On a cold, snowy December day, a few of us from the office decided to go out for a celebratory lunch—to celebrate the completion of the Annual Report, that is. During our walk to the car, drive to the restaurant, and while dining together— we were able to learn quite a bit about Allen Dawes and his previous work experience. It all started when we were walking to the car... We were talking about basketballs and how my husband recently lost his nice, expensive basketball and had to get a new one. Allen said "he should have his name and phone number stamped on the leather—I used to do that when I was in high school". So there’s job #1, he worked at a sporting goods store.

We decided to eat at Olive Garden, I responded to this decision by warning the group that they would witness me “eating my weight in breadsticks”. This statement caused Allen to reminisce on another job he had. He used to work at Mets Bakery. He mentioned that Mets made the breadsticks for Olive Garden and they were shipped to the different locations for distribution. We decided to ask some more questions about this job...Which is how we discovered that Allen was a ‘Bun Inspector’ during his time at Mets. This discovery, obviously, was followed by many jokes about Allen checking out people’s buns. He did say he was engaged while working this job...So I’m assuming his wife-to-be’s buns passed the inspection.

As Allen expanded, I actually found it quite interesting. His job was to check the coloring of the baked bread. Some companies have a trademark on a certain shade of golden brown that their goods have to be in order to remain in-line with their brand requirements. Who would have thought so much went into making buns?
• Gary Straquadine has been appointed vice chancellor for USU Eastern Campuses and remains vice provost at USU.
• Richard Etchberger has been appointed vice provost at USU.
• Val K. Potter, the executive director of development in the College of Engineering has joined the Utah State Legislature.
• Edward Reeve has been appointed interim vice provost at USU.

CAAS will host a Harry Potter-Themed Chili Cook-Off on Saturday, February 4th at 5 PM. The event is open to the public. It will be held in The Junction. ($5 entrance fee)

• Thirteen former Aggies are now on active NFL rosters, one of which is on The Super-Bowl-bound Atlanta Falcons, DJ Tialavea.
• The Wellness Expo & Benefits Fair will be held on Thursday, February 2nd from 10 AM to 3 PM in The TSC (International Lounge, Sunburst Lounge, & Ballroom).

• Roughly 80 percent of millionaires in America are first generation rich. They didn’t inherit their wealth; they earned it.
• There is a lake in Massachusetts named ‘Lake Chargoggagoggmanchauggagoggchaubunagungamaugg’. It is an Nipmunk Indian word meaning: ‘you fish on your side, I fish on my side, and nobody fishes in the middle’
• There are four franchises that have never played in the Super Bowl; the Cleveland Browns, Detroit Lions, Houston Texans, and Jacksonville Jaguars.
• NASCAR drivers can lose anywhere from 9 to 10 pounds of sweat during a race. Temperatures in the car often exceed 100 degrees reaching as high as 170 degrees by the floorboards.

• Grass makes the skin itch because tiny edges and bristles on the blades of grass make small cuts on the skin which causes irritation and slight itching.
• Veterinarians used to believe that dogs only see in black and white, but recent studies suggest that they do have some color vision, just not as bright as human vision.

RUNZAS

Ingredients:
- 1 lb ground beef
- 1 lb hot Italian sausage
- 1 large onion, chopped
- Salt & Pepper
- 2 Tbsp Italian Seasoning
- 4 cloves of garlic, minced
- 1 medium green pepper, chopped
- 1 medium cabbage, chopped
- 2 batches of frozen bread dough (Rhodes)

Instructions:
Saute garlic, onion, and green pepper in a bit of oil. Add ground beef and sausage and saute until brown. Drain excess oil. Place mixture back in the pan and cover with shredded cabbage (it will be heaping). Cook over medium heat, mixing together the meat mixture and cabbage, cook until cabbage is tender and sweet. Set aside and let cool.

Roll small balls of dough into thin 5x5 squares. Put about 1/2 cup of cabbage mixture in the center of each square and seal closed. Place seal side down on a parchment lined baking sheet (or lightly greased sheet). Use a slotted spoon when filling the dough. Bake for 20-25 minutes or until light golden brown at 350 degrees.

TRIED AND TRUE TESTIMONIAL: “Runza is fast food chain that hails from Nebraska, where my dad grew up. This is one of my family’s favorite things about visiting Nebraska, and a couple years ago I learned how to make this hot pocket-esque dish on my own! It’s a popular and frequent dinner at our house. Tip: I like to add red pepper flakes for an extra kick”

—Lisa Cox

January’s “WHAT’S THAT?” Object: Last month’s WHAT’S THAT? Object was a wooden tiki man in Wendy Keller’s office. Nikki came out on top as the winner of the challenge for January.

Hidden Talents:
Rumor has it, Kaylynn Petersen, has a hidden talent that she is ashamed to share. Since she was little she has had a “Latin Flare”. She enjoys weekly salsa dance lessons where she lives by one motto: “Dancing in heels should be a super power.”

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.