



June 2009 NEWSLETTER

Key Dates

June 10: 5th Grade Graduation Luncheon
June 12: Flag Day Ceremony 9:00 am
June 16: School Committee Meeting 7:00 pm
June 17: Dads 'n' Donuts 8:00 am
PTO Annual Meeting 9:00 am
June 22: Report Cards Go Home
June 23: Step Up Day
June 24: 5th Grade Graduation
Last Day of School!

From PTO President Wendy Darragh

As the 2008-09 school year draws to a close, I'd like to call attention to just a few of the highlights from this school year.

Despite the uncertain economic times, our Checkwriting Campaign drew participation from 46% of our families and raised almost \$38,000 for Chickering. The PTO funded more than 25 Curriculum Enrichment programs, allowing our children to meet authors, illustrators, actors, animals and scientists who worked within the curriculum to bring learning to life. Our school community came together many times: cheering on the Wizards, gathering for Dads 'n' Donuts, dancing at Family Fun Night and enjoying the musical sounds of the Symphony. Under Becky Gladstone's enthusiastic leadership, Waste-Free Lunch and Snack Days encouraged our children to reuse and recycle in a spirit-filled environment. We collected 119,196 pennies to make a meaningful

contribution to Greg Mortenson's education efforts highlighted in *3 Cups of Tea*. Our METCO host family program brought friends together after school and allowed these students to participate more often in school community events. We showed Chickering teachers and staff our gratitude and appreciation, providing lunches, delivering flowers and other treats throughout the year.

I would like to take this opportunity to thank all of you who have donated your time and resources to the PTO this year. It takes many hands to accomplish everything we do and the Chickering community always rises to each occasion. A special thank you to this year's Board, an incredibly talented group of women who gave so much of their time to this organization. It was a team effort from start to finish and I thank you all. Happy Summer!

Looking Ahead...

The 2009-2010 Executive Board will be elected at the annual meeting on Wednesday, June 17th. Please check your child's backpack for the ballot. If you are unable to attend the meeting, you may submit your ballot in the school office at any time up to 9:00 am on June 17th.

Taking a cue from the Chickering mission statement, the PTO initiative for 2009-2010 is "Make a Difference." Let's all **join in** to support and enhance the education of Chickering students, promote school spirit and a sense of community among all Chickering students, parents and staff. We need volunteers for a variety of positions, whether you can give your time, talent or leadership. Let's make a difference, together!

Staff Appreciation Luncheon

The Dover PTO and the hospitality committee (Jen Atwood, Kristin Brophy, Amy Caffrey and Melissa Johnston) would like to thank all of the parent volunteers for their time and contributions which made for a *spectacular* Staff Appreciation Luncheon on Wednesday, May 20th. The staff was honored with a spring garden party featuring grilled chicken and steak tips prepared by Chickering's own Rob Gilfeather, a professional chef, as well as lovely salads and delectable desserts. The room was transformed with banners with personal messages and pictures drawn by Chickering students as well as beautiful spring blooms. A tremendous thank you to the following Chickering parents: Rob Gilfeather for his expertise as a professional chef, Kristen Marken and Wendy Darragh for their generous contributions to the raffle, Kathleen and Rich Forte of Westwood KaBloom for the beautiful flower arrangements, John Devine of Stawberry Hill Landscaping for his donation of time and resources and the Dover PTO for their support throughout the year. Thank you!!

Congratulations to our 5th Graders!

We wish them the best of luck! The class t-shirts will be distributed soon and can be worn to the June 10th luncheon as well as the graduation ceremony on the last day of school. The premier of the DVD will be announced shortly... we know many students and parents are anxious to view this creative retrospective of the Chickering years! Our amazing yearbook will be distributed to all at the luncheon. A special thanks to the many 5th Grade parents who are working to make this year-end such a special one for the kids.

Rob Gilfeather's marinade recipe served at the luncheon was highly requested, so we wanted to share it with everyone. Thanks Rob!

Bourbon Marinade for Beef

(enough for 2-3 pounds; recipe may be doubled or tripled as necessary)

Ideal cuts: sirloin steak (London Broil), Skirt and Flank Steak

3 tablespoons olive oil
2 tablespoons Dijon mustard
 $\frac{1}{4}$ cup bourbon whiskey
 $\frac{1}{3}$ cup soy sauce
2 tablespoons red wine vinegar
1 tablespoon Worcestershire or A-1 sauce
 $\frac{1}{4}$ cup light or dark brown sugar or molasses
2 tablespoons minced red onion
1 tablespoon minced garlic
1 tablespoon kosher or sea salt
2 teaspoons freshly ground black pepper

Combine the marinade ingredients in a bowl and whisk well. Alternatively, use a blender, but do not over-process.

Score both sides of London Broil or Top Round steak with several $\frac{1}{4}$ -inch deep slices

Place steak in a zipper-lock bag and cover with the marinade. Place the bag in the refrigerator and marinate at least 6-8 hours or preferably overnight, turning the meat occasionally.

Remove the steak from the marinade, discard marinade and pat steak dry with paper towels.

Grill according to desired doneness.