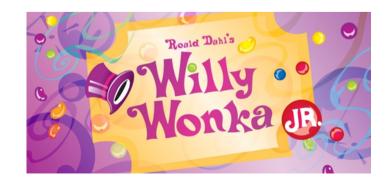


## PERFORMAN

### **Student Performances**

Multiple of our students will be performing in the McCarthy Drama Club's *Willy Wonka Jr.* show! One of our vocal students, **Jack Wilkinson**, will be playing Grandpa Joe in the play, in addition to **William Lovett**, one of our drums students, who will be playing Mr. Salt (Veruca's father), and **Connor January**, another one of our vocal students, who will be playing the **Candy Man**. Shows will take place at the **McCarthy Middle School** in Chelmsford on Friday, January 31st (7:00pm) and Saturday, February 1st (2:00pm and 7:00pm). Best of luck and congratulations to them both!

Synopsis: Roald Dahl's Willy Wonka Jr. follows enigmatic candy manufacturer Willy Wonka as he stages a contest by hiding golden tickets in five of his scrumptious candy bars. Whomever comes up with these tickets will win a free tour of the Wonka factory, as well as a lifetime supply of candy. Four of the five winning children are insufferable brats, but the fifth is a likeable young lad named Charlie Bucket, who takes the tour in the company of his equally amiable grandfather. The children must learn to follow Mr. Wonka's rules in the factory — or suffer the consequences.





### Love with Music Event

Fall in love with music as Wendee Glick and Steve Heck perform love songs right in the Music Elements building (160 Turnpike Rd, Chelmsford, MA)! The event will take place from 7:00pm-8:00pm on Saturday, February 22.

To reserve tickets
(\$20/person), email anita@music-elements.com or call 978-221-5641!









### Happy Birthday!

Nishtha Dasgupta, Lovina Crouthamel, Nora

Leturmy, Seigo Chen, Madeline Finkel, Mark

Fitts, Teagan Krochune, Jacob Mandile, Imran

Waheed, and Rian Chakraborti

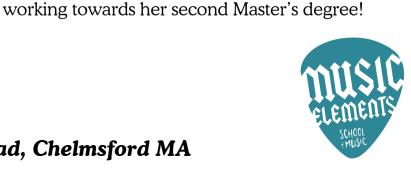
Music Elements has **no school closings** this month! We will be open for Martin Luther King Day (Monday, January 20th).







This month's teacher shoutout goes to Nicoletta, one of our violin teachers! Nicoletta de Rege is a classically trained violinist from Chicago that currently resides in the Boston area. Nicoletta has more than a decade of experience teaching music and performing professionally. While in Chicago, she studied with Drew Lecher, the author of The Violin Manual and a pupil of the world-renowned violinist Itzhak Perlman. Since moving to the New England area, Nicoletta has worked as an instructor at various music organizations, such as the Lowell String Project and a handful of privately owned music shops. Since the pandemic, Nicoletta has explored her newfound love for Celtic music as well as world music, inspired by her recent travels to India & East Africa. Nicoletta is currently



# recipe of the month

Basque Cheesecake

Flavorful, rich, soft, and moist, this basque cheesecake recipe is the perfect combination of impressive and easy to bake.
Recipe adapted from the New York Times.



See next page for directions!



### **Ingredients:**

Yields approx. 18 large cookies.

- Unsalted butter or nonstick spray, for greasing the pan
- 1¾ cups granulated sugar
- 21/4 pounds / 36 oz cream cheese, at room temperature
- 1/4 tsp kosher salt (such as Diamond Crystal)
- 5 large eggs
- 2 cups heavy cream
- 1/4 cup all-purpose flour

### **Directions:**

- 1. Place a rack in the center of the oven and heat the oven to 400 degrees. Grease a 10-inch springform pan and line with parchment paper, leaving 2 to 3 inches overhanging the top of the pan. (You can trace and cut a circle to fit the base and then cut a band of paper to fit neatly around the sides, but the more rustic and simple method is to press an entire sheet into the pan, pleating the paper where it begins to crease. If you use multiple sheets of parchment, grease in between the layers so that they stick and lay flat.)
- 2. In a large bowl using a handheld mixer or in the bowl of a stand mixer fitted with the paddle attachment, cream the sugar and cream cheese until smooth. (This can be done by hand as well; beat with a wooden spoon for about 5 minutes.)
- 3. Add the salt and mix. Add the eggs one by one and beat until fully incorporated. Beat in the cream. Sift in the flour, then mix it in on low.
- 4. Pour the batter into the prepared pan and bake until browned and almost burnt on top, 50 to 60 minutes. The center will still be quite jiggly. Remove the cake from the oven and cool completely on a rack. It will have risen significantly, nearly past the top of the pan, but it will sink in the center as it cools.
- 5. Before serving, remove the rim of the springform and gently tug away the parchment paper. Serve at room temperature.

### Steve Zocchi: Man vs. Piano

Join pianist and humorist Steve Zocchi for an evening of piano and comedy! In addition to providing hilarious insights into the life of a pianist, Zocchi will be performing classical favorites such as Bach, Mozart, and Chopin. All ages are welcome!

• Sunday, January 19th starting at 3:15pm at the Westford PCA (10 Lincoln St, Westford, MA).

### Chelmsford Children's Choir Winter Concert

Attend a concert performed by the talented members of the Chelmsford Children's Choir this January!

**Thursday, January 16th starting at 6:00pm** at the **Chelmsford Center for the Arts** (1A North Rd, Chelmsford, MA).



**January 19, 2025** 

4pm Concert (Educational Talk 3:15pm)

pcawestford.org

Pa 10 11 10 S151

Get your seats reserved early, as this event was a total sellout in 2024!

Parish Center for the Arts 10 Lincoln Street, Westford (978) 692-6333

\$15 PCA Members/Seniors; \$18 Non-Members; \$8 Students; \$5 Children 12 & under; \$8 EBT/Card-to-Culture



## local activities +

## 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

