Now that Thanksgiving is coming up, you better believe there are three things on my mind: family, food, and gratitude. So, family. With all the hustle and bustle of life in the wonderful world of academia, it is easy to get swept up in the flow of things and forget about them. I get it, really. I have a sister who is a bit of a neat freak and as she does most of the cleaning - screams at the slightest stain on the stove, a bowl left in the sink, or even using the wrong kitchen towel. I have another sister who likes to start family drama, and I also have a brother who can either be the coolest guy ever or get set off by the smallest inconveniences. Of course I love them, but when I moved to Rutgers I was happy to be away from it all. Even if they piss me off way more often than I would like to admit, in the spirit of giving thanks, I still love spending time with them when we can all get together.

Give thanks with some of these upcoming events. Make class registration a little easier by attending the Springing into Spring Registration event. Dissect the urban beauty of city art, bridges, and urban photography at this year’s Bishop Lecture on The Brooklyn Bridge and Its Creators. Speak with some experts on the issue of police reform at The Way Forward: Alumni and Faculty Discuss Police Reform. The new mental health app for the student body, Rutgers Unmasked is dropping today. Check out a new Flavors of Rutgers Thanksgiving classic. Navigate the age of polarized news with some more finesse by reading our new blog post “How to Fact Check.”

Warm Regards,
Justin Confalone
Your newsletter editor
Honors Capstone Q&A Session

Join photographer and author **Barbara Mensch** as she talks about the inspiration behind her recent book, *In the Shadow of Genius: The Brooklyn Bridge and Its Creators*. Mensch, a fine art photographer, has lived alongside the Brooklyn Bridge for over 30 years and has been consistently fascinated by its overall aesthetic. Taking place next **Tues, Nov 24 at 5pm EST**; architects, photographers, or anyone interested in art can register here.

The Way Forward: Alumni and Faculty Discuss Police Reform

Even if the protests have stopped and the election has changed our focus, police reform and how to handle it is still an important issue. Sit down with a panel of experts from all sides of the discussion at **The Way Forward: Alumni and Faculty Discuss Police Reform**. This event takes place this **Thurs, Nov 19 at 6pm EST**. Anyone interested can register here.

Springing Into Spring Registration

Degree Navigator, Course Sniper, WebReg, SPNs, CSP: it all gets so overwhelming. Learn about all of these and more at the Peer Mentor Program run **Springing Into Spring Registration Q&A session**. This event takes place next **Mon, Nov 23 at 9pm EST** and will last for a couple of hours. Course registration is a stressful process, and the fact that a lot of it is time sensitive DEFINITELY doesn’t help. While I’d recommend this event for anyone, first years especially will benefit. The zoom link can be found here.
Rutgers Unmasked
When it comes to bearing the brunt of pandemic anxieties, or just mental health fluctuations in general, it is almost always better to do it with some help. Enter Rutgers Unmasked, a new app meant to create an anonymous supportive community for Rutgers students. Break some of the isolation by sharing any negative emotions you may be feeling with your peers. Rutgers Unmasked launches TODAY on both Android and iOS so be sure to sign up!

New Blog Post “How to Fact Check”
We live in the era of polarized news, hypocritical press, and media bias on all sides. As author Nehee Patel writes “It can be easy to fall prey to misinformation, so it's important to stay vigilant and well read on matters that are close to you.” Read the rest here.

For a full list of opportunities, click here.

Flavors of Rutgers: New Menu Item
I made this announcement on Monday, but just to reiterate, every newsletter from now until Thanksgiving will feature a brand-new, personal Thanksgiving favorite of mine. Today's is the side we can all get behind: the most amazing Thanksgiving Mashed Potatoes.
NOT SO NEILSON’S MASHED POTATOES

Ingredients:
3 pounds Yukon Gold Potatoes (Or personal preference)

Flavor Liquid:
1/2 cup plus 2 tablespoons (130g) Unsalted butter
1/3 cup (78ml) heavy cream
1 cup (300ml) whole milk
4 cloves garlic, crushed lightly left in pods

Aromatics
Thyme, Rosmery, Bay Leaves, Parsely, etc

DIRECTIONS

1. Peel potatoes, it helps to peel these over a trashcan for easier clean-up
2. Cut peeled potatoes into 1 inch X 1 inch pieces, place them in a cold pot of water as soon as they are cut
3. Heavily salt cold water then bring to a rapid boil over high heat for 15-20 minutes (until potatoes are fork tender)
4. Drain then transfer potatoes to a large bowl
5. Mash potatoes while still hot until a smooth consistency is formed (usually 5-10 minutes)
6. Set potatoes aside (but keep warm). In a separate saucepan melt butter over medium heat, lightly crush the garlic and add in once the butter is melted
7. Add milk and heavy cream (or alternatives)
8. Bring up to just below a simmer (low-med) heat and let aromatics steep for 10 min (I would recommend rosemary or bay leaves but aromatics are up to you)
9. Strain out aromatics and gradually pour liquid mix into potatoes (frequently test for consistency as you add the liquid until desired consistency is reached)
10. (Optionally) garnish with lemon and/or black pepper. Enjoy these incredible taters!