Running Platform

It’s the time of year to brush off your suits, polish your shoes, and make sure all your skeletons are securely chained down in your closets. Yes, that’s right. It is ELECTION TIME!

Make sure you have a running platform ready! Global warming (seriously, I wish it would be warm)? World Peace? Or more importantly, what food are we getting next semester? Join the officer board to gain all the powers.

If not, break is on the horizon and this years, its nearly a month long (VICTORY). So there is time for the holidays to see family, have fun, and actually forget homework for a bit (if you are the lucky one). And when we come back, winter will be here in full force, ready to face the winds and fury of the winter.

And for exam time, here is some advice from an old bent:
December Birthdays:

Maria Guido  
Nathan Cobb

Note from the TBP Store: We are taking suggestions! If you want to request new items for the store to stock in January, email Melissa Wrobel at treasurer.mie.tbp@gmail.com over break. With all this time to think of new goodies, make sure you can also get a taste by suggesting it for the TBP store.

News and Events AT TBP MIE

THANK YOU! TBP has made great efforts in donating our time, money and blood this semester.

The TBP-hosted blood drive by the American Red Cross was a success thanks to everyone’s efforts. We are able to collect 63 units of blood and 4 double reds – a difference in up to 169 lives. This kind of effort from set up/clean up to advertising to volunteering and of course, donating, was incredible and hopefully we can do it again!

TBP’s adopt-a-family has been wonderful. The family is a single mother whose husband was a recently deceased military Veteran supports three children and no longer has a job. With your help, we have been able to accumulate gifts to match their wish lists and make their holiday season brighter, helping them get through their first Christmas without their father. We have also been able to buy gifts for them to fulfill their wishes and through the efforts of Nathan Cobb and Amelia Zelenak, our service coordinator, Walmart has made an additional $250 donation for the family and Peter’s Pals. Thank you for all your efforts, and especially thank you Nate and Amelia.

Thank you for donations to Peter's Pals for children of all ages in a hospital during the holidays. Not only will your gifts brighten the days of these children but we were able to use the Walmart donation to buy more games for these children.
And the important part: Leadership Positions

WHO WANTS TO RULE THE WORLD?

Well, tough luck. Instead, on the ladder to said power, you should think about running for TBP leadership positions – with vacancies coming up! Check out descriptions and think about running! Select year long positions (i.e. president and treasurer) are not open – assassinations may be necessary to gain the position (or you can wait, but that’s just boring).

**Vice President:** The Vice President is the ALMOST president. It’s the closest you can come, barring assassination, so live it up. You will be coordinating professional development events like the Meet the College Luncheon, Engineering Futures, and events companies with on campus. But more importantly, you control and provide the food at all GBMs. Just a tip, this may be something you want to mention while running for VP.

**Membership Vice President:** This one, you should be very familiar with. It is the guide into TBP, leading all the lovely initiates through the toil and turbulence of balancing initiation and the deluge of coursework. Also, MVP kinda sounds nice in general, doesn’t it? And it has one more letter than VP. What more could you want.

**Corresponding Secretary:** As corresponding secretary, you may want to brush up your skills on emailing and sending snail mail, which still exists. You are our link to HQ and you will be submitting reports in a timely fashion so that we can be VICTORIOUS and win all the awards (or specifically the Secretary’s Commendation Award).

**Recording Secretary:** The recording secretary is the best position of them all. You can tell all the stories (and no one will question if what you write is true – YOU ARE THE PEER REVIEW, YOU HAVE THE POWER). The job also includes writing the local bent (this thing you are reading) and taking meeting minutes at GBM and officer meetings (which inevitably fit everyone’s schedule but your own). Sharpen your language skills here.

**Historian:** As Historian, you are the victor – you always write the history. Your job means keeping track of all the activities and pictures of TBP to adorn our lovely new board in the room and potentially go on social media! At the end, you will hand in your version of history in a project report, compiled from all the officer reports of their events. To obtain said reports, you may have to go on dire quests (or learn the delicate art of nagging).

**Cataloger:** Your job is to account for quorum at meetings and active members so you get to figure out who is active and who can be removed to the deactive list. You will also be in charge of organizing and updating the email lists (or getting the person who does this in connect services the right list) so that our emails go to tbp members as desired and not my imaginary friend Bob. Bob says hi, by the way (he’s standing behind you).

**Community Service Coordinator:** As Community Service Coordinator, you will be making TBP members actually get up from our study tables to participate in the community at large. Not only will this expand the horizon of us all, it will also reduce the prevalence of myopia in members!
Tutoring Coordinator: Here, you will be in charge of matching up students looking for tutors with tutors with the desired skill set! It’s almost like match-making! (but really not so please don’t dabble in the latter field).

Social/Publicity Coordinator: As social coordinator, you make sure we have fun and actually do things. What things, you ask? Why, dodgeball, whirly ball, euchre nights, ice cream socials and more are just some of the activities that you will have the power to make happen.

Room Tech: The room tech not only keeps the room, fridge, and cabinets clean and organized, they do the same on the internet. You will be updating the website, the computers in the room and the newfangled social media including the tbp_mie twitter page (but prior experience is not needed – see Doug).

Engineering Comics
LAURASIA

RED ROVER, RED ROVER, SEND INDIA OVER!

Why science teachers should not be given playground duty.

HOW THE HIMALAYAS FORMED

Your Answer is Correct.

But you didn't use my method
So I'm going to give you Half Credit
FLASHBACK FRIDAY #fbf
From the esteemed pages of the Oct 1993 Bent, from the Pen of editor Ron del Rosario, we have our Flashback Friday.

The Local Wye Level  
Page 3  
October 1, 1993

IMPORTANT NOTICES?
SNAPS FROM JOHN OLIJNYK’S 3-DAY, 3-D SUMMER BASH!

DAY 1: CLUB NITE!
Wayne Planiasinski having a good time at BC’s.

DAY 2: SPORTSEXTRAVAGANZA!
Johnny “Phazers Locked” O. prepares to score another one for his team during the Water Polo Tournament.

DAY 3: ROLE-PLAYING GALORE!

OUR CHAPTER IS STILL QUITE GODLIKE IN VOLLEYBALL
Yes, we at Tau Beta Pi Michigan Epsilon Chapter have succeeded in extending our dynasty of volleyball terror over the hapless "other" chapters in our district. As of Saturday, April 3, our team consisting of John "Zeus" Olijnyk, Teri "Athena" Koss, Lara "Diana" Daniv, Pete "Dionysius" Papadopolous, Steve "Poseidon" Fedewa, Kannan "Hermes" Sankaran (who received a Special Award for Swiftness by the Ohio State Police), and Feras "Hades" Batah.

ANY SUGGESTIONS?
If you have any suggestions, comments, complaints, questions, deep philosophical introspections on the metaphysical universe, etc., or just feel the need to socialize, please feel free to drop by the office and talk to your fellow members.
Congratulations to all the TBP seniors who are graduating this semester, especially our room tech Doug Harriman! Enjoy the epicness that is Doug’s graduation cap :) You guys are awesome and deserve the greatness that is graduation.

Games

Lewis Carrol Puzzles

1.
(a) All babies are illogical.
(b) Nobody is despised who can manage a crocodile.
(c) Illogical persons are despised.

2.
(a) No interesting poems are unpopular among people of real taste.
(b) No modern poetry is free from affectation.
(c) All your poems are on the subject of soap-bubbles.
(d) No affected poetry is popular among people of real taste.
(e) No ancient poem is on the subject of soap-bubbles
Solutions

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2.) Babies cannot manage crocodiles
3.) Your poetry is boring.

Credits

Recipes are credited as indicated.

Image sources
http://xkcd.com/1123/
http://xkcd.com/1125/
http://xkcd.com/1449/
http://www.memefeed.net/wp-content/uploads/2013/08/969289_543637225691288_993389358_n-300x300.jpg
http://photos.ak.fbcdn.net/hphotos-ak-frc3/1150904_549900125064998_641281688_n.jpg

Annual TBP Holiday Potluck

Enjoy the precursor dinner for the holidays with food from our very own members (and you can make some dishes too with the recipes below!)
TBP Holiday Potluck Recipe Book
For exclusive delicious dishes at GBM 4

Minglei Huang – International Fried Chopped Ribs
Ingredients
Ribs, Sesame oil, ginger, garlic, wine, sugar, yellow bean sauce

1. Fry in sesame oil with ginger, garlic and ribs for 5 minutes.
2. Pour the water into pot until the ribs are submerged.
3. Boil it with wine, sugar and Yellow Bean Sauce and wait it until dry up.

Dalia Azebdeh – (Halal) – Chicken Rolls
Ingredients
Boneless/skinless chicken breasts, spices (bay leaves, cardamom, cinnamon, black pepper, salt), onions, olive oil, Sumac, roll pastry

1) Use boneless/skinless chicken breasts. Cut them into small rectangular pieces.
2) Cook them with water and spices (bay leaves, cardamom, cinnamon, black pepper, salt).
3) In separate saucepan, saute some chopped onions with olive oil.
4) Add the cooked chicken pieces to the onion and add special spice called "Sumac". Let them cook together for about 15 min.
5) Make the rolls with the rolls pastry and then broil in the oven until they are gold and crunchy.

Ben Paczkowski– Mint Chocolate Fudge
Ingredients
3 1/4 cups white chocolate chips
2 tablespoons butter
1 can (14 ounces) sweetened condensed milk
2-3 teaspoons mint extract (not peppermint)
green food coloring
3/4 cups mini chocolate chips, divided

Instructions
Line an 8x8 square pan with foil and lightly spray with cooking spray. Set aside.
In a microwave safe bowl, microwave white chocolate chips and butter on high for 1 minute. Let rest for 1 minute then check to see if melted. If needed microwave for another 30-45 seconds. Stir chocolate until all lumps are gone.
Stir in sweetened condensed milk and mint extract. Add food coloring to desired color. Once completely incorporated, let cool for a few minutes then fold in 1/2 cup mini chocolate chips.
Press fudge into prepared pan. Sprinkle remaining mini chocolate chips on top and gently press into fudge.
Refrigerate for a minimum of 2 hours to set before cutting into squares.
Store in an airtight container.

Douglass Harriman – Chive-Garlic Mashed potatoes
Ingredients
4 to 6 pounds Yukon Gold potatoes, peeled
Kosher salt and freshly ground black pepper
1 cup heavy cream
½ stick (¼ cup) unsalted butter  
4 cloves garlic, lightly crushed  
3 sprigs fresh thyme  
2 tablespoons chopped chives  

Directions  
Put the cut potatoes into a large pot, cover them with cold water, and add a large pinch of salt. Bring to a boil and simmer until the potatoes are fork tender, about 20-30 minutes. Drain well. Meanwhile, in a small pot, heat the cream, butter, garlic, and thyme. While the potatoes are still warm, press them through a potato/rice mill, into a bowl. Stir in the warm cream a bit at a time, straining out the solids, until the potatoes are fluffy. Season with salt and pepper and gently fold in the chives. Serve immediately.  

For variety try adding in a package (12 oz) of crispy bacon.  

Kathryn Della-Porta - Brussel Sprouts Sauteed with Garlic  

Ingredients:  
2 lbs. Frozen or Fresh Brussel Sprouts  
2 tab. Olive Oil  
2 - 3 Cloves Garlic, chopped roughly  
Salt, to taste  
Black Pepper, to taste  

Procedure:  
Steam brussel sprouts until tender (5 to 10 minutes)  
Heat oil and garlic in large frying pan  
When garlic just begins to brown and the oil starts to shimmer, add brussel sprouts  
Add salt and pepper to taste  
Fry brussel sprouts until the outer leaves begin to brown  
(If necessary, divide oil and garlic and fry brussel sprouts in two batches)  
Serve warm  

Mark Patton – Mac and Cheese  

Ingredients  
2 cans evaporated milk  
1 cup milk  
1 egg  
2 ⅛ cups macaroni noodles  
3 lbs. shredded cheese (the type of cheese is subjective; use your favorite)  
Morton’s Seasoning Salt & some type of garlic seasoning blend  
Butter (plan on about ½ stick)  

Instructions  
1. Preheat oven to 350°.  
2. Bring a pot of salted water to a boil and cook noodles until tender. Stir occasionally to prevent sticking.  
3. In a large bowl, combine evaporated and regular milk. Add the egg and beat until mixed.  
4. Add about half of the cheese (1.5 lbs.). If the mixture looks like it has too much liquid, add more cheese (you shouldn’t need more than about another ½ pound if this is the case).  
5. LIGHTLY season the milk cheese/mixture with seasoning salt/garlic seasoning and mix well (note that you can use any seasoning you want; this is what I use).  
6. Lay drained noodles in a 13x9 glass baking dish and add a few slices of butter (the noodles should still be hot).
7. **OPTIONAL:** In a medium saucepan heat the milk/cheese mixture over low-medium heat, stirring constantly until the cheese just begins to melt. It is NOT necessary to melt the cheese all the way down. This will make the final product smoother/creamier.

8. Pour cheese mixture over buttered noodles and mix well. Try not to leave empty spaces. If more noodles are required, boil a few more and add them to the mixture. (If it is necessary to add more noodles, you’ll have to eyeball this one.)

9. Cut 4 slices of butter about ¼ to ½ inch thick each. Further cut these slices into thirds. Place these slivers standing up in the macaroni and cheese mixture. You should have enough for 3 rows of 4 slivers.

10. Cover this with the remaining cheese (or until satisfied).

11. Bake on 350° for 30 – 45 minutes, or until edges/top are browned to your satisfaction. Done!

**AND LASTLY…..Recipes from the President’s Holiday Kitchen**

**Pumpkin Fluff Dip**

**Ingredients**

- 1 can (15 oz.) pumpkin
- 1 pkg. (3.4 oz.) JELL-O Vanilla Flavor Instant Pudding
- 2 tsp. pumpkin pie spice
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

**Mix** pumpkin, dry pudding mix and spice in large bowl with whisk until blended.

**STIR** in COOL WHIP.

**REFRIGERATE** 1 hour.

**SERVING SUGGESTION:** Serve with cinnamon-graham crackers and/or gingersnap cookies.

**Cranberry-Pineapple Chutney**

**Ingredients**

- 2 (12 oz.) packages fresh cranberries
- 1 (20 oz.) can crushed pineapple in juice
- 1 ¼ cups sugar (can use more to taste) –OR- ½ cup honey
- 1 ¼ cup walnuts, chopped (optional)
- 1 tablespoon fresh lemon juice
- ¼ teaspoon clove

**Drain** the pineapple thoroughly in a fine sieve set over a large measuring cup (push the pineapple against the sieve to drain any extra juice).

**Add** enough water to the measuring cup to make 2 cups liquid.

**Pour** the 2 cups of liquid into a large saucepan.

**Add** in the cranberries and sugar.

**Stir** over medium heat until sugar dissolves and the mixture comes to a boil. Continue to boil until most of the berries pop (use a splatter screen or a lid to prevent staining your entire kitchen!) and the mixture is thick, stirring occasionally. This should take approximately 10 minutes.

**Remove** from heat.

**Add** drained pineapple, walnuts, lemon juice, and cloves. Mix until well combined.

**Transfer** to a bowl and cool to room temperature.

**Cover** and refrigerate for 24 hours.
Cinnamon Sugared Almonds

Ingredients

- 3 cups whole almonds, raw
- 1 cup sugar
- 1/2 tbsp. cinnamon
- 1/4 cup water

Instructions

1. In a large skillet or pot combine the sugar, cinnamon and water over medium-high heat until the sugar has dissolved.
2. Add the almonds and stir constantly with a spoon or spatula, coating the almonds with the syrupy mixture.
3. Keep stirring until the sugar crystallizes (this takes about 8-10 minutes) and it looks sandy. Don’t stop stirring!
4. Remove the pan from heat and scoop the almonds onto wax or parchment paper.
5. Let the cinnamon almonds cool for a few minutes before serving.

For variation: Add a dash of other spices to the mixture as well, such as pumpkin pie spice, nutmeg, vanilla, brown sugar, etc.

Colin Weir - Cornbread Casserole

Ingredients

1 box (8 oz.) Jiffy Cornbread mix
1 (15 oz.) can whole kernel corn, drained
1 (15 oz.) can creamed corn (not drained)
1 cup sour cream
½ stick butter, melted

PREHEAT oven to 350 degrees F.
GREASE 8x8” casserole dish (with cooking spray or Crisco).
MIX all ingredients together and pour into casserole dish.
COOK uncovered for 55-60 minutes.

Stephen Caren – Water

Ingredients

Catalytic disk
Hydrogen Peroxide(H2O2)

Take two molecules of H2O2 and place in the catalytic disk. Wait → Should produce two molecules of water and bonus oxygen!