Robert Kekauoha has been with us for 2 YEARS

We appreciate all you do, Robert & we look forward to many more years to come. Thank you!!

Brandi in Germany

By Abby Garrity

When you think Germany, your mind may wander to the vision of hairy women and men in lederhosen eating wurst and schnitzel at Oktoberfest. In reality, Germany is the home to roughly 81 million people who are a lot like you and me. They drive on the same side of the road as we do. And they even watch CSI, NCIS, Hawaii Five-0, and The Big Bang Theory!

You can thank the Germans for the light bulb, the automated calculator, and the automobile. That’s not all—the Germans are also credited for the discovery of insulin, the invention of the clarinet, the pocket watch, television (partly), petrol/gasoline & Diesel engines, the motorcycle, the jet engine, the LCD screen and the Walkman. As accountants (and especially non-accountants like me)—I think we can all appreciate the invention of the calculator. Where would we be without that thing?

So, why the article on facts about Germany, you ask? Well, because it’s interesting and fun to learn about other countries and cultures (in my opinion), but most importantly...Because our very own, Brandi Poulsen, is heading to live in Germany for the better part of the next year and a half. She will be speaking German, in her dirndl, roaming the streets of Germany. In all seriousness, I asked Brandi what food is most popular and what her diet might be like while living there, she explained that they eat a lot of meat, cheese, and hard rolls. “Their main meal of the day is lunch. They tend to eat a much bigger lunch, like we do here with dinner,” Brandi explained. I asked what they eat for breakfast and Brandi explained that they eat things like yogurt, bread, and eggs with runny yolks. Brandi continued, “Nutella is super popular. Oh, and white bread in a loaf is called toast—so if you were to toast your white bread in Germany, you would be toasting your toast.” haha! We wish you the best of luck on your German adventure, Brandi!

Here is a fun photo that Jen took of a few of our friends in Sponsored Programs when they were heading to lunch one day in February. (Matt Millburn, Russell Jensen, Robert Linford, Taylor Paskett, and Brad Rieben)
Michael Kuehn has been named the new chief of the USU Police Department. His first day on the job is today, March 1st.

An album released in June of 2016—Factory Girl—belonging to USU’s Caine College of the Art’s very own, Corey Christiansen, has been named one of the “Best Recordings of 2016” by allaboutjazz.com. Christiansen is the director of guitar studies in CCA.

USU researchers Idalis Villanueva, Alexis Ault, Yujie Sun and Sarah Null have each been awarded a National Science Foundation CAREER Grant. The NSF CAREER award, which averages more than $500,000 over the course of five years, is one of the most prestigious awards a new faculty researcher can receive.

Aggie Ice Cream production has tripled due to Lee’s Marketplace opening two new storefronts in Heber & North Salt Lake. Lee’s stocks the half gallon cartons of Aggie Ice Cream. The Aggie Creamery won KSL’s 2016 “best local ice cream shop” poll and they receive new inquiries daily from businesses wanting to become vendors.

- Fingernails grow up to 4 times faster than toenails. Fingernails require 3 to 6 months to regrow completely, and toenails require 12 to 18 months.
- President Ford survived two assassination attempts in the same month. On Sept. 5, 1975, Lynette Fromme, a follower of Charles Manson, fired a pistol at the president in a crowd in Sacramento, but Ford was unharmed. On Sept. 22, Sara Jane Moore pulled a revolver on Ford in San Francisco.
- According to a tradition believed to have been derived from the Romans, the wedding ring is worn on the left hand ring finger because there was thought to be a vein in the finger, referred to as the ‘Vena Amoris’ or the ‘Vein of Love’ said to be directly connected to the heart.
- The humps of a camel are reservoirs of fatty tissue. Concentrating body fat in their humps minimizes heat-trapping insulation throughout the rest of their body, which may be an adaptation to living in hot climates.

Ingredients:
- 1 loaf French bread
- 1 lb ground beef
- 1 can cream of chicken soup
- 1/2 cup milk
- Salt & Pepper, to taste
- 1 to 1 1/2 cup shredded cheese

Instructions:
Slice French bread in half and scoop out the bread in the middle on both halves, leaving about half an inch to an inch of bread on all sides. Brown and drain ground beef. Mix cream of chicken soup, milk, and salt and pepper in a bowl. Add ground beef and cheese to the mixture in the bowl and stir. Spoon beef mixture into the bottom half of the bread and then put the top half back on. Bake uncovered on a cookie sheet at 350 degrees for 20-25 minutes.
*The bread will be a little crispy after baking. Wrap in foil to reduce crispiness if desired.*

**Tried and True Testimonial:** "This is one of my favorite recipes! It is a super simple meal for those days when you don’t have a lot of time to cook, and it tastes great!"

—Brandi Poulsen

February’s “WHAT’S THAT?” Object: Last month’s WHAT’S THAT? Object has still not been found by anyone! I’ve zoomed out on the object a little bit to lower the difficulty—hopefully someone can find it soon!

**Hidden Talents:**

Our very own Karen Mouritsen is an avid road-biker. She loves to bike long distances. She’s entered & ridden in many events across the state (even a few out of state). One of them being the Little Red Riding Hood event in Cache Valley.

**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.

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