

# Attention all Ambassadors

February 4, 2014

6:30pm-7:30pm

FISD Administration Building

(Training Room)

5515 Ohio Drive

Frisco, Texas 75035

## The agenda will include:

- Career Day and Showcase Feb. 20<sup>th</sup>
- FISD Gifted and Talented program
- Pre-AP and AP classes
- Sharing ideas and strategies
- Upcoming One Voice Board Elections
- Student/Parent Empowerment Program
- Summer Learning Opportunities

## Ambassador Challenge:

*Bring at least one guest. Locate a family that would like to know more about One Voice or opportunities for them to get involved in the district and ask them to be your guest for the evening.*



In celebration of **Mardi Gras** we will have a King Cake party. The King will be compliments of Mama Irma's Cafe

*We also thought this would be a great opportunity for you to bring a favorite dessert along with the recipe to share in celebration of Mardi Gras. If you forward the recipe to [dunnr@friscoisd.org](mailto:dunnr@friscoisd.org) I will make copies for the group.*

### History of the King Cake

Inside every cake is a tiny baby (generally plastic now, but sometimes this baby might be made of porcelain or even gold). The tradition of having King Cake Parties has evolved through time, and the person who receives the slice of cake with the baby is asked to continue the festivities by hosting the next King Cake party.

Originally, King Cakes were a simple ring of dough with a small amount of decoration. Today's King Cakes are much more festive. After the rich Danish dough is braided and baked, the "baby" is inserted. The top of the ring or oval cake is then covered with delicious sugar toppings in the traditional Mardi Gras colors of purple, green and gold.

In more recent years, some bakeries have been creative with stuffing and topping their cakes with different flavors of cream cheese and fruit fillings.

