

MUSIC ELEMENTS

MARCH 2024





Dan Hoffman, one of our drum teachers, has 9 March performances with his Irish punk band "The Pourmen":

March 1st from 9 pm - 12 am at Union Station Brewery (36 Exchange Terrace, Providence, RI)

March 8th from 7 - 10 pm at Cape Cod Beer (1336 Phinneys Ln, Hyannis, MA)

March 10th at the "Post Worcester Parade Show"

March 14th at the Lansdowne Pub (9 Lansdowne St, Boston, MA)



March 15th from 2 - 6 pm at Narragansett Beer (271 Tockwotton St, Providence, RI)

March 16th from 3 pm - 6 pm at the Landsdowne Pub (9 Lansdowne St, Boston, MA)

March 16th from 9 pm - 12 am at The Black Rose (160 State St, Boston, MA)

March 17th from 1 pm - 4 pm at Six String (275 Patriot Pl, Foxborough, MA)

March 17th from 8 pm - 12 am at The Vault (791 Purchase St, New Bedford, MA)

Although entertaining, these shows are **not** recommended for younger students!



Several of our students are participating in the production of "Annie Jr." at Parker Middle School (75 Graniteville Road, Chelmsford MA). <u>Click here for tickets!</u>

At the 2 fifth grade performances on March 8th, Kora Ayres, (one of our vocal students) is playing Annie, and Isabella Ciardi (one of our vocal students) is playing Pepper.

At the 2 sixth grade performances on March 9th, Ellie Petro-Roy, (one of our vocal students) is playing Annie, and William Lovett (one of our drum students) is playing Bert Healey.



Isabella Stevens, one of our vocal students, was selected for the All State Chorus, and she'll be performing with them on March 23rd at the Boston Symphony Hall (301 Massachusetts Avenue, Boston, MA).

Olivia Minchello, one of our former vocal teachers, is directing the play "Pippin" on March 15th, 16th, & 17th at the Beverly High School (100 Sohier Road, Beverly MA).

Samantha Schulz, one of our vocal teachers, is singing in the Chamber Singers Concert on March 16th at 7 pm. This will be at St. Anne's Episcopal Church (8 Kirk Street, Lowell, MA)



Bill Lauzon, one of our percussion teachers, is performing a St. Patrick's Day show with Chris Culkeen, Jim Dennis, Ben DiScipio, and Larry Oak. The show is on March 16th at 7 pm at the Danversport Yacht Club (161 Elliott St, Danvers, MA).



HOLIDAYS & OBSERVANCES

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

MARCH BIRTHDAYS

Emily Condor

Robin Gordon

Alex Dosio

Carter Piotrowski

Ava Dougherty

Adi Sakala

Sam Evangelista

Doug Salvati

Hades Feeney

Ella Simpson

Ananya Godbole

Andrew Wolfinger



TEACHER SHOUTOUT



This month's teacher shoutout goes out to **Tinson Lam**, one of our violin and voice teachers.

He gained his bachelor's degree in Music Education from Asbury University in Kentucky, and his Master's Degree in Performing Arts

Leadership and Management from Shenandoah University in Virginia. Tinson taught violin for the Bluegrass Arts Collective for three years, and he performed in a variety of opera and vocal workshops. He now stays busy teaching music, orchestra, and choir for Lowell Public Schools, playing at weddings and events, and performing in various orchestras. Tinson specializes in pop, musical theatre, and classical music.



This month's recipe is for Irish apple cake!

Topping ingredients:

- ¾ cup (3 ¾ oz/105 g) all-purpose flour
- ½ cup (4 oz/115 g) granulated sugar
- ¼ cup (¾ oz/21 g) rolled oats
- 1/8 teaspoon salt
- 6 tablespoons (3 oz/85 g) cold butter, cubed

Topping instructions:

- 1. In a medium bowl, combine the **flour**, **sugar**, **oats** and **salt**.
- 2. Using your finger tips or a fork, rub in the cold butter until you've reached the texture of coarse breadcrumbs. Set aside in the fridge while you make the cake.



Cake ingredients:

- ½ cup butter (at room temperature)
- ½ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- % teaspoon salt
- 3 tablespoons whole milk
- 3 medium Granny Smith apples, peeled and thinly sliced

(cake instructions are continued onto the next page)



Cake instructions:

- 1. Cream the **butter** and **sugar** together in a large bowl until light and fluffy.
- Next, beat in the eggs one at a time until combined. Lastly stir in the vanilla.
- 3.In a separate medium bowl combine the flour, baking powder cinnamon, and salt.
- 4. Fold the **dry ingredients** into the **wet ingredients** along with the **milk**.
- 5. Once the batter has formed, transfer it to the prepared cake pan and lay on the sliced apples, making sure they are arranged in one even layer.
- 6. Cover the apples with all the topping. Press gently with your hand.



- 7. Bake for roughly **65-75 minutes**, or until the top is golden brown all over and crisp.
- 8. Remove from the oven and allow it to cool before removing from tin.
- 9. When ready to serve, dust the cake with powdered sugar, slice and enjoy. Store the cake in an airtight container at room temperature for up to 4 days.









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

