

Pop/Rock Minor on Tuesdays and Thursdays from 11am-12 noon EST.

INSTRUCTOR IS MATT STERN. Email matt@frenchwoods.com

I'm so excited to be working with you! Here's everything you need to know! You can also watch this video if you'd prefer video instructions: <https://youtu.be/hWRe0s9tu7E>.

65% of the auditions in NY require actors to sing something from the radio, or NOT from a musical. This class is going to focus on helping you gain skills to perform pop/rock music and get cast in musicals!

Step one: Pick a song! The genres of pop/rock music we'll be working with are:

- Motown
- 70s Folk/Rock
- Disco
- 80s Pop/Rock
- Contemporary Pop/Rock and Punk
- Pop, R&B, Rap
- Country
- Poetic

Sheri Sanders (a pop/rock GODDESS) has free Spotify stations that include dozens of songs for each of these categories. Listen and find one that you LOVE!

Step two: Download sheet music from musicnotes.com/audition. Please choose the "Short Cut" instead of the "Long Cut." Your purchase will come with a PDF of the cut as well as an accompaniment track!

Step three: Practice with the track! Use the Music Notes App (free download for your phone) to eliminate the vocal line from the playback, change the tempo of the song, or transpose your song into a key that fits your voice. Practice a bunch of times before we meet for class, so you're ready to sing for everyone in class!

Step four: Email Matt (matt@frenchwoods.com) the song title, who sang it, and a link to a YouTube clip of the song by 10:30pm the night before class. Matt will use all of this to make sure we can get the most out of the time we spend together in class.

Step five: Show up to class! Be ready to play your track on a device other than the one you're using for Zoom, and give us a KILLER performance of your song that we can mold, shape, and stylize into an amazing audition!

Questions? Email matt@frenchwoods.com! See you in class!

Performance Workshop 1ST Minor on Monday, Wednesday and Friday from 11 am – 12 noon

Instructors are: Beth Schaefer and Eli Schildkraut

Emails: beth@frenchwoods.com eli@frenchwoods.com

Performance Workshop is a performance-based class and we are so excited to work with you on perfecting your chosen pieces.

Song Prep: Pick a song you are comfortable with! You will need a track to sing with from your end and a device separate from the device you are zooming on to accompany your singing.

If you need help finding a track, contact Eli@frenchwoods.com by 6pm the night before class.

Monologue Prep: Pick a monologue that you are comfortable with. Be off book for your monologue!

We will get to know you in class through the songs and monologues the material you already have in your repertoire. As we get to know your capabilities, we will discuss new material, help you select new pieces to work on and bring that material to a performance level.

See you in Class!

MAGIC AS 1st MAJOR AND AS 1st or 2nd MINOR (FOR ALL MAGIC CLASSES)

Hello Everyone!

I cannot wait to see all of your faces and get this summer started!

All I need from you guys before we get started are 2 THINGS.

The first... every magician needs a Magic Tool Box!

Grab any type of box or container you can find, and this will be your designated Magic Tool Box, where you can keep all the things you need to make, create, and invent your magic.

Here's the list!

- 1) 2 IDENTICAL decks of playing cards. (Preferably Bicycle brand playing cards, available at most pharmacies.)
- 2) Sharpie Markers
- 3) 2 Quarters, 4 Dimes, 2 Nickels, and 10 Pennies
- 4) Rubber bands
- 5) Crayons
- 6) Rubber Cement Glue (Available at Staples)
- 7) 1 Car Sponge (Available at the Dollar Store)
- 8) Scissors (Ask a parent! And always be careful!)

The classes are going to be a lot of fun, and we're going to learn a lot of magic! Can't wait to see you!
-Nick

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Arts and Crafts 2nd Minor on Tuesdays and Thursdays from 2:15pm – 3:15 pm
ART LIST

WEEK 1

(Day 1) Magic wand pens ((ball point) pens, hot glue/glue gun OR masking tape, craft paint)

(Day 2) Rock painting (a rock, craft paint, brushes, glitter)

WEEK 2

(Day 1) Friendship bracelets (embroidery floss)

(Day 2) Collage/scrapbooking (magazines, photos from internet, paste, poster board or whatever you feel like decorating - vase, box, etc.)

WEEK 3 (both days)

T-shirt dresses (a couple of huge t-shirts, preferably the same color, needle, thread, pins)

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Cooking with Chef Ryan 2nd Minor on Monday Wednesday,
Friday from 2:15-3:15pm

- PLEASE HAVE A NOTEBOOK AND PENCIL TO TAKE INSTRUCTIONS AND MAKE NOTES.

French Woods Festival

Cooking with Chef Ryan Tutton

July 2020 - Syllabus

	Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Sat
WEEK 1	5	6	7	8	9	10	11
	<input type="checkbox"/> Red Velvet Cookies. <input type="checkbox"/> Cereal Milk #milkbar.		<input type="checkbox"/> The Perfect Grilled Cheese! <input type="checkbox"/> Tomato Soup. <input type="checkbox"/> Create your own Grilled Cheese!		<input type="checkbox"/> FWF Chocolate Chip Cookies. <input type="checkbox"/> Ron's Oatmeal Raisin Cookies.		
WEEK 2	12	13	14	15	16	17	18
	<input type="checkbox"/> Ron's Perfect Cheese Burger! <input type="checkbox"/> FWF Brownies.		Taco Day! <input type="checkbox"/> Picadillo. <input type="checkbox"/> Rice. <input type="checkbox"/> Black Beans. <input type="checkbox"/> Cheese Sauce.		<input type="checkbox"/> Pizza <input type="checkbox"/> Focaccia. <input type="checkbox"/> Garlic Knots.		
WEEK 3	19	20	21	22	23	24	25
	<input type="checkbox"/> Mushroom Brie Bisque. <input type="checkbox"/> Crepes.		<input type="checkbox"/> FWF French Toast. <input type="checkbox"/> Pancakes - Chocolate Chip and Blueberry.		<input type="checkbox"/> How to make perfect pasta! <input type="checkbox"/> Basil Pesto. <input type="checkbox"/> Alfredo Fettuccini.		

French Woods Festival

Cooking with Chef Ryan Tutton

Week 1 - Shopping List

	Item	Qty
	AVOCADO (OPTIONAL)	2 EACH
	BACON (OPTIONAL)	8 STRIPS
	BAKING SODA	8 OZ
	BUTTER UNSALTED	1 LB (4 STICKS)
	CHOCOLATE CHIPS	12 OZ BAG
	CHOCOLATE CHIPS WHITE	11 OZ BAG
	CINNAMON	2 OZ
	COCO POWDER	8 OZ
	CORN FLAKES	4 OZ
	EGGS	8 EACH
	FLOUR ALL PURPOSE	1 (2 LB) BAG
	HEAVY CREAM 36%	2 OZ
	IODIZED SALT	2 OZ
	OATS OLD FASHIONED	9 OZ
	RAISINS	8 OZ
	RED FOOD COLOR	1 FL. OZ.
	SALT KOSHER	1 TSP
	SHREDDED CHEDDAR CHEESE	24 OZ
	SOUR CREAM	1/4 CUP

French Woods Festival

Cooking with Chef Ryan Tutton

Week 1 - Shopping List-1

	Item	Qty
	SUGAR BROWN	1 (2 LB) BAG
	SUGAR WHITE	1 (1 LB) BAG
	STEWED TOMATOES, CANNED	28 OZ CAN
	VANILLA EXTRACT	2 FL. OZ.
	VEGETABLE OIL	8 OZ
	WHITE SLICED BREAD	1 LOAF (SLICED)
	WHITE PEPPER	1 OZ
	WHOLE MILK	1 QT
	YOUR FAVORITE CHIPS (OPTIONAL)	1 (7.5 OZ) BAG

NOTE:

- THE SHOPPING LIST IS BASED ON THE PACKAGE SIZES AVAILABLE IN THE STORES. WE ARE GONNA HAVE SOME EXTRA INGREDIENTS BUT DON'T WORRY WE WILL USE THEM AGAIN OVER THE NEXT TWO WEEKS.
- PLEASE HAVE A NOTEBOOK AND PENCIL TO TAKE INSTRUCTIONS AND MAKE NOTES.

RECIPES WEEK 1

Chef Ryan Tutton

MONDAY, JULY 6th.

Red Velvet Cookies
Cereal Milk #MilkBar

RED VELVET COOKIES

CHEF RYAN TUTTON

YIELD: 19 X 1.3 OUNCE COOKIES.

TIME ESTIMATED:

STORAGE NOTES: STORE COOLED COOKIES IN A SEALED CONTAINER, DON'T REFRIGERATE.

INGREDIENTS:

METHOD:

CONVECTION OVEN 325°F

FLOUR ALL PURPOSE	_____
COCOA POWDER	_____
BAKING SODA	_____
SALT IODIZED	_____
<hr/>	
BUTTER UNSALTED	_____
SUGAR WHITE	_____
SUGAR BROWN	_____
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EGG LARGE WHOLE	_____
RED FOOD COLORING	_____
VANILLA EXTRACT	_____
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SOUR CREAM	_____
CHOCOLATE CHIPS WHITE	_____

EQUIPMENT YOU WILL NEED:

- STAND OR HAND MIXER
- 5 QT MIXER BOWL
- HEAT PROOF RUBBER SPATULA
- MEASURING CUPS
- MEASURING SPOONS
- 1.3 OZ MECHANICAL ICE CREAM SCOOP
- 17 x 12 INCH BAKING SHEET x 2
- PARCHMENT PAPER
- PAN RELEASE
- OVEN MITS

IF YOU DON'T HAVE A STAND OR HAND MIXER:
THE RECIPE CAN BE MIXED BUY HAND
USEING THE RUBBER SPATULAR AND THE 5
QT MIXING BOWL.

CEREAL MILK #milkbar

CHEF RYAN TUTTON

YIELD: 2 1/2 CUPS

TIME ESTIMATED:

STORAGE NOTES: STORE REFRIGERATED FOR UP TO 1 WEEK.

INGREDIENTS:

METHOD:

CONVECTION OVEN 300°F

CORNFLAKES

WHOLE MILK, COLD

BROWN SUGAR

SALT, KOSHER

EQUIPMENT YOU WILL NEED:

- 2 QT MIXER BOWL x 2
- HEAT PROOF RUBBER SPATULA X 1
- SET MEASURING CUPS
- 17 x 12 INCH BAKING SHEET x 1
- 6 -7 INCH DIAMETER FINE MESH STRAINER X 1
- PITCHER X 1
- ROLL OF PARCHMENT PAPER

WEDNESDAY, JULY 8th.

Perfect Grilled Cheese!

FWF Cream of Tomato Soup

PERFECT GRILLED CHEESE

CHEF RYAN TUTTON

YIELD: 4 GRILLED CHEESE

TIME ESTIMATED:

STORAGE NOTES:

INGREDIENTS:

METHOD:

WHITE SLICED BREAD

SHREDDED CHEDDAR
CHEESE

BUTTER

AVOCADO (OPTIONAL)

YOUR FAVORITE CHIPS
(OPTIONAL)

BACON (OPTIONAL)

EQUIPMENT YOU WILL NEED:

- FRYING PAN
- BUTTER KNIFE
- CUTTING BOARD
- SPATULA FOR FLIPPING
- OVEN MITS

FWF CREAM OF TOMATO SOUP

CHEF RYAN TUTTON

YIELD: 4 X 6 OUNCE BOWLS OF SOUP

TIME ESTIMATED:

STORAGE NOTES: SOUP CAN BE STORED COVERED IN THE REFRIGERATOR FOR 3 TO 4 DAYS.

INGREDIENTS:

- STEWED TOMATO,
CANNED
- BROWN SUGAR
- SALT
- PEPPER, WHITE
- HEAVY CREAM 36%

METHOD:

EQUIPMENT YOU WILL NEED:

- 3 QT SAUCEPAN
- WOODEN SPOON
- MEASURING CUPS
- IMMERSION OR STAND BLENDER
- WHISK IF YOU DON'T HAVE A BLENDER
- TEASPOONS FOR TASTING

FRIDAY, JULY 10th.

Chocolate Chip Cookies

Oatmeal Cookies

CHOCOLATE CHIP COOKIES

CHEF RYAN TUTTON

YIELD: 16 X 1.3 OUNCE COOKIES.

TIME ESTIMATED:

STORAGE NOTES: STORE COOLED COOKIES IN A SEALED CONTAINER, DON'T REFRIGERATE.

INGREDIENTS:

METHOD:

CONVECTION OVEN 325°F

FLOUR ALL PURPOSE

BAKING SODA

SALT IODIZED

SUGAR BROWN

BUTTER

EGG WHOLE

VANILLA EXTRACT

CHOCOLATE CHIPS

EQUIPMENT YOU WILL NEED:

- STAND OR HAND MIXER
- 5 QT MIXER BOWL
- HEAT PROOF RUBBER SPATULA
- MEASURING CUPS
- MEASURING SPOONS
- 1.3 OZ MECHANICAL ICECREAM SCOOP
- 17 x 12 INCH BAKING SHEET x 2
- PARCHMENT PAPER
- PAN RELEASE
- OVEN MITS

IF YOU DON'T HAVE A STAND OR HAND MIXER:
THE RECIPE CAN BE MIXED BUY HAND USEING
THE RUBBER SPATULAR AND THE 5 QT MIXING
BOWL.

OATMEAL COOKIES

CHEF RYAN TUTTON

YIELD:

TIME ESTIMATED:

STORAGE NOTES: STORE COOLED COOKIES IN A SEALED CONTAINER, DON'T REFRIGERATE

INGREDIENTS:

METHOD:

CONVECTION OVEN	375°F	_____
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FLOUR ALL PURPOSE		_____
BAKING SODA		_____
CINNAMON		_____
SALT IODIZED		_____
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VEGETABLE OIL		_____
SUGAR BROWN		_____
SUGAR WHITE		_____
EGG WHOLE		_____
VANILLA EXTRACT		_____
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OATS "OLD FASHIONED"		_____
RAISINS		_____

EQUIPMENT YOU WILL NEED:

- STAND OR HAND MIXER
- 5 QT MIXER BOWL
- HEAT PROOF RUBBER SPATULA
- MEASURING CUPS
- MEASURING SPOONS
- 1.3 OZ MECHANICAL ICECREAM SCOOP
- 17 x 12 INCH BAKING SHEET x 2
- PARCHMENT PAPER ROLL
- PAN RELEASE
- OVEN MITS

IF YOU DON'T HAVE A STAND OR HAND MIXER: THE RECIPE CAN BE MIXED BY HAND USING THE RUBBER SPATULAR AND THE 5 QT MIXING BOWL.



Cooking 2nd Major on Tuesdays and Thursdays from 3:30-4:30

Instructor: Rose Robinson Email: rose@frenchwoods.com

Menu

Tuesday, July 7th: Strawberry Shortcake Casserole & Aussie Fairy Bread

Thursday, July 9th: Sweet and Sour Meatball Appetizer & Sugar Marshmallow Pops

Tuesday Ingredient/Materials List

- Baking Spray
- 1 eight count buttermilk biscuits like Pillsbury Grands (in a rolled can)
- 2 tablespoons Light Brown sugar
- ½ cup White sugar
- ½ teaspoon Salt
- 2 tablespoons Cornstarch
- 2 pounds fresh strawberries
- 2 tablespoons of heavy whipping cream
- 1 teaspoon vanilla extract
- whipped cream (in a can is fine)
- margarine (softened)
- colored sprinkles
- White bread

Materials Needed

6x9 baking dish OR 8x8 baking dish OR deep-dish pie plate

Cutting board
Knife
Pastry brush
Large spoon
Wooden spoon

Thursday Ingredient/Materials List

1 pound of either ground beef, ground chicken or ground turkey
1 small jar of grape jelly – store brand is sufficient
1 bottle chili sauce
1 small bag of pretzel sticks
1 bag regular size marshmallows
1 cup water
Lollipop sticks or bamboo skewers or paper straws
Colored sugar – as many colors as you want. You can find in the baking section of a supermarket.
Smallest can/pkg of Crisco
Parchment or wax paper

Materials Needed

Whisk
Medium Size Mixing bowl
large skillet
several small bowls (paper or other)
tray

More information will be posted Daily! Keep Checking in!