



Whittier Tech Culinary Arts' Students Help With Send-Off Party for Haverhill School Administrators

When a large cake was needed for the send-off party for two Haverhill School administrators, Whittier Tech Culinary Arts' students stepped up to the plate, or in this case, the mixing bowls and oven.

With the encouragement of their instructor, Tjitse Boringa, students made an extraordinary, three-layer cake that measured 2 x 2 ½ feet. On top of the cake layer, they spread a layer of ganache and then, a layer of chocolate mousse. They encased it all in a dark chocolate ganache and garnished it with 19 handmade chocolate cones filled with raspberry mousse and fresh berries. The cake was carefully transported up the steep, winding road leading to Winnekenni Castle where the party for Superintendent Raleigh Buchanan and Assistant Superintendent Steve O'Brien was held on June 16.



Proud Culinary Arts students' Meghan Houghton, a sophomore, Shantell Orcel, a junior.



Detail of the handmade chocolate cones filled with raspberry mousse