



Uniting Faith and Knowledge

**Divine Savior**  
Catholic School

January 15, 2021

The mission of Divine Savior Catholic School is to provide a high-quality, personalized, Catholic-based education that inspires and empowers its learners to achieve academic excellence and develops life-long learning skills. Learners are challenged to walk as disciples in the footsteps of Christ valuing knowledge, prayer, and service to others.

## LETTER FROM THE PRINCIPAL

Dear Parents,

Our Annual Giving Appeal is now underway. You should have received a mailing this past week. If you didn't receive anything, let me know and I'll send a copy home.

This weekend is called Day of Giving. We are hoping everyone can contribute in any way to this collection. It is fundraisers like this, the apple pies, and the auction that help keep tuition costs affordable. If you are able to contribute to this effort, please.....

- Return your commitment card, including enclosed gift to the school office OR
- Go to [www.divinesaviorschool.org](http://www.divinesaviorschool.org) to make your donation online via an electronic commitment card

Our goal is 100% participation! Thank you in advance for your generosity and support of Divine Savior School!

We are now preparing for our celebration of Catholic Schools Week. We will be recording a special prayer service for you, the parents, on Monday January 25 (Ja. 26 for Gr. 3K). Please have your child wear his/her school polo for this event.

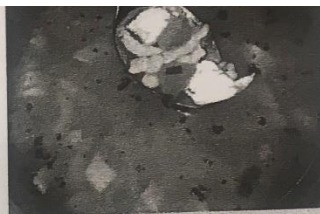
Grace Hunsader, Jasmine Bink, and Kaylee Voland combined their efforts to write their recipe for Chicken Dumpling Soup. This was then submitted to the Department of Public Instruction for their Wisconsin Student Chef Competition. This is the 8<sup>th</sup> year of the competition called Whipping Up Wellness. Seventy two teams entered the competition. The recipes were scored on the basis of the teams' nutritional analysis, recipe creativity and originality, student acceptance, and school meal menu appeal. Thirty three recipes were chosen for the annual publication. Congratulations to these girls for representing Divine Savior School and to their advisor, Mrs. Novak. A copy of the recipe and a photo of the team follows.

Together in Christ,

Kerry Sievert



Creamy soup with delicious dumplings and a variety of healthy vegetables with a delightful sprinkle of herbs.



### Ingredients

- 3 chicken leg quarters
- 1 garlic clove
- 1¼ c carrots, diced
- 1 c celery, diced
- ½ c mushrooms, chopped
- 1 c onions, diced
- ¼ c milk
- 2½ Tbsp chicken base
- 12 oz can evaporated milk
- ¼ c fresh parsley, chopped
- 2 tsp Lawry's Seasoned Salt
- 1 tsp turmeric
- 12 oz bottle herb and garlic marinade
- 1 c whole wheat flour
- ¼ tsp salt
- 1½ tsp Italian seasoning
- 2 tsp dried oregano
- 1 oz chicken gravy mix
- 2 large eggs

### Instructions

1. Rub 1/3 tsp of Lawry's Seasoned Salt under the skin of each leg quarter and place them in a gallon size bag. (Two in each bag.) Add half a bottle of marinade to each bag and let sit a few hours or overnight.
2. Preheat oven to 350 degrees. Place chicken in pan with ½ c water and ½ tsp chicken base. Cover with aluminum foil and bake for 45-60 minutes.
3. In soup pot over medium heat, sauté onion for 3 minutes. Add the garlic and sauté for another 3 minutes.
4. Add celery and carrots. Sauté until soft, 5-7 minutes.
5. To the soup pot, add ¾ tsp Lawry's Seasoned Salt, dried oregano, Italian seasoning, turmeric, and remaining chicken base. Then add 12 c of water and stir.
6. Whisk together flour, ¼ tsp Lawry's Seasoned Salt and ¼ tsp salt. Add milk and eggs and mix at low speed to make dumpling batter.
7. Scoop 1 Tbsp of the dumpling batter and drop in the soup.
8. Let dumplings cook in soup for 10 minutes.
9. Dish soup into bowls and enjoy.

---

Prep Time: 30 minutes plus 3 hours to marinate chicken  
Cooking Time: 1 hour 30 minutes

Yield: 18 cups  
Serving Size: 1 cup

Kayli V.

Jasmine B.

Kiel Ice Sculpture 2021 Contest will be on Feb. 6, 2021. If you know of anyone that would be interested in doing a carving, entries are due by January 22. Please contact the school at 894-3533.

## January 2021

SUN	MON	TUE	WED	THU	FRI	SAT
17	18 Pizza Dippers Fruit Beans	19 Grilled Cheese Fruit Tomato Soup	20 Chicken Alfredo Fruit Broccoli	21 Sloppy Joes Fruit Peas and Carrots	22 Chicken Sandwich Fruit Cauliflower	23
24	25 Hot Ham and Cheese Fruit Corn	26 Spaghetti and Meatballs Fruit Cheesy Broccoli	27 Hot Dogs Fruit Beans	28 Pancakes Sausage Hash brown Fruit	29 Chicken Nuggets Fruit Carrots and peas	30
31						
			<b>Condiments:</b> Cheese, Mustard, Ketchup, onion, lettuce, pickle, tomato, Ranch, Sour Cream, BBQ Sauce, Maple Syrup, Tartar sauce, alfredo, soy sauce & hot sauce	<b>Milk Choices</b> 1% Chocolate 1% White		<b>Lunch Prices:</b> PreK \$2.65 K5-8 \$2.95 Adults \$3.60 Milk .40

SUN	MON	TUE	WED	THU	FRI	SAT
	1 Chicken Sandwich Broccoli Fruit	2 Mini Corn Dogs Carrots and Peas Fruit	3 Bacon Cheeseburger Green Beans Fruit	4 Pepperoni Pizza Corn Fruit	5 Fish Sandwich Baked beans Fruit	6
7	8 Hot Turkey and Cheese Sandwich Carrots Fruit	9 French Toast Sticks Sausage Hash brown Fruit	10 Chicken Strips Cheesy Broccoli Fruit	11 Alfredo Meatballs Cauliflower Sliced bread Fruit	12 Pizza Dippers Baked Beans Fruit	13
14	15 Chicken Tacos Green Beans Fruit	16 Spaghetti and Meatballs Carrots Fruit	17 Bacon Egg and Cheese sandwich Hash brown Fruit	18 Chicken Nuggets Broccoli Fruit	19 No School	20
21	22 Pancakes Hash Brown Sausage Fruit	23 Hot Ham and Cheese Sandwich Carrots Fruit	24 Chicken Alfredo Pasta Broccoli Fruit	25 Sausage Pizza Peas Fruit	26 Fish Sticks Baked Beans Fruit	27
28						
			<b>Condiments:</b> Cheese, Mustard, Ketchup, onion, lettuce, pickle, tomato, Ranch, Sour Cream, BBQ Sauce, Maple Syrup, Tartar sauce, alfredo, soy sauce & hot sauce	<b>Milk Choices</b> 1% Chocolate 1% White		<b>Lunch Prices:</b> PreK \$2.65 K5-8 \$2.95 Adults \$3.60 Milk .40

MENU IS SUBJECT TO CHANGE