Monday, November 9, 2020

Dear SAS Honors Program Students,

As of my writing this, Biden has been president-elect for a little under 24 hours! Beyond Biden (and regardless of how you may align politically) this year's election season brought with it a major surge of LGBTQ and BIPOC representatives in our government - including (but totally not limited to) Vice President Kamala Harris. This election can be seen as a checkpoint in a new age for the US that - in my own biased opinion - will finally adapt to the many changes culturally and individually - that we have gone through in the past ten-or-so years. For the portion of the college age group that tends to avoid politics, hopefully this election will have made the political scene feel a bit more welcoming. As citizens, I hope we can all meet in the middle and agree with Biden’s pseudo-bipartisan statement that, regardless of political alignment, we all need to come out of this pandemic, fix the structural issues of this country, and make our political scene a little less polarized/polarizing.

Celebrate (or cope) with this week's events (and a fantastic dish). Make the process of planning the future a little easier by attending the upcoming SAS Major, Minor, and Career Readiness Fair. Learn a new language and fulfill SASHP requirements by taking French For Reading Knowledge. Make pandemic times a little sweeter by taking one of our new Honors Course Offerings. Learn all about '19 honors alum Laura Marchoff in this month's Honors Alumni Spotlight. Help make the difficulty of financing college a little easier while doing some good by applying to the recent PBK Scholarship. Check out a new Flavors of Rutgers Menu Item. Get some eyes on your unique talent through the talent spotlight. Check out the new blog post against big corporations “Why You Should Stop Buying Books From Amazon + What You Should Do Instead”.

Warm Regards,
Justin Confalone
Your newsletter editor
SASHP Newsletter
Announcements

SAS Major, Minor, and Career Readiness Fair
Halloween is little over a week behind us, but what is scarier for a college student than thinking about the future? *shudders* Make the process a little easier by attending the **SAS Major, Minor, and Career Readiness Fair**. This event takes place from **Tues, Nov 10 to Thurs, Nov 12** and will be split up for three different audiences. Day one will cover **STEM & health related fields**. Day two will cover **arts, humanities, social sciences, cultures, languages, and communications related fields**. Day three will be an open invitation for **all departments and programs** to attend. Learn more about this week of future-proofing [here](#) (or see the flyer in this Newsletter).

French for Reading Knowledge
Want to develop a reading-level knowledge of French? Students who have completed French 106 can fulfill their global language requirement by signing up for French 420: **French for Reading Knowledge**. This course is designed to help students, who have little or no previous French training, learn how to read French quickly and efficiently. In addition to the textbook, a variety of resources are used to practice reading French, including newspaper articles, classic French texts, and film. Find out more [here](#).

SASHP Spring Course Offerings
Speaking of, those looking to fulfill their honors course requirements should take a look at next semester’s honors course offerings. Both the departmental offerings and the honors seminars for spring are **incredible**. Take a look [here](#).
Honors Alumni Spotlight: Laura Marchoff

Get to know 2019 honors alum Laura Marchoff with this month’s Honors Alumni Spotlight feature. After graduating from SAS with a dual BA in journalism & media studies and political science, Laura went on to work as a marketing & sales coordinator for Criteria for Success, a sales growth/sales training, and management consulting firm located near Grand Central, NYC. Find out more about Laura’s story here.

PBK Scholarship Application is Open

Looking for a way to engage in active citizenship? Check out the Key into Public Service Scholarship application. Rutgers students in liberal arts and sciences with a GPA of 3.5 or more planning to graduate between Dec 2021 and spring 2023 can apply. (You may have received the info from SAS a few days ago). The form can be found here.

Flavors Of Rutgers Menu Feature: Not So Neilson's Bread Pudding

Today’s Flavors of Rutgers Spotlight takes our taste buds back to the days of smoothies in plastic cups, waffle makers, and a plethora of circular tables, Neilson Dining Hall. During their Thanksgiving event, Neilson always puts out turkey, cranberry sauce, and their famous bread pudding. This dish is always extra sweet and just as satisfying.
**Rutgers Radio is Live**

Spotify your streaming platform of choice? Send in some of your favorite songs to the **SASHP Radio**, open to all honors students. Current playlists are 2000s-2010s Pop, Chill/Relax, Workout, Car Jams, Good Vibes (R&B), and 90s **hip hop**. This is a pretty ambitious collab of student music: check here to find out more.

**SASHP Talent Spotlight**

Got some special talent you are eager to share? From life skills to fun skills, the **SASHP Peer Mentor Program** wants to see it as part of their **IGTV webseries**. These videos will be a few minutes long and allow students to feel a little more connected during these times. Submit your wacky talent here.

**SASHP Blog Post: “Why You Should Stop Buying Books From Amazon + What You Should Do Instead”**

“I’m sure I’m not the first to tell you that Amazon’s extreme popularity, power over the retail industry (especially online), and poor working conditions for employees are glaring reasons to stop shopping there,” says blogger **Melanie Raush**. The post can be found here.

For a full list of opportunities, click here.
NOT SO NEILSON’S BREAD PUDDING

***Makes 6-8 Servings

Ingredients:

5-6 Cups Bread (like challah or brioche) Cut Into 2-inch Cubes
3 Cups Milk
4 Medium Eggs
2 Teaspoons Vanilla Extract
1/2 Cup Sugar
2 Tablespoons (1/4 stick) Unsalted Butter, More for Greasing Pan
Very Large Pinch of Cinnamon
One Small Pinch of Salt

DIRECTIONS

1. Heat oven to 350 degrees
2. In a small saucepan over low heat, warm milk, butter, cinnamon, vanilla, sugar and salt
3. Continue cooking just until butter melts; cool
4. Meanwhile, butter a 4-to-6-cup baking dish and fill it with cubed bread
5. Add eggs to cooled milk mixture and whisk; pour mixture over bread.
6. Bake for 30 to 45 minutes, or until custard is set but still a little wobbly and edges of bread have browned, if desired texture is not reached keep baking
7. Serve warm or at room temperature.
As part of SAS Career Readiness Week, we proudly present the:

**SAS MAJOR, MINOR, & CAREER READINESS FAIR!**

Academic Departments | RU Offices & Services | Research, Certificates, Internships & More!

Check out all the exciting offerings during SAS Career Readiness Week (Nov 9-13), here

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**Tuesday, Nov. 10, 1-3pm:**
STEM & Health Related Departments & Programs

**Wednesday, Nov. 11, 1-3pm:**
Arts, Humanities, Social Sciences, Cultures, Languages, & Communications Related Departments & Programs

**Thursday, Nov. 12, 1-3pm:**
All Departments & Programs!

Hosted via Canvas and Webex/Zoom. Canvas page will go live for viewing on November 9. Learn more at go.rutgers.edu/sasfair20