

THE HYPE

HLC MONTHLY NEWSLETTER
November 2024 Edition



Upcoming GT Events

Academic Events:

- **Nov. 11:** Accessing Higher Ground Accessible Media, Web & Technology Virtual Conference
- **Nov. 12:** Chinese Student Association Starry Night
- **Nov 13: SCPC** Jeopardy Night

Sports:

- **Nov 12:** Men's Golf - GT vs. Texas Southern
- **Nov 14:** Women's Basketball - GT vs. West Georgia
- **Nov. 15:** Men's Cross Country - NCAA South Regional, Men's Basketball - GT vs UGA
- **Nov. 17:** Volleyball - GT vs Boston College, Women's Basketball - GT vs UGA
- **Nov. 19- Nov. 21:** Women's Tennis: GT at NCAA Individual Championships



Announcements

HP Trip to World of Coca-Cola

Join fellow HP students for a fun trip to the World of Coca-Cola!

12:30PM - 3:30PM

121 Baker St NW, Atlanta, GA 30313

CareerBuzz Events

- **Nov. 13:** Career Bootcamp 2: Networking, LinkedIN & Talking to Recruiters - Virtual
- **Nov. 19:** Worth the Ask: Salary Negotiation for Gen Z Women
- **Nov. 20:** Adulting 101: Budgeting & Money Management



HP Events Website

[Click Here!](#)

THE HYPE: FALL EDITION

Trees Atlanta Spotlight



Left to right: Kori, Dylan, Jack

10 HP Students volunteered with Trees Atlanta in Sylvan Hills on October 19th. We had a great time and helped plant 39 trees. Stay tuned for more Trees Atlanta events in upcoming semesters!

Student Spotlight



Name: Audrey Ferguson-Brown

Major: Public Policy

Favorite Show: Scandal

Activities at GT: First Year Leadership Organization (FLI), Ivan Allen Ambassador

Favorite Animal: Golden retriever puppies!!



Want to be spotlighted? Scan this QR code today to be featured in the next newsletter!

Featured Restaurant



Visit Marlow's Tavern for their truffle fries, burgers, and ambiance in the heart of midtown!

Atlanta Events

- [Ghostbusters in Concert, November 1-2 2024](#)
- [Día de los Muertos Festival, November 2 2024](#)
- [Hamlet, November 9 - December 1 at Shakespeare Tavern](#)



The Hype's *Dopamine Boosters*



Jokes/positive quotes/etc

- How do trees get on the Internet? They log in.
- What do computers like to eat? Chips.
- What do you call a space magician? A flying saucerer.
- What is a computer's first sign of old age? Loss of memory.



Memes!

Everyone: Sucks that summer is ending
Me:



I'm here to decorate
your house for October.



Submit your funniest memes to the [HP Meme Submission Form](#)! The Honors Leadership Council is looking for memes for the monthly newsletter.

If you have things you'd like to include in future newsletters or have any feedback for us, please let us know here!

SAMADHI'S EASY COLLEGE RECIPES

Black Bean-Quinoa Bowl (1 servings)

Ingredients:

- $\frac{3}{4}$ cup canned black beans, rinsed
- $\frac{2}{3}$ cup cooked quinoa
- $\frac{1}{4}$ cup hummus
- 1 tablespoon lime juice
- $\frac{1}{4}$ medium avocado, diced
- 3 tablespoons pico de gallo
- 2 tablespoons chopped fresh cilantro

Directions: Combine beans and quinoa in a bowl. Stir hummus and lime juice together in a small bowl; thin with water to desired consistency. Drizzle the hummus dressing over the beans and quinoa. Top with avocado, pico de gallo and cilantro.



Cumin Chicken & Chickpea Stew (4 servings)

Ingredients:

- 4 cloves garlic, finely chopped
- $\frac{3}{4}$ teaspoon salt, divided
- $\frac{1}{4}$ cup lemon juice
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- $\frac{1}{2}$ teaspoon ground pepper
- 1 pound boneless, skinless chicken breasts, trimmed, cut into 1-inch pieces
- 1 tablespoon extra-virgin olive oil
- 1 large yellow onion, chopped
- 1 14-ounce can no-salt-added diced tomatoes
- 1 15-ounce can chickpeas, rinsed
- $\frac{1}{4}$ cup chopped flat-leaf parsley

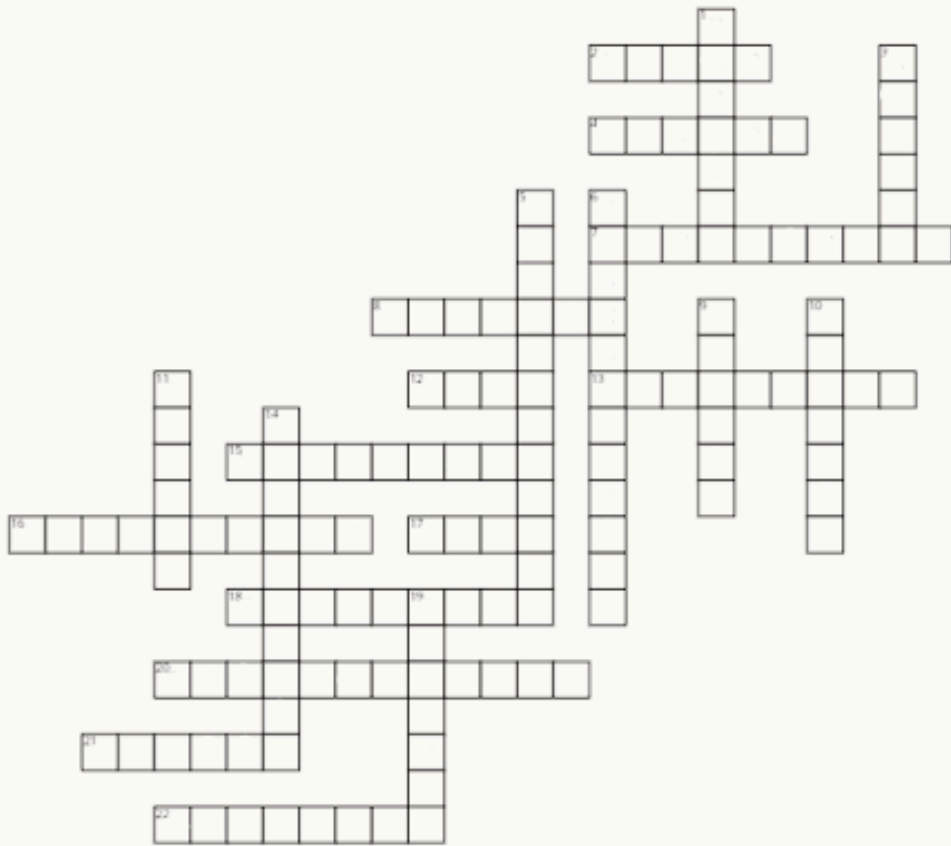
Directions: Mash garlic and $\frac{1}{2}$ teaspoon salt on a cutting board with the back of a fork until a paste forms. Transfer to a medium bowl and whisk in lemon juice, cumin, paprika and pepper. Add chicken and stir to coat.

Heat oil in a large cast-iron skillet over medium-high heat. Add onion and cook, stirring occasionally, until golden brown, 6 to 8 minutes. Using a slotted spoon, transfer the chicken to the pan (reserve the marinade) and cook, stirring occasionally, until opaque on the outside, about 4 minutes. Add tomatoes with their juice, chickpeas, the reserved marinade and the remaining $\frac{1}{4}$ teaspoon salt. Reduce heat to medium and cook, stirring occasionally, until the chicken is cooked through, 5 to 7 minutes more. Serve sprinkled with parsley.

FALL CROSSWORD

ANSWERS:

Down: 1.HayRide 3.Autumn 5.JackOLantern 6.Thanksgiving 9.Turkey 10.Harvest 11.Apples
 14.CandyApple 19.Costume
 Across: 2.Trick 4.Gourds 7.Homecoming 8.Pumpkin 12.Fall 13.Scarecrow 15.Halloween
 16.AppleCider 17.Rake 18.CandyCorn 20.PumpkinSpice 21.Orange 22.CornMaze



Across

- 2. Trick or _____!
- 4. Pumpkins fall under this classification of plants
- 7. Particularly important fall football game
- 8. Most famous seasonal crop
- 12. You know it's autumn when leaves do this
- 13. A crow's worst fear
- 15. Spookiest night of the year

- 16. Apple-flavored fall drink
- 17. This tool is useful for dealing with fallen leaves
- 18. Default Halloween candy
- 20. Seasonal latte flavor
- 21. Leaves change color from green to _____
- 22. It's easy to get lost in one of these

Down

- 1. Fall festival ride
- 3. Synonym for fall

- 5. Product of carving a pumpkin
- 6. A day to be extra thankful
- 9. Thanksgiving main course
- 10. Fall festivals often celebrate this aspect of farming
- 11. You may go bobbing for these at a fair
- 14. Common fall treat in the form of a fruit on a stick
- 19. Halloween attire

