

MARCH



HELLO MARCH :)

In this newsletter we highlight our Chapter's events from this month including Ritual Week/Day Away, Big Event, Women's Empowerment Day and others!

DAY AWAY

Day Away was spent at Camp Allen, where we got to do serious night and play fun games outside! The Membership education and ritual committee did a great job with preparing all the food and activities for us. It was a really great day!



DAY 1: ACTIVE SEEK & FIND

Our zeta candidate class
successfully collected all
of the puzzle pieces!!



RITUAL WEEK

DAY 2: GAME NIGHT

Congrats green team on the W!



DAY 3: CANDIDATE PRESENTATION

For their candidate project, our wonderful zeta candidate class donated two super cute signs to be used at events :)



RITUAL WEEK



Progressive dinner was a great way for actives and candidates to spend time together and connect over food!

DAY 4: PROGRESSIVE DINNER

WOMEN'S EMPOWERMENT DAY

We celebrated March 8th, Women's Empowerment Day, by highlighting women in STEM that we look up to. Some of the women talked about were Katherine Johnson, Katharine Burr Blodgett, Rochelle P. Walensky, Lisa Kudrow, and Marie Curie.

CANDIDATE PD EVENT

*Empowered
Women
Empower
Women*

The candidates hosted a study hour session as their professional development event for our active members to attend and work on assignments together! We are so thankful to our candidates for encouraging everyone to study hard as we near the end of the semester!

BIG EVENT

Big Event was such an awesome opportunity to serve and give back to the Bryan/College Station community that is so kind to welcome us into their home. Sisters were at job sites all over the community and worked diligently to serve the residents! (and got to show off their muscles ;))





DOG WALKING @ AGGIELAND HUMANE

This month, we volunteered in our community by walking dogs at the Aggieland Humane Society! The puppies we walked were some of the animals they've rescued that are available for adoption :) In the last year Aggieland Humane helped 865 pets get adopted and raised funds for medical care for countless animals.



“Aerial Yoga was so much fun!
It was pretty difficult at first,
but we got the hang of it and
were able to laugh and have a
ton of fun!”

- Kelsey White, Delta



AERIAL YOGA FITNESS CLASS

SISTERS OF THE MONTH

LIFE SCIENCES GIRLIES



EMILY HALL

Delta Class

Biochemistry & Genetics



KENDALL BLAIR

Delta Class

Public Health



FAHYDAT BELLO

Epsilon Class

Pre-Med

SISTERS OF THE MONTH

LIFE SCIENCES GIRLIES



CINDY LA

Epsilon Class

Biology (Pre-Med)



JASEY GOINGS

Delta Class

Biology (Pre-Med)



KELSEY WHITE

Epsilon Class

Pre-Med

SISTERS OF THE MONTH

LIFE SCIENCES GIRLIES



SAVANNAH PETTY EMILY SALGADO

Epsilon Class
Allied Health



Epsilon Class
Biomedical Sciences



NICHOLE MAUSOLF TARYN WRIGHT

Epsilon Class
Biology



Epsilon Class
Biomedical Sciences

SISTERS OF THE MONTH

LIFE SCIENCES GIRLIES



**MACKENZIE
DEMELLO**
Epsilon Class
Behavior & Cognitive
Neuroscience



AMY LAFRANCE
Epsilon Class
Biomedical Sciences



KATE THOMPSON
Epsilon Class
Bioenvironmental Sciences

PETS OF THE MONTH

UNIQUE PETS EDITION



WINNIE



CHEDDAR



EDDY



OLIVER

RECIPE OF THE MONTH

GRANDMA'S IRISH SODA BREAD

<https://sallysbakingaddiction.com/grandmas-irish-soda-bread/>

INGREDIENTS:

- 1 1/3 cup of buttermilk
- 1 large egg
- 4 1/4 all purpose flour
- 3 tbs granulated sugar
- 1 tsp baking soda
- 1 tsp salt
- 5 tbs unsalted butter
- 1 cup raisins

INSTRUCTIONS:

1. Preheat the oven to 400 C. Grease a 9-10 inch cake pan or pie dish.
2. Whisk the buttermilk and egg together and set aside. Whisk the flour, sugar, baking soda and salt together in a large bowl. Cut in the butter and stir in the raisins.
3. Pour in the buttermilk/egg mixture. Gently fold the dough together until it's too stiff to stir and work the dough into a ball as best you can.
4. Transfer the dough to the prepared skillet/pan. Score a 1/2 inch deep X into the top.
5. Bake until the bread is golden brown or about 45-55 minutes.
6. Remove from the oven and allow bread to cool for 10 minutes then transfer to a wire rack. Serve warm, at room temperature and toasted with desired toppings/spreads.

MARCH BIRTHDAYS

CAROLINE UNTERBRINK - 03/01

ALLI LUTZ - 03/11

KATIE GORDON - 03/12

JESSICA RODRIGUEZ - 03/14

CECILIA RAMOS ALFARO - 03/15

HAILIE COUNCIL - 03/19

JASEY GOINGS - 03/21

BRENDA RODRIGUEZ - 03/23

REBECCA SCHULTZ - 03/27

ISABELLA NICHOLLS - 03/28

AISLEY GEORGE - 03/30

