

Embracing the Absurd

RUTGERS SASHP NEWSLETTER

Monday, April 12, 2021

Dear SAS Honors Program Students,

In the spirit of travel restrictions easing up and The Dream Project being on today's newsletter, I wanted to talk about one of the most bizarre, fascinating things I have seen (while participating with The Dream Project) and talk about the beauty of the absurd. When our group was cycling through Washington, we had a stay at a small town by the state border that I will keep secret for privacy reasons. The catch with this town was that it was home to 20+ to scale, wire-mesh dinosaurs scattered among the town's houses and shops. And let me tell you, there is nothing quite like laying on the back of a 20-foot Diplodocus replica (the herbivore with the long neck) watching two teens in small-town Washington spar with boxing gloves in their backyard 25 feet away. Right then and there something sunk in for me. This world is full of oddities, practices, and completely bizarre but fascinating rituals and routines that give the world a sort of variety beyond the scope of what any one of us could ever imagine - and it's beautiful.

Granola wisdom aside, shake things up wherever you are by attending some of these events. Network, talk to, and meet people from honors classes past and present alike at the upcoming **Virtual Honors Alumni Gathering**. Spend your summer out of your comfort zone right here in Jersey by signing up for **The Dream Project 2021**. Express your love for all things bioethics to like minded folk, or, discover a brand new passion by applying for the **Bioethics Society Eboard**. Those who could use a boost right now with everything going on in the economy should consider applying for **Student Support Services**. Scout out scholarships/fellowships with RU's best at the upcoming event, **Happening @35**. Looking to give back? If so, be sure to apply for **Community Service Week**. Be sure to get your numbers soon by applying for **2021-2022 On Campus Housing** by the end of this week. Give thanks to one of the honors program's staff, **Emily (Wolfrum) Bittiger**. Get into the spring mood by making this week's **Menu Item**.

Warm Regards,
Justin Confalone
Your newsletter editor

In this Newsletter:

Announcements

- ***Honors Alumni Gathering
- ***The Dream Project 2021
- ***Bioethics Society Eboard App
- ***Student Support Services
- ***Happening @35
- ***Community Service Week
- ***2021-2022 On-Campus Housing App
- ***Thank You Emily
- ***Flavors of Rutgers Menu Item: Risotto Primavera



SASHP Newsletter

Announcements

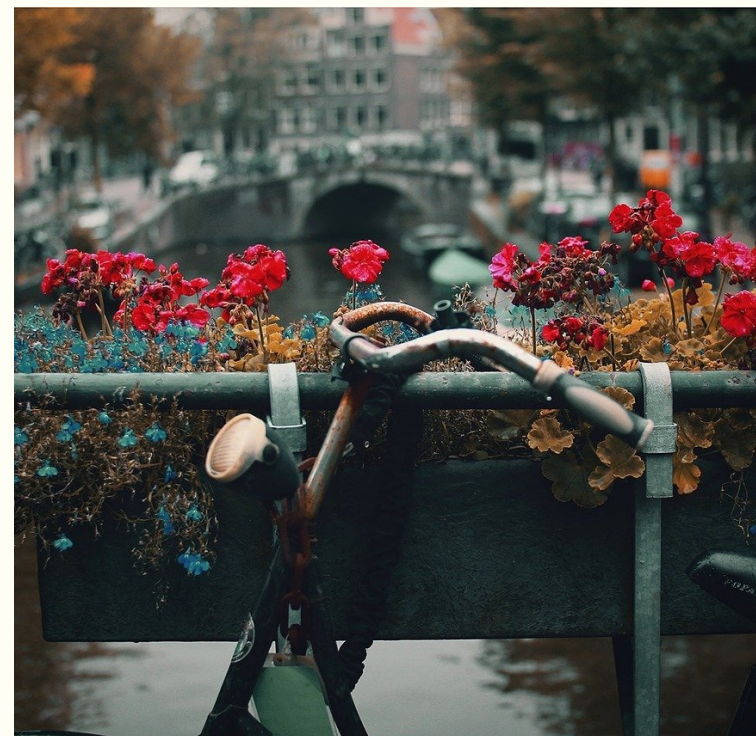
Honors Alumni Gathering

Meet, talk to, or reconnect with old and new friends alike at the upcoming **Honors Alumni Gathering**. This event will feature numerous honors alumni (including students from the 2020 graduating class) and pair students with each other in a series of networking speed one-on-one video sessions. Students looking to attend should check here for more information. This event takes place next **Sat, Apr 24 at 4pm EST**. RSVP [here](#).



The Dream Project App

Looking to spend your summer on wheels? **The Dream Project**, an honors alum-founded cycling trip that raises money for charity, is BACK. As a former Dream Project rider myself (I went from New Jersey to Oregon in 2019) this is an experience like no other. Even though this year's trip is staying Jersey-based, I promise you, the friendships you'll make on this trip and the things you will see make the experience incredible (and the newfound leg strength ain't so bad either). This trip is all about giving, and there will be dozens of volunteer opportunities with social service organizations to help get our neighbors back on their feet. Find out more information/apply [here](#).



Bioethics Society Eboard Application

The **Rutgers Bioethics Society** is looking for **eboard applicants**. The club works to generate campus-wide awareness of some of the most current and pressing ethical issues in science and medicine! They investigate bioethical topics within the Rutgers community and at large by combining theoretical discussion with real-world applications. The deadline to apply is next **Tues, Apr 20 at 11:59pm EST**. Those interested can find the app [here](#). While they prefer applicants with some experience in the club/bioethics, all students are welcome to apply.

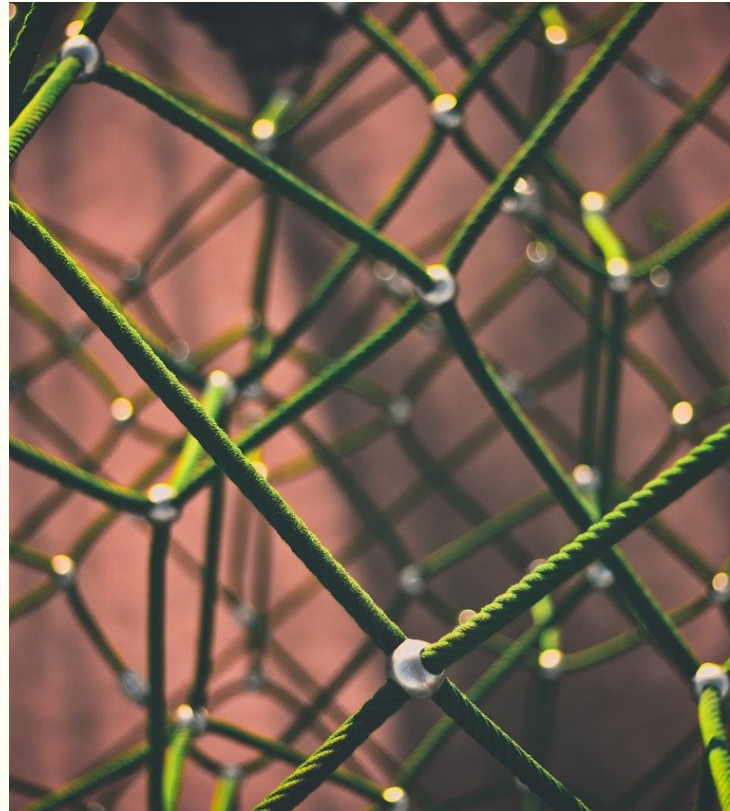


SASHP Newsletter

Announcements

You Should Know: Student Support Services

Rutgers is host to all sorts of incredible aid organizations that sometimes go unnoticed for their awesome work. Freshmen and sophomores in an especially tough spot right now should consider applying for the **Student Support Services**. SSS provides coaching and resources to help first-generation and low-income students succeed here at Rutgers. Their services include peer tutoring, grad school prep, laptop loans, textbook loans, grant aid support awards and so much more. Enrollment apps will be reviewed through this **Fri, Apr 16**. Find out more [here](#). I'm hoping to use some of the upcoming newsletters to highlight more of the awesome aid work being done at Rutgers, so stay tuned for that!



Happening @35

Speaking of aid work, join **Dr. Art Casciato** from the **Office of Distinguished Fellowships** as he discusses existing scholarship opportunities relevant to attending students. Dr. Casciato has been with Rutgers for some time, and having met with him personally, the man knows his fellowships exceptionally well. Not only could this event save you some money, but it could give you a chance to explore some great opportunities. This event takes place this **Wed, Apr 14 at 1pm EST**. Do yourself a huge favor and join the Zoom [here](#).

Community Service Week

There's so much positivity in this newsletter, I love it! *Ahem* Those looking to give something back should sign up for the **Virtual Community Service Week** - running from **Apr 19-25**. With opportunities ranging from clothing drives to spreading gratitude there is an opportunity for everyone this year! Find out more info/all of the events [here](#). Since this is open to all SASHP students, be sure to spread the word!



SASHP Newsletter

Media

Honors Housing Application

THIS IS NOT A DRILL. The campus is on its way back! Apply now for **on-campus housing** for the upcoming 2021-2022 academic year. The deadline to obtain your selection number is **Mon, Apr 19**. Honors housing is available in Brett Hall on College Ave, McCormick Suites on Busch, Jameson Hall through the Douglass Residential College, and very limited spaces on the 8th floor of the North Tower on Livingston. Honors housing is exclusively for SAS Honors Program students and a great way to connect with others in your community! Get the gears rolling by clicking [here](#).



Thank You Emily!

Bittersweet news.... after four years, **Emily (Wolfrum) Bittiger** is leaving Rutgers and the SASHP to pursue an opportunity at the University of Kansas in Missouri, where she relocated last summer. Emily will be truly missed by the SASHP and Rutgers community. She has done a lot here, and actually hopes to do even more by welcoming students to stay in touch with her at emilybittiger@gmail.com.

Flavors of Rutgers Menu Item: Risotto Primavera

Celebrate the season (and impress some unsuspecting family/roommates) with a spring Italian classic, **Risotto Primavera**. This recipe seems difficult on the surface, but, I promise that adding risotto to your culinary arsenal will open up a world of flavors.



For a full list of opportunities, click [here](#).

Follow Us!



@RutgersSASHP



@RUSASHP



rutgershonorsblog.wordpress.com



SAS Honors



@RU_SASHP



RISOTTO PRIMAVERA

***Makes 6-8 Servings

***Recipe/Image Courtesy
of Bon Appétit



- 1 medium carrot, peeled
- 4 tablespoons olive oil
- 8 ounces slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces
- 1 medium zucchini, trimmed, quartered lengthwise, seeded, cut on diagonal into 1-inch pieces
- 1 medium-size yellow crookneck squash, trimmed, quartered lengthwise, seeded, cut on diagonal into 1-inch pieces
- 4 1/2 cups (or more) low-salt chicken broth
- 1 large white onion, finely chopped
- 1 3/4 cups (11 1/2 ounces) arborio rice or medium-grain white rice
- 3/4 cup dry white wine
- 8 baby carrots, peeled, tops trimmed to 1/2 inch
- 1 1/3 cups freshly grated Parmesan cheese (about 4 ounces)
- 1 cup frozen peas, thawed
- 1/4 cup (1/2 stick) butter, cut into 1-inch pieces
- 1/2 cup thinly sliced fresh basil leaves
- 1/4 cup pine nuts, toasted

DIRECTIONS

1. Cut 1/4-inch slice off 1 long side of carrot to stabilize. Cut lengthwise into 1/8-inch-thick slices. Stack half of slices and cut lengthwise into 1/8-inch-thick strips. Cut strips crosswise into 1/8-inch cubes. Repeat with remaining slices.
2. Heat 1 tablespoon oil in heavy large skillet over medium-high heat. Add asparagus, zucchini, and crookneck squash; sprinkle with salt and pepper. Sauté until vegetables begin to soften, about 2 minutes. Set vegetables aside.
3. Bring broth to simmer in medium saucepan over low heat. Cover and keep warm.
4. Heat 3 tablespoons oil in heavy large pot over medium-high heat. Add onion and cubed carrot then sauté until onion begins to soften, about 2 minutes.
5. Add rice; stir until rice is translucent at edges but still opaque in center, about 3 minutes.
6. Add wine and simmer until absorbed, stirring occasionally, about 3 minutes.
7. Add 1 cup warm broth and baby carrots. Simmer until broth is almost absorbed, stirring often, about 4 minutes.
8. Add 2 cups more broth, 1 cup at a time, allowing each addition to be absorbed before adding next and stirring frequently, about 10 minutes.
9. Mix in sautéed vegetables and 1 cup broth. Simmer until broth is just absorbed, stirring often, about 5 minutes.
10. Add 1 1/3 cups cheese, peas, butter, and 1/2 cup broth. Simmer until butter melts, rice and vegetables are just tender, and risotto is creamy, stirring often and adding more broth by 1/4 cup at a time if risotto is dry, about 3 minutes longer.
11. Mix in basil; season with salt and pepper.
12. Transfer risotto to large shallow bowl. Sprinkle with pine nuts. Serve, passing additional cheese separately.