DOLPHII DIVE

Happy February <3 Hope everyone had an amazing love month!









Enjoy this month's newsletter where we highlight our new zeta candidate class and revisit events like Bid Day, Galentine's Day, and many others:)

beta omega - february newsletter



Welcome Zeta Candidate Class!!!

BID DAY







AFTER GRADUATION WORKSHOP

During the After Graduation
Workshop we got a chance to share
what our goals after graduation are
and learn valuable information about
graduate school, potential
certifications, and jobs.



CONFLICT RESOLUTION WORKSHOP

At this PD event we learned about what conflict is and how to deal with it. We also played some fun games to simulate conflict and it's resolution. Some topics about conflict resolution that was discussed were: what conflict was, cause of conflicts, and conflict resolution skills.

One of the important takeaways was the topic of criticism as criticism is necessary in the workplace but it can often be the cause of conflict. We were able to learn tips for giving and accepting criticism. Our very own Marilyn Stubbs gave an amazing presentation at this workshop and shares her thoughts on empathy below.

I believe empathy is the most important skill when it comes to conflict resolution. Empathy allows you to see and understand other perspectives, allowing you to work towards the best solution for all parties" - Marilyn Stubbs, Delta



During Galentines Day it was so much fun to meet people from Phi Rho and play fun get-to-know you games such as bingo, meet your match, and minute-to-win-it games! (There was also delicious themed food and drinks like virgin shirley temples <3)



"It was a lot of fun getting to meet other women in stem and the relay activity was very fun & fresh:)"

- Kasey, Alpha



BRAZOS VALLEY CANNED FOOD DRIVE

To give back to our community this month, we donated **118** cans of food to the Brazos Valley Food Bank!

POLE FITNESS CLASS

We had 28 actives attend a pole fitness class @ Innovative Fitness!



"Although we ended up w very sore muscles, it was so much fun trying all the different tricks & laughing at the ones we couldn't get." - Katelyn Clark, Epsilon

NAM/BONAPPETEA PROFIT SHARE

On February 18th, 26 actives and their amazing friends/family went to Nam Cafe and BonAppeTea to support our Chapter. We raised \$52 from this profit share

SISTERS OF THE MONTH

ZETA CANDIDATE CLASS < 3

ADRIANA NUNEZ

- Gen Engineering (CECL) Gen Engineering (MEEN)

AISLEY GEORGE

- Public Health
- Fav Show: New Girl

CARRIE SMITH

- Fav Artist: Taylor Swift Fav Show: Grey's Anatomy

CINDY ZHUANG

- Economics & Applied Math
- Fav Artist: Mitski

AVA GONZALEZ

- Biology

BARBARA ULLOA GONZALEZ

- Gen Engineering (MEEN) Fav Show: Euphoria
- Has a mini schnauzer

HAILIE COUNCIL

- Biomedical Sciences
- Fav Place to Eat: Kung Fu Fav Place to Eat: Olive Garden

HANNAH SHAW

- Gen Engineering (BMEN)

SISTERS OF THE MONTH

ZETA CANDIDATE CLASS < 3

KAITLYN CUNNINGHAM

- Mechanical Engineering
- Has a dog named PICKLES

KASHALA ROBINSON

- Chemistry
- Always down to talk about anime

KENNEDY THRASH

- Biology
- Fav Artist: Mumford & Sons

LEEANNE KONG

- Petroleum Engineering
- Fav Movie: Harry Potter Series

MAKAYLA JARAMILLO

- Gen Engineering (NUEL)
- Fav Artist: Luke Bryar

MEREDITH TAGGART

- Masters in AerospaceEngineering
- Always down to talk about skiing

PAMELA GOMEZ

- Gen Engineering (CHEN)
- Fav Book: Me Before You

SAMANTHA ANCIRA

- Gen Engineering (CHEN)
- Has a yorkie named Toto

TATIANA FERN

- Computer Engineering
- Fav Book: City of Bones Series

PETS OF THE MONTH

LIGHT COATS EDITION



honey bishop



chip



maverick



rey

PETS OF THE MONTH

LIGHT COATS EDITION



avery hall



syrup nunez



chloe



cali

RECIPEOF THE MONTH



STRAWBERRY SHORTCAKE COOKIES

https://www.spoonforkbacon.com/strawberry-shortcake-cookies-2/

INGREDIENTS

- 1 cup diced strawberries
- 2 teaspoons lemon juice
- 2 cups plus 2 tablespoons all purpose flour
- 1 cup plus 1 ½ tablespoons granulated sugar
- 2 teaspoons baking powder

- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 6 tablespoons cold butter, cut into small cubes
- ½ cup nonfat Greek yogurt
- 1 teaspoon vanilla extract
- zest of 1 lemon

INSTRUCTIONS

- Preheat oven to 375°F
- Place strawberries, lemon juice, 2 tablespoons flour, and 1 1/2 tablespoons sugar into a small mixing bowl and toss together until well coated. Place in refrigerator and set aside.
- In a medium mixing bowl, sift together the remaining flour, remaining sugar, baking powder, baking soda, and salt. Cut in the butter until a fine/even, grainy texture forms.
- Stir in the Greek yogurt and vanilla and mix until just combined. Fold in the strawberry mixture and lemon zest and mix until well combined.
- Line a baking sheet with parchment and spoon on 2 tablespoons of dough at a time, about 1 inch apart.
- Bake for 17 to 20 minutes or until the cookies have barely started to brown on top. Remove from the oven and transfer cookies onto a cooling rack and allow to cool completely.
- While the cookies cool, make the glaze: Place the sugar, milk and vanilla into a small bowl and gently stir together with a fork until no lumps remain. Drizzle glaze over cookies and serve or allow to set, about 30 minutes, before serving.

FEBRUARY BIRTHDAYS

ALEX BURNS, FEB. 17TH
KATELYN CLARK, FEB. 19TH
HANNAH SHAW, FEB. 23RD
ADRIANA NUNEZ, FEB. 25TH







