

THE PSYCHOBABBLE

You Might Be a Graduate Student if.... Submitted by Valentina Jolta

Someone asks you what classes you are taking and you really can't think of the titles

You have ever brought scholarly material to a bar (or any place that serves alcohol – Applebee's counts)

You've ever had a diet rockstar or a red bull for breakfast
You decide on a group meeting place based on whether or not the place has Wi-Fi or outlets available for laptops

You are so tired of explaining the difference between Masters & Ed.S. that you just start agreeing with people
You've analyzed the content of a vending machine looking for something healthy

You've ever been seriously concerned about your caffeine intake

You have ever been reminded of something from class while on a social outing with friends

You've spent close to \$20 photocopying something for class



2008 cohort students at the FASP Conference in Oct.2006

You pick up your textbook & read it to help you fall asleep
You've ever taken a two-hour nap in the middle of the night and then woken up to finish your project

You've ever been surprised to find the doors of a University building to be locked

You've ever driven your paper to a professor at McDonald's
You look forward to having a day off so you can catch up on laundry and other household tasks

You see your classmates more often than your family

You've ever discussed an academic assignment over dinner

You feel lost without your thumb drive on you

You know the literal meaning of "et al."

You keep all of your textbooks and school supplies in the trunk of your car

You've had a debate over APA style

Welcome Class of 2010!

While you are not officially participating in any classes yet, we would like to formally welcome you to the program!! We're so happy you chose UCF and have given us the opportunity to meet some great new people!

This newsletter is just for the students in the program, and serves as a way to keep us informed on social lives outside of classes, as well as give important information that may be relevant to our studies.

Feel free to send comments, any postings, or events to thompsa3@ocps.net and again, welcome!

~Aubrey Thompson~

Editor-in-Chief

Note on Cohorts

Since we continually shift from being 1st, 2nd, and 3rd year students, I will now refer to each class by their graduation date. So, incoming class is 2010 cohort, 2nd years are 2009 cohort, and interns are 2008. Thanks!

House for Rent!

Jen Grill is currently looking for renters for her 3 bedroom, 2 bath, 2 car garage home in River Park. The neighborhood is less than 5 miles from campus and the house is located on a quiet cul-de-sac. Rent is \$1300 per month, including lawn maintenance, but not including utilities/cable. There is a way to sub-lease it by room, if you don't have enough roommates to fill the house.

The house is pet-friendly, has remodeled bathrooms, and new laminate wood floors in the kitchen and main living areas.

For more information, contact Jen Grill at bocasangel46@yahoo.com

Recipe of the Month

Chicken Marsala (Melissa Lee)

4 Boneless, skinless Chicken Cutlets (thin sliced)
 ¼ cup All Purpose Flour 1 tbsp. Olive Oil
 ½ cup Marsala wine 4 tbsp. Butter
 Salt and pepper, to taste White Sugar, to taste
 2 cups Mushrooms (Fresh) / 8 oz. Mushrooms (Canned)
 1 cube/ tsp. Beef bouillon (enough for 1 cup of broth)
 Parsley (optional)

Seasoning:

Onion Powder 1 tsp. Brown Sugar
 Light Soy Sauce ½ tsp. Salt
 1 tbsp. Sherry Garlic Powder

Trim excess fat off of chicken, put in a bowl and coat generously with onion powder and garlic powder. Add all other seasonings and leave to marinate anywhere from 2 hours to overnight.

Fresh mushrooms should be sliced thinly.

Add 2 tbsp. of butter to sauté pan. Melt over medium heat, add **fresh** mushrooms and cook until lightly browned. Remove the mushrooms and reserve. If using **canned** mushrooms please disregard.

Dredge chicken in flour. Add the oil (and 2tbsp. of butter if using canned mushrooms) to med. high heat. Saute breasts for approximately 1 – 2mins. on each side, or until brown. Remove breasts and reserve; keep warm.

Remove pan from heat and add the Marsala wine to deglaze, scraping small bits stuck to the pan. Simmer until slightly reduced. During this time add the beef bouillon (do **not** make into a broth first) and 2 tbsp. butter. Add salt/pepper/sugar/parsley to taste. Add mushrooms.

Serve with pasta. (Serves 4)

Stats Study Group

There will be a study group meeting on Wednesdays at 5pm in the graduate lounge, beginning on July 11th. Please come with questions and homework problems to discuss.

Thank You's, Kudos, etc!

Congratulations to Peggy Donovan and her husband for 25 years of marriage!

Congratulations to Melissa Lee who passed her citizenship exam will be sworn in as a US Citizen on July 4th at the Magic Kingdom!

Congrats to the class of 2009 for finishing up their 1st full year!

Our Summer Schedule

Since most classes are finishing up, I am just putting the ones that will continue to the end of Summer B, which ends the last week in July!!

Everyday/Online

2009: Statistics for Educational Data

Thursday

2008 & 2009: Org/Adm. Schools – TA 301, 5:30pm-9:20pm (teachers exempt)

Upcoming Events

4th of July Party

Wednesday, July 4th, 4:00pm, Thompson House

2009 Cohort Dinner

Wednesday, July 11th, 7:00pm, Chili's - Red Bug

2008 Cohort Dinner

TBA

Harry Potter Movie Night

Friday, July 20th, 7:00ishpm, Regal Oveido Marketplace (tentative time and location)

Bowling Night – All cohorts & Sig. others!!

Saturday, July 21st, 7:30ish pm, Boardwalk Bowl
 Cost is \$20/hr./lane + shoes, Please RSVP w/ Aubrey. Lane charge will be split w/others on lane

Birthdays/Anniversaries

Kristen Young – July 2nd

The Donovan's – July 3rd – 25 years!!

Anna Masse (2010 cohort) – July 4th

The Young's – July 8th – 1 year!

Cathy Daly – August 2nd

Danielle Klein – August 5th

Allison Goodman – August 11th

Peggy Donovan – August 13th