

160 TURNPIKE ROAD, CHELMSFORD MA



MUSIC ELEMENTS

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160 TURNPIKE ROAD, CHELMSFORD MA



STUDENT & STAFF PERFORMANCES

Dviti Patel, one of our vocal students, is performing in her school's production of "**Willy Wonka, Jr.**" as Violet Beauregarde. Her shows are on **May 9th (6 pm), 10th (6 pm), and 11th (1 pm)** at **Locke Middle School** (10 Allen Rd, Billerica, MA).

Lovina Crouthamel, one of our violin students, is performing alongside her brother, Edwynn, in "Wonka, Jr.". The show is performed by **A Broadway Kids Company** (ABC) from **June 7-9**.

Many of our students are graduating seniors this year, including **Cedric Estinfil**, **Sarah Klein**, and **Elias Theofilopolous**. Congratulations from all of us at Music Elements!

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STUDENT & STAFF PERFORMANCES

Siobhan Robinson and **Isabella Stevens**, two of our vocal students, performed in the ensemble of “**Mamma Mia!**”. Their shows were on **May 2nd, 3rd, and 4th** at **Billerica Memorial High School** (35 River St, Billerica, MA).

Nicole Burns, one of our past vocal teachers, is performing in the alumni and student production of “**SIX**”, along with two of our students (**Melanie and Allie Mahoney**). Her shows are on **June 20th (7:30 pm), June 21st (7:30 pm), and June 22nd (4:00 pm & 7:30 pm)** at **Billerica Memorial High School** (35 River St, Billerica, MA).

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STUDENT & STAFF PERFORMANCES

Tinson Lam, one of our strings teachers, is performing with the **Lowell Philharmonic Orchestra** in their “**Daring Divas**” show. This show is focused on American women composers of the 20th and 21st century. The show is on **May 18th at 2 pm**. It will take place at the **Fusion Church** (125 Mt. Hope St, Lowell, MA).

Bill Lauzon, one of our percussion teachers, is performing in a Memorial Day concert on **May 24th** at the **Edgewood Lifecare Community** in North Andover (575 Osgood St, North Andover, MA).

160 TURNPIKE ROAD, CHELMSFORD MA



STUDENT & STAFF PERFORMANCES

Dan Hoffman, one of our percussion teachers, has several May performances:

- The Holliston Parade with the Roma Band (**May 11th at 12 pm**)
- The Emerson Graduation with Grooversity (**May 12th at 9 am**)
- The Black Rose with the Pourmen (**May 18th at 9 pm**)
- The Wellesley Parade with the Roma Band (**May 19th at 1 pm**)
- The Harvard MBA Graduation with Grooversity (**May 23rd at 12 pm**)
- The Newton Parade with the Roma Band (**May 26th at 2:30 pm**)
- The Westwood Parade with the Roma Band (**May 27th at 10 am**)
- The Watertown Parade with the Roma Band (**May 27th**)

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STUDENT & STAFF PERFORMANCES

John Rutter's works, including "Requiem", are being performed by the **Westford Chorus** this May. Their show is on **May 19th at 3 pm** at the **Trinity Lutheran Church** (170 Old Westford Rd, Chelmsford, MA)

Suki Floyd, one of our night managers, competed in the SkillsUSA Massachusetts state conference. She and her two teammates, Casey and Alison, won silver in the Chapter Display competition.

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HOLIDAYS & OBSERVANCES

Music Elements will be closed on Memorial Day (May 27th, 2024). **No lessons will be held on May 27th, 2024.**

MAY BIRTHDAYS

Madeline Murphy

Michael Schneller

Ethan Quirbach

Isabella Stevens

Lizzie Rey

Aily Surapaneni

TEACHER SHOUTOUT



This month's teacher shoutout goes out to **N. F. Raye**, one of our vocal teachers. Raye specializes in musical theater, vocal health, classical voice, and popular voice. They've performed in a variety of choruses, choirs, and theater groups across Massachusetts. Along with this, Raye has also worked as a musical director, vocal director, and assistant director at various Massachusetts theaters. They graduated from UMass Lowell in 2022 with a bachelor's degree in music studies, along with a concentration in community involvement. As a teacher, Raye focuses on developing and strengthening new voices, as well as building up the confidence of their students.

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SATURDAY SESSIONS

MAY 2024

LIVE ON SATURDAY NIGHTS AT
MUSIC ELEMENTS!



160 TURNPIKE ROAD, CHELMSFORD MA



MAY 18TH:

CHRISTINE FAWSON



Christine Fawson, a jazz trumpeter and vocalist, will be performing at Music Elements on May 18th, 2024. She, along with accompanying pianist Russ Hoffman, will be performing hits from Ella Fitzgerald, Frank Sinatra, and others from

the Great American Songbook. Tickets are \$20 per person, and the performance will take place in the Music Elements Performance Hall (160 Turnpike Rd, Chelmsford, MA).

BEGINS AT 7 PM, \$20 PER TICKET
TO RESERVE TICKETS, EMAIL
ANITA@MUSIC-ELEMENTS.COM

RECIPE OF THE MONTH

This month's recipe is for **cherry pie cupcakes!**

Filling ingredients:

- 2 1/2 cups (283g) frozen cherries
- 1/4 cup (50g) granulated sugar
- 2 tablespoons (28g) lemon juice
- 3 tablespoons (42g) water
- 1 tablespoon (7g) cornstarch
- 1 teaspoon vanilla extract
- 1/8 teaspoon almond extract, optional

Filling instructions are on the next page.

RECIPE OF THE MONTH

Filling instructions:

1. In a small pot, combine the **frozen cherries, sugar, and lemon juice**. Cook over medium-low heat until the cherries begin to release their juices and soften, about 5 minutes.
2. In a small bowl, stir together the **water and cornstarch** until smooth.
3. Once the cherry filling has reached a low boil, stir in the **cornstarch mixture**. Return the cherry filling to a low boil and cook for 1 minute, stirring constantly.
4. Remove the cherry filling from the heat and stir in the **vanilla and almond extracts**. Set aside to cool to room temperature while you prepare the cupcake batter.

RECIPE OF THE MONTH

Cake ingredients:

- 3/4 cup (149g) granulated sugar
- 6 tablespoons (85g) butter, at room temperature
- 2/3 cup (151g) milk
- 1 large egg
- 1 large egg white
- 1 teaspoon vanilla extract
- 1 1/3 cups (160g) unbleached cake flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon table salt

Cake instructions are on the next page.

RECIPE OF THE MONTH

1. In a large mixing bowl with an electric hand mixer, cream together the **sugar** and **butter** until light and fluffy, 3 to 5 minutes at medium speed.
2. In a small bowl or measuring cup, whisk together the **milk**, **egg**, **egg white**, and **vanilla**.
3. In a separate bowl, whisk together the **flour**, **baking powder**, and **salt**.
4. Add 1/3 of the **flour mixture** to the **creamed butter and sugar**, beating gently to combine. Gently beat in half the **milk mixture**. Mix in about half of the **remaining flour**, then the **remaining milk**. Stir in the **last of the flour**. Scrape down the sides of the bowl and mix again, at low speed, until smooth.

RECIPE OF THE MONTH

5. Spoon the batter into the prepared pan; a muffin scoop works well here.

6. Bake the cupcakes for **18 to 22 minutes**, or until the cake springs back when lightly touched and a toothpick inserted into the center of one of the middle cupcakes comes out clean.

7. Remove the cupcakes from the oven, and as soon as you can handle them, remove them from the pan and transfer to a rack to cool. **Allow them to cool completely before frosting.**

Frosting ingredients and instructions are on the next page.



RECIPE OF THE MONTH

Frosting ingredients:

- 2 tablespoons (27g) dark brown sugar, packed*
- 1 teaspoon water
- 1 1/4 cups (142g) confectioners' sugar, sifted if lumpy
- 6 tablespoons (85g) butter, at room temperature
- 1/2 teaspoon King Arthur Pure Vanilla Extract
- 1/8 to 1/4 teaspoon Indonesian cinnamon
- pinch of table salt

Frosting instructions are on the next page.

RECIPE OF THE MONTH

1. In a small, microwave-safe bowl stir together the **brown sugar** and **water**. Heat at 15-second intervals until the brown sugar is dissolved; **this is the brown sugar syrup**.
2. In a medium bowl, combine the **sugar, butter, vanilla, cinnamon, salt, and 2 teaspoons of the brown sugar syrup**. Beat at medium-high speed until smooth. If the frosting seems thick, add an additional teaspoon of the brown sugar syrup until it is a spreadable consistency.

Cupcake assembly instructions are on the next page.

RECIPE OF THE MONTH

1. Use a teaspoon scoop or paring knife to scoop a shallow, bowl-shaped hole out of the top of each cupcake; aim to leave a border about $\frac{3}{8}$ " thick around the outer edge of the cupcake. Enjoy the hollowed-out pieces of cake as a baker's snack!
2. Portion a heaping tablespoon of the cherry pie filling into the hole in each cupcake; a heaping teaspoon scoop works well here. Gently spread the filling to the edges of the hole, still leaving the $\frac{3}{8}$ " border around the outer edge of the cupcake exposed.

Continued on next page.

RECIPE OF THE MONTH

3. Transfer the frosting to a piping bag fitting with a plain (round) tip about 1/8" in diameter. Create the lattice top by piping 3 or 4 lines across the filling, beginning and ending on the bare outer edge of the cupcake. Rotate the cupcake, then pipe 3 or 4 intersecting lines across the filling at a diagonal angle.

4. Transfer the remaining frosting to a piping bag fitted with a rose petal tip; we like Ateco #103. Position the tip so that the larger opening is closer to the surface of the cupcake and pipe a loose squiggle border around the outer edge of the cupcake; this resembles a crimped pie crust. Serve the cherry pie cupcakes at room temperature.

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THANKS FOR READING!

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

