In February 2016, Stan Albrecht announced that he would retire as the 15th president of Utah State University as soon as they found someone to fill his place. He has been the President of USU for just over a decade and his accomplishments have been great during his time as an Aggie. Now the presidential search is on... Well, Utah State, look no further than your own Jeff Crosbie. Word on the street is that Crosbie recently announced his journey that he has titled “The Road to Champ Hall”. Crosbie made this important announcement at a small Purchasing gathering that has been referred to as Salsa Thursday. Crosbie has also been campaigning on Twitter using the hashtag #CROSBIE2K16 to gain popularity of the students on and around USU’s campus. President Crosbie, that has a nice ring to it, doesn’t it, Jeff? No one quite knows what this process will entail for Jeff, his future, and the future of the Purchasing Office. But there is one thing we do know for sure and that is: VOTE CROSBIE.

*The truthfulness and accuracy of this article is still under investigation.

In 2000, USU sold the rights to Aggie Ice Cream in South Korea to an aptly named company called Aggie Korea Co. Ltd. (a company started by a Korean USU alumni who loved Aggie Ice Cream). Manufacturing continued in Logan, and the ice cream was shipped from USU’s campus to Seoul by freighter. In 2002, Aggie Korea Co. was purchased by Electroland, South Korea’s largest electronics manufacturer, which began a campaign to sell the original USU treat throughout the country.

Part of that campaign was a name change. “In Korean there is a word similar to Aggie that means ‘cute, healthy baby,’ ” said Donald McMahon, USU professor of nutrition and food science. “It caused some confusion.” After the name change, the ice cream went by the name of “Munakee Shalle,” which combines the name of a waterfall in Africa and a place in England. McMahon said the name was meant to appeal to a wider audience in a country that already had a taste for imported ice cream.

With some 20 Aggie Ice Cream stands in the country in 2003, South Koreans consumed close to 10,000 gallons of the 50,000 gallons produced annually in Logan. But according to estimates provided by Munakee Shalle, South Koreans were projected to be eating 100,000 gallons by the end of 2004, thus tripling production. “That was beyond the capacity of what we were able to do from the university,” McMahon said. So USU asked local ice cream maker Casper’s, in Richmond, Cache County, to make South Korea’s ice cream shipments. USU planned to monitor ice cream production at Casper’s to ensure the quality standards of Aggie Ice Cream were upheld. Although hard to find updated information on this topic, it has been discovered that Casper’s contract with Aggie Ice Cream and Munakee Shalle is no longer valid or being fulfilled.
Ingredients:
- 1 cup of sugar
- 1/2 cup of butter (or coconut oil)
- 1/2 cup of shortening (or coconut oil)
- 1 teaspoon of vanilla
- 2 eggs
- 1 cup of smashed ripe bananas
  (about 3 bananas)
- 1/2 cup of milk
- 1/2 teaspoon of salt
- 1 1/2 teaspoons of baking soda
- 3 cups of flour

Instructions:
Cream sugar, butter (coconut oil), shortening (coconut oil) and vanilla together until light and fluffy. Add bananas and mix in the eggs. Blend in milk. Add the dry ingredients until just combined. Be careful not to over-beat. It will be a sticky batter. Drop tablespoon sized dough balls onto a greased cookie sheet. Bake at 350 degrees for 9-10 minutes, until slightly golden. Cool completely. Frosting: mix all ingredients together and spread over cooled cookies. (Although you can substitute all butter and shortening in the cookies with coconut oil for a lighter/healthier option—DO NOT substitute coconut oil for butter in the frosting.)

Tried and True Testimonial: “These are SO good! Since they are banana & coconut oil you almost feel healthier eating them, too. They’re a crowd favorite & perfect for a lighter dessert option. Seriously, guys. Make these. You won’t regret it.” —Abby Garrity

FROSTED BANANA COOKIES

Frosting:
- 1/2 cup of melted butter
- 2 cups of powdered sugar
- 1 teaspoon of vanilla
- Add a small amount of milk if needed to achieve desired consistency

September’s “WHAT’S THAT?” Object: Last month’s WHAT’S THAT? Object was a couple of glass antique insulators that are in Greg Lowry’s office. Glass has a high resistivity and is a very good electrical insulator. These used to be placed and used as insulators on telephone lines, electric power lines, and other applications. Although a close and valiantly fought contest with some stiff competition, Allen Dawes came out on top as the winner of September’s WHAT’S THAT? Challenge.

Fun Facts for you:
• You cannot snore and dream at the same time.
• Recycling one glass jar saves enough energy to watch TV for 3 hours.
• USU’s Main Campus is 400 acres, statewide University-owned property is 7,000 acres. (NOT including USU Eastern)
• About 8,000 Americans are injured by musical instruments each year.
• There are 124 steps to the top of Old Main Hill.
• Strawberries contain more vitamin C than oranges.
• Cows have distinct accents in their mooing, depending on where they are from.

Hidden Talents: As it turns out, Monica Tripler is quite the quilter. Not only does she quilt for herself—she alsoquilts for close family & friends. She uses quilting as a stress-reliever and as a hobby. If you have any quilting questions, or want to see the amazing work she’s done, I’m sure she wouldn’t mind sharing!

What’s That?

Each month’s newsletter will feature a difficult (or not-so-difficult) to identify object that can be found somewhere on Utah State’s campus or right inside of our very own office. The first person to report, to Abby, what and where the object is will receive a prize. Who knows? It could be a free Aggie Ice Cream cone.

Let the games begin!

* If the object is yours, you are automatically disqualified from participating.