





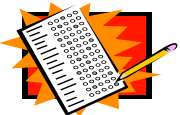








# October 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 LAB: Brioche 	2 LAB: Brioche Clean Labs	3
4	5 LAB: Éclairs and filling	6 LAB: Éclairs 	7 LAB: French Fries 	8 LAB: Country Skillet Chicken	9 Review: France Note book due	10 
11	12 Teacher Professional Development Day	13 LAB: Gaufrette French Cookies	14 Video: Pasta Presto	15 Test: France 	16 Italian Questions Pgs. 551-558	17
18 	19 LAB: 2 pasta doughs for linguine and spaghetti	20 LAB: press/cut spaghetti and dry	21 LAB: Marinara sauce for spaghetti	22 LAB: press/cut linguine 	23 LAB: Fettuccine Alfredo sauce for linguine	24 
25	26 LAB: Italian cookies bread 	27 LAB: Bruschetta and video on pasta	28 LAB: Pizelles 	29 LAB: Sugar Cookie Dough for Halloween cookies	30 LAB: Halloween Cookies 	31