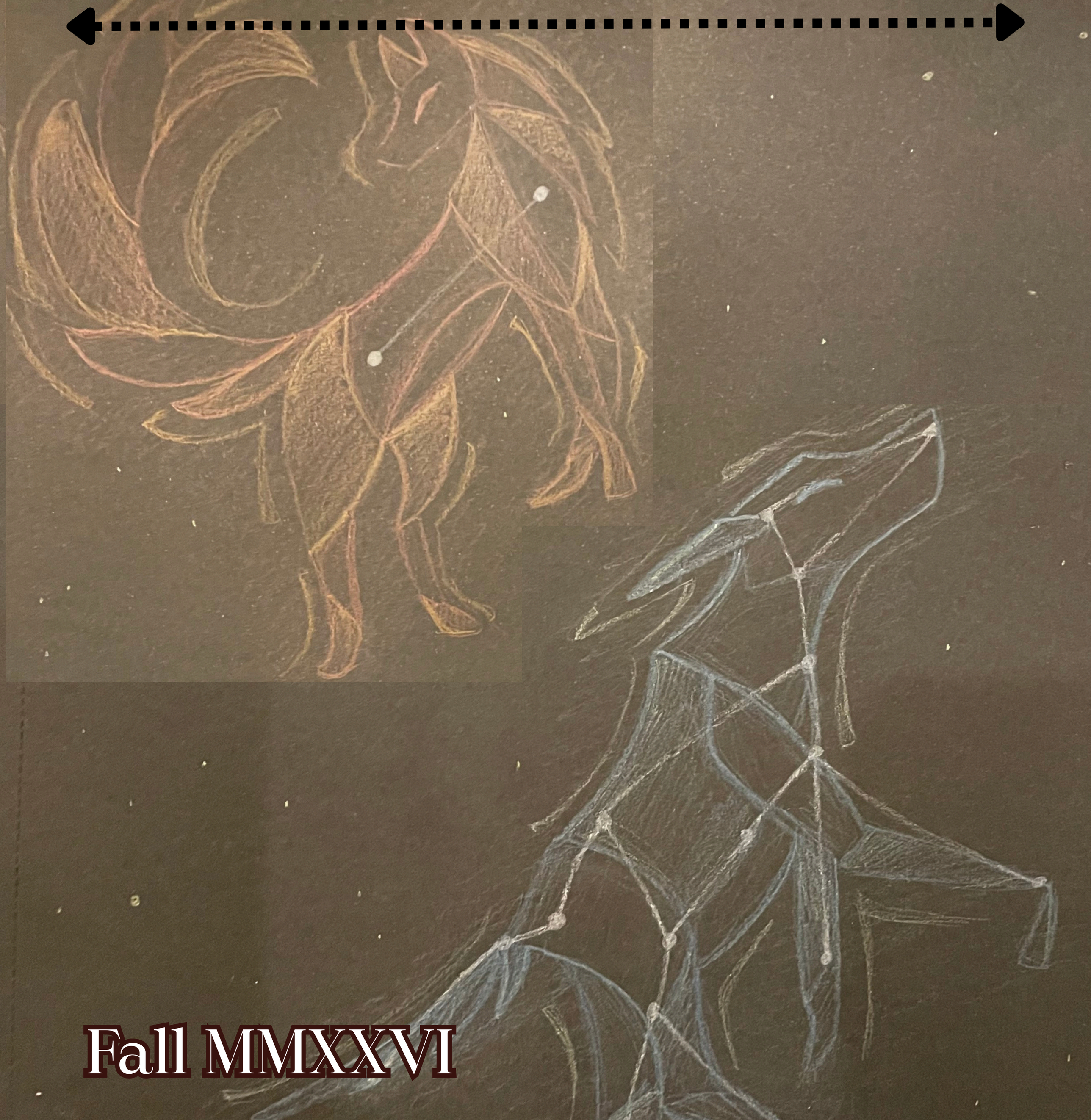
FORUM

VJCL



Fall MMXXVI

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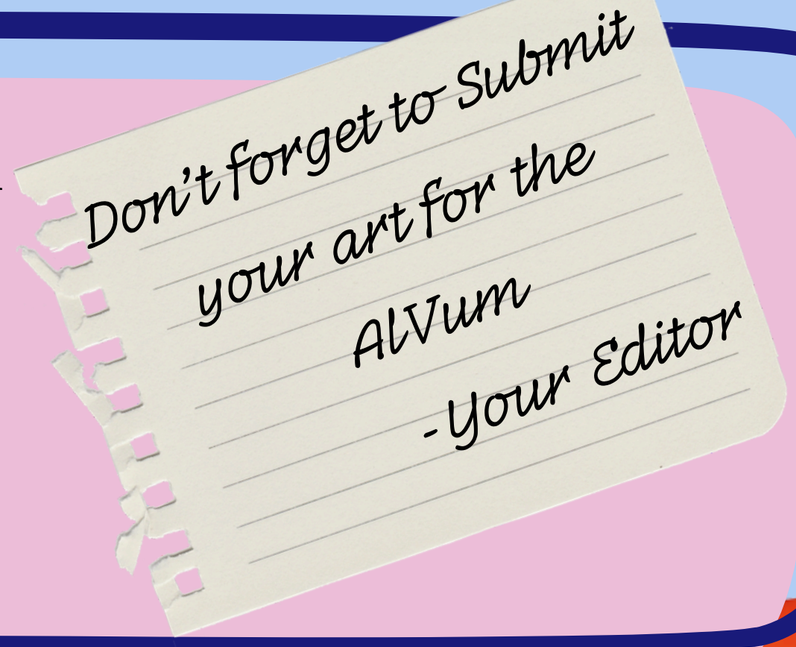
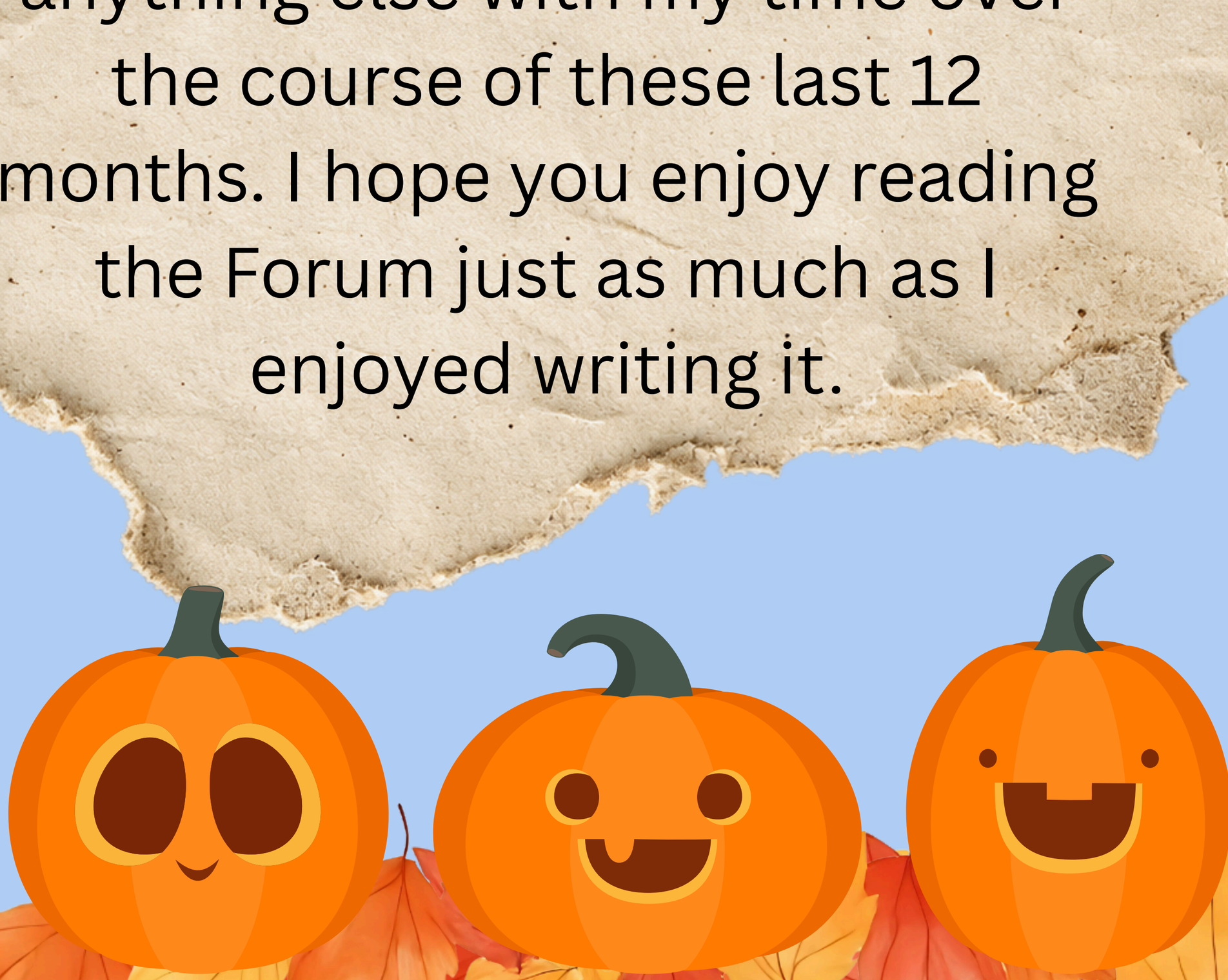
Congratulations to Emily Diehl from Wakefield for winning the Cover contest



Welcome Back & Goodbye

Welcome back to my final edition of the Forum. It has been such an honor to be your editor this past year and I couldn't imagine doing anything else with my time over the course of these last 12 months. I hope you enjoy reading the Forum just as much as I enjoyed writing it.



Kickoff Certamen Scores

	Novice		intermediate		Advanced	
	Open	Competitive	Open	Competitive	Open	Competitive
1st	Stafford HS	SSSAS	Nysmith	BASIS DC	SSSAS	TJHSST A
2nd	Classical Cottage	Washington Latin 2nd St	James Madison HS	TJHSST A	Flint Hill	SSSAS
3rd	Washington Latin Cooper A	TJHSST	Washington Latin 2nd St	SSSAS	Washington Latin Cooper C	Hayfield B



Coming soon

Richmond

Convention Center



Street Certamen

November 23

Hayfield



Certamen

December 12

VJCL is a Non Profit

There are three types of donations you can make: general funds, scholarships, and sponsorships. For general funds, donations will be used to fund the general cost of Convention to help keep costs down for student attendees in future years. Scholarships are specifically to help students who would not be able to attend either a state or nation convention otherwise. Sponsorships allow individuals, local chapters, or companies to sponsor an aspect of our Convention, whether it's a room for a discamus or ludamus, or a table within the Graphic Arts hall, there will be a sign acknowledging the sponsor's name or company. Sponsorships may also be anonymous. Any donation more than $250 is tax deductible. You'll be given a receipt to show the amount donated and any recognition given in return.You can find the donation button on the VJCL home page

VJCL IS OFFICIALLY A NON-PROFIT!

See our cursus donorum

This is enough to sponsor a room for your favorite convention activity!

Imperator - $500+

Consul - $350

Praetor - $200

This could be a scholarship for a student to attend their first convention!

You could sponsor a table to display submissions of your favorite graphic arts category

Aedile - $100

Quaestor - whatever you can spare

Donate at virginiajcl.org

Story Corner

The tragedy of Icarus began when King Minos imprisoned him and his father, Ðaedalus, in the labyrinth on Crete after Theseus and his companions defeated the Minotaur and escaped. Ðaedalus, being the craftsman he was, had an idea to help free him and his son from the heavily guarded island. He bound bird feathers with thread and wax to form 2 pairs of wings for them to fly to freedom, but he warned his son to be careful flying, because if he flew too low, the water would dampen the feathers, and if he flew too high, the sun would melt the wax on the wings. Once the wings were fashioned, the two flew away from the island to freedom, but as they got farther, Icarus flew higher and higher, and soon, the sun began to scorch his wings. When the wax melted, his wings fell apart, and he fell to the ocean below him and drowned.



Your Officers BTW





Who's running the VJCL BTW



Who's in charge of membership BTW



Who's judging spirit BTW



Who's taking the meeting minutes BTW





Who's amending the constitution BTW

Who made the state scrapbook BTW





Who's writing the Forum BTW

Classical Fall Resipies



1. Drain the soaked farro. Pound it and pestle until it forms a sticky white paste,
2. Put emmer flour and salt in a bowl. Add in farro paste and tracta water
3. Knead the dough until it is soft and tacky but not sticky,
4. Set the dough aside for 15 minutes
5. Divide the dough into equal sized pieces
6. Wipe one ball of dough with a cloth dipped in olive oil. Stretch the dough into rounds, Set aside on a towel. Repeat with the remaining dough pieces.
7. Preheat the oven to 218°C
8. In a bowl, combine the bread flour, water and salt. Knead until the dough is soft and stretchy but not sticky. Set aside.
9. Dry feta cheese Crumble into a bowl and mash break down large pieces.
10. Add honey to the feta and stir to combine. Set aside.
11. Line baking sheet with parchment paper. toss bay leaves in oil, use the leaves to cover the center of the baking sheet.
12. Roll crust until it forms a thin round, Place on top of the bay leaves on baking sheet.
13. Put one tracta on crust, spread a portion of the cheese mixture on, and repeat until all ingredients are used. End by placing the last tracta on top.
14. Draw the edges of the crust around top
15. Bake for 8 minutes, or until the crust starts to brown. Turn the heat down to 176°C, bake until the crust is golden brown for 60 minutes.
16. Remove from oven, coat with honey.

Ingredients

310 g emmer flour

655 g bread flour

4.5 kg (10 lb) feta cheese

474 g honey

Water: 544 g for tracta, 400 g for crust

Salt: 4 large pinches for the tracta, 5 large pinches for the, crust Olive oil, Bay leaves

Games

Word Scramble

taiesFr
iepar dmeC
pumTes
mAo
queaAm

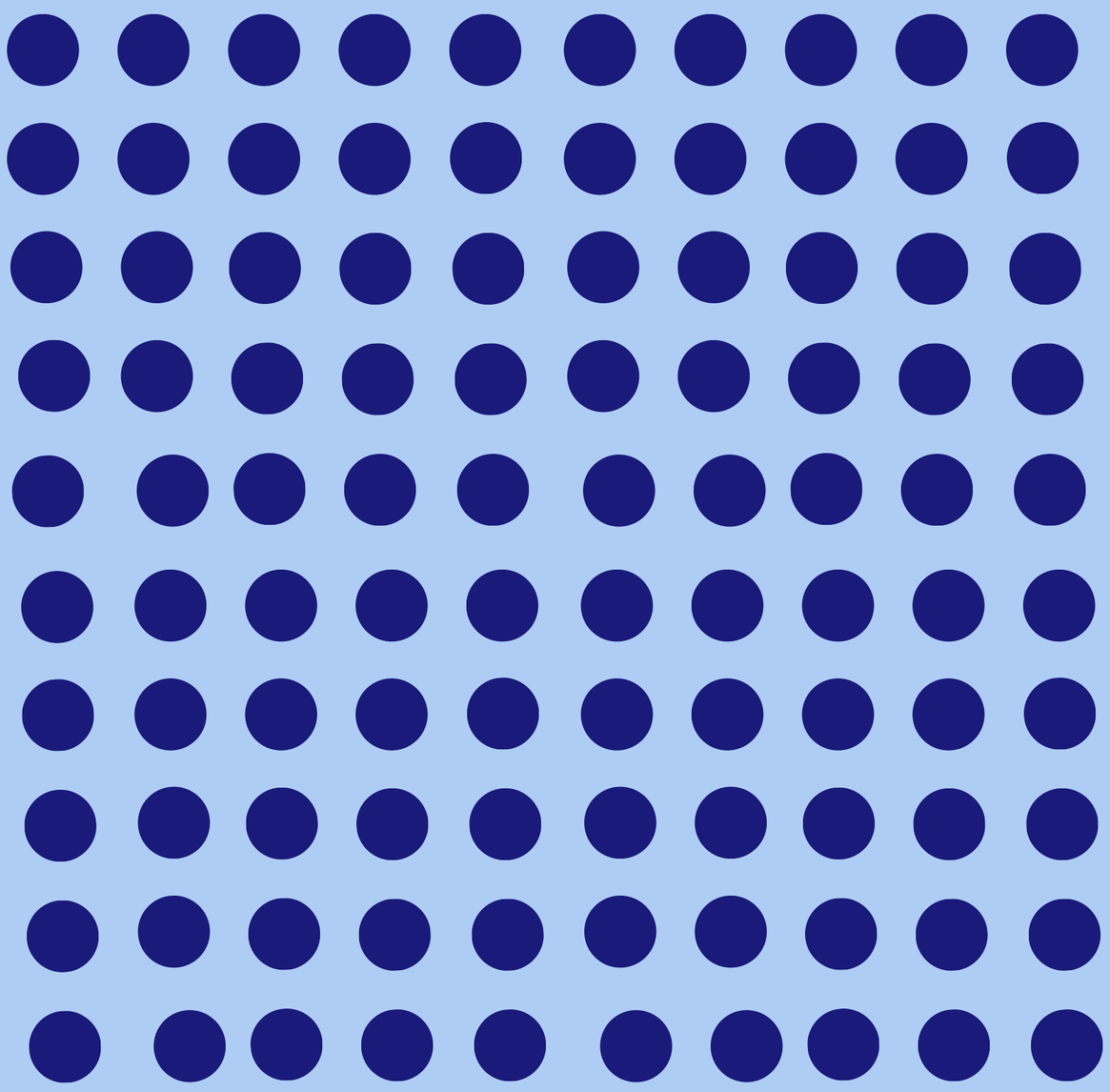
earrSev
eusRb
sdrAiu
teMnem
eMmtneo

Key

Fortase
Amo
Carpe diem
Aequam
Tempus

Memento
Rebus
Arduis
servare
mentem

Dots and Boxes



Where to find Us

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Email us if you have any questions or just want to chat! :D



Spring MMXXVI

forum

Fall MMXXVI