

November 2017

TRIO NEWS

Volume 1, Issue 8

Now Available: Tutoring Center Drop-In Hours!

The Tutorial Center on the second floor of the library in Middletown is offering drop-in tutoring hours. Each day, they will announce the subjects and times on their Facebook and Twitter pages. This is a great opportunity to brush up your skills before finals!

Facebook link: https://www.facebook.com/SUNY-Orange-Academic-Support-529381540737793/

Or search "SUNY Orange Academic Support"

Twitter: @SUNY_OrangeTC



IMPORTANT The last day to drop classes with a W grade is November 27th!

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HAPPY BIRTHDAY!

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Easy Thanksgiving Recipes

Chef John's Perfect Mashed Potatoes

Ingredients:

3 large russet potatoes, peeled and cut in half lengthwise 1/2 c. whole milk 1/4 c. butter Salt and ground black pepper to taste

Place the potatoes into a large pot, and cover with salted water. Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 minutes. Drain, and return the potatoes to the pot. Turn heat to high, and allow the potatoes to dry for about 30 seconds. Turn off the heat. Mash the potatoes with a potato masher twice around the pot, then add the butter and milk. Continue to mash until smooth and fluffy. Whisk in the salt and black pepper until evenly distributed, about 15 seconds.

Cranberry Sauce

Ingredients:

- 12 ounces cranberries
- 1 c. orange juice 1 c. white sugar

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.

Famous No Coffee Pumpkin Latte

Ingredients: 1 c. pumpkin puree 1 quart milk 1/4 c. white sugar

- 1 tsp. ground cinnamon
- 1 tbsp. vanilla extract

Combine pumpkin, milk, sugar, cinnamon, and vanilla in a large saucepan over medium heat. Use a whisk to blend well. Heat to a simmer; do not boil.

Quick and Easy Pumpkin Mousse

- Ingredients:
 - 1 tbsp. butter
 - 24 marshmallows
 - 1/2 c. milk
 - 1/2 c. canned pumpkin
 - 1 tsp. vanilla extract
 - 1 tsp. pumpkin pie spice
 - 1/3 c. confectioners' sugar
 - 1 c. heavy cream

Melt the butter in a large skillet. Stir in the marshmallows, milk, and pumpkin. Stir frequently until melted and smooth. Remove from heat; stir in vanilla and pumpkin pie spice. Cool completely, about 30 minutes. Combine 1/3 cup confectioners' sugar and 1 cup heavy cream in a large bowl. Use an electric mixer to beat until stiff peaks form. Fold whipped cream into cooled pumpkin mixture. Pour mousse into ramekins or chocolate shells. Cover and refrigerate until firm, about 2 hours.

20 Study Strategies for Finals Week

Finals are quickly approaching! Here are 20 tips from fastweb.com on how to prepare so you ace your exams!

- 1. Create your own study guide.
- 2. Ask questions.
- 3. Attend the review session.
- 4. Start early.
- 5. Organize a group study session.
- 6. Study things not on the study guide.
- 7. Take breaks.
- 8. Stay well-rested.
- 9. Create a study schedule and follow it.
- 10. Prioritize your study time.
- 11. Study for the style of exam.
- 12. Quiz yourself.
- 13. Meet with your professor or TA.
- 14. Reorganize your notes.
- 15. Pace yourself.
- 16. Teach classmates.
- 17. Revolve your focus.
- 18. Color code it.
- 19. Visualize.
- 20. Make it fun.

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Dates To

Remember:

November 14: Workshop—The Human Condition, Part 1

November 17: Workshop—The College Transfer Experience

November 21: Workshop—The Human Condition, Part 2

November 22-November 26: Thanksgiving Recess

November 27: Deadline to drop a class with a "W" grade

November 27: Deadline for total withdrawal from college

December 1: Deadline to apply for December Graduation

For additional workshop information, go to the TRIO website



www.fastweb.com