Contents:
New location, SASC spaces, Virtual office hours, ACE mentors, Workshops, Recipes, New standards & practices, Art Contest, and more!
Renewal Reminder

EVERY SEMESTER WE ASK OUR STUDENTS TO MAKE AN APPOINTMENT WITH THEIR COUNSELOR TO RENEW THEIR ACCOMMODATIONS. THIS ALLOWS THE COUNSELOR TO CHECK IN AND SEE HOW YOUR ACCOMMODATIONS ARE WORKING FOR YOU. YOU CAN SCHEDULE AN APPOINTMENT BY EMAILING US AT SASC@STONYBROOK.EDU OR BY CALLING 631-632-6748.

New SASC Office Location

SASC HAS MOVED! WE ARE NOW LOCATED IN THE NEW STUDENT UNION BUILDING SUITE 107. OUR FULL ADDRESS IS STONY BROOK UNION, BUILDING #037, JOHN S. TOLL DRIVE, STONY BROOK, NY 11794.

SASC Spaces

BESIDES OUR OFFICE, SASC HAS SOME OTHER SPACES ON CAMPUS FOR OUR STUDENTS TO ENJOY! BE SURE TO VISIT OUR:

- SENSORY SPACE IS CURRENTLY UNDER CONSTRUCTION, BUT CHECK BACK NEXT SEMESTER FOR UPDATES!
- STUDY ROOM IN MELVILLE LIBRARY GO TO THE RECEPTION DESK IN THE CENTRAL READING ROOM AND TELL THEM THE SECRET PASSWORD: HOMEWORK
Lunch with SASC

Virtual Office Hours

SASC is now hosting virtual office hours every week. Students can drop in and ask our professional staff any questions they may have!

*Zoom invites will be sent to your Stony Brook email accounts*

Wednesdays 1pm-2pm
ACE Mentors

THE ACADEMIC COMMUNITY ENGAGEMENT (ACE) PROGRAM PAIRS NEW SASC STUDENTS WITH AN UPPERCLASSMAN WHO WILL SERVE AS YOUR OWN PERSONAL MENTOR TO GUIDE YOU THROUGH THE FIRST YEAR OF COLLEGE AND HELP CONNECT YOU TO CAMPUS RESOURCES. CONTACT US IF YOU ARE INTERESTED IN BEING A MENTOR OR MENTEE!

EMAIL: SASC@STONYBROOK.EDU
PHONE: 631-632-6748
Welcome our new Undergraduate Student Coordinator Alice Fomina!

Alice is a senior here at Stony Brook. She is majoring in Biology on the pre-health track and minoring in Italian. She hopes to become a neurology PA in the future. Alice is originally from Queens, but when she is here on campus (and not at work!), she volunteers at the Stony Brook Greenhouse. Alice has a green thumb and loves to garden and tend to her extensive plant collection. When she has a free moment, Alice also loves musical theater and bullet journaling. If she is trying to relax, Alice enjoys eating Turkish lentil soup and watching her favorite show Community. We look forward to seeing her grow this year and know that she will do a great job!
SASC WORKSHOPS

Origami with Alice

Grad School Info Session

More TBA!

Zoom invites will be sent to your Stony Brook email accounts

SEE YOU THERE!
SASC Art Contest Winners

Congratulations to our Art Contest Winners! Their artwork will be displayed in our new office in the Student Union Bldg. Here's a sneak peak:

- Pop! by Danielle Ramirez
- The Power & Beauty in Unity by Gitanjali Sahdev
NEW STANDARDS & PRACTICES

In order to prevent the spread of COVID-19, we have adopted some new standards and practices to protect the health and safety of our staff and students.

- For the Fall 2020 semester, we will be conducting all of our appointments either over the phone or on Zoom.
- Staff and students will be required to wear masks and practice social distancing.
- In order to limit the number of people in the office, SASC staff will work on a rotating schedule where professional staff will alternate between working from home and coming into the office.
- The majority of exams for students with testing accommodations will be administered and/or proctored virtually.
- We plan to adhere to the CDC’s recommendations as they progress.
SASC Recipes

Fall is the time of year for comfort food! What foods comfort you? Here are some of SASC's favorite recipes:

Abbie: Graduate Student Coordinator

Creamy Spinach Tortellini

Ingredients: 1 bag frozen cheese tortellini, 1 ½ cups heavy cream, 2 tablespoons of flour, 1 tablespoon olive oil, 3 cloves garlic (minced), 1 can petite diced tomatoes, ½ bag of fresh spinach, 2 teaspoons dried basil, 1 teaspoon dried oregano, ½ teaspoon dried thyme, ¼ teaspoon red pepper flakes, Salt & pepper to taste, ¼ cup parmesan cheese

Instructions: Cook tortellini in salted boiling water, according to company instructions. Whisk flour and heavy cream together and set aside. Heat olive oil and garlic over medium/high heat until fragrant (30 seconds-1 minute). Stir in tomatoes, seasonings, and spinach until it starts to wilt. Slowly whisk in the cream mix and add parmesan. Stir until thickened (3-4 minutes). Stir in tortellini and serve.
Fall Recipes
Alice: Undergraduate Student Coordinator

No-Egg Brownies 2-ways

No-Egg Brownies from Scratch

**Ingredients:** 1 cup water, ½ cup butter, ⅔ cup unsweetened cocoa powder, 2 cups white sugar, 1 teaspoon vanilla extract, 2 ½ cups all purpose flour, 2 ½ teaspoons baking powder, ½ teaspoon salt, ½ cup of walnuts (optional)

**Instructions:** Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. In a heavy saucepan combine the 1/3 cup of flour and water. Cook over medium heat stirring constantly until thick. Transfer to a mixing bowl and set aside to cool. In a small saucepan, melt butter. When butter has melted, add the cocoa and mix until smooth; set aside to cool. Beat the sugar and vanilla into the cooled flour mixture. Stir in the cocoa mixture until well blended. Combine the remaining flour, baking powder and salt, stir into the batter until just blended. Fold in walnuts if desired. Spread evenly in the prepared pan. Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool before cutting into bars. Enjoy your brownies!!

No-Egg Brownies from the Box:

Got a box of brownie mix laying around in your pantry but no eggs or vegetable oil? Simply swap out one ripe mashed banana for every egg and use the same quantity of melted butter as specified in the directions instead of oil. Then, follow the instructions on the box for baking and enjoy a quick and delicious break from studying!
Fall Recipes

_Cynthia: Testing Coordinator_

**Jack-Jack’s Num Num Cookie**

**Ingredients:** 1 cup butter (2 sticks), 1 ¼ cup brown sugar, 1 egg, ¼ cup sugar, 1 egg yolk, 1 teaspoon sea salt, 1 Teaspoon vanilla extract, 1 Teaspoon baking soda, 2 ¼ cups flour, 1 cup chocolate chips

**Instructions:** Brown butter and let it cool until it begins to solidify. Cream butter, sugars, and salt in a mixing bowl until light and fluffy. Mix in whole egg, egg yolk, and vanilla. Combine your dry ingredients and mix them with the batter. Add those chocolate chips. Scoop your batter onto a cookie sheet and chill thoroughly, for at least an hour (preferably overnight). Bake at 350 degrees F for 7-10 minutes or until your cookies are a nice golden brown on the edges but still soft in the center.

_Manny: Front Desk Assistant_

**Ramyun Ramen**

**Ingredients:** 1 packet of ramen (Shin Ramyun), 1 Egg, Bok Choy (or any vegetables), Scallion, Sesame Oil

**Instructions:** Cook ramen noodles according to package instructions along with the Bok Choy. Crack your egg into the noodle and cook. You can also make a fried egg or soft boil egg; both are wonderful. Finish off with scallions and sesame oil. Turn on your favorite show and EAT!
Homemade Strawberry Cake

**Ingredients:** 2 ½ cups (250g) sifted cake flour (spoon & leveled), 2 teaspoons baking powder, ½ teaspoon baking soda, 1 teaspoon salt, ¾ cup (1.5 sticks; 170g) unsalted butter, softened to room temperature, 1 ¾ cups (350g) granulated sugar, 5 large egg whites at room temperature, ½ cup (75g) sour cream or plain yogurt at room temperature, 2 teaspoons pure vanilla extract, ½ cup (120ml) whole milk at room temperature, ½ cup reduced strawberry puree (Puree 1 lb of strawberries. You should have a little over 1 cup. Stirring occasionally, simmer the puree over low-medium heat for 25-30 minutes until you’re left with ½ cup or a little over ½ cup. Allow to cool completely before using in the cake batter.)

**Instructions:** Make the reduced strawberry puree and allow it to cool completely. Preheat the oven to 350 degrees F. Grease and lightly flour two 9-inch cake pans. Whisk the cake flour, baking powder, baking soda, and salt together. Set aside. Beat the butter and sugar together on high speed until smooth and creamed, about 2 minutes. Beat in the eggs whites on high speed until combined, about 2 minutes. Then, beat in the sour cream and vanilla extract. With the mixer on low speed, add the dry ingredients until just incorporated. With the mixer still running on low, slowly pour in the milk until *just* combined. Whisk in ½ cup of reduced strawberry puree, making sure there are no lumps at the bottom of the bowl. The batter should be slightly thick. Pour evenly into cake pans. Bake 24-25 minutes or until the cakes are baked through. To test doneness, insert a toothpick into the center of the cake; if it comes out clean, the cake is done.
Fall Recipes

_Sandi: Proctor_

**Kimchi Fried Rice**

**Ingredients:** 1 onion, Garlic (to taste): cloves & powder, Kimchi, Rice (cooked), Salt & pepper, Sesame oil (to taste), Vegetables (optional), Soy sauce, Spring onions

**Instructions:** Fry some onions and garlic (some spring onions too if you have) with oil. Put chopped Kimchi in. (Optional) You can also put vegetables. Put the rice in. Season with salt, garlic powder, and soy sauce if you have. Top it off with sesame oil and spring onions before you turn off the heat.
Thank you for reading!
If you have any questions, please email sasc@stonybrook.edu or call 631-632-6748.