

# The Wolverine Times

Northshore Academy  
Upper School

## February 2017

### Celebrate at the Soup-er Bowl!



What better way to celebrate our New England Patriots winning the Super Bowl than with our very own Soup-er Bowl! *The dates of this event are TBD due to a snowstorm.*

Over 15 varieties of soup are expected this year. Prices start at \$2 for a small bowl with a roll. Or, purchase a sample platter of 4 soups and a roll for \$3.50! There will also be some takeout options available.

You may donate a soup in a crock pot or sealed container if you would like. Family members are welcome! Contact Lynn Burns at [lburns@nsedu.org](mailto:lburns@nsedu.org) or x2141 for more information or to RSVP.

Proceeds raised will be used to help fund student activities.

### Great Caesar Salad!

The culinary program held a Caesar salad sale on February 2 to celebrate Chef Ramsdell's favorite holiday—Groundhog's Day! Add-on choices included grilled chicken or steak tips!

Try making Chef's croutons at home! The recipe appears below! He says he usually makes more than one batch because they keep disappearing!



*Caesar salad prep in progress!*

## Exploring the Great Outdoors

On February 22 and 23, the outdoor exploration club will be going on their annual trip to Pinkham Notch in the White Mountains. Activities include cross-country skiing, snowshoeing, and snow tubing at Great Glenn.

They will be staying at AMC's Joe Dodge Lodge at the base of Mount Washington.

The students also recently built a snowman at Winter Island in Salem and went on a hike at Dow Brook Conservation Area in Ipswich.



*Winter Island Park, Salem, MA*



*Dow Brook Conservation Area, Ipswich, MA*

## Culinary Business in the Works

NSA is developing a new and exciting Culinary Business. Students are choosing the products, developing a business plan, raising capital, and establishing a business name. We hope to be in production soon!



*Culinary Business Students with Ms. Burns*

## **Driver's Education**

Driver's education is coming to NSA! NSA and Triad Driving Academy of Beverly have partnered to offer driver's education to NSA students. Sign-ups will begin soon.

This is a paid class. Please watch your mail/e-mail for more information. Or, contact Lynn Burns.

## **Attention Juniors!**

Juniors may want to sign up for the SAT or ACT. There are test dates left from now until June.

SAT: [www.collegeboard.com](http://www.collegeboard.com)

ACT: [www.ACT.org](http://www.ACT.org)

## **Save the Date!**

**2/20-2/24** February vacation week (no school)

**2/23-2/24** Outdoor student trip to Pinkham Notch

**3/3** School Spirit Day: Twin Day—Find a friend and dress alike!

**Note:** SAT registration is rolling with next test dates being: **March 11th, May 6th and June 3rd.**



***Go Wolverines!***

# NORTH SHORE ACADEMY CULINARY PROGRAM

## CROUTONS

### INGREDIENTS:

1LB Stale bread\*  
½ cup olive oil or melted butter  
2 tsp garlic powder  
1 tsp thyme  
1 tsp pepper  
1tsp onion powder  
1 tsp salt  
1 tsp oregano or basil

### EQUIPMENT/UTENSILS:

chef knife/cutting board  
sheet pan  
small mixing bowl

\* You can use any type of bread like white, wheat, rye, multi grain, pumpernickel, French, etc.

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### DIRECTIONS:

1. Cut bread into ¾-1 inch cubes.
2. Spread on a sheet pan and toast in a 300 oven until lightly brown. While bread is toasting mix all herbs in bowl.
3. Remove pan from oven and sprinkle herbs over bread. Now drizzle olive oil or butter evenly over the toasted bread. Toss gently as to not break bread.
4. Return to oven and toast until golden brown and there is no moisture left in bread.