

DELECTABLE DESSERTS & MUSIC TOO

April 2nd, 2023

Thank you to all the Parents, Mr. Nucom and Band Students in advance. Because of your donations and volunteer work at the Dessert afternoon, the funds raised will assist with costs associated with the band program. The last time this event was held was in 2019, and we are so happy to be able to host it once again.

All unused perishable donations will be donated back to school programs.

BAND PLAYING TIMES

(Please arrive 15 minutes prior to your scheduled playing time to get ready)

Grade 5/6: 2:00 Grade 7/8: 2:20 Senior Band: 2:45

THIS YEAR'S DESSERT MENU

Cherry Cheesecake, Brownie, Raspberry Delight,
Carrot Cake, Fresh Fruit Bowl, Gluten-Free Brownie

Cost: \$5.00/person \$20.00/family (school aged kids) 4 & Under - FREE

Time: 2:00 - 3:30 pm

MENU ITEMS

Please note that all families have been asked to donate a dessert or non-perishable item. All perishable dessert items need to be at the hall between 10 am – 12:00 pm on April 2nd, 2023. When dropping off, please ensure Christina Hoppins checks your name off the list. This is so we know your dessert/item has been delivered.

Please remember to pick up your dessert pan before leaving - it will be in the bar area on the counter (remember to have your name on your pan).

For those that are dropping off items to the school by March 28th, please make sure your name is on them so we can check you off our list!

All families with band students have also been given a job to do on April 2nd, & your name may be in a couple different places, so please look carefully for your name! If you are unable to do anything you have been delegated; please make sure YOU find someone to replace you or make/bring your donations.

Organizers will not be finding replacements.

FRESH FRUIT

The following are asked to bring fruit as noted in the list below. Fruit will be used as garnishes as well as to make the fruit salad cups so it must be FRESH. Please do not use canned or frozen options. PLEASE DO NOT CUT FRUIT. All fruit must be delivered to the hall on April 2nd, 2023 at 10:00 am. A team of fruit cutters must be at the hall at 10:00 am to wash & cut fruit.

The following are asked to bring the assigned fruit & quantity:

2 Fresh Pineapples each: *Dustin Graham, Amanda Gaboury*

1 Large Bag Fresh Seedless Grapes, Green or Red each:

Jaret Wesgate, Ryan Hastie, Angie Nelson, Connie Primrose,

Elfie De La Torre, Kelly Martell

4 lbs of Fresh Strawberries each: *Christina Hoppins, Chad Frere,*

Laura Castro, Margie Pagao, Tim Edworthy, Karina Diaz Corona,

Lorenza Labangco, Twilla Clearwater

2 Fresh med. Cantaloupe each: *May Salan, Chad Dettmer, Chanwoo Koo*

2 Fresh med. Honeydew each: *Sherie Campbell, Natasha Simpson,*

Jenaida Badilla

BROWNIE

The following are asked to bring one pan of brownies:

Parents: *Angie Fretz, Dawnaca Martin, Tracy Fetterly, Stacey Hoppins, Victoria Strelbisky, Brandi Charles, Danielle Hastie, Danielle Tolman, Brittany McCook, Davianna Hunt*

Please use a 9x13 pan so all brownies are consistent in size. DO NOT CUT DESSERT INTO PIECES!

OVEN- 350° Convection Bake

Ingredients:

1 cup salted butter (melted)	2.5 cups granulated(white) sugar
1 tablespoon vanilla	4 eggs
1 cup cocoa	½ teaspoon salt
1.5 cups flour	

1. Combine butter (melted), sugar and vanilla in a large bowl with a mixer until smooth.
2. Mix in eggs, one at a time, beating well after each addition.
3. Mix in flour, cocoa, and salt until combined.
4. Line a 9x13 pan with tin foil, then spray tin foil with non-stick spray, or use oil. Spread batter in pan. Cook for 27-32 minutes, checking with a toothpick, and making sure it comes out clean. DO NOT OVERCOOK.

GLUTEN-FREE BROWNIE

The following are asked to bring one pan of GF brownies:

Parents: *Melody Kennedy, Amanda Gaboury*

CHERRY GLAZE CHEESECAKE

THIS DESSERT WORKS OUT BEST WHEN IT IS MADE THE NIGHT BEFORE AND REFRIGERATED OVERNIGHT. It has a runnier consistency when made the morning of. Please ensure all ingredients are fresh.

The following are asked to make one cherry glaze cheesecake.

Parents: *Randi Hogg, Jackie Aellen, Lyndsay Dettmer, Teresa Bauer, Jana Kober, Jennifer Johns, Nadine Sengaus, Jaime Andersen, Guila Vust, Nicola Wagstaff, Chanwoo Koo, Tara Bauer*

Please use a 9x13 pan so all cheesecakes are consistent in size. DO NOT CUT DESSERT INTO PIECES!

Crust:

Oven - 375°

2 2/3 Cup Graham Wafer Crumbs
2/3 Cup Melted Butter
1/2 Cup Granulated Sugar

1. Blend crumbs, melted butter and sugar well.
2. Press into a 9 x 13 pan.
3. Bake at 375° for 6 to 8 minutes.

Filling:

8oz. Cream Cheese
3/4 cup Icing Sugar
1/2 tsp. Vanilla
1 Litre Container Cool Whip
1 Can Cherry Pie Filling

1. Mix the cream cheese, icing sugar and vanilla together.
 2. Fold cheese mixture into Cool Whip.
 3. Pour over cooled crust.
 4. Spread the can of cherry pie filling over the top.
 5. Chill 12-18 hours before serving.
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RASPBERRY DELIGHT

THIS DESSERT WORKS OUT BEST WHEN IT IS MADE THE NIGHT BEFORE AND REFRIGERATED OVERNIGHT. It has a runnier consistency when made the morning of. Please make sure all ingredients are fresh.

The following are asked to make one raspberry delight:

Parents: *Christina Pegoraro, Laura Baldwin, Vanessa Sigurdson,
Catherine Maxwell, Ami Quintanilla*

Please use a 9 by 13 pan so all desserts are consistent in size. DO NOT CUT DESSERT INTO PIECES!

Crust: (DO NOT BAKE THIS CRUST)

2 Cups Graham Wafer Crumbs
¼ Cup Granulated Sugar
1/3 Cup Melted Margarine

1. Mix graham wafers, granulated sugar and melted margarine together well
2. Pat into a 9 x 13 pan

Topping:

1 ½ 1 Litre Containers Cool Whip (regular – not light)
½ Cup Lime or Lemon Juice
2 Cups Raspberries (thawed & drained)
1 Can Eagle Brand Condensed Milk (not evaporated)

1. Whip Cool Whip, condensed milk and lime or lemon juice together.
 2. Fold in raspberries. (DO NOT whip aggressively; this step must be gentle)
 3. Spread over base.
 4. Refrigerate overnight.
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CARROT CAKE

The following are asked to make one iced carrot cake.

Parents: *Keri Kelly, Joan Guay, Sarah Bol, Annette Bauer,*

Alisa Kolenosky, Amanda Newton, Cait Powell

Please use a 9 by 13 pan so all desserts are consistent in size. DO NOT CUT
DESSERT INTO PIECES!

Cake

Oven 325°

3 Eggs	1 ¼ Cup Oil	2 Cups White Sugar
2 tsp. Vanilla	2 Cups All Purpose Flour	1 tsp. Cinnamon
2 tsp. Baking Soda	1 tsp. Salt	2 Cups Coconut
2 Cups Grated Carrots	1 Cup Crushed Pineapple (drained)	

1. Beat eggs, oil, sugar and vanilla together.
2. Add carrots and pineapple to egg mixture.
3. In a separate bowl mix together flour, cinnamon, baking soda and salt.
4. Add dry ingredients to egg mixture.
5. Mix until blended.
6. Add coconut and mix well.
7. Bake in a greased 9 x 13 pan at 325° for 50 minutes.

Keep a watch on the cake for the last 10 minutes and take out earlier if needed.

Frosting:

¼ Cup Softened Butter
8 oz. Softened Cream Cheese
1 ¾ Cup Icing Sugar
1 tsp. Vanilla

1. Mix butter and cream cheese together.
 2. Add vanilla.
 3. Slowly add icing sugar until you reach desired consistency, adding more if necessary.
 4. Spread on cooled carrot cake.
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OTHER FOOD ITEMS

Please purchase the following items and deliver them as follows:

NON – PERISHABLES sent to the school to Mrs. Hoppins by Wednesday March 29th.

PERISHABLES delivered directly to the hall no later than 12:00 on April 2nd, 2023.

Please ensure to mark your items with your name so we can keep track of donations.

Regular Coffee – each bring 2-900 gram containers. Please buy a high-end coffee, ie Maxwell House:

Twilla Clearwater, May Salan

Tea – each bring 1 large box of regular tea, ie Earl Grey:

Jean Evangelista, Chad Frere

Whipped Cream (aerosol can – must be real whipped cream) – Bring 3 cans each:

Stacey Thrun, Lisa Linderman, Jovy De La Cruz

Chocolate Sundae Syrup- Please bring 4 Smucker's Squeezable Chocolate Sundae Syrup:

Christina Hoppins

Strawberry Sundae Syrup-Please bring 2 Smucker's Squeezable Strawberry Syrup:

Deb Grosfield

Creamers- Please bring 2 large bottles (946ml) of International Delight coffee creamer:

Amanda Leslie-2 French Vanilla *Brittney Harris- 2 Hazelnut*

Please bring 1 Large container of regular coffee cream powder (Coffee Mate)

Sherie Campbell

Yogurt Dip for Fruit – Please each purchase 1 large container of flavored yogurt and mix with 1 large container of Cool Whip:

Natasha Simpson-Strawberry Yogurt & Cool Whip

Wen Liang-Raspberry Yogurt & Cool Whip

Nichole Smith-Blueberry Yogurt & Cool Whip

7-up-Please each bring 2-2L bottles (please bring directly to the hall on April 2nd-make sure it's cold)

Ashley de Beaudrap, Jordon Sorensen, Karina Diaz Corona,

Elfie De La Torre, Deb Grosfield, Trassie Price, Cassandra Folk

Ocean Spray CranRaspberry- Please each bring 2-2L jugs (please bring directly to the hall on April 2nd-make sure it is cold)

Chelsie Graham, Desiree Bzuwki, Jenaida Badilla, Crystal Reinhart,

Lorenza Labangco, Cristina Rodriguez, Sheila McDonnell

JOBS, JOBS, JOBS!!!

We have assigned a job to each family. This will make the workload easier and allow for shorter shifts. Please check for your name more than once. The name on the list represents the family. Any adult family member or friend may work the shift. If you are unable to work your assigned shift, it is your responsibility to find a replacement or switch with someone.

Organizers will not be finding replacements!!

Set Up Tables & Chairs (at hall) and Risers for Band

Mr. Nucom will be arranging a stock/cargo trailer to help with bringing over items needed from the school to the hall. Mr. Nucom, Senior Band Students and 4 dads will take care of this. They will also be responsible for setting up the tables and chairs at the hall. Please make sure to leave room around each table for easy movement.

Please meet at the school at 10:00am on Sun. April 2nd.

*Mr. Nucom, Senior Band Students, & the following Parents:
Cory Baldwin, Stan Martin, Andrew Aellen, Mike Hoppins*

Take Down of Tables

The senior high band will be responsible for wiping the tables, collecting the garbage (haul garbage outside kitchen and put into large dumpster) and putting away the tables. Parents will supervise to ensure that the work gets completed.

*Senior Band Students, & Parents: Lance Gaboury, Doug Fretz,
Jeff Sigurdson, Dave Kennedy*

Decorating- be at the hall at 11:00am

*Victoria Strelbisky, Randi Hogg, Danielle Tolman, Brandi Charles,
Nicola Wagstaff*

Drop off Co-Ordinator-be at the hall at 10:00am

Needs to be at the hall to check off names on the item drop off list, and to assist with ensuring volunteers are at their assigned task on time

Christina Hoppins

Door Crew- be at the hall by 1:00pm

Deb Grosfield will obtain float, cash boxes, and signs for door. Set up a table along the east wall inside the entrance. Please give a ticket to each person that pays, as this is the only way they will get a dessert. Keep track of numbers.

Jackie Aellen, Catherine Maxwell, Jaime Andersen

Fruit Wash & Cut Team - be at the hall by 10:00am

Wash & cut fresh fruit into bite sized chunks and put into plastic bowls.

*Joan Guay, Amanda Newton, Amanda Leslie, Brittney Harris, Kelly Martell,
Natasha Simpson, Chanwoo Koo, Sherie Campbell, Angie Nelson,
Twilla Clearwater
Supervisor: Ashley Dettmer*

Dessert Cutting Crew-be at the hall by 12:00pm

When you arrive, please turn on switch for cooler. Leave desserts in cooler until needed. Cut brownies, cheesecake, carrot cake, raspberry delight into 12 pieces/pan.

Trim pieces to look presentable. Put on dessert plates. Garnish the desserts (will provide direction in the kitchen). Empty cake pans will be washed by dishwashing crew. Once desserts are on a plate and have been garnished, place on cart (in fridge area).

(Please ensure you make note of which brownies are Gluten Free, so they don't get mixed up). Knives and lifters can be found in kitchen. Once the desserts are cut you are finished

*Karina Diaz Corona, Cristina Rodriguez, Laura Castro, Davianna Hunt,
Jennifer Johns, Cait Powell, Wen Liang, Ami Qunitanilla, May Salan
Supervisor: Annette Bauer*

Dessert Serving Crew-be at the hall by 12:45pm

Set up 5 tables in a horseshoe shape outside bar area. Place napkins and forks on end of table. Get a small container/garbage can where you can throw out used tickets. At

1:15 begin taking desserts from the fridge and place on tables- one table/kind of dessert. One person will be responsible for taking ticket from individual, while the others assist persons getting their dessert and ensuring that desserts tables are replenished.

Last shift will be responsible for cleaning up area and putting away tables.

*12:45 – 2:15- Ashley de Beaudrap, Alisa Kolenosky, Nadine Sengaus
2:15 – finish- Brittany McCook, Guila Vust, Tara Bauer*

Drink Preparation Crew- be at the hall at 12:30pm

COFFEE-Get large urns of coffee on as soon as possible. Make 2 large urns of regular coffee. Put hot water into the coolers initially so that the coffee will remain warm once it is transferred into them. Put 2 larger urns of regular coffee on – these can be put on carts and brought out into the hall. Plug one in on the north wall and one on the south wall. These will act as fill up stations so that people do not need to all be at the back wall to get a refill. Set up 2 tables along the back wall. Put out paper coffee cups & swizzle sticks. Creamers and Sugar packets will be placed on each table. Put the 3 insulated coolers on this table. There will also be punch, water and tea on this table –

organize using your judgment. Once the 3 large urns are finished brewing transfer into insulated coolers and make another urn of regular.

Regular Coffee – 4 cups coffee per 100 cup urn 9 Heaping Tbsp. Coffee per 36 Cup perk

JUICE- Juice pitchers can be found in cupboard in bar area. To reduce dishes we will mix up punch directly into pitcher. Mix ½ Cranberry juice and ½ 7-Up. Keep cranberry juice and 7-Up in cooler area so that it remains cold since we will not be using ice. Have 4 pitchers of punch on table.

TEA- Use the HOT WATER urn for tea. People can put the tea bag in their cup. One station should have coffee, juice and water. The second station should have Hot Water(tea), coffee, juice and water.

***Please wipe up spills on table if needed, and keep coffee/tea table looking presentable.

12:30–2:00 Drink Preparation- Jana Kober, Danielle Hastie, Teresa Bauer

Drink Serving Crew 1 & 2

COFFEE-At this point continue to make coffee as needed. Periodically check on the two urns on the north and south wall. It is always difficult to know exactly how much coffee is needed, use your own judgment. By 2:45 no more large urns should be started, if necessary, a 30 cup urn could be put on. 2nd shift will be responsible for cleaning up area and putting tables away.

Reg Coffee-4 cups coffee per 100 cup urn 9 Heaping Tbsp Coffee per 36 Cup perk

JUICE-To reduce dishes we will mix up punch directly into pitcher. Mix ½ Cranberry juice and ½ 7-Up. Keep cranberry juice and 7-Up in cooler area so that it remains cold since we will not be using ice. Have 4 pitchers of punch on table until 3:00 and then 2 pitchers of punch on table thereafter – use your own judgment. You will also be responsible to have 2 pitchers of cold water out on the table alongside the punch.

TEA – Periodically check and make sure there is still hot water and tea bags out, refill if necessary.

***Please wipe up spills on table if needed and keep coffee/tea table looking presentable.

2:00-3:00 Drink Serving Crew 1- Chelsie Graham, Sarah Bol

3:00-4:00 Drink Serving Crew Shift 2 - Keri Kelly, Jaret Wesgate

Supervising Band Students

You will be responsible for keeping students quietly downstairs in Sunterra room. Mr. Nucom will give you instructions regarding the bands and when they need to proceed upstairs to play.

Grade 5/6 Band-N/A

Grade 7/8 Band-N/A

Senior High Band- N/A

Table Cleaners

Responsible for gathering garbage left behind on tables and wiping spills on tables. Please only circulate among the tables when the bands are not playing. Garbage bags can be found in the kitchen area.

2:00-3:00- Ryan Hastie, Lisa Linderman, Christina Hoppins

3:00-4:00- Cassandra Folk, Vanessa Sigurdson, Jovy De La Cruz

Dishwashers

Responsible for washing up dessert pans and dishes in the kitchen area and keeping kitchen area/bar area clean. Dishes to be washed will include bowls that held creamers & sugar packets, pitchers, tea pots, coffee urns, etc. Once dessert pans have been washed, please put them in the bar area where parents can pick them up. Used dish towels can be put in the grey tub underneath the dishwasher.

Supervisor- Tracy Fetterly

12:30-1:30-Jean Evangelista, Jordon Sorensen, Nichole Smith,

Elfie De La Torre

1:30-2:30-Chad Frere, Crystal Reinhart, Desiree Bzuwki,

Lorenza Labangco

2:30-finish-Christina Pegoraro, Stacey Thrun, Margie Pagao, Trassie Price

Sweep the Hall/Undecorate- after the event has ended

Sweepers will be responsible to give the hall a quick sweep once the tables & chairs are put away at the end of the event, and to assist with undecorating.

*Jenaida Badilla, Connie Primrose, Victoria Strelbisky, Sheila McDonnell,
Tim Edworthy, Christina Hoppins*

Organizers

If you have any questions, please contact:

Christina Hoppins:403-358-8960

Victoria Strelbisky:403-357-4535

Organizers WILL NOT find replacements for you, if you are unable to work your assigned shift or bring your assigned item – you must find your own replacement.

Remember to listen to bands while you are working, they truly are wonderful and worth all this work.

Thanks for all your hard work and dedication to the Music Program – Mr. Nucom, Band Members and Parents – we really appreciate all of you.

Thank you to the TroVal Band Parent Executive:

President: Randi Hogg

Vice President: Victoria Strelbisky

Treasurer: Deb Grosfield

Secretary: Christina Hoppins

Casino Co-Ordinator: Joan Guay

HAPPY EASTER!

