



Students and team members at Bronte College began this week rejuvenated and reenergised after enjoying a long Family Day weekend. **March Break is the next break, from March 7 – March 18.**

Re-Enrollment

A reminder to all returning students who have not yet registered for September 2022: **priority registrations for returning students are open until Feb 28. Beginning March 1, registration opens to all new students.** Register now to hold your spot, on campus and in the dormitories!



WHAT'S HAPPENING ON CAMPUS

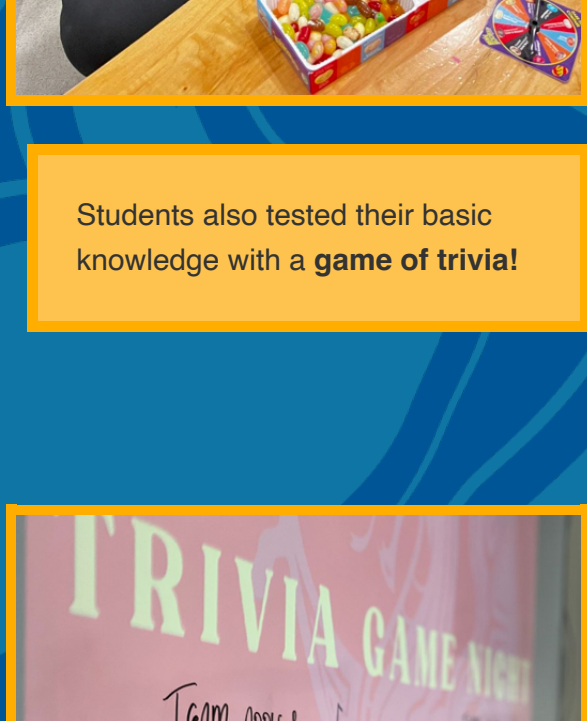
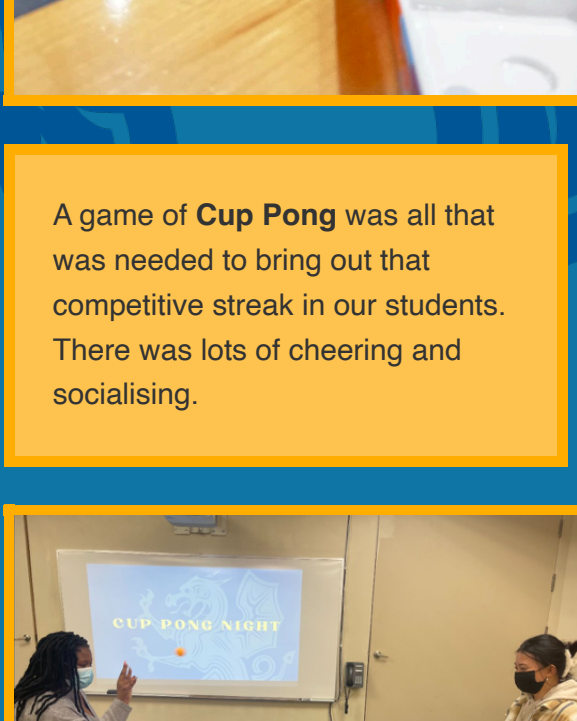
Hey Students!

Do you want to use the fitness room but have trouble finding someone who is 18 to accompany you?

There is a list of students that can open the fitness room for you and a friend to work out after school and on weekends!!!

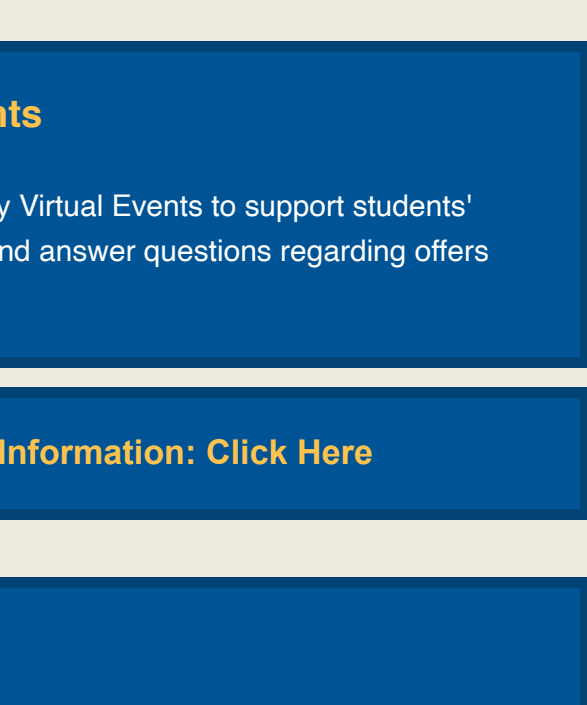
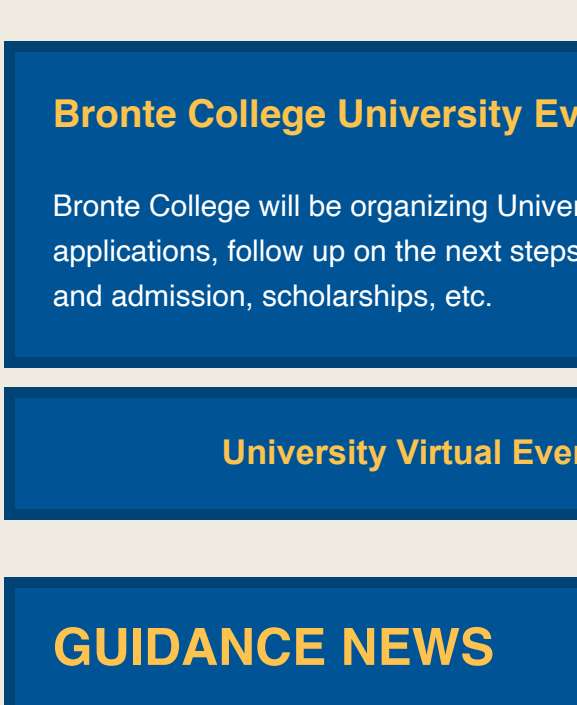
For the list of names and details, visit the Extra Curricular Page on TEAMS.

Our boarding students have been super busy with after school activities this week. They tried their luck at **BeanBoozled**; a game that had them spinning a wheel to determine which jellybean they would get – some were NOT so lucky with the flavours they got!



A game of **Cup Pong** was all that was needed to bring out that competitive streak in our students. There was lots of cheering and socialising.

Students also tested their basic knowledge with a **game of trivia!**



Bronte College University Events

Bronte College will be organizing University Virtual Events to support students' applications, follow up on the next steps, and answer questions regarding offers and admission, scholarships, etc.

University Virtual Event Information: [Click Here](#)

GUIDANCE NEWS

Interim levels will be available to all students and parents on **Friday, March 4th at 3:16 pm** on Maplewood. The electronic Interim Report Cards will be emailed to parents and students in the following week.

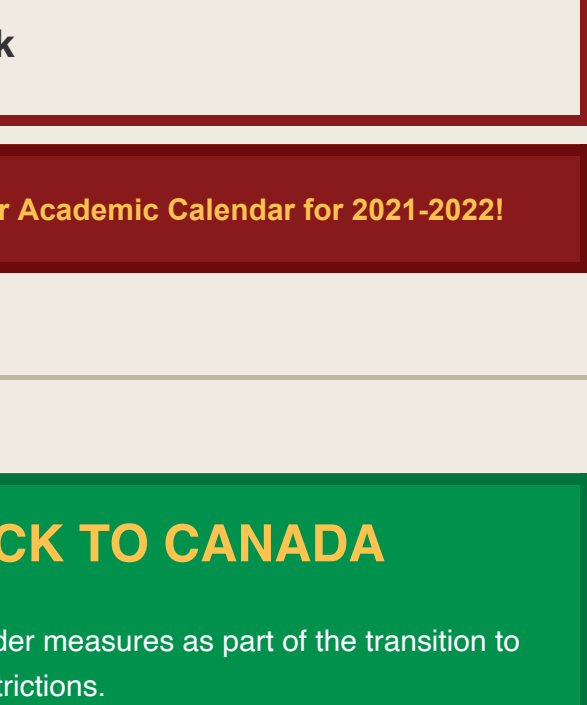
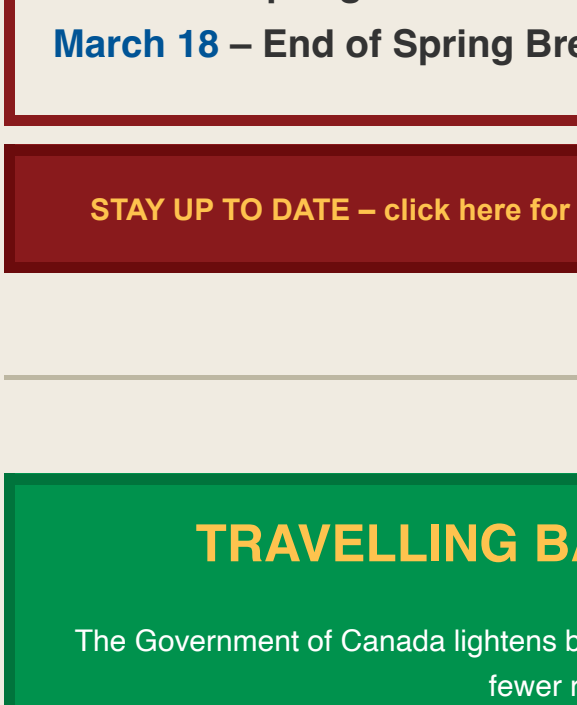
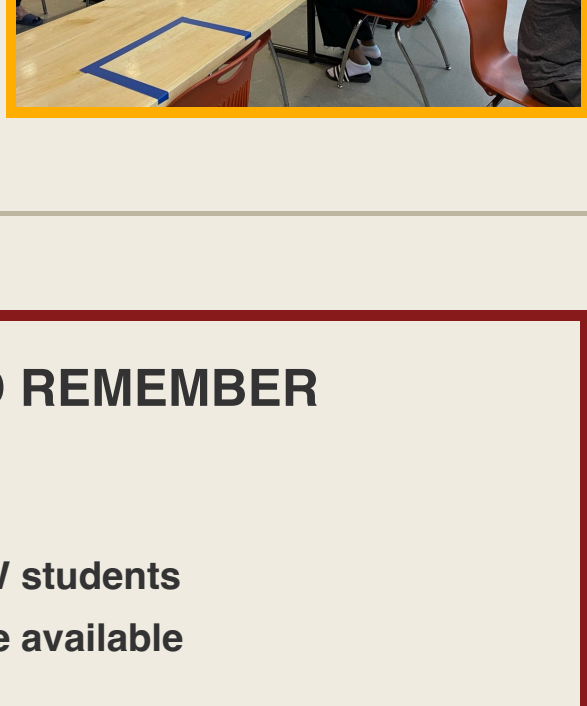
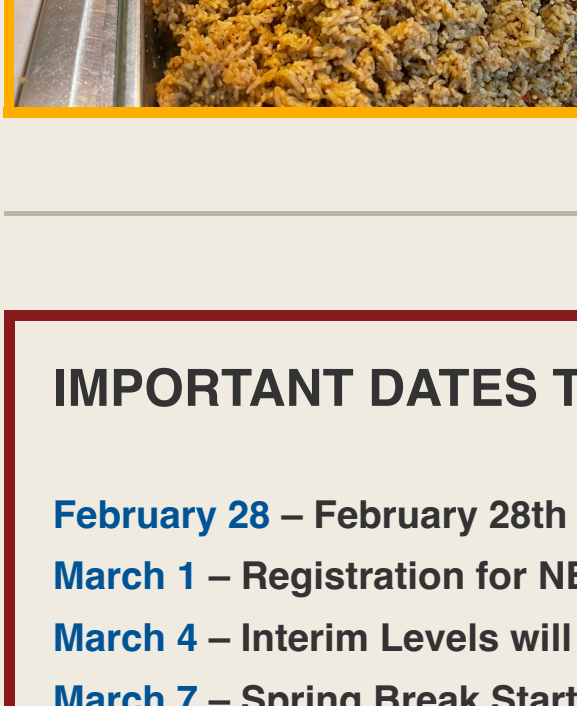
BLACK HISTORY MONTH

To celebrate Black History month, our **Food Committee** held a special dinner for the students and team members. The cuisine chosen for the night was Nigerian.



On the menu was Fried Goat Meat, Fried Chicken, Nigerian Jollof of Rice, Nigerian Chicken Pie and to wrap it up, Soft Puff Puffs.

Our Nigerian Chicken Pie was so popular that we decided to share the recipe with all of you – *please find the recipe at the bottom of the newsletter.*



IMPORTANT DATES TO REMEMBER

February 28 – February 28th

March 1 – Registration for NEW students

March 4 – Interim Levels will be available

March 7 – Spring Break Starts

March 18 – End of Spring Break

STAY UP TO DATE – [click here](#) for our Academic Calendar for 2021-2022!

TRAVELLING BACK TO CANADA

The Government of Canada lightens border measures as part of the transition to fewer restrictions.

For information about Travel into Canada: [CLICK HERE](#)

Chicken Pie Recipe

For the Chicken Pie dough

- 1kg (2.2 lbs) plain flour (All Purpose Flour)
- 300g (0.7 lbs) margarine
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 glass of whole milk or water

For the Chicken Pie filling

- 350g (1.1 lbs) minced chicken
- 2 small Irish potatoes (spuds)
- 1 small piece of carrot
- 1 white onion
- 1 cooking spoon vegetable oil
- 2 Knorr cubes
- 1 teaspoon thyme
- 2 teaspoons Nigerian curry powder
- 1 teaspoon plain flour
- Some water
- Salt (to taste)

Method

1. Place the minced chicken in a bowl, add the stock cubes (crushed), thyme, salt and some of the curry powder.
2. Mix till everything is combined.
3. Cover and place it in the fridge for 20 minutes.
4. Peel the potatoes and cut into medium cubes. Scrape the carrot and grate. Dice the onion. Set these aside.
5. Boil the cubes of Irish potato in some water. Add salt for taste. Cook till done but not soft.
6. Decant the water from the potatoes and set the potatoes aside.
7. After 20 minutes of the chicken being in the fridge, set a clean dry pot on a stove.
8. Pour the vegetable oil and when hot, add the diced onions. Stir for a bit.
9. Add the marinated chicken and start stirring vigorously.
10. When the chicken is pale, add a small quantity of water and the remaining curry powder.
11. Add the boiled potatoes and the grated carrot.
12. Cover and once it boils again, add the thickener prepared above.
13. Stir very well, add salt if necessary and set the filling aside to cool down completely.
14. Sift the flour into a big enough bowl.
15. Add the baking powder and salt and mix well.
16. Using a spoon, add the margarine in small scoops.
17. Start adding the whole milk (or water) bit by bit and mix
18. Leave the dough in the bowl, cover and set it aside to rest for 10 minutes.
19. Roll the Dough and fill it with the mixture
20. Brush with Eggs and Bake 180°C (350°F) till light brown.

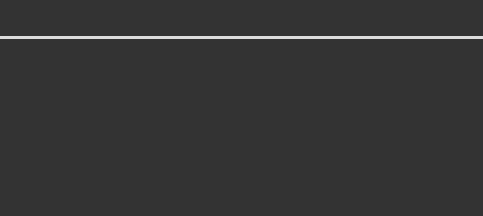


For information about COVID-19 Protocols at Bronte College: [CLICK HERE](#)

For more information about COVID-19 in Ontario: [CLICK HERE](#)

For information about the COVID-19 Vaccine: [CLICK HERE](#)

MISSED A NEWSLETTER? [CLICK HERE](#)



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