

Dear St. John Families,

Fast approaching is the big, traveling Lutheran 7th and 8th Grade Boys East Central Tournament. We are again hosting the tournament this year as we did last year and we need all your help to make it a success. **Because we have 14 teams, in hopes we can find 2 more within the next week, we will be using ST. John The Baptist Catholic School (SJB) gym on Friday as well as Saturday morning along with having our own gym being used. Because of this we NEED all the help we can get.** This tournament will take place **Friday, January 27th through Sunday, January 29th.** This tournament is a huge fund raiser for our school and athletic department. If you have a child in athletics at St. John's, you are required to help out in some way, and if you do not have a child old enough for athletics, please consider helping out. **The money raised goes towards buying physical education and recess equipment, which ALL children use.**

Along with volunteer help we also need tortes. Attached to this letter are the recipes for the tortes that will be sold at the tournament. These tortes are pure profit and we are known for our great tortes. We ask that the tortes be brought in after school on **Friday, January 27th.**

Please return the bottom portion of this form to your child's teacher by **this Friday, January 6th.** We will again supply our volunteers with a VOLUNTEER shirt that all workers need to wear during their shift so that anyone that may have a question can go ask anyone with a VOLUNTEER shirt on. Please circle the size of shirt you would like.

Abounding in Hope,
Libby MacGillis and Becky Truttschel
Athletic Directors

Worker Name(s) _____ Shirt Size: Adult S M L XL XXL XXXL
Please mark which one you would like to work. (Circle one size)

Ticket Sales

Friday Night (March 11)

(At SJB)

3:30-7:00 _____

7:00 - 9:00 _____

(At SJL)

3:30-7:00 _____

7:00 - 9:00 _____

Saturday (March 12)

(At SJB)

7:15-10:30 _____

10:30-12:30 _____

SAT. CONT.

(At SJL)

7:15-10:30 _____

10:30-12:00 _____

12-2:30 _____

2:30-5:00 _____

5:00-7:30 _____

Sunday (March 13)

12:00 - 2:30 _____

2:30 - 5:30 _____

Continued on back...

Concessions

Friday(March 11)

(At SJB)

3:45 - 7:00 _____

7:00 - 9:30 _____

(AT SJL)

3:45 - 7:00 _____

7:00 - 9:30 _____

Saturday (March 12)

(At SJB)

7:15-10:30 _____

10:30-12 _____

(At SJL)

7:15-10:30 _____

10:30-12:00 _____

12-2:30 _____

2:30-5:00 _____

5:00-7:30_____

Sunday (March 13)

12:00 - 2:30 _____

2:30 - 5:30 _____

Scorer

Friday (March 11)

(At SJB)

4:00-7:00 _____

6:30 - 9:00 _____

(At SJL)

4:00-7:00 _____

6:30 - 9:00 _____

Saturday (March 12)

(AT SJB)

8:00 - 10:45 _____

10:30 - 12:30 _____

(AT SJL)

8:00-10:30 _____

10:15- 12:30 _____

2:00 - 4:45_____

4:30 - 7:00 _____

Scorer Cont.

Sunday (March 13)

12:15 - 3:00 _____

2:45 - 5:15 _____

Usher (Includes Cheer Usher as well as Gymnasium Usher)

Friday Night (March 11)

4:15-7:00 _____

7:00 - 9:00 _____

Saturday (March 12)

(AT SJB)

7:30-10:30 _____

10:30-12:30 _____

(AT SJL)

7:30-10:30 _____

10:30-12:00 _____

12-2:30 _____

2:30-5:00 _____

5:00-7:30_____

Sunday (March 13)

12:00 - 2:30 _____

2:30 - 5:30 _____

SJL Torte Recipes

Chocolate Éclair Torte

1 lb. graham crackers 3 Tbsp. butter, melted
2 (3 ½ oz.) pkg. instant 1 tsp. white corn syrup
 French vanilla pudding 2 tsp. vanilla
3 ¼ c. milk 2 Tbsp. milk
8 oz. Cool Whip 1 ½ c. powdered sugar
1 sq. bitter chocolate

Line a 9x13 inch pan with 1 layer of graham crackers (don't crush.) Mix 2 small packages French vanilla pudding with 3 ¼ cups milk. Fold together with 8 oz. cool whip. Spread ½ over graham crackers. Cover with another layer of graham crackers. Put balance of pudding on crackers and top with another layer of crackers. Melt chocolate and butter over low heat or in microwave; cool. Add rest of ingredients and blend. Put the frosting on top of the crackers and refrigerate.

Drumstick Torte

2 c. crushed vanilla wafers 1/3 c. peanut butter
1 c. cocktail peanuts, crushed 4 oz. Cool Whip
½ c. melted butter 3 c. milk
1 c. powdered sugar 2 pkg. small chocolate pudding
8 oz. cream cheese 8 oz. Cool Whip

Mix vanilla wafers, cocktail peanuts, and melted butter. Press in a 9x13 inch pan and back at 350 degrees for 10 minutes. Let cool. Mix powdered sugar, cream cheese, peanut butter, and Cool Whip. Spread over cooled crust, then mix milk and 2 small packages pudding. Spread on top of peanut butter layer. Cover with 8 oz. Cool Whip and refrigerate.

Cream Cheese Torte

½ c. butter, melted 1 c. powdered sugar
½ c. sugar 12 oz. Cool Whip
30 graham crackers 2 cans pie filling (cherry, blueberry, or strawberry)
1 (8 oz.) softened cream cheese

Crust: Mix first 3 ingredients and bake crust at 350 degrees for 8 minutes.

Filling: Blend cream cheese and powdered sugar with electric mixer. Fold in Cool Whip. Spread on cool crust.

Top Layer: Spread 2 cans pie filling. Refrigerate.

Oreo Cookie Torte

1 (15 oz.) pkg. Oreo Cookies 2 (12 oz.) Cool Whip
½ c. melted butter 1 (6 oz.) instant chocolate pudding
1 (8 oz.) pkg. cream cheese 1 c. powdered sugar

Crush Oreo cookies. Pat into 9x13 inch pan. Save some crumbs for the top. Drizzle butter over crust. Mix cream cheese and sugar. Blend in 1 Cool Whip. Spread over crust and refrigerate for a short time. Mix pudding according to package instructions. Spread over previous layer. Top with the second container of Cool Whip. Garnish with the rest of the crumbs. Refrigerate until ready to serve.