STUDENT ATTENDANCE
Jan. 18	SCHOOL CLOSED in observance of Martin Luther King Jr. Day
Jan. 19-21	Vision and Hearing Screening
Jan. 20	PTO meeting 9:00 am – 10:30 am
Jan. 27	Coffee with the Principal 9:00 am – 10:30 am
Jan. 29	2 <sup>nd</sup> Quarter Assembly in the Gym, 2:00 pm – 3:10 pm
Feb. 11	Vocal Ease @ North HS Jazz Concert – 7:00 pm
Feb. 15	President's Day Holiday- SCHOOL CLOSED
Feb. 17	PTO Meeting 9:00 am – 10:00 am – Conference RM B
Feb. 19	String Faculty Recital @ East HS – 7:00 pm

Seventh AND Eighth GRADERS  
We're holding our 8<sup>th</sup> Annual  
Middle School Culinary Competition



Ten individual finalists from each middle school will be selected by a panel of judges to compete in our Eighth Annual Culinary Competition to be held at East High School on Saturday, March 5th, 2016.  
9:00 a.m. to 1:00 p.m.

This year's Top Chef Competition will center using Cheese. Recipes submitted must creatively use Cheese and fall under (1) of the following categories:

Categories  
Appetizer or hors d'oeuvre  
Quick Bread  
Main Course  
Dessert

Entry Forms May Be Found In The Main Office or Visit  
Your Family & Consumer Science Teacher

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Entry Forms & Sample are due to Mrs. Watts (room 101)  
The week of February 8-12, no later than Friday, February 12<sup>th</sup>, 2016

Sponsored by: Aramark & the Middle School Family Consumer Science Teachers

St. Charles CUSD #303  
Middle School Culinary Competition

# Entry Form

Please print

Open to all 7<sup>th</sup> and 8<sup>th</sup> graders!

Name(s)	
Email Address	
School	
Grade	
My FACS Teacher's name	

Submit a neatly typed copy of your **recipe** with your name **ALONG** with a **sample** from one of the categories listed below **PLUS** email Mrs. Watts a copy of your **recipe-Pamela.Watts@d303.org**

**Appetizer or hors d'oeuvre**  
**Quick Bread**  
**Main Course**  
**Dessert**

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**Important!!**

Return this entry form with a neatly typed recipe and sample (label your container) to

Mrs. Watts by  
Friday,

**February 12, 2016!**

**Remember to email Mrs. Watts your recipe too!**

Selected participants will be announced **Tuesday, February 16, 2016.**



## Tips to be a finalist for the Middle School Culinary Competition

1. **Be original.** Avoid common everyday recipes. Do some research.
2. This **doesn't** have to be your own, original recipe. You can get them off the internet, cookbook, or talk to family members for favorite recipes they have used. Feel free to put your own twist to the recipe.
3. **Avoid recipes that are too easy.** This is your opportunity to show off your culinary talent!
4. **Be creative.** Think how you would present your food.
5. **Best Categories.** The judges will be looking for:  
Organization; Equipment Use & Skill; Safety & Sanitary Practices; Originality; Healthiest recipe; Best Tasting in the 4 different categories; Best Plate Presentation & Best Theme Presentation. The top award goes to Overall Best in Competition.
6. Entries are by **individuals or teams of 2.** If you are teaming up with a friend be sure to practice your recipe together! You should come to the competition having practiced your recipe at least 2 to 3 times.
7. Selected Finalists **requirements:**
  - Provide at least 50 "bite size" samples of your recipe on the day of the competition. Do not panic, your FACS teacher will provide tips.
  - Supply all ingredients in unopened containers and packages. Food Safety requirements prohibit opened pre-measured ingredients.
  - Supply table decorations, i.e., table cloth or mat, serving platter, serving utensil, etc.
  - Cooking utensils, small appliances, pots & pans, knives are the responsibility of the finalist.
  - Cold foods must be stored and transported cold.
  - Produce must be fresh.
  - Nuts are prohibited from ingredients due to food allergies.
  - Common ingredients that will be provided for the finalists are: Flour, sugar, brown sugar, salt, baking soda, baking powder, chili powder, cumin, and basic spices (check with your FACS teacher).

## Award Recognition Categories



### The BEST in.....

Organization - Mise En Place

Equipment Use & Skill

Use of time

Safety & Sanitary Conscious

Originality

Friendly and Helpful

Best Tasting - Appetizer, Main Course, Quick Bread, Dessert

Best Plate Presentation

Best Overall Presentation

&

TOP CHEF: Overall Best in Competition



**Important Dates, Times & Information  
Middle School Culinary Contest  
2016**



**Tuesday, January 12<sup>h</sup>**

3:30-4:00 meet in FACS classroom, 101, for a brief informational meeting; optional

**Friday, February 12<sup>th</sup>**

Registration form, typed recipe, recipe emailed and sample due to Mrs. Watts

**Tuesday, February 16<sup>th</sup>**

Announce participating students during morning announcements - a list will also be posted outside room 101

**Tuesday, February 23<sup>rd</sup>**

3:30-3:50 mandatory meeting in FACS classroom, 101, for a final information meeting for students who have been selected to compete.

**Friday, March 4<sup>th</sup> (Non-attendance day)**

Meet at East High School, front entrance, at 1:00 p.m. to tour the kitchen where you will compete on March 5<sup>th</sup>. Have rides pick you up at 1:45 p.m. (Parents may join you on the tour.)

**Saturday, March 5<sup>th</sup>**

9:00 a.m.: Arrive at East High School, front entrance, to check-in.

Wear **black pants and closed toed shoes**, preferably black. Aprons, t-shirts & chef hats will be given to participants.

9:15 a.m.: Review of safety & sanitation guidelines.

Assign work areas.

Organize equipment & ingredients

Meet the judges

9:30-11:30 Prepare recipe based on planned time schedule

Set-up display area

All food must be plated and ready to present to judges at 11:30

All clean-up must be done!

11:00 a.m. Parents, family & friends may arrive; report to the Commons.

11:30-12:00 Judging takes place in the Commons

12:00-12:30 Audience may sample the recipes

12:30-1:00 Awards ceremony

1:00-1:30 Final clean-up of display and dishes