

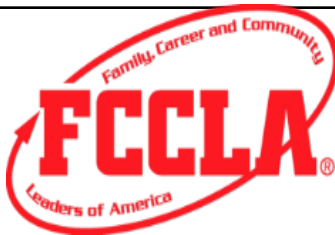
February

CULINARY NEWSLETTER 2024

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What's new?

Last month student learn about stocks and sauces and competed in a Mac and Cheese competition! They made a Bechamel sauce and turned into a Mornay (a derivative by adding cheese, usually Gruyere cheese.)



FCCLA Practice and Regional competition will be coming up this month and we will be selling World's Finest Chocolate. Please support our FCCLA students by purchasing a bar or even a box!

FCCLA practice dates:

Friday 2/2 Baking/Culinary
Tuesday 2/9 Baking/Culinary

Regional competitions:

Friday 2/2
Charcuterie, Cookies, Cakes, and Hospitality
Friday 2/9 Baking/Culinary
Meet @ wilco 7 am,
leave at 7:30 for College of Dupage,
come back at 4pm to Wilco

Cream of Broccoli soup



Ingredients

2 tablespoons butter, 1 onion, chopped 1 stalk celery, chopped, 3 cups chicken broth, 8 cups broccoli florets, 3 tablespoons butter, 3 tablespoons all-purpose flour, 2 cups milk, ground black pepper to taste



Cooking Directions

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Students will Also turn stock into soups such as cream of broccoli cheddar and Cream of chicken and rice from a chicken Veloute
Units this month:
Ch 9: Soups
Ch 10: Sandwiches, pizza.

Menu:

Ch 10: Reuben, Turkey club, and grilled vegetable wrap.
Pizza Competition
Ch 11: Eggs, Crepes, Pancakes

National Technical Honor Society:

Coming up this semester we will be nominating students with high grades and minimal absences for an organization known as the National Technical Honors Society. This group focuses on community service geared towards career and technical education endeavors. Students chosen will need to collect a given number of community service hours to receive NTHS cords to wear with their cap and gown at graduation. They also receive a certificate inducting them into the National Technical Honors Society.

IMPORTANT DATES

Thurs Feb 1--FCCLA world's finest chocolate fundraiser
Fri Feb 2-FCCLA 1st regional competition at C.O.D
Mon Feb 5-Hot Dog, Slushies, bake sale and coffee.
Fri Feb 9-FCCLA 2nd regional competition
Mon Feb 12-Large Heart Cookie sales 4 valentines day plain \$3, or \$4 with personal message.
Hot dogs, and slushies
Mon Feb 19 -Presidents day, No Wilco

Event Planning (2nd years):

Hospitality 148 students are currently creating our monthly events. They are working very hard to make each luncheon unique and delicious.
Call 1-815-838-6941 to make reservations.

Wed March 6th -St. Patrick's Day:

Wed April 24th -Spring luncheon

Directions

1. Melt 2 tablespoons butter in a medium sized stock pot, and sauté onion and celery until tender. Add broccoli and broth, cover and simmer for 10 minutes.
2. Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternatively, you can use a stick blender and puree the soup right in the cooking pot.
3. In a small saucepan, over medium-heat, melt 3 tablespoons butter, stir in flour and add milk. Stir until thick and bubbly, and add to soup. Season with pepper and serve.