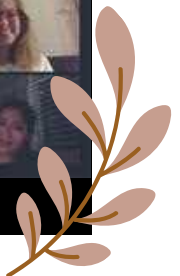


DOLPHIN DIVE

*The Monthly Newsletter of the Beta Omega
Chapter of Alpha Omega Epsilon*

FEATURED STORIES THIS MONTH:

*Active Initiation
Twin City Donation Drive
Profit Shares
Research Workshop
Big/Little Reveal
Founder's Day Countdown
Thanksgiving Potluck
Alum & Officer Ceremonies
Senior Spotlights*

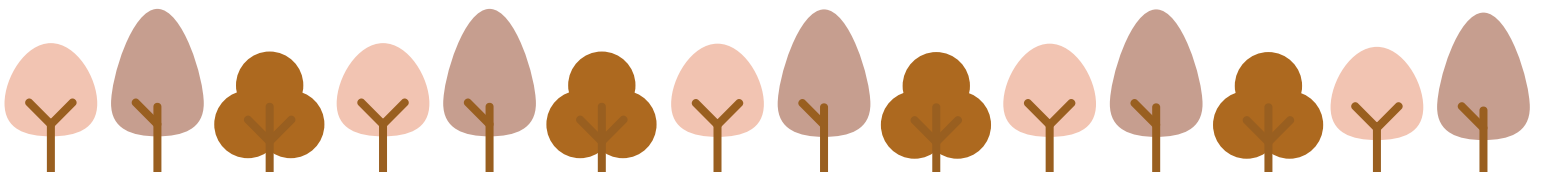


DELTA CLASS ACTIVE INITIATION

*Written by the lovely ladies
of the Corresponding
Secretary Committee*

On November 2nd, 2020 our Chapter was very excited to initiate our newest Active class, the Delta Class! We're very grateful for this amazing group of 20 gals, and can't wait to see what great things they do as Sisters of Alpha Omega Epsilon! The Delta Class consists of:

Agustina Wiezell, Angela Bauer, Anna Brooks, Bella Ly, Brittney Kiet, Elizabeth Ruben, Emily Hall, Emma Trussel, Jasey Goings, Jaya Sundarajan, Jenna Beyer, Julia Reed, Kassi Porche, Kelsey White, Kendall Blair, Leili Mostoufi, Lois Williams, Mackenzie Hudson, Marilyn Stubbs, & Tessa Carreno



DOLPHIN DIVE



TWIN CITY MISSION DONATION DRIVE

Our Sisters worked together from November 1st to 14th to donate items to Twin City Mission, a non-profit who has programs addressing: homelessness; violence and abuse; family conflict; youth in crisis; life skills deficiencies; and poverty.

PIADA & CHIPOTLE PROFIT SHARES

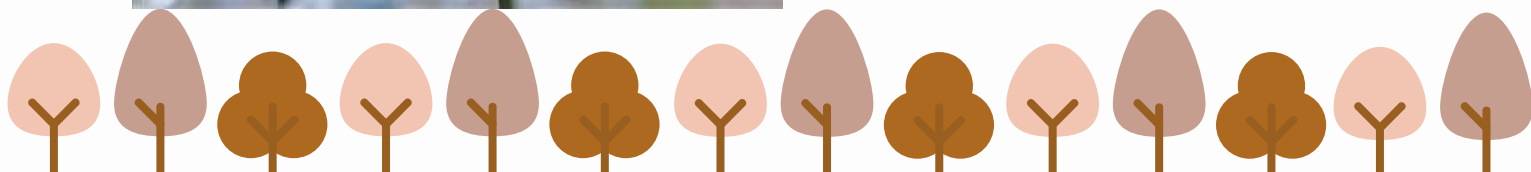
Thank you to everyone that supported our Chapter by attending or asking friends to attend the Piada and Chipotle Profit Share fundraisers! They occurred on November 11th and 24th respectively.



UNDERGRADUATE RESEARCH WORKSHOP



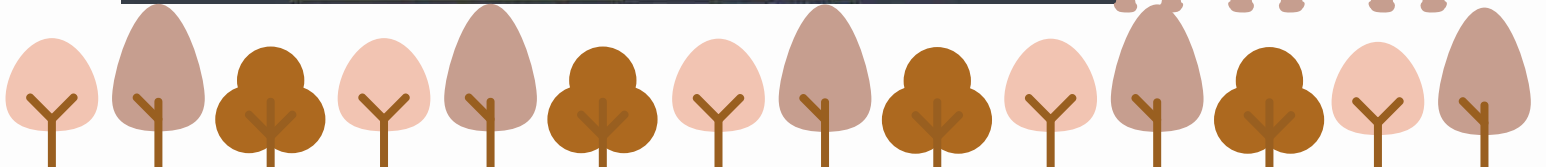
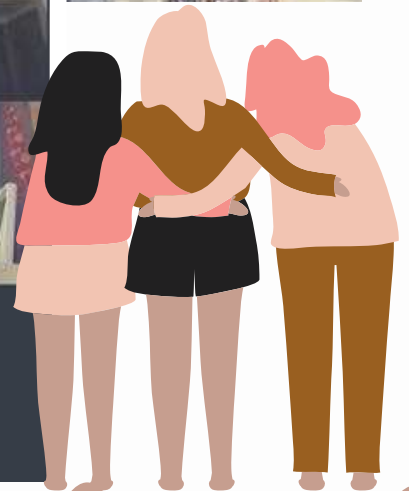
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DOLPHIN DIVE

BIG/LITTLE REVEAL & CLUE WEEK

This semester, we had a virtual Clue Week from November 2nd to 6th and had our reveal on the 8th. Reveal was done with a series of custom videos from all of the potential bigs to each little, and we got to see live reactions to those vides in a Zoom call when they were all sent out!



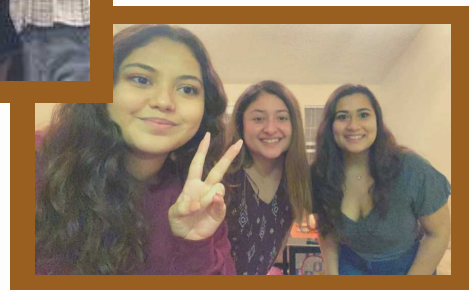
DOLPHIN DIVE



FOUNDER'S DAY & COUNTDOWN TO IT

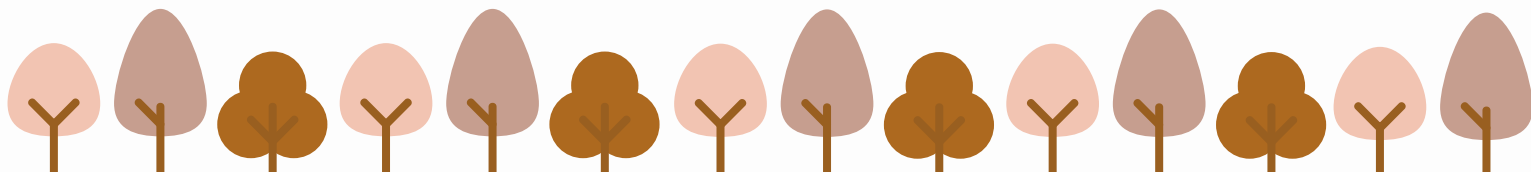
Thanks to a partnership with our Vice President Stephanie Hang and our Director of Social Media Catie Kaylor (as well as their committees) we got to countdown to our Sorority's national Founder's Day with an Instagram Story based countdown! For 7 days the Chapter had fun, sisterhood based prompts to post on our story with super cute templates created by Catie!

Take a look at the prompts to the right!



THANKSGIVING POTLUCK

Groups of Sisters met up during the last weekend of our semester to share some delicious food and reminisce on this past semester. This was organized by Sisterhood Director Rebecca Shultz and her committee!



DOLPHIN DIVE

ALUM AND OFFICER CEREMONIES

On November 24th, the Chapter gathered to celebrate the initiation of Sisters Hannah Haw and Melissa Cruz into Alum status. We're so proud of these gals and can't wait to see what they accomplish! We also formally transition the 2019-2020 Exec Board into the 2020-2021 Exec Board. We can't wait for next Semester!



MELISSA CRUZ

Bachelors of Science in
Applied Mathematical
Sciences

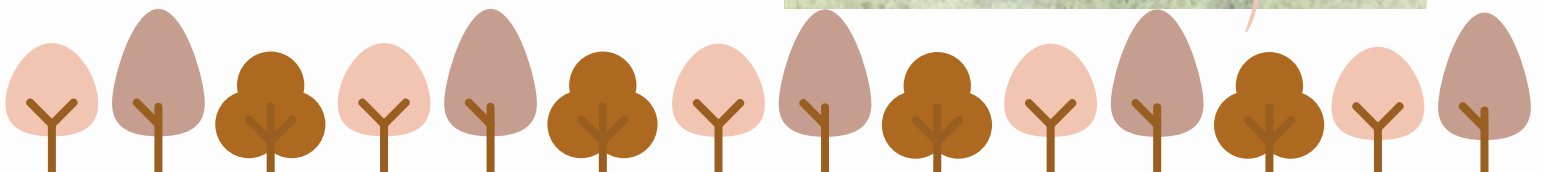
Congratulations Melissa!



HANNAH HAW

Bachelors of Science in
Chemical Engineering

Congratulations Hannah!



DOLPHIN DIVE

SUGAR COOKIE TRUFFLES

INGREDIENTS

2 cups (200 g) or 12 sugar cookies about 2 1/2 in diameter
4 tablespoons (2 oz or 57 g) cream cheese, room temperature
2 cups white chocolate melting wafers, or candy melts
Sprinkles for decoration

INSTRUCTIONS

Line a cookie sheet with parchment paper and set aside.
Place sugar cookies in a food processor and process until cookies turn into fine crumbs. Add cream cheese and process again until well-combined and mixture can be pressed into a ball, 1 to 2 minutes.
Shape cookies into balls about 1-inch to 1 1/2-inches in diameter. Place on prepared cookie sheet and place in the freezer for 15 to 20 minutes. While the truffles freeze, melt white chocolate in a medium bowl according to instructions. See notes below for tips on melting chocolate.
Remove the cookie truffles from refrigerator. Using two forks, dip and roll chilled truffles, one at a time, in chocolate coating. Return to lined cookie sheet and immediately top with sprinkles. Repeat process for remaining truffles.



FALL 2020 MERCH SALE



Designed by Director of PR
Isabella Couture, Modeled by
Madison Saenz, Guest Starring
Peanut!



NOVEMBER & DECEMBER BIRTHDAYS



11/17 - Lauren Telford
11/19 - Hannah Haw
11/19 - Isabella Couture
11/30 - Kassi Porche
12/07 - Taylor Cao
12/09 - Ashley Nighswander

