



160 Turnpike Road, Chelmsford MA

MUSIC Elements

November 2024

performances

Student Performances

Mia Troncoso, one of our vocal students, will be performing in her school's musical production of Beauty and the Beast as the Enchantress, the Tavern Master, and a featured ensemble dancer! Her show dates include:

- **Thursday, 11/21** at 7:30pm
- **Friday, 11/22** at 7:30pm
- **Saturday, 11/23** at 1:00pm and 7:30pm

All shows will be held at the Chelmsford High School (200 Richardson Rd, North Chelmsford, MA).



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performances

Student Performances

Judie, one of our piano instructors, is hosting a **student concert** on **Saturday, November 16th** at **1:30pm** in the Music Elements building! If you would like more information or an overview of the pieces being played, please email madison@music-elements.com.



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performances

Teacher Performances

Joe, one of our vocal instructors, has multiple performances this month:

UMass Lowell Chamber Singers:

- **“Dona Nobis Pacem”** by Ralph Vaugh Williams in collaboration with the Cambridge Symphony Orchestra and the Nashoba Valley Chorale, UMass Lowell MPAC Concert Hall **(11/15, 8-10pm)** and at the MIT Kresge Auditorium **(11/17, 4-6pm)**. Free tickets are available at www.cambridgesymphony.org!
- **“Geistliche Chormusik”** by Heinrich Shutz at the UML Early Music Concert (details have yet to be released; contact madison@music-elements for any updates!)



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Barn Dance with Sandy Lafleur

Grab a partner and do-si-do to live music performed by the Westford PCA's house band, OH!CONTRAire!

Saturday, November 23, 7:00-9:30pm,
Parish Center for the Arts, Westford, MA

Live Music at Music Elements

Join pop vocalists Jacyn Tremblay and Kendoll King with Zahili Zamora on the piano, right in our music hall at Music Elements! Contact anita@music-elements.com for tickets (\$20/person).

Saturday, November 30, 7pm, Music
Elements, Chelmsford, MA

Fall Shopping Event

Get your Christmas shopping done early with a variety of different small businesses and vendors at the Elks Lodge!

Saturday, November 9, 10am-2pm,
Chelmsford Elks Lodge, Chelmsford, MA



local activities + events

160 Turnpike Road, Chelmsford MA



events

Save the date for Music Elements Annual Caroling!

Join us as we carol along the Chelmsford Rail Trail from Heart Pond to Kate's Corner, where we will end with hot chocolate and a few more songs!

4:30-5:30pm, Saturday, December 8, 2024



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events

Happy Birthday!

Daniella Soum (10th), Giana Jones (17th),

Sawyer Axelson (23rd), and Anna Ryan (25th)!

Monday, November 11th: Music Elements will be open for Veterans Day!

Thursday, November 28th and Friday, November 29th: - Music Elements will be closed on Thanksgiving and the Friday afterwards. Happy Thanksgiving!

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Teacher Shoutout

Elizabeth Garazzo



This month's teacher shoutout goes to Elizabeth, one of our piano instructors! A classically trained pianist with years of experience, Elizabeth is currently a graduate student at Tufts University studying Musicology, specializing in early-mid 20th century neo-classical and modernist music. Elizabeth graduated from University of Massachusetts Lowell in 2023 with a BA in Music Studies and from North Shore Community College in 2018 with an AS in Design - Integrated Media. Her favorite composers include Francis Poulenc, Dmitri Shostakovich, Charles Ives, Claude Debussy, and Alberto Ginastera amongst others. Elizabeth just had a presentation on the "Systems of Musical Semiotics: French/American Cultural Disconnect in Francis Poulenc's Piano Concerto in C Sharp Minor" at the AMS-New England fall conference program for her Tufts graduate program-- congratulations to her!

recipe of the month

Classic Tiramisu

A staple in Italian cuisine, tiramisu is well known for its rich flavor, balancing bitter espresso with sweetened cream and cocoa powder. Translating to “pick me up,” this dessert is best eaten in the afternoon for a little extra kick of caffeine (or any time you’d like!) Recipe adapted from NYT Cooking.



See next page for directions!

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Ingredients:

Yields approx. 6-8 servings

- 4 large egg yolks
 - 1/2 cup granulated sugar
 - 3/4 cup heavy cream
 - 1 cup mascarpone
 - 1 3/4 cup espresso, or very strong coffee
 - 2 tsbp unsweetened cocoa powder
 - 24-30 ladyfingers (about 7oz/200g)
 - 1-2oz bittersweet chocolate, for shaving (optional)
- Note: If you're cooking for the holidays, replace a bit of the heavy cream with a splash of eggnog!*

Directions:

1. Prepare the cream: Using an electric mixer in a large bowl, whip together egg yolks and 1/4 cup/50 grams sugar until very pale yellow and about tripled in volume. A slight ribbon should fall from the beaters (or whisk attachment) when lifted from the bowl. Set aside.
2. In a medium bowl, whip cream and remaining 1/4 cup/50 grams sugar until it creates soft peaks. Add mascarpone and continue to whip until it creates a soft, spreadable mixture with medium peaks. Gently fold the mascarpone mixture into the sweetened egg yolks until combined.
3. For the assembly, combine espresso and rum in a shallow bowl and set aside.
4. Using a sifter, dust the bottom of a 2-quart baking dish (an 8x8-inch dish, or a 9-inch round cake pan would also work here) with 1 tablespoon cocoa powder.
5. Working one at a time, quickly dip each ladyfinger into the espresso mixture -- they are quite porous and will fall apart if left in the liquid too long -- and place them rounded side up at the bottom of the baking dish. Repeat, using half the ladyfingers, until you've got an even layer, breaking the ladyfingers in half as needed to fill in any obvious gaps (a little space in between is O.K.). Spread half the mascarpone mixture onto the ladyfingers in one even layer. Repeat with remaining espresso-dipped ladyfingers and mascarpone mixture.
6. Dust top layer with remaining tablespoon of cocoa powder. Cover with plastic wrap and let chill in the refrigerator for at least 4 hours (if you can wait 24 hours, all the better). Top with shaved or finely grated chocolate, if desired, then slice or scoop to serve.

thanks for reading!

Best wishes from our teachers and staff: Aleah, Anita, Bill, Dan, Elizabeth, John, Joseph, Judie, Justin, Madison, Melissa, Navarre, Nicoletta, Norm, Peter, Regina, Samantha, Tinson, and Tyler!

Want to be featured in the newsletter? Email madison@music-elements.com or fill out the form in the waiting room!

“If you learn music, you’ll learn history. If you learn music, you’ll learn mathematics. If you learn music, you’ll learn most all there is to learn.”

Edgar Cayce reading 3053-3



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