

the idea that fall is the best season. I would like to address the rumors and the myths surrounding the season and its tendency to be overhyped. Fall, I know the rst day the temperature drops below eighty in Texas you relish in the overly-excited tweets about your arrival. I know ever aae-/6(em)19(p)-8.9(erad)-9(o)11(u - 1(u - 1(u - Tl(en)4(9(o)1)s32.f- T/T1_2i.)12(ts

are all winter activities too, don't you have something that's exclusive to fall?" I hear you, and I have a simple

See page 2 for the full story—

In this issue÷

Discussing the residential commons with Dr. Batenburg page 3

Looking for more tips to stay single?

page 4

leave your friends speechless page 7 Keep upcoming UHP deadlines on your calendar! page 8

How to Stay Single Until You Die

by Alec Petsche

re you tired of sweetly embracing someone for hours on end and quietly whispering how much you love them? I know I am. But unless you're really lucky and your signi cant other is a psychopath that was born without the emotional capacity to feel love then this horrible scene may very well happen to you.

But fear not my friends, there is help. I, being an expert in the eld of not having relationships, am here to arm you with knowledge to ght o the monster that is love. e key thing to remember is that if you want to drive people away you don't need to do anything fancy, just be yourself! Nothing you can make up about yourself is more unsettling to potential romantic

partner than who you really are! Let me qualify that. You shouldn't be yourself as much as the version of yourself that is most likely to drive people away. e goal is not to over or under do it. If you tell your person something too weak Sometimes I say

thank you to elevators because I'm afraid that no one else will) then they might be touched that you are willing to share something odd about yourself and that will canb212 193eInt

anks, But No anks

by Graham Lumley

s a vegetarian, anksgiving is a very stressful time full of questions like "What do you eat if you can't have turkey?" and "What, do you HATE anksgiving or something?" and I'm here to tell you that turkey is not required to celebrate anksgiving. It's

UHP Recipes: Chocolate Chip Peca

Ingredients:

8 ounces cream cheese (so ened)

½ cup butter (so ened, not margarine)

3/4 cup confectioners' sugar

2 tbsp. brown sugar

1/4 tsp. vanilla extract

3/4 cup miniature semisweet chocolate chips

3/4 cup nely chopped pecans (optional)



Directions:

In a medium bowl, beat together cream cheese and butter until smooth.

Mix in confectioners' sugar, brown sugar, and vanilla, and stir in chocolate chips.

Cover and chill in the refrigerator for two hours.

Shape cheese mixture into a ball, wrap with plastic, and chill in the refrigerator for at least one hour.

Roll the cheese ball in nely chopped pecans before serving.

Serve with vanilla wafers or graham cracker sticks. Your friends will think you work as a gourmet chef in your free time!

Recipe by Sara Jendrusch

