BIRTHDAYS

Angela Covington [01/06]
Mike Rahimzadeh [01/17]
Dominic Liu [02/04]
Andreas Claus [02/09]
Alexia Anleu [02/16]
Sara Morice [02/20]

WELCOME BACK!

SLC | ALUMNI
RAND | SARRATT
COMMONS

reminders...

☐ JOIN SEAB
☐ All-Staff 03/04
☐ schedule your March 1-on-1

UPDATES

- new signage in SLC/
  Sarratt/Commons
- indoor dining in Rand
CHARCUTERIE BOARD

/SUPPLIES/

MEAT (E.G. SALAME, PEPPERONI, OR PROSCUITTO)
CHEESE (E.G. CHEDDAR, MOZZARELLA, BRIE)
FRUIT (E.G. APPLES, ORANGES, GRAPES)
CRACKERS (E.G. PRETZELS, RITZ BUTTER, TRISCUITS)
EXTRAS (E.G. NUTELLA, PEANUTS, PISTACHIOS, ALMONDS, RAISINS, CHOCOLATE CHIPS)
WOODEN CUTTING BOARD

BABY JACQUELYN PERRY COPE
BORN DECEMBER 13, 2020

Two month update...Baby Perry is finding her smile and mischievous personality. Sara and her husband Matt are so in love with her!

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Instagram: events.at.vanderbilt
SNOWCREAM RECIPE

Ingredients:
• 1 cup milk (any kind)
• 1/3 cup granulated sugar
• 1 teaspoon vanilla extract
• 1 pinch salt
• 8 cups clean snow or shaved ice (more or less, depending on the density of the snow)
• optional topping: sprinkles!

Instructions:
1. In a large bowl, whisk milk, sugar, vanilla and salt together until combined.
2. Go scoop up some fresh (clean!) snow, and immediately stir it into the milk mixture until you reach your desired consistency. (The ice cream should be fluffy, not runny. But it melts quickly, so dive in quickly.)
3. Top with sprinkles or other ice cream toppings if desired, and enjoy!