DOLPHIN DOLPHIN DOLPHIN DOLPHIN Monthly Newsletter of the Beta Omega Chapter







WHAT'S INSIDE THIS ISSUE:

Bid Day!!	1
Fall 2021 Recruitment!	2
Welcome Epsilon	
Candidate Class	2
Summer Birthdays	3
August Birthdays	4
Recipe of the Month	4

Bid Day, Best Day!!

by Isabella Couture

Bid day this past weekend was amazing, we got to get everyone together to welcome our new candidates!! Each candidate got a bid day buddy and we played different games like Drive, Categories, Happy Family, and pass the picture! A major highlight of bid day, other than welcoming our amazing new candidate class, was eating Piada. :) We are so eager to continue bonding with the epsilon candidate class!



Fall 2021 Recruitment!!

by Isabella Couture

Thank you to everyone who attended and helped plan recruitment events!! It was a huge success. :)) Special thanks to our VP, Hannah Sipes, who did an amazing job!!

Welcome Epsilon Candidate Class!!!

by Isabella Couture

YAY!! We initiated our amazing new epsilon candidate class. We're so excited to expand our sisterhood and can't wait to see what these girls bring to A.O.E! :)





Summer Birthdays:)

MAY!!

- Leili Mostoufi, May 1st
- Jaya Sundarrajan, May 5th
- Julia Reed, May 12th
- Alexia Perez, May 14th
- Victoria Alvarado, May 18th
- Elizabeth Ruben, May 20th
- Bella Ly, May 30th

JULY!!

- Ileana Morfin, July 3rd
- Ruby Melendez-Camacho, July 19th
- Alexis DeGraaff, July 21st
- Angela Baur, July 25th
- Kasey Dearing, July 26th
- Marilyn Stubbs, July 27th



JUNE!!

- Isabella George, June 7th
- Tessa Carreno, June 10th
- Brianna Bishop, June 12th
- Isabella Alvarado, June 15th
- Kendall Blair, June 15th
- Kelsey White, June 20th
- Caroline Hamilton, June 21st
- Lois Williams, June 23rd
- Delaney McGary, June 27th
- Hannah Sipes, June 27th
- Brittney Kiet, June 28th





AUGUST/SEPTEMBER 2021



August Birthdays:)

- Jenna Beyer, August 16th
- Madison Saenz, August 23rd

Recipe of the Month!

FUNNEL CAKE (cause State Fair, duh!)

Ingredients:

- 1/4 cup milk
- 1 egg
- 1 tbs water
- 1/2 tbs vanilla extract

- 1 tbs white sugar
- 3/4 tbs baking powder
- 1 pinch salt
- 1/2 cup all purpose flour
- 4 tbs powder sugar

Instructions: (makes 2 cakes)

- 1. Whisk together milk, egg, water & vanilla in a large bowl
- 2. Add sugar, baking powder & salt. Whisk until combined.
- 3. Add the flour and whisk until smooth. Set aside.
- 4. Heat 1" of oil to 375 F in a deep-sided pot. If you put a wooden spoon in the oil & bubbles form, it's ready!
- 5. Drizzle batter from bowl in a thin line, swirling around the pot & overlapping as desired.
- 6. Cook for 2 minutes or until golden brown. Flip and cook for another 2 minutes.
- 7. Dust with 2 tbs of powder sugar & serve!
- 8. Repeat to make another cake!!!