

160 TURNPIKE ROAD, CHELMSFORD MA



MUSIC ELEMENTS

A P R I L 2 0 2 4



160 TURNPIKE ROAD, CHELMSFORD MA



STUDENT & STAFF PERFORMANCES

This March we've had two student recitals! The first was with **Tinson Lam**, one of our Violin and Vocal teachers, and the other with **Samantha Schulz**, one of our Vocal and Little Elements teachers. Both were fantastic successes, and we are very proud of how well our students are doing!



160 TURNPIKE ROAD, CHELMSFORD MA



STUDENT & STAFF PERFORMANCES

Samantha Schulz, (one of our Vocal and Little Elements teachers), **Tyler Holt**, and **Nicole Burns** (two of our Vocal teachers), are singing in concert with the **Chamber Singers** twice this April:

- **April 10th at 8 pm at the Durgin Concert Hall** (35 Wilder St, Lowell, MA).
- **April 21st at 4 pm at the Durgin Concert Hall** (35 Wilder St, Lowell, MA).

Elizabeth Garozzo, one of our piano teachers, is performing in concert with the **Tufts Arab Ensemble**. The show is on **April 30th at 8 pm at the Granoff Music Center's Distler Performance Hall** (20 Talbot Ave, Medford, MA).

160 TURNPIKE ROAD, CHELMSFORD MA



STUDENT & STAFF PERFORMANCES

Dan Hoffman, one of our percussion teachers, has four performances this April:

- **April 3rd** from **11 am - 1 pm** at the **MIT Open Space** (292 Main St, Cambridge, MA)
- **April 6th** (details forthcoming)
- **April 15th** from **8 am - 4 pm** at the **Lexington and Concord Patriot's Day Parade**
- **April 26th** from **8 pm - 11 pm** at **Arts at the Armory** (191 Highland Ave #1c, Somerville, MA)

160 TURNPIKE ROAD, CHELMSFORD MA



STUDENT & STAFF PERFORMANCES

Norm Brunelle, one of our strings teachers, has four performances this April:

- **April 6th** from **8:30 am - 12 pm** at **Palmer's Restaurant & Tavern** (18 Elm St, Andover, MA)
- **April 12th** from **7:30 - 10:30 pm** at **Brownie's Pub** (111 Hampstead St, Methuen, MA)
- **April 19th** at **7:30 pm** at the **Beverly-Peabody Elk's Lodge** (39 Bow St, Beverly, MA)
- **April 30th** from **5 pm - 9 pm** at the **Manchester Harley Davidson's** (115 John E Devine Dr, Manchester, NH)

160 TURNPIKE ROAD, CHELMSFORD MA



HOLIDAYS & OBSERVANCES

Music Elements will remain open throughout April (**except on snow days called by the Chelmsford Public School System**).

APRIL BIRTHDAYS

Courtland Battle

Justina Delva

Lauren Dunlay

Shane Kleindienst

Marco Lombardo

Pedro Meza

Jeremiah Philips

Ryan Picard

Hilary Ramirez

Elias Theofilopoulos

TEACHER SHOUTOUT



This month's teacher shoutout goes out to **Peter McHugh**, one of our trumpet, French horn, trombone, and euphonium teachers. Peter was taught to play the trumpet by his uncle, Raymond Greeley. He began performing in high school in a variety of marching and concert bands, as well as a "dance band" that operated in the Merrimack Valley area. His performances continued into college, where he performed with the Harvard University marching and concert bands. After this, Peter played as an adult at weddings, parties, holidays, and various other events.

RECIPE OF THE MONTH

This month's recipe is for **carrot cake!**

Frosting ingredients:

- 8 ounces (225g) cream cheese, at room temperature
- 2 teaspoons cornstarch, optional
- 1 $\frac{1}{4}$ cups (140g) powdered sugar
- 1/3 cup (80ml) cold heavy cream
- 1/2 cup (50g) coarsely chopped pecans, for topping cake

Frosting instructions are on the next page.

RECIPE OF THE MONTH

Frosting instructions:

- 1.** In a large bowl, beat the cream cheese with a handheld mixer on medium speed until smooth and creamy, about 1 minute.
- 2.** Beat in the powdered sugar and cornstarch. I like sifting the powdered sugar and cornstarch over the cream cheese to remove lumps. If you do not have a fine mesh sieve, beat in the cornstarch and powdered sugar a 1/4 cup at a time until combined.
- 3.** Pour in the heavy cream. Beat on medium speed for 2 to 3 minutes or until the frosting is whipped and creamy. This frosting resembles the texture of whipped cream.
- 4.** Chill covered until ready to frost the cake.

RECIPE OF THE MONTH

Cake ingredients:

- 2 cups (260g) all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon fine sea salt
- 1 ½ teaspoons ground cinnamon
- 1 ¼ cups (295ml) vegetable oil
- 1 cup (200g) granulated sugar
- 1 cup (190g) lightly packed brown sugar
- 1 teaspoon vanilla extract
- 4 large eggs, at room temperature
- 3 cups (300g) grated peeled carrots, 5 to 6 medium carrots
- 1 cup (120g) coarsely chopped pecans
- 1/2 cup (70g) raisins

Cake instructions are on the next page.

RECIPE OF THE MONTH

1. Position a rack in the middle of the oven. Preheat the oven to 350°F

2. Grease two 9-inch round cake pans, line the bottom with parchment paper, and then grease the top.

3. Whisk flour, baking soda, salt, and cinnamon in a medium bowl until very well blended.

4. In a separate bowl, whisk the oil, granulated sugar, brown sugar, and vanilla.

5. Add the eggs, one at a time, whisking after each one.

6. Switch to a large rubber spatula. Scrape the sides and bottom of the bowl, then add the dry ingredients in three parts, gently stirring until they disappear and the batter is smooth.

RECIPE OF THE MONTH

7. Stir in the carrots, nuts, and raisins.

8. Divide the cake batter between the prepared cake pans.

9. Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes.

10. Cool the cakes in the pans for 15 minutes, then carefully turn the cake layers out onto cooling racks.

11. Remove the parchment paper and cool completely. If you find that a cake layer is sticking to the bottom of the pan, leave the cake pan upside down and allow gravity to do its thing.

RECIPE OF THE MONTH

12. When the cake layers are completely cool, frost the top of one cake layer and place the second cake layer on top.

13. Add the remaining frosting to the top of the carrot cake and use a butter knife or small spatula to swirl the frosting around. Leave the sides of the cake unfrosted.

14. Finish with a handful of pecans on top.



160 TURNPIKE ROAD, CHELMSFORD MA



THANKS FOR READING!

**BEST WISHES FROM OUR TEACHERS AND
STAFF: ALEAH, ANITA, BILL, DAN,
ELIZABETH, JOHN, JUDIE, JUSTIN,
MELISSA, NAVARRE, NICOLE, NORM,
PETER, RAYE, REGINA, SAMANTHA,
SUKI, TINSON, AND TYLER!**

