



ST. MARY'S CATHOLIC SCHOOL
FAITH FILLED. FUTURE FOCUSED.

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The E-Falcon Newsletter

Mar. 4, 2020

Upcoming Events

Mar. 4: VB at Peoria
Christian at 4:30
Mar. 6, 8-10: VB 7th gr.
Regionals
Mar. 8: **No School**
Teachers meeting
Mar. 11: Scho Bo at
Germantown at 3:30
Mar. 12: **End of quarter**
VB 8th gr. Regionals
Mar 13: **Auction**
Mar. 16: Scho Bo at
Morton at 4:00
Mar. 18: Scho Bo vs
Riverview at 4:00
Mar. 23: Sch Bo vs
Metamora at 4:00
Mar. 25: Scho Bo vs St.
Pat's at 3:30
Mar. 29 -Apr. 5: **No**
School -Easter Break
Apr. 9: Midterms
Apr. 26: **PTO meeting**
May 12: Field Day –
tentative
May 14 : **End of 4th**
quarter
Graduation – 7:00

No School

Please remember that there is no school on Monday, March 8 due to teachers in-service. This means that there is no remote learning. Have a great 3 ½ day weekend!

Spring Break

Just a heads-up. Spring break will run from Friday, March 26 with an 11:30 dismissal and continue through an including Monday, April 5.

Tuition Rates

Tuition rates for the 2021-2022 school year have been post on the school webpage. To access go to stmfalcons.com, then admission then tuition tab on the left side of the page. If there are any questions, please call Mr. Koehler at 267-2528.

Lunch Menu

(Subject to change)

All lunches include milk (Mar. 8-12)

Mon., Mar. 8 – No School

Tues., Mar. 9 – Pizza boats, corn, strawberries

Wed., Mar. 10 – Spaghetti, bread sticks, pears

Thurs., Mar. 11- Tacos, carrots, peaches

Fri., Mar. 12 – Early dismissal - No lunch

All lunches include milk (Mar. 15-19)

Mon., Mar. 15 - Chicken fillet on bun, fries, peas, pears

Tues., Mar. 16 – Fish sticks, Au gratin potatoes, corn, blueberries

Wed., Mar. 17 – Cheese pizza (school) carrots, mandarin oranges

Thurs., Mar. 18 – Mini corn dogs, chips, green beans, strawberries

Fri., Mar. 19 – Early dismissal – No Lunch

Auction

Next Saturday, March 13, we will have our school auction. There is still time to participate. There is three ways that you can attend the auction:

In-Person Event Ticket:

Capacity is limited, masks are required, groups will be seated at least 6' apart, and social distancing is encouraged

Doors Open at 5:30pm

Dinner, Dessert, Cash Bar, Trivia, Live Auction and Music 6-10pm

Virtual Event Ticket:

Drive-through BBQ dinner, dessert,

outdoor live music, and cash bar 4-5:30pm

Trivia and Live Auction streamed online 7-9pm

No Ticket Required:

Silent Auction

Friday, March 5 - Saturday, March 13th at 3pm

Most silent auction items will be online only

Drive-Through BBQ Fundraiser

Saturday, March 13th 4-5:30pm

BBQ meals will be available for purchase.

All proceeds benefit St. Mary's School!

Go to <https://stmarysmetamora.schoolauction.net/march2021> to purchase.

Old Settler's Fry Cooker

Are you a french fry fanatic? Do you like to control just the right ratio of oil, salt and fry crispiness? We have a job for those that like hot oil, fast times and large shakers. Each year we pull out two old fryers and make a lot of french fries over a few days. In 2017 in fact we made over 1925 orders of fries, and with an average of 34.6 fries per order that means we cooked over 66,000 french fries. Due to space constraints, hot oil and temperature this is a one person per shift job at the food tent. This means there will only be 13 chances for you to get in on the action and be ruler of the fryers for the summer. Mark those calendars again for June 22-26 in preparation of the St. Mary's food tent at Old Settler's days.

Making the french fries is not a challenging job, and anyone over 16 can learn this skill. We order fries in roughly 3lb bags and we cook a whole bag at once. Each fryer has two baskets and you will split the bag between the baskets and then carefully lower the fries into the oil. As the oil cooks the fries you will shake it once or twice, but not more than 5 times to get good oil coverage but not loosen the starch too much. The sign for the fries being fully cooked comes when they start to float from the bottom of the basket to the top of the oil and have a bit of golden brown starting to show up, this normally is only a few minutes. Once the fries are cooked, we carefully remove the basket out of the oil and let it hang above the oil for roughly 12 seconds to let the oil drip off the fries and back into the fryer. Then the basket of fries is dumped onto a large tray to the left of the fryer. Here we shake some salt over the fries, and mix them up before scooping them into trays to be served to our guests.

Simple right, well keep that in mind and plan on signing up early to get one of the 13 highly coveted spots being in charge of the fries. Signups will open up in May and remember to keep your calendars open from June 22-26 for Old Settler's days. This fry chef position is in the thick of the action in the tent, great way to meet many new faces and experience the rush. Additionally, if anyone is interested in learning the ropes of changing out the fry oil we are always looking for trainees, Ray and Brandon are always eager to teach others.