

An Italian Dinner Table Lexicon

DREW SCHAFFER
Contributing Writer

“Cantaloupe with *prosciutto crudo*,” Miriam beamed, “The sign that summer has begun!” Though a vegetarian for some time, I had just arrived in Europe and found it impossible to refuse the smiling Italian woman doing her best to feed me. I took a piece: the sweet melon balanced the saltiness of the ham in a flash of creative tension. “Yes,” I thought, violating my vows a second time, “The sign that summer has begun.”

It was inevitable that my summer in Italy would be marked by food: I had arrived specifically to till vegetable gardens and tend to beehives as a volunteer on farms across the country. I was treated as a member of my hosts’ family, which in Italy means three home-cooked meals a day. I watched Stefano and Nelly apply their ingenuity in a dance with nature’s seasonal whims: June meant plum jelly to use up the surplus, while July had us eating zucchini tarts, zucchini soup, zucchini frittatas and stuffed zucchini flowers. We split the year’s first ripe tomato five ways in the solidarity of harvest time. At *La Casa Rosa*, named for the tall pink house floating over the terraces, a good day’s work earned you a meal with home-grown onion, potatoes, plums, cucumbers, zucchini, eggplant and more. At my next post, on the sun-baked island of Sardinia, there were also fruit trees and a vegetable garden, but our true mandate was beekeeping. In late summer the bees are relatively dormant, but there was still work cleaning the hives and bottling the honey, which we would drizzle over yoghurt at breakfast. The agricultural lifestyle is unique in the degree to which you actively shape each meal: the basil you harvest in the morning goes directly to the pasta at lunch.

Spending any time at all in Italy will challenge your conceptions of food and the ritual that surrounds it: the day is woven around three meals, made with skill, brio, and culinary verve. Everyone participates; everyone is fully present. It’s hard to characterize Italian food, though: as Italians themselves will explain, what’s thought of as Italian food is really just a mishmash of regional cuisines, each with its own terroir and characteristic style, the same way that clam chowder, while particular to the US, isn’t really “American” food. If you landed in Tennessee rarified for chowder in a sourdough bowl, they’d tell you to try a couple hundred miles up the

coast. Or just serve you a plate of Memphis barbecue instead. In Italy, though, this effect is even stronger, as regional cultures have developed over millennia. Pasta al pesto? That’s not “Italian”, shout the Neapolitanos, that’s from Genoa! Cannoli? Try the Sicilians! Spaghetti and meatballs? A ruse by some American shysters! To call any dish representative of Italy is to slight the other nineteen of its twenty regions and the dishes they’ve passed down. Does Italian food even exist? It’s clear that the cuisines of the peninsula share something, but it may be less tangible than a recipe: the joyful urge to gather friends around a table and feed them as best you can, the satisfaction from a Sunday feast that took three hours to make, and to eat, the love of food which drove a nation to adopt as its flag a tricolor reflecting its three favorite ingredients—tomato, basil and mozzarella.

It’s widely known that the two best ways to know a people are its food and its language. In that spirit, here are some words and phrases dripping with the juices of Italian food culture.

Nespola (pl. Nespole): This is what convinced me upon arrival that the Garden of Eden was hidden among the terraced slopes of the Ligurian Alps: ripe *nespole* in June. I had a long-standing familiarity with the fuzzy orange fruit from my time in Texas and California, where I knew it by its English moniker of “loquat”. It was my symbol of spring: for about a month from March to April the sweet fruit would cause branches to droop with bright orange clusters, and I would do my best to meet the challenge. During these periods of my youth, I would ride my bike daily to the top of a hill with a particularly fecund tree, and gorge myself on them, often swallowing the large brown seeds in my haste. Then, the sweet juices gluing my fingers to the handle bar, I’d coast back down, content that I’d made the most of their fleeting presence. But here at Stefano and Nelly’s orchard in Apricale, the trees were full of *nespole* into the first weeks of summer. And massive ones at that, near the size of a small plum rather than the cherry-sized ones I knew from the States. In Italy they’re perfectly commonplace rather than the oddity I took them to be back home: after all, how many Americans have heard of loquats? They’re common enough that an unspoken *nespola* etiquette has developed: peel with a knife, then eat. Naturally I was unaware,

so when I bit into the fuzzy skin Stefano and Nelly were as shocked as if I’d eaten a kiwi whole. No one ever taught me how to eat loquats: I discovered them through my habit—maintained to this day—of eating any unfamiliar plant that looks inviting. In their estival abundance we feasted, we made *nespola* jam and squeezed *nespola* juice (surprisingly piquant!) but even with a hungry nostalgic American we still couldn’t eat them all before the air in the valley changed and *nespola* season was finally over.

Butta la pasta: Literally “throw the pasta”, this injunction tells the listener to put the pasta in the water. It’s used especially over the phone, when one member of a couple is heading home, and the other is in the kitchen preparing supper, in which case it has more the flavor of “Honey, I’ll be home in ten: time to get that pasta cooking!”

Basta: An indispensable phrase. When someone is serving you, this is how you tell them “Thanks, that’s enough”: otherwise, they’ll keep piling on. Any man foolish enough to play chicken against Italians’ innate compulsion to feed guests will soon find himself with the whole bowl of linguine on his plate. *Basta* can be somewhat of a sad phrase though, as it carries the tacit admission that in this life you will only eat so much zucchini carbonara.

Anguria (pl. Angurie): Italian for “watermelon”, the one food for which Stefano harbored an insatiable lust. Not just any watermelons though, but watermelons from Savona, which, as everyone knows, are juicier, sweeter and more fragrant than all the rest. At least once I saw him come back from the grocery empty-handed because though they had watermelons, they were not from Savona. But even when the store had Savonese watermelons in stock, our work was just beginning: *La Casa Rosa* was located in a valley inaccessible to cars, a fifteen-minute hike from the nearest road. Stefano solved this problem by employing his *motocarriola*, a motorized wheelbarrow with the treads of a tank but a cart instead of a gun turret. We generally used it to transport cement and gravel but when we needed to carry watermelons up the trail we’d gladly repurpose it. These things were massive beasts, around forty pounds and big as my torso, so it was a good thing we had the *motocarriola*. Except for the time it

broke. Stefano, that *anguria*-fiend, was unfazed, and decided that goddamnit we’re carrying them up! He had bought two watermelons that week, one of which, he was proud to say, weighed in at twenty-four kilos, enough to win the blue ribbon at any county fair. That’s the one I had to carry. Despite the fact that I had been lugging rocks the week before, this was the hardest job I had all summer. It was a supremely goofy situation: because of Stefano’s unwavering insistence that every meal end with a fat slice of *anguria*, I was hiking up a mountain with my triceps being torn to shreds by the weight of this behemoth. When I finally made it I collapsed and drank nearly a whole pitcher of Nelly’s mint *limonata*: I made sure to have an extra slice of *anguria* for dinner that night.

La Fetta della Vergogna: Literally, “the slice of shame”. It refers to the indignity suffered by the last slice of any pie, cake or *torta* as the diners, having already put down a slice or two and not looking for a whole nother, cut it in half, then half again, and half again, in a gourmet twist on Zeno’s Paradox. As a man of little *vergogna* myself, I had no problem eating the whole slice.

(See also the Japanese *enryo no katamari*: the “hesitation slice”).

Corbezzolo: There’s wildflower, eucalyptus, thistle and even prickly pear, but of all the honeys from Luigi’s beehives, *corbezzolo* is king. “Strawberry tree” in English, the *corbezzolo* is a Mediterranean shrub bearing no resemblance to the diminutive strawberry plant beyond its red fruit. The honey is opaque, a coppery brown, and a jar of just two hundred grams goes for thirty bucks in New York, the destination of Luigi’s next shipment of three hundred units. For days I sat in front of a stainless steel drum and decanted the honey into tiny jars, eager to consume every stray drop. Falling honey is without a doubt one of the most visually appealing things I have ever seen: the cascade settles sensuously upon itself, leaving trails of gold bubbles as it folds. After three days of hypnotic rapture the drum was empty, and Luigi offered to let me eat the *corbezzolo* foam before we gave it a proper cleaning. (Whenever honey is stored, the air bubbles rise to the top to form a thick froth.) Having only stolen a few furtive tastes till then, I jumped at the chance, and began pawing it up like a five-year-old. I quickly learnt that honey is one of those things that you can

only enjoy in small quantities, and that the amount of honey lining a steel drum is far greater than this limit. Some cocktail of pride and pathetic self-control urged me to keep up the battle but—I don’t care how much the stuff costs—this was one of the worst things I have ever done to myself. After this incident I packed up all the jars and put the boxes in the bed of Luigi’s pickup. Without even giving me time to put a shirt on, Luigi deputized me with the task of making sure the *corbezzolo* stayed put. So off we flew through the Sardinian countryside, with one hapless, bare-chested American in the back making sure ten thousand dollars’ worth of honey didn’t splatter on the asphalt. We were meeting the delivery van at a nearby gas station, and for those residents of sleepy Ales filling their tanks as we raced in, it may have been the sight of the year. Blaringly conspicuous in my wild-haired half-naked foreignness, I was torn between the conflicting urges to go explain myself to the men at the gas pumps, and to act like—Howdy neighbor, fine weather today!—this was a natural thing to happen in rural Sardinia. My indecision didn’t last long, however, as our man promptly arrived with his truck to take the honey from the small town where I had bottled it to the port, to the subways and towers of New York.

Fare la scarpetta: “Dai,” Luigi insisted, shoving me a slice of bread, “*Fa’ la scarpetta!*” For Luigi, dinner just isn’t over till you’ve wiped your plate clean with a slice of bread. It’s the way he feels you out, the way he judges a diner’s hustle and pluck. More than once I heard him sigh wistfully, “Just a few months ago we had another kid, an American from New York: that guy really knew how to *fare la scarpetta*.” He never said anything, but I could tell he was disappointed by the streaks of tomato sauce left lingering on my plate. I was afraid it would expose parts of myself I’d rather leave hidden: I knew that despite a summer shoveling manure and lugging rocks, an inextirpable city-boy softness lay beneath. Though he surely sensed this, Luigi was not deterred. “Not only does it prevent food waste,” Luigi would expound, “it’s eco-friendly too: less water needed to clean the dishes! So go on,” he’d say, and press a slice of bread into my hand, “Clean your plate!”

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Caltech Y Column

CALTECH Y

The Caltech Y Column serves to inform students of upcoming events and volunteer opportunities. The list is compiled by Katherine Guo from information given by the Caltech Y and its student leaders.

Founded by students in 1916, the Y was organized to provide extracurricular activities planned and implemented by students as an opportunity to learn leadership skills and discover themselves. The mission of today's Y remains the same—to provide opportunities that will prepare students to become engaged, responsible citizens of the world. The Y seeks to broaden students' worldviews, raise social, ethical, and cultural awareness through teamwork, community engagement, activism, and leadership. More information about the Caltech Y and its programs can be found at <https://caltechy.org>. The office is located at 505 S. Wilson Avenue.

Upcoming Events

Costa Rica Alternative Spring Break Trip

Saturday, March 17th through Sunday, March 25th (9 days) | Cost: \$950

Applications Due: by Noon on November, 22nd

The Caltech Y is excited to seek applicants for our 2017 Alternative Spring Break trip to Costa Rica. Join other Caltech students for a conservation focused spring break trip this year. On the Costa Rica trip we will be working with a host organization OSA Conservation www.osaconservation.org – which is dedicated to protecting the globally significant biodiversity of Costa Rica's Osa Peninsula. Don't miss out on this fantastic opportunity to explore another part of our planet and make a tangible difference in the world.

Trips fees include transportation, lodging, and most food. The Costa Rica Alternative Spring Break trip is coordinated by the Caltech Y and has been made possible thanks to generous funding from the Frank and Elsie Stefanko Fund, the George Housner Fund, Caltech Student Affairs, and the Caltech Y. Spaces are limited.

Visit http://caltechy.org/programs_services/areas/asb/ for applications and more information.

The Caltech Y Social Activism Speaker Series presents:

Solving Climate Change: From Policy to Personal

Thursday | November 30th | 4:00 to 6:00 PM | Location: TBD

The Caltech Y Social Activism Speaker Series is hosting a panel with members of the Citizens' Climate Lobby, a non-partisan volunteer organization dedicated to national policy to address climate change.

Climate change is one of the most pressing issues facing humanity. While the impacts of emissions up to now will be felt potentially for decades, significant policy changes are required in the immediate future to address greenhouse gas emissions and reverse the warming

trend in the long term. Passing legislation to deal with this pressing issue however, remains a problem. CCL campaigns for the passage of a Carbon Fee and Dividend bill designed to tax carbon emissions and return carbon dioxide to its pre-1990s levels. This discussion will feature a panel of CCL members from a variety of backgrounds each of whom will bring their perspective to this issue. Each panel member will talk about their views and then take questions from the audience.

Presentations are intended to introduce one perspective in order to stimulate thought and to provide a forum for respectful dialogue and examination. The views expressed by speakers are solely those of the speakers. Presentations do not necessarily reflect the opinion of the California Institute of Technology or the Caltech Y and should not be taken as an endorsement of the ideas, speakers or groups.

Decompression 2.0

Friday | December 1st | 3:00 to 5:00 PM | Center for Student Services

We made the move... Decompression is now an end of the week stress reliever with activities, snacks and entertainment. Don't go into finals week stressed out. Join us at the end of class week for a little break before studying. A variety of drinks and snacks, entertainment and activities will be provided.

Caltech Y Explore LA Series The Broad Museum

Sunday | December 3rd | 2:30 PM | Cost: \$5 | Transportation Included

Sign-up starting Thursday, 11/16 at the Caltech Y

Join us on a visit to The Broad with the Caltech Y! The Broad is a contemporary art museum founded by philanthropists Eli and Edythe Broad. Designed by Diller Scofidio + Renfro in collaboration with Gensler, the museum is home to 2,000 works of art from the Broad collection, which is among the most prominent holdings of postwar and contemporary art worldwide, and presents an active program of rotating temporary exhibitions and innovative audience engagement. The 120,000-square-foot building features two floors of gallery space and is the headquarters of The Broad Art Foundation's worldwide lending library, which has actively loaned collection works to museums around the world since 1984. With in-depth representations of influential contemporary artists like Jean-Michel Basquiat, Barbara Kruger, Cy Twombly, Ed Ruscha, Kara Walker, Christopher Wool, Jeff Koons, Joseph Beuys, Jasper Johns, Cindy Sherman, Robert Rauschenberg, and more, plus an ever-growing representation of younger artists, The Broad enriches, provokes, inspires, and fosters appreciation of art of our time. This offer is for students only; however, students purchasing tickets are permitted to purchase tickets for up to one guest each – and that guest can be a non-student. Explore LA is coordinated by the Caltech Y. The Caltech Y is located in the Tyson House 505 South Wilson (Bldg. 128).

Caltechlive!

EARNEST C. WATSON
LECTURE SERIES

Wednesday, January 17, 2018 • 8 PM

The Kavli Nanoscience Institute's 2016 KNI-Wheatley Scholar

FLAT METASURFACE OPTICS



Dr. Faraon will discuss how nanotechnology enables new ways of making optical components using fabrication processes already developed in the semiconductor industry. These nano-patterned structures allow for extreme miniaturization of optical systems with applications in consumer electronics and medical devices.

Andrei Faraon, Assistant Professor of Applied Physics and Materials Science, Caltech Division of Engineering and Applied Science

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www.events.caltech.edu • 626.395.4652

Cosponsor:



* Participants will need to meet at the Caltech Y at 2:30 pm to pick up tickets and coordinate rides. We have a timed entry of 3:30 pm. We will be staying for two hours, then uber'ing back to the Caltech Y. Although tickets are free, we are offering transportation for \$5.

Pasadena LEARNS

Every Friday | 3:00 - 5:00 PM | Pasadena

Come volunteer at Washington Middle and Elementary STEAM School! We are partnered with the Pasadena LEARNS program and work with their Science Olympiad team or do regular tutoring along with occasional hands-on science experiments. Transportation is provided.

For more information and to RSVP, contact azhai@caltech.edu. Eligible for Federal Work Study.

Hathaway Sycamores

Every Monday | 5:45 - 8:00 PM | Highland Park

Volunteer at Hathaway Sycamores, a group that supports local underprivileged but motivated high school students. There are a variety of ages and subjects being tutored. The service trip includes about 40 minutes of travel time and 1.5 hours of tutoring. Transportation is included.

For more info and to RSVP email Elisabeth at egallmei@caltech.edu. Eligible for Federal Work Study.

Mentors for L.I.F.E

Volunteer times: 2:45 - 5:00 PM at various locations in Pasadena

Stressed out by school? Step outside the Caltech bubble and mentor tweens who've yet to even consider college. Things you could do: Build a baking soda and vinegar volcano, read a book aloud, play sports or board games, teach the alphabet of another language, do a craft. Having a mentor makes an at-risk student 55% more likely to attend college, 78% more likely to volunteer regularly, and 130% more likely to hold a leadership position. Interested? If you have 180 seconds, you can watch this video and be inspired. If you have an hour a week, you can mentor someone and be their inspiration. If you feel unqualified, don't worry. Ultimately, mentoring is about being a consistent, dependable friend—not a surrogate parent or psychiatrist.

To get started, contact noelle@caltech.edu.

Back to the Nineties: The Last Budget Surplus

TIMOTHY LIU
Contributing Writer

The clock was ticking down, but Clinton still didn't have the votes.

It was the summer of 1993, and a \$500 billion tax and spending bill hung in the balance. The bill sought to reduce federal borrowing by increasing income taxes on the wealthy, hiking the gas tax by 30% to 18.4 cents per gallon, and reducing certain spending. The US federal government takes in revenue through taxes, and uses the revenue to pay for programs such as Social Security, Medicare, the military, and a wide number of other priorities. When spending exceeds revenue, the federal government runs a deficit, which is made up through borrowing. Total government debt is the accumulation of the annual deficit.

Despite the 56 vote majority that the Democrats held in the Senate, several party members had defected and openly opposed the bill. Desperate for votes, Clinton supporters made a final push to clinch one more supporter. Even then, the fragile coalition that had been carefully assembled seemed on the verge of fracturing, as several Democrats began to waiver.

On August 6th, the Senate voted on the Omnibus Budget Reconciliation Act of 1993. 50 Democrat senators voted yes, and Vice President Al Gore cast the tie breaking vote. The bill had squeaked through by the narrowest of margins, 51-50, and headed to Clinton's desk to be signed into law.

Political prospects for Democrats took a dark turn in the 1994 midterm election. In an event deemed the "Republican Revolution," the GOP gained a net 54 votes in the House and 8 seats in the Senate, securing majorities in both chambers. The stage was set for a budget showdown between Clinton and the Republicans, who had largely opposed his 1993 tax bill. A spending bill passed in 1995 by Republicans was vetoed, sparking a 27 day

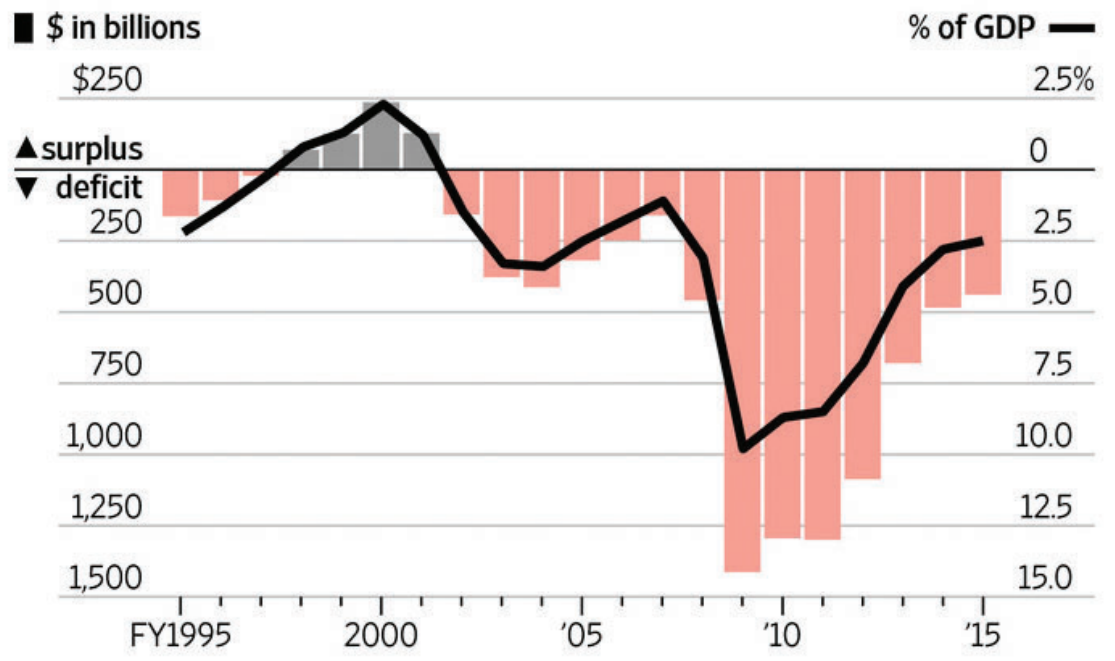
government shutdown. Partially as a result of the shutdown, in 1997 the Balanced Budget Act was passed, which aimed to balance the federal budget by 2002.

Buoyed by strong 4% economic growth that lifted tax revenue, the federal government hit that goal 4 years early, achieving a budget surplus in 1998. Government agencies predicted that surpluses would continue, steadily trimming down debt over the next decade. Instead, surpluses only lasted until 2001. Since then, the federal debt relative to the size of the economy has nearly doubled, the legacy of a 16 year long war and two recessions.

The recently passed tax bill is projected to add an additional \$1 trillion to the government debt in the next decade, after factoring in faster economic growth. As the Baby Boomer generation retires in the coming years, spending on Social Security and Medicare are expected to spiral precipitously upwards, further stressing the federal budget. Unless significant steps are taken, the federal government's finances may continue drifting into dangerously redder territory in the coming years.

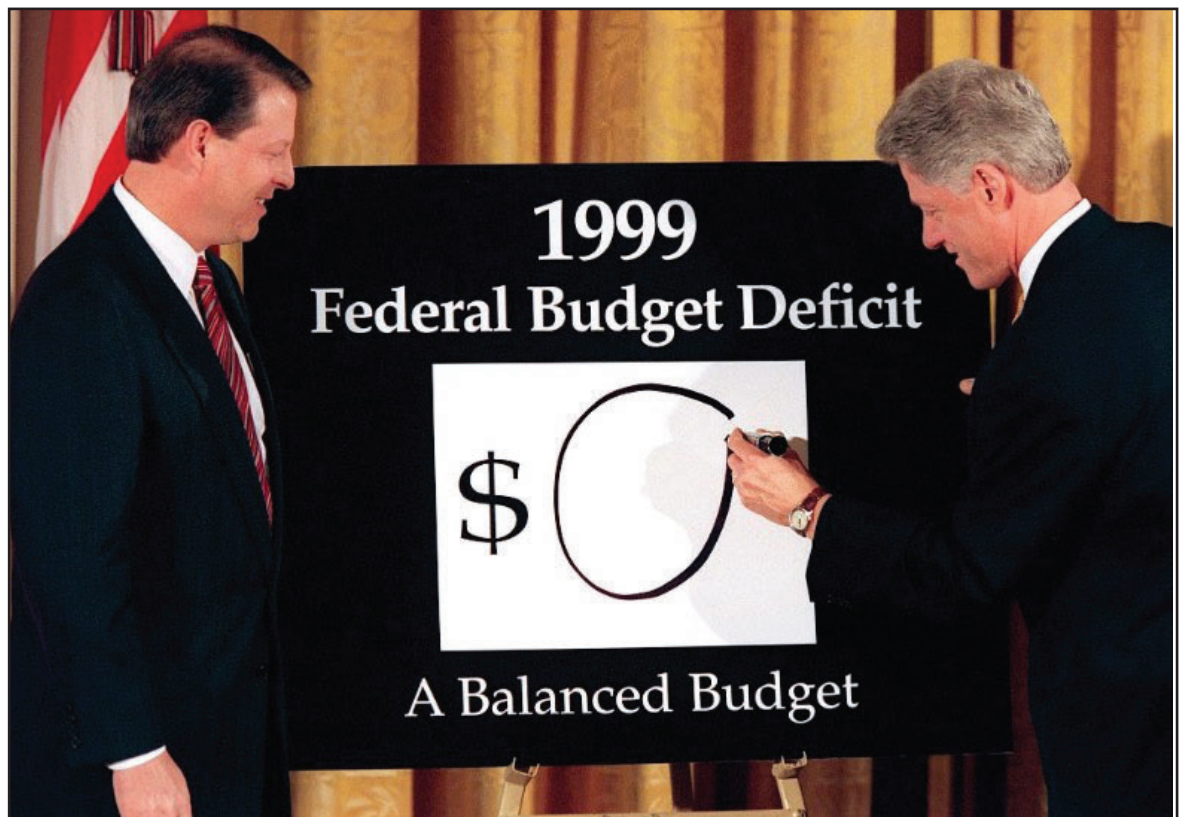
"Back to the Nineties" is a semi-regular column about historical events. Pieces will focus on events from the 1990s and the turn of the millennia and how they relate to the present day. If you have feedback or ideas please follow the link here goo.gl/ze2Ez or email me at tsliu@caltech.edu.

Federal budget surplus/deficit



Federal budget surpluses and deficits from 1995-2015. The 2008 Great Recession caused a sharp increase in the deficit as the government took emergency measures to lessen its impact. In 2017 the deficit rose to \$666 billion or 3.5% of GDP due to rising spending on Social Security, Medicare, and disaster relief.

Image courtesy of WSJ.



President Clinton celebrates the 1999 federal budget deficit as Vice President Al Gore looks on. In 1999, the federal government enjoyed a surplus of \$124 billion.

Image courtesy of CNN.

ARC Minutes 1.7.2018

Present: Kavya Sreedhar, Allison Tang, Timothy Liu, Alejandro Lopez, Adrian Huang, Erika Salzman, Alice Jin, Amrita Rhoads, Michael Yao, Vaishnavi Shrivastava, Vibha Vijayakumar

Minutes submitted by: Allison Tang and Shreya Ramachandran

1. Programming

- Student Faculty Lunches (SFLs): more funding for this term, look into SFL format
- Software Seminars: this term Mathematica with Tal Einav, useful for Ma3
- Course Capture: CS21 is being recorded. You get paid for recording a class; request ARC for recording equipment.
- Research List: work with SFP office to update the year-round profs research list
- Prof of the Month: nominations via compliments about courses/TAs/professors
- UG+Grad Student Research Seminars: undergrad and grad students give presentations about their research
- Course Concerns: shifting from Donut to Google Form on ARC website

2. Projects

- Continued TQFR Revamp discussion

3. Miscellaneous

- Email about ARC minutes in the Tech and ARC bi-weekly mailing list for updates will be sent out next week
- CS Lecturer Interviews: ARC & CS undergrads to comment on practice lectures
- Ma13: 40-50 people attended. MW 7:30-9pm in Keck. Poll for class time.
- Tracking Expenses: on track with budget
- Olive Walk Bulletin Board: the empty board is going to the ARC, will be updated throughout term

ARC Tip of the Week: Check out Ma13, a multivariable calculus bootcamp to help with Ph1b!

The ARC website at arc.caltech.edu has more information about what the ARC does if you are interested. We meet every Sunday at 11am in SAC13 and our meetings are open to everyone! If you have any questions, please feel free to email ksreedha@caltech.edu.

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Coping with procrastination

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Friday, October 13 and Friday, November 3rd

4:00 - 5:00, 326 Sherman Fairchild Library

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Emotional Awareness Get better at knowing what you're feeling, and see how your thoughts and feelings affect each other.

October 9th and 16th

Open-Mindedness Learn how to be more flexible in the way you see the world! **October 23rd and 30th**

Face The Fear Learn how to hang in there with difficult situations and emotions without having to avoid them.

November 6th and 13th

Just show up! Mondays 4:00 - 5:00, 326 Sherman Fairchild Library

TACKLE THE TERM



Monday, January 8th @ 12:00
And again on Friday, January 12th @ 12:00
Annenberg 105 Lecture Hall



- Learn how to make a study plan • Set smart goals •
- Get started even when you're overwhelmed •
- Cut your losses when you fall behind •

Free lunch on a first-come basis

Peng, D'Costa Lead Nailbiter at Redlands

Schneider Named SCIAC Athlete of the Week

GOCALTECH.COM
Actual Sports Content Editor

REDLANDS, Calif. (Jan. 6, 2017) – Sophomore guards Grace Peng and Samantha D'Costa once again fronted the effort for the Caltech women's basketball team against the University of Redlands on Saturday afternoon in a game where the Beavers led as late as 37 minutes into the contest.

Peng boosted the Beavers with 17 points, four steals, and three assists in addition to knocking down the team's only three-pointer of the game, which cut into a six-point Bulldogs lead in the third quarter. D'Costa posted similar numbers, leading Caltech with 18 points to go along with four rebounds and two steals. Both Peng and junior guard Nika Haleftiras played the entire game for the Beavers as part of

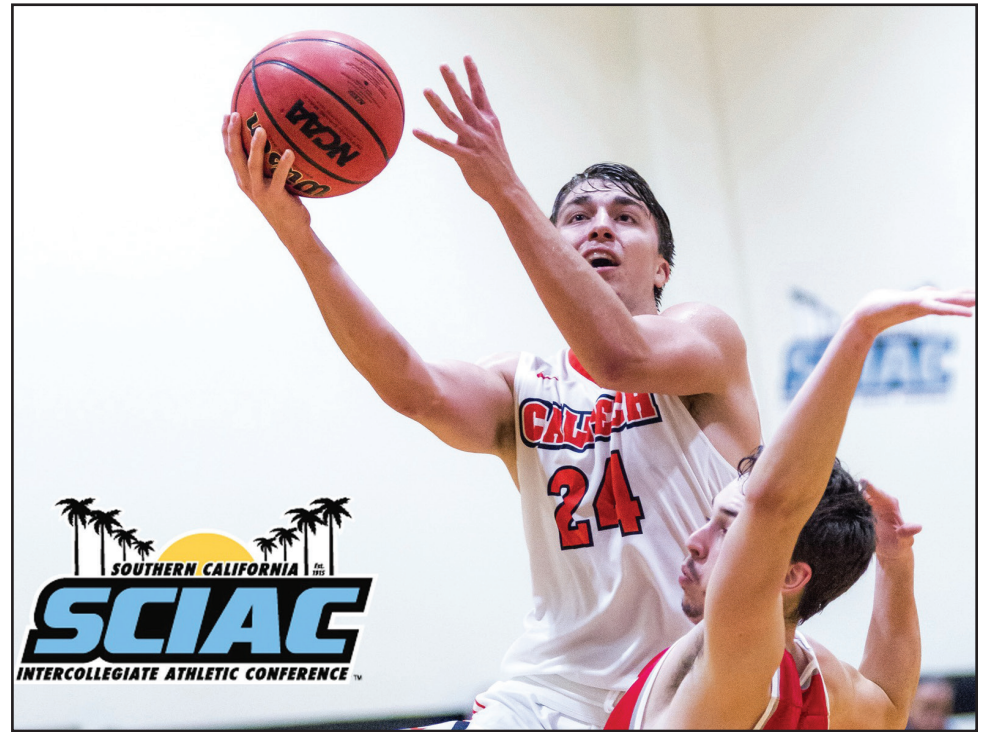
a backcourt dominant gameplan to counter the Bulldogs' strength in the frontcourt.

Caltech found some success with its trapping defense in the second quarter, giving up just six points to the home team over the second set of 10 minutes. The game never got too out of control one way or the other as neither team led by more than seven points. The visitors appeared to establish control late, just as they did at Pomona-Pitzer Colleges earlier in the week. The two teams traded leads late until junior center Elizabeth Eiden connected on a jumper from Haleftiras before Haleftiras finished on a layup of her own to put Caltech up four with just over two minutes remaining. The Bulldogs, utilizing their strong frontcourt presence and deep bench found a way back into the game but the Beavers should come away from the contest with a little extra confidence heading into their rematch in Pasadena on Feb. 10.



"SUHHUUUPPP bruh."

-gocaltech.com



There is a lot going on in this article and photo, and, honestly, I just don't know where to begin...the wash of relief on his face as he shoots, the opponent whose body language is just all "you do you kid, imma leave you be," or the fact that the author said "for the first time in his career." He's a frosh - duhhh!

-gocaltech.com

GOCALTECH.COM
Actual Sports Content Editor

LAGUNA NIGUEL, Calif. (Jan. 3, 2017) – Freshman forward Spencer Schneider has been named SCIAC Men's Basketball Athlete of the Week for the first time in his career.

The 6-foot-6 Schneider averaged a double-double for the Beavers over the last two weeks and played a role in leading the Beavers to their first SCIAC win when they took down Whittier College, 86-82, on Dec. 21 in the first of many league games to come. Schneider scored 22 points and connected

on four three-pointers to put his team over the top. Caltech returned to action eight days later against nine-win Buena Vista University and the versatile forward did not miss a beat, scoring 14 points while pulling down a career-high 16 rebounds.

The freshman has scored at least 10 points in every game he has played for Caltech and can draw even with Mike Edwards' 13 if he can continue his current pace through the month of January. Schneider is 33.5 minutes per game, and a team-leading 14.7 points and 8.1 rebounds through the Beavers' first 10 games.

Huh, Beavers Dominate Knox for Steepest Win Since 93-94

GOCALTECH.COM
Actual Sports Content Editor

PASADENA (Dec. 16, 2017) – Sophomore forward Calvin Huh fronted a dominant effort for the Caltech men's basketball team, which routed Knox College, 75-45, for the team's largest margin of victory since 93-94. The Beavers blew out Life College 75-33 that year.

Huh came off the bench and turned in his second consecutive five-block game to boost his season average to 1.8 and make him the SCIAC's second leading blocker. The visiting Prairie Fire had little to no answers for Huh's inside defense and rim control, as he led the team with 11 boards, his first game of the season with at least 10 rebounds. Offensively the Beavers moved the ball at a dizzying pace, combining for 20 team assists. Freshman Spencer Schneider continued his streak of games with at least 10 points by scoring 18 to lead the charge along with senior guard David Kawashima who also had 18 points. Schneider also pulled down 10 rebounds to pick up his third double-double of the season.

Caltech followed its gameplan to a tee, which involved buckling down defensively and allowing the shots to fall where they may. The notion shows in the game's halftime score, as the Knox mustered just 19 first-half points against Huh and the stout Caltech defense.

"We spent a good amount of time prepping our defense so that we could play the way we did," Head Coach Dr. Oliver Eslinger said. "I was very happy with how we executed that



Beaver...or cockatoo? You decide.

Photo Courtesy of Noelle Davis

and our focus throughout the 40 minutes. It makes me proud as a coach when you see the learning happening and the players buying into it. Offensively I thought we shared the ball quite well and guys were really happy for each other and rooting for each other, which

I think is an extension of the Colorado Trip. It was such a great trip for our team unity."

As is the case when the team succeeds, Caltech received contributions from all 10 of its players and received aid from another standout showing aside from Huh's. Sophomore Michael Li played perhaps his

best game as a Beaver, scoring eight points and leading all players with four steals in 20 minutes of action. His strong two-way play prompted Eslinger and his staff to afford him some extra time to impact the game.

"Mike played with phenomenal energy," Eslinger said. "He led us from the point guard spot and we have 10 guys that are good, so when someone goes in, does something well and gets into a great rhythm then we can stay with them. He truly led us today and was all over the place. He was amazing."

It took the Beavers three minutes into the first quarter to score their first basket, but the first two strikes came from deep off the fingertips of Schneider and freshman guard Marcus Gee, who closed the game with eight points and four assists while doing all his damage either from deep or at the free throw line. Caltech held the lead from the second basket onward and peppered Knox with a 57.1 second-half field goal percentage. The Beavers asserted full control over the game when Kawashima caught a pass from Li and knocked down a three-pointer with just over 12 minutes to go to put his side up by 21 points.

"Having a number of guys who can stick the 'three' is certainly a great asset to have," Eslinger said. "We passed up some shots today that we might have taken a few weeks ago but we took one more pass and found an even more open look. I thought Bret [Johnson] was terrific with that today. He's a great shooter but several times found another great shooter to make the play."

Italian Lexicon From a Visit to Italy

Continued from page 1

Pizza (pl. *Pizze*, not *Pizzas!*): During my time in Italy I had two *pizze* claimed to be the world's best: right on both counts.

Fico (pl. *Fichi*): "They should be ready in about a week!" Nelly answered as we inspected the fig tree's spacious canopy for signs of ripening fruit. It was late July, and hanging from this tree between the potatoes and zucchini we found plump green *fichi* with gradually-spreading patches of purple. Figs have always carried for me connotations of amphorae of wine and the epicurean luxury of emperors, so when the first *fico* was ripe a few days later—an ideal fig is soft but not mushy—I took it and found myself a quiet place. After all my waiting, I decided that, with this violet gem finally in hand, I would probe every sensory experience the fruit had to offer. Starting with the exterior, it offered my lips a smooth feeling punctuated by tiny pricks; to my eye it offered elegance and proportion. There are few things with its form—a clove of garlic, a Russian church, the spade in a deck of cards—but there are none with its color. Subtler than an eggplant

and free of amethyst's pretensions, a fig's perfect warmth is achieved through its imperfection. The progressive gradations of tone each provide the eye with precisely what it felt lacking in the previous shade of purple: thus the fig is not one color. Rather, a color is to a fig as a note is to a song. Then the first bite. Marked by a self-possessed confidence, the sensation that diffused across palate and nostrils was one of unadorned refinement. Secure in its personality, the fig has no need to shout: it simply lets its flavor be known by those who care to look. When I finished that bite I was shocked. The slight crunch I had felt when chewing was due to some of the hundreds of tiny seeds in the interior, each connected to the wall of the fig via pale red tendrils. The color of the ensemble ranged from red to orange in gradations that traced the lines of the filaments, and it would have recalled a vortex of flame were it not for the aquatic quality of the tendrils. Fifteen minutes later, my fig was gone, devoured, but I came away with knowledge of nature's most complete sensory pleasure. And so every day I'd select just one, and for a quarter of an hour I'd open my senses and experience that

one plump *fico* with the attention worthy of an emperor's treat.

Portulaca: I don't know what *portulaca* is in English, but in Italy it's everywhere: this thick fleshy weed will grow wherever a stray drop of water hits the ground. It's edible and gives a satisfying crunch, so we'd occasionally harvest a little for a salad or a *portulaca* frittata, though more often I'd tear up a clump while watering and just chow down. "You're a wild jungle man, Drew!" Nelly teased as I devoured another sprig. "Yes," I replied, "but an herbivorous wild jungle man!"

Mattarello per ravioli, tagliapasta: For the entire week before, *La Casa Rosa* was atwitter with anticipation: *cugino* Vincenzo, *il cugino di tutto*, was coming over to make ravioli. Cousin Vincenzo, the cousin to all, was related by blood to no one in particular but everyone was his family. A bachelor of seventy-odd years, he devoted himself instead to an entire village: as the nexus of Apricale's social life and the keeper of its lore, you could go to him to find out how Giuliano's olive oil tastes this year or to hear about Apricale's first gramophone, placed on the opposite wall of the

valley so it could fill the whole town with music. And his ravioli were legendary. Though he was coming on a Friday, we only worked till 10am so we could attend to more pressing matters: lunch. When we heard him clambering up the path, we all dropped our wheelbarrows and headed to the kitchen. On a massive pastry board he began to mix the dough: eggs and water with both white and whole wheat flour. "You have to give us the recipe, Vincenzo!" we clamored. "But there is no recipe," he beamed "Just instinct!" From the first time you see Vincenzo's grin it's obvious that the man was made for the spotlight: rolling out the sheet of dough, he maintained a constant stream of banter peppered with French and German. The whole time I couldn't help wondering where America went wrong as a nation such that we ended up with such a pitiful lack of jovial, ravioli-making old men. While making the dough requires dexterity and decades' intimacy with a rolling pin, the filling is harder to mess up, so much so that he even felt comfortable recruiting a greenhorn like me to lend a hand. Chard and Parmesan is Vincenzo's specialty, so we pureed the chard then squeezed out excess water by

hand so the ravioli wouldn't get soggy. A sprinkle of Parmesan later, Vincenzo spread the green gloop over the waiting sheet of dough, then put a second sheet on top of that. This is where the magic began: Vincenzo pulled out his *mattarello per ravioli*, a remarkable piece of woodwork that looks as if carved by ravioli-loving druids. It was basically a rolling pin with a lattice of raised square imprints, with no other purpose on Earth than to press ravioli into plump squares. It was a moment of elation watching Vincenzo pass the *mattarello* over the dough, raising a fat crest of filling ahead but leaving in its wake rows of perfect ravioli. Then, another marvel: the *tagliapasta*, a wooden device made of a handle with a small ridged wheel, like half a can opener. Vincenzo weaved it through the grid of ravioli, which cut them and gave them that distinctive zig-zag trim. Now we only had to boil the ravioli. When they were ready we topped them with sage leaves crisped in butter and sat down to eat. The whole wheat gave the ravioli a dust of brown freckles; the sage emanated its aromatic invitation. They were spectacular.

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ASCIT Minutes

Meetings are every week in SAC 13

ASCIT Board of Directors Meeting: VPSA Meeting

Minutes for December 8, 2017. Taken by Dana He.

Officers Present: Sakthi Vetrivel, Kavya Sreedhar, Rachael Morton, Sara Adams, Alice Zhai, Dana He

Guests: Kevin Gilmartin, Joe Shepherd, Tom Mannion

Call to Order: 12:06 pm

Dean's Notes:

- President Rosenbaum holds office hours but are unused by undergraduates. Kevin would like to encourage undergraduates to utilize them.
- There is interest in the non-student community in the Spectre library. Tom would like to have a club to manage it.

President's Report (Sakthi):

- Nothing to report.

Officer's Reports:

V.P. of Academic Affairs (Kavya):

- Student-Faculty Lunches Recap and Expansion: Would like more funding to increase people and frequency since there is no MOSH. Would also like option dinners.
- Revising option advising: ideas include having multiple roles (course advisors and interest advisors), changing timeline and have meet and greets to get to know advisors, introducing evaluation and awards, and a physics pilot program. Kevin would like to include the Registrar's Office in option advising, and consider opening interest advising to more than one professor. Also realize that different options operate differently.
- Revising TQFRs: Working with the Deans, CTLO, EOs, and CUE and might survey students. Key points include students interpreting questions differently, having a neutral/acceptable option in a 5-category scale, targeted open-ended questions, and timeline of incentives. Suggestion from Joe to have statements and have student rate from strongly disagree to strongly agree for less question wording bias and also focus on evaluation for TAs. Also try to minimize length of TQFRs and consider having information on students dropping.
- Working on creating a Core/Pseudo-Core Ad-Hoc Committee. Joe would like communication with previous core committee that did not move forward with a similar proposal.

V.P. of Non-Academic Affairs (Rachael):

- New Bechtel site at: <http://ihc.caltech.edu/bechtel.html>. It contains an overview of the COUCH, google drive folder containing presentations and minutes from town halls, Tech

articles (summary of core values and summaries of the town halls), survey results (housing survey and Bechtel occupancy survey).

- Timeline: Have Polaris Latest Draft and Unified report in by next Friday, get feedback and add to before January 1st, COUCH members on campus will go meet with faculty group members over break for background discussion.

Director of Operations (Sara):

- CCF applied for late funding because their email didn't go through.

Treasurer (Sarah):

- Not in attendance.

Social Director (Alice):

- Marsh Fund not finalized.
- Permission to formalize contract for ASCIT formal venue. Working on layout for formal.
- Ice skating had about 75 students show up.

Secretary (Dana):

- Nothing to report.

If anyone has any questions or concerns about a section of the minutes please email the appropriate officer. We are happy to answer any questions.

Meeting Adjourned: 12:54 pm

Crossword

Across

- Ruminant
- Plunders
- Taxis
- Sweet pulpy tropical fruit
- Expiate
- Unit of area
- Tintinnabulation
- Wish, long or crave for
- Shortly
- Celestial bodies
- Encounter
- Gait, faster than a walk
- People of exceptional courage
- Boxing match attendant
- Personnel
- Fairy
- Location between mountain peaks
- Prod or urge on
- Subsequently
- Self
- Satire
- Be indebted to
- Baronial
- Small pond
- Consider or keep in mind
- Part of a circle
- No longer new
- Cattle ranch

- List of election candidates
 - Male red deer
 - Remake
 - Undertone
 - Impersonate
 - Appeal or request earnestly
 - Challenge
 - Social insects
 - Each and all
 - Flat
 - Tidy
 - Laconic
 - Congeals
- ### Down
- Fenland
 - Become one
 - Echo sounder
 - Engage wholly
 - Pouch
 - Particle
 - Small inlet
 - Leg joints
 - Small sofa
 - Get rid of
 - Fruit of the oak
 - Animal group
 - Transmitted
 - Unit of play in tennis
 - Heroic tale
 - Marine mollusk
 - Configuration
 - Aspects
 - Writing implement

- In the past
- Weep convulsively
- Move quickly and suddenly
- Digit
- Female sheep
- Sleep state in which dreaming occurs, initially
- Dried-up
- Center of authority
- Most prominent
- Adjudicates
- Floor covering
- Illuminated
- Endocarp
- Alimentary paste
- Dig
- Varlet
- Heron
- Between the ages of 12 and 20
- Distance between two points
- Cervid
- Sculls
- Staining substance

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