Birds are in the fridge, groceries are on the counter, and decorations have been brought down from the attic. We’re two days away from Thanksgiving! For the .001 percent who remember two newsletters back (even I can’t do that), today we’re talking gratitude, being grateful and in good graces for well, everything. Although it is often reserved for the holidays, gratitude is fluid and should be something we all participate in. There has been a lot of stress for me personally with classes and some other matters, and, I honestly don’t think about gratitude enough. I would say I am thankful for my family’s new puppy, Darla, waking up today with enough motivation to attend an early morning lecture, and this incredible cookie recipe we found from my late grandma that we used over the weekend. Times are stressful for everyone right now, but I invite you all to take a few seconds and think up three things of your own and note how it makes you feel.

Thankfully, the next few weeks have plenty of events to be thankful for. Apply to be a performer at the Artists’ Collective Coffee House. Join Andrei Iancu and a whole panel of experts as they discuss The Future of American Innovation & The Role of the University. Celebrate the 100-year anniversary of W.E.B. Du Bois’s Darkwater by discussing its modern day implications at the 100-Year Anniversary Virtual Conference. Apply for an incredible remote opportunity in critical intelligence at the Network Contagion Research Institute. Check out our last Flavors of Rutgers menu item to celebrate the holiday. Need some more practice on giving thanks? Check out our new SASHP blog post “The Art of Practicing Gratitude (Yes, Even In 2020).”

Warm Regards,
Justin Confalone
Your newsletter editor
Artists’ Collective Coffee House: Performers Wanted
Know how to play an instrument? Dance? Do stand-up? Paint? Do a live reading of The Giving Tree children's book (it was a very interesting night)? Sign up to perform at the Artists’ Collective Virtual Coffee House! The event itself takes place on Fri, Dec 4 at 7pm EST but signups are due a few days earlier on Tues, Dec 1. Take the stage during these strange times and sign up here.

Virtual Conference on W.E.B Du Bois’s Darkwater
It has been 100 years since author, theorist, activist, and public scholar W.E.B Du Bois published his (arguably) most political work Darkwater: Voices From Within the Veil and we just gotta celebrate. The three day long conference will feature a distinguished group of scholars, activists, and public intellectuals from Rutgers and the broader world. With everything that has happened recently, interested students will not want to miss this conference, which takes place Dec 2 through Dec 4 at 4:30pm EST every day. Register here.

The Future of American Innovation & The Role of the University
Join director of the US Patent and Trademark Office, Andrei Iancu and a panel of Rutgers and RWJ faculty at The Future of American Innovation & The Role of the University lecture. The title is a mouthful, but in a time where universities worldwide have had to adapt to the pandemic at an alarming rate, this information is important. The talk takes place on Tues, Dec 1 at 3pm EST. Register here.
Network Contagion Research Institute Internship

Students interested in critical intelligence and surveillance should apply to intern at the Network Contagion Research Institute. Interns will perform social media monitoring of current events, track/analyze geopolitical issues, and communicate these findings. Interested applicants can email contact info and resume to alex@ncri.io.

Flavors of Rutgers Menu: Thanksgiving

For the final recipe of our Thanksgiving feature, we’ll be covering my (second) personal favorite side dish. We’ll be using Chef John’s recipe for Not So Neilson’s Sweet Potato Casserole.

New Blog Post: “The Art of Practicing Gratitude (Yes, Even In 2020)”

Speaking of gratitude, if the intro was not a hard enough sell this will be. “...I still think that it is in these 'unprecedented times' (is anyone else as exhausted of this term as I am?) that practicing gratitude can hold 'unprecedented' amounts of power” writes author Noa Deocampo. Read the rest here.

For a full list of opportunities, click here.

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NOT SO NEILSON’S SWEET POTATO CASSEROLE

***Recipe courtesy of Chef John***

***Makes 8 Servings***

Ingredients:

Potatoes
- 2 ½ pounds sweet potatoes, peeled and cubed
- 2 tablespoons butter
- 2 large eggs
- ¼ cup maple syrup
- ¼ cup buttermilk
- ½ cup milk
- ½ teaspoon vanilla extract
- ½ teaspoon salt
- 1 pinch ground allspice
- 1 pinch cayenne pepper

Pistachio Crust
- ½ cup chopped roasted, salted pistachios
- ½ cup light brown sugar
- ½ cup all-purpose flour
- ¼ cup butter, melted

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 1/2-quart baking dish with butter.
2. Place sweet potato cubes into a large pot, cover with water, and add a large pinch of salt. Bring to a boil and cook until a knife is easily inserted into a sweet potato cube, about 10 minutes. Drain well. Return to the pot and mash 2 tablespoons butter into sweet potatoes.
3. Whisk eggs, maple syrup, buttermilk, milk, vanilla extract, cayenne pepper, allspice, and 1/2 teaspoon salt together in a large bowl until smooth. Gradually mash sweet potatoes into egg mixture, starting with 2 tablespoons of sweet potato mixture, until all sweet potatoes are incorporated. Transfer sweet potatoes into prepared baking dish.
4. Mix pistachios, brown sugar, flour, and 1/4 cup melted butter together until completely combined. Crumble topping evenly over top of sweet potatoes. Use the back of a fork to gently press pistachio mixture down onto sweet potatoes.
5. Bake in the preheated oven until topping is browned and casserole is set, 25 to 30 minutes. If desired, place under oven's broiler for 5 minutes to give topping a little more brown color. Let rest to cool slightly before serving, about 10 minutes.