IN THE KNOW

USU Controller’s Office, Logan, UT
November 2016, Volume 4

THANK YOU FOR YOUR YEARS OF SERVICE

Below is a list of all of the hardworking employees who have hit an anniversary with The Controller’s Office this month. We appreciate all you do & look forward to many more years to come. We appreciate you & thank you!

Monica Bosworth has been with us for 3 YEARS
Laura Lake has been with us for 15 YEARS
Brittany Martineau has been with us for 3 YEARS
Matthew Millburn has been with us for 8 YEARS

Did you know that coffee was the first food to be freeze-dried? Did you know that 40% of the world’s coffee is produced by Columbia and Brazil? Did you know that an “ibrik” is a long handled Turkish pot used for making coffee? Did you know that coffee is actually a red berry before it becomes a bean? Well, Alexander Lake, the master barista at Luke’s Café on the Quad, knows EVERYTHING there is to know about coffee and how to brew it.

Alexander is not just your morning coffee maker—he is a coffee expert! Not sure what to order? Don’t just guess! Ask him what he recommends or what his drink of choice is. He will also be able to explain the difference between an Americano and a latte; a cappuccino and a mocha. Just ask!

Alexander is famous campus-wide for his talent to brew (or pull) and prepare the perfect hot (or iced) drink. He loves to show off his latte art skills when serving a cappuccino. Some pictures of his work have been posted on the USU Dining Services Instagram page. So, if you’re looking for a place to run in and grab your morning cup of joe, a place to leisurely sip a shot of bold espresso or a place to talk about nuances between a light New England roast and a dark French roast, go to Luke’s Café on the Quad in the Agriculture Building and ask for Alexander. And do it soon…better latte than never.

AND, for those of you that do not drink coffee…Alexander makes a very tasty, rich and creamy cup of hot chocolate. Laura Lake’s favorite is the mint dark chocolate made with steamed milk.

Disclaimer: For those of you who suspect that Alexander Lake is actually Laura Lake’s son, you’re 100% correct. Don’t let that fact make you think that this story is biased in any way, shape or form. Alexander is a supportive, helpful, friendly, courteous, kind, cheerful, thrifty barista as well as a great son.

Happy Birthday
November Birthdays

Monica Bosworth (4th)
Brandi Poulsen (15th)
Betsy Clark (25th)
Linda Rupp (30th)

IMPORTANT DATES

Election Day (8th)
Veterans Day (11th)
Thanksgiving Break (24-25th)

Looking FORWARD

First Day of Winter (December 21st)
Christmas Break (December 26-28th)

CELEBRATE

National Sandwich Day (3rd)
National Saxophone Day (6th)
Full Moon (14th)
Have a Bad Day Day (19th)
Thanksgiving Day (24th)
Apple Pie Bars

**Crust:**
- 2 cups of all-purpose flour
- 1/2 teaspoon of salt
- 12 tablespoons unsalted butter, cold & diced
- 1/4 cup of 2% milk
- 1 egg yolk

**Filling:**
- 5 cups of Granny Smith Apples, peeled, cored, & diced
- 1 teaspoon of vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup of granulated sugar
- 1/3 cup of packed brown sugar
- 1 1/2 teaspoon of cinnamon
- 1/4 teaspoon of nutmeg

**Topping:**
- 1 egg white
- 1 1/2 tablespoons of granulated sugar
- 1/4 teaspoon of cinnamon

**Glaze:**
- 1 cup of powdered sugar
- 2 tablespoons of 2% milk
- 1/2 teaspoon of vanilla

**Instructions:**
Preheat the oven to 350 degrees. **Pie-Crust:** Add flour and salt to a food processor bowl and pulse ingredients together. Add cold butter and pulse until mixture resembles coarse crumbs. Add milk and egg yolk and pulse until mixture comes together and can be formed into a ball. Wrap dough in plastic wrap and refrigerate while preparing filling. **Filling:** Place diced apples in a large mixing bowl. Add vanilla and toss to coat. In a separate bowl, whisk together flour, granulated sugar, brown sugar, cinnamon, and nutmeg. Pour flour mixture over apples and toss until evenly coated. **Assemble the pie:** Divide the pie crust in half. Roll first half into a 13x9 rectangle on a lightly floured surface. Transfer dough into the bottom of an ungreased 13x9 baking dish by placing a rolling pin in the center of the dough, folding one side up over the pin, then folding the other side on top. Lift the rolling pin over the baking dish and unfold both sides into the dish. Carefully dump apples over the crust and spread them up to 1/2" around the edge of the crust. Roll out the 2nd dough portion in the same manner about 1/2" larger on each side. Transfer dough over apples and tuck sides of dough down into the baking dish, sealing the apples inside the crust. In a small bowl, whisk the egg white until foamy and brush over top of the pie. Combine the sugar and cinnamon in another small bowl and sprinkle evenly over pie. Bake in preheated oven for 50-60 minutes until crust is golden brown. Remove from oven and allow to cool for at least 1 hour on a baking rack before cutting into squares. Serve bars drizzled with glaze (see instructions below) or with a scoop of vanilla ice cream. **Glaze:** Combine all ingredients in a small bowl and whisk until smooth. Thin with additional milk if necessary and drizzle over bars.

**Tried and True Testimonial:** “I won’t lie... These take time. It’s not a ‘quick & easy’ type recipe, but they are well worth it. **So, so, soooo worth it.** The perfect fall treat that is easier and cleaner to eat than a traditional slice of pie.” —Abby Garrity

**October’s “WHAT’S THAT?” Object:** Last month’s WHAT’S THAT? Object was the decorative candle holders in Stacy Larmore’s office. Misty Andrus came out on top as the winner of November’s WHAT’S THAT? Challenge.

**Hidden Talents:**
During a casual conversation it was discovered that Robyn Hilton-Alison enjoys cross-stitching. She finds it relaxing and it is one of the hobbies she enjoys doing outside of work.

**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.