



Monthly Minute

A monthly "hello" from the Cloquet Educational Foundation with news, information, and small "seeds" for your in-box



www.cloquetedfoundation.org

Summer 2020 : "Get Out and Enjoy" Edition

218-879-3806

Mission Statement:

The Cloquet Educational Foundation, a 501 (c)(3) non-profit organization, provides opportunities for academic, artistic, athletic, cultural, and social growth for children and youth in the Cloquet area by financially supporting programs and activities.

About US

The Cloquet Educational Foundation believes an ideal community promotes educational excellence by supporting learning opportunities for children-in the classroom and beyond-so they can develop into healthy, productive adults.

Our purpose is to secure funding for educational opportunities for Cloquet students from birth through high school graduation. We work in partnership with the Cloquet Public Schools and the community to accomplish goals.

Our funding does not replace school district responsibilities. It works to enhance dollars by providing necessary support for prioritized educational initiatives and creative and innovative programs.

My mom kept in my baby book a list I made sometime in the 1970's of "Things I Want To Do This Summer." Among the dozens of things on the list included a few notable items, such as:

Read the book about the Canadian Girl

Make a fort with Lisa and Nancy

Build the inner tube boat

Snapping turtles (I have NO idea what that meant...)



Maybe it was my emerging "super-power" (making lists) or just an end-of-the-year school assignment. Who knows, but the list makes me chuckle. I still make lists, and I have started one for this summer. It doesn't allow for much play, like building forts and inner tube boats. It has much more of a "chore" feel to it, although some things are fun, like "sweet peas", "make grilled Romaine", and "write to Nancy and Lisa".

Now that we are emerging, carefully, from the days of isolation, I hope you make a "summer list" of needful and fun things to make the most of these next few months. We can't waste a minute of these precious summer days and a list will keep you motivated to get to everything you should get to before fall rolls around again. I will ask that you add another to your already growing list:

CEF Golf Outing, Monday, August 3, 2020

Cloquet Country Club

Shotgun start at 1:00

This annual event is a really fun time, and the outdoor activity will be especially sweet! Join us, and our host, Ameriprise's Paul Munson, for a day supporting CEF and education in Cloquet.

May your summer be healthy, active, and filled with moments of unscheduled downtime.

Do you know someone who would like to receive this in their in-box each month? Contact us at jacers@isd94.org

Spotlight on our sponsors:



It's flower season in Cloquet! Stop in and see our friends Nicole, George, and Julie for all your special occasion (and "just because") floral needs! They are OPEN and ready to spread some joy in these days of summer!

SKUTEVIKS FLORAL

305 BROADWAY STREET CLOQUET, MN 55720
LOCAL: (218) 879-6177 TOLLFREE: (800) 416-0715

Contact the CEF for more information or to sign YOUR team up!

218-879-3806
jacers@isd94.org
cloquetedfoundation.org

** The \$375 donation per team for up to five players includes 18-holes of golf, two carts per team, delicious dinner, dessert, prizes, and drawings. Please make your check payable to Cloquet Educational Foundation.

** Your donation helps build the future by removing financial barriers and providing a variety of innovative experiences to enhance student learning.

Join us!
(Social Distancing practices MAY apply)

16th Annual CEF Golf Tournament Monday, August 3, 2020

Event Hosts and Sponsors: Paul Munson and Paul Roy
Ameriprise Financial

Cloquet Educational Foundation, 302 14th Street, Cloquet Minnesota 55720

Grilled Romaine



(I sometimes add roasted corn to this!)

Ingredients

- 2 Tbsp extra-virgin olive oil
- 1 Tbsp fresh lemon juice
- 1 small clove garlic, minced
- 1/2 tsp Dijon mustard
- 1/4 tsp freshly ground black pepper
- 2 Tbsp freshly grated Parmesan cheese
- salt to taste
- Olive oil spray
- 2 hearts of Romaine lettuce

Instructions

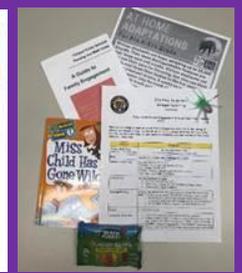
1. In a small bowl, whisk together the oil, lemon juice, garlic, mustard, and pepper. Stir in the Parmesan cheese and season with salt to taste. You can alternately blend the mixture, parmesan cheese included, in a small food processor.
2. Preheat the grill over medium-high heat. Oil the grill's surface. Remove any wilted outer leaves from the romaine hearts, then cut the hearts in half length-wise leaving the end intact so each half holds together. Spray them lightly all over with the oil spray.
3. Grill until grill marks or charring forms and the lettuce wilts slightly, about 6 minutes, turning once or twice. Serve drizzled with the vinaigrette.



A Noodle Away...

The CEF is proud to partner with B & B Market who matched funds this spring to provide additional materials for distance learning students in Michelle Brenner and Phil Beadle's classes. Innovative and fun, the teachers put together "Virtual Field Trip" packets for different levels. Michelle writes: *I thought I would share with you a sample of what we were able to give to our families using the funds secured from CEF and B & B. One of our projects was a virtual field trip in a bag. Our field trip contained lots of activities for the students and their families to do all centered around a theme. Thank you for helping make this happen!*

Below: Kindergarten and 1st Grade, Arctic ABC's,
2nd & 3rd Grade – Going to a Farm, 4th Grade – A Trip to the Zoo



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