Monday, February 8, 2021

Dear SAS Honors Program Students,

Since covid has made the social aspect of college life difficult, I'd like to share one of my favorite weekend distractions: bubble tea. Along with coffee, bubble tea is one of those things that is easy to do with friends while keeping yourselves covid safe... plus, it’s delicious. Over the past few weeks my friends and I have been getting together to figure out housing for next semester, and, like clockwork, we always seem to end the stress fest at the nearby Gong-Cha. Although it isn’t much, little excursions like that are what will satisfy our social seeking brains, so get out there (safely)!

We’ve got a superstar lineup of events for the post-super bowl week. Can’t get enough of PRCC? Join them for one of the most important topics in academia Black Experience in Higher Ed. Those feeling the blues should sit in for the upcoming screening and discussion of the mother of the blues in Ma Rainey’s Black Bottom. Celebrate a great amongst the greats who was way ahead of his time at The Legacy of Paul Robeson. For anyone who forgot to get their special someone a gift, OR has a craving for delicious treats, take part in the upcoming Valentine’s Day Baking. Make the transition to graduate school a little easier by attending the upcoming Honors Alumni Night. Hear from the next wave of impactful speakers at this year’s TedXRutgers Conference. Learn about the journey of February’s alum, Julia Hutnik, in the most recent Honors Alumni Spotlight. Enjoying the newsletter? Let us know by filling out the Newsletter Feedback Form. Have a little taste of spring in the heart of winter with Not So Harvest’s Pesto Alla Genovese.

Warm Regards,
Justin Confalone
Your newsletter editor
Conversations Surrounding the Black Experience in Higher Ed

Want to take part in a dialogue that deserves all the attention it gets? Join the Paul Robeson Cultural Center’s panel later this week on Conversations Surrounding the Black Experience in Higher Education. The panel will consist of undergrad and graduate students as well as professors sharing their thoughts, insights, and experiences on being Black in the American education system. This event takes place this Wed, Feb 10 at 7pm EST, register here.

Screening and Discussion: Ma Rainey’s Black Bottom

Starring Viola Davis and the late Chadwick Boseman, Ma Rainey’s Black Bottom is about the iconic queer blues singer Ma Rainey and her journey from gig player to “Mother of the Blues.” As somebody who loves the blues and this movie’s knock out cast, I can’t recommend it enough. This event takes place this Thurs, Feb 11 at 6pm EST, join the zoom call here.

The Legacy of Paul Robeson

Dedicated activist, athlete, singer and scholar Paul Robeson is a legend around the Rutgers community, and, despite graduating over 100-years ago, his story is one that any student can learn from. This event will highlight the legacy and contributions to our community from the legend as well as dive into what it means to be a renaissance man - a way of life seemingly reserved for Mr. Robeson. This event takes place this Thurs, Feb 11 at 8pm EST. Join the zoom call here.
Valentine's Day Baking
Got a special someone to wow, an insatiable love for chocolate/sweets, or a need to fulfill Colloquium requirements? Learn to bake some incredible treats or flex your knowledge of the kitchen at the upcoming Valentine’s Day Baking Event. Use the same recipe as everyone else or rift something of your own this Fri, Feb 12 at 2pm EST. Register here.

Honors Alumni Night: MSFS Info Session
Considering grad school? Learn about the world post-undergrad at the upcoming Honors Alumni Night on Georgetown University’s Master of Science in Foreign Service Info Session. This event features MSFS admission representative and SAS ’16 alumna Tess Rosenberg, as she discusses the grad school application process, highlights, and career resources. Although this event takes place next Fri, Feb 19 at 2pm EST, alumni nights fill up quickly - so RSVP here.

TedXRutgers
Roots: they provide us with nutrients, hold us up, and make sure we always try our best to face the light. Roots also happen to be the subject of this year’s TedXRutgers. With speakers ranging from professors to entrepreneurs to fellow students, and a range of topics just as diverse, this year’s convention is sure to be incredible. I heard one is even about college dating, if anyone could use some gossip. TedXRutgers takes place later this month on Sat, Feb 27 but is always a wildly popular event, so be sure to register here.
Honors Alumni Spotlight

RU ‘18 alumna Julia Hutnik is a former accounting and Spanish major, FIGS instructor, and member of professional business fraternity Phi Chi Theta. She currently works as a senior analyst at Vanguard in Global Financial Reporting and uses her double major to work on Vanguard's first Latin American Exchange Traded Fund domiciled in Mexico. Find out more about Julia’s wonderful journey [here](#).

Feedback Portal

Portal is a bit too exciting of a word tbh, BUT, click [here](#) to fill out the brand new Newsletter Feedback Form. We want to know how the newsletter is being received, any critiques, some cool design ideas, new segments to add to vary up the stream of content, or anything else you feel worth mentioning!

Flavors of Rutgers: Not So Harvest’s Pesto Alla Genovese

With all of the snow this past week, I think everybody should have a warm taste of spring. This recipe is as authentic as they come and covers one of my favorite dishes of all time, **Pesto Alla Genovese**! It’s so simple, it’s healthy, and it will wow everyone you cook it for. Additionally, it is the perfect dish to surprise a special someone on Valentine’s Day. Check out the recipe below!

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

NOT SO HARVEST’S PESTO ALLA GENOVESE

***Makes 4-6 Servings

Ingredients:

- ¼ cup pine nuts, toasted
- 1 ½ cup basil leaves
- 2 cloves garlic, chopped
- 2 oz (vegan optional) parmesan cheese, grated
- ½ cup oil
- Kosher salt
- Freshly ground pepper
- 1 cup snap peas, sliced
- 300-400 grams of pasta

**Directions**

**Making the Sauce**

1. Heat a medium saucepan (no oil) over medium-high heat, throw in pine nuts and constantly move around for 2-minutes, or until pine nuts smell fragrant.
2. (Mortar and Pestle Method; tends to yield a better pesto) Crush the garlic with a big pinch of kosher salt in the bowl of the mortar and pestle.
3. Add in the toasted pine nuts and crush, proceed to add in the basil a handful at a time, crush as you go.
4. Add the vegan optional parmesan and crush everything together until a paste is formed.
5. Add the ½ cup of olive oil 1-2 tablespoons at a time, work the oil into the paste as you go.
6. Season with salt and pepper to taste.
7. (Food Processor Method) Throw all ingredients (minus the oil) into a food processor and process until a paste is formed.
8. Add the olive oil a little bit at a time until ½ cup is used, store the pesto in a glass jar for upwards of a week.

**Making the Dish**

1. Cook pasta per package instructions, once done, reserve 1/2 cup of pasta water and place to the side.
2. Drain pasta, place into a large bowl then pour saved water over the pasta.
3. Toss the pasta with the pesto and snap peas until well-combined and creamy sauce has been formed.
4. Serve and enjoy this incredible dish!