

Daughters of Albion

Volume 1, Issue 1, Fall 2003

We hear your woes & echo back your sighs



The Unicorn.
By Ted Frushour

From the Desk of President Frushour...

Gentle Reader,
Welcome to the inaugural edition of the *Daughters of Albion*, your local GEO newsletter. For those of you who haven't heard, the GEO is the latest, and surely greatest, attempt on the part of the graduate students in English to become organized. Our goal as a group is to create a forum for discussion and action about matters purely academic, intra-disciplinary, inter-disciplinary, and extra-disciplinary. And of course to party like we did way back in 1999. Among other things this semester, we've attended many a discipline meeting, consorted with faculty concerning our careers as graduate students, hosted a poetry slam (we plan to host another), sojourned to both

the Macon Maize Maze and to Leisure World, and come April, plan to host an Interdisciplinary Environmental Studies Conference.

A Big thanks to everyone who has helped us get off to a fine start this semester, including Heinz Woehlk, our advisers Mark Spitzer and Barb Price, our officers: VP Eric Tumminia, Representative Lauren Rosenfield, Treasurer

Kasye Hahn, Secretary Jessica Buss, and Editor Amy Gates. And of course thanks to the rest of the group, all of whom have devoted time and energy to our projects.

In closing, and as a gesture of reassurance to my loyal readers, the self-styled "Littoheads," I would let it be known that no one at the

GEO has tried to turn me into a "linguini-spined liberal." It's not that kind of group. See you in the hallways,

Ted Frushour

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Above: GEO Meeting
17 November 2003

**Graduate English
Organization (GEO)**
Truman State University
Division of Language & Literature
Kirksville, MO 63501

President: Ted Frushour
Vice-President: Eric Tumminia
Secretary: Jessica Buss
Treasurer: Kasye Hahn
Representative: Lauren Rosenfield
Newsletter Editor: Amy Gates
Send submissions to:
agates@truman.edu

GEO to host Environmental Studies Conference

by Eric Tumminia

The GEO, with the help of the Sierra Club, ECO, and others, will be hosting an Environmental Studies Conference right here at Truman during the Spring 2004 semester. The conference will begin on Thursday, April 22 (Earth Day) and last through Saturday, April 24. The proposed theme of this broadly interdisciplinary conference is "Local Action, Global Vision." This theme will be interpreted broadly and is meant to encompass a wide variety of critical, research, and creative projects. Undergraduates,

graduate students, and faculty from all divisions and disciplines, as well as members of the public, are all cordially invited to submit abstracts. Please consider presenting a paper at this conference, and encourage anyone you know who might be interested to do so as well. Please e-mail abstracts (200-600 words) or questions to tumminia@truman.edu, or put hard copies of abstracts in Eric Tumminia's mailbox (MC 311). The deadline for abstracts is March 1, 2004. ■



How to Make Pumpkin Pies from Jack-O-Lanterns

by Jessica Buss

Ingredients:

1 Jack-O-Lantern	½ c. white sugar	¼ tsp. nutmeg
1 pie crust, homemade or frozen	½ tsp. salt	1/8 tsp. cloves
1 ½ c. evaporated milk	1 tsp. cinnamon	2 slightly beaten eggs
¼ c. brown sugar	½ tsp. ginger	

Jack-O-Lantern Directions:

1. Cut up your Jack-O-Lantern into small chunks. I usually try to cut off any parts that have been exposed to the air, such as the space around the holes and the inside layer of the pumpkin.
2. Put the chunks into a stew pot and cover with water. The pumpkin will float a bit, but just try to get the water to cover most of the pumpkin. You may have to use more than one pot, depending on the size of your Jack-O-Lantern.
3. Bring to a boil, then turn the heat down so that it does not boil over. Leave simmering for about an hour, until you can see a significant color and texture change in the pumpkin. It's usually safe to just leave it simmering on the stove awhile while you do other things. The color won't be exactly what you see from a can, but will be darker than it was.
4. Once the color and texture are right, remove the pot from the heat and allow to cool for a while (about half an hour or so).
5. When cool, take the outer crust off of the pumpkin – this is like the rind of an orange, and you can just throw it away. Take the meaty part, put it in a container, and mash it up until it no longer retains the “chunky” shape from before. Refrigerate for a couple of hours or overnight. You may want to freeze some, as one average-sized Jack-O-Lantern can usually make about 10 pies, some muffins, some bread, and a few batches of cookies.

Pie Directions:

1. Preheat the oven to 425.
2. Combine 2 cups of your pumpkin with the other ingredients listed above until smooth and creamy. Try to make sure the spices are all mixed in, as they have a tendency to float.
3. Pour mixture into pie crust. I usually have some leftover mixture, but it depends on the size of your pie crust.
4. Bake about 15 minutes on 425 (or 10 if you are in Kirksville, where all ovens cook too fast), then reduce heat to 350 and continue baking for 45 minutes (or half an hour, with the Kirksville ovens). When you take it out, the pie should be solid. If you stick a knife or toothpick into it, it should come out clean. If necessary, bake a little longer on 350.

Random Tip For Leftover Batter: If you have leftover batter, you can take crushed graham crackers, mix them with butter to make a graham cracker crust, line a cake pan with them, and pour batter over it. The pumpkin kind of seeps into it, and it's a really good snack food. Put it in the oven with the pie when you reduce the temperature, and pull it out a few minutes before the pie is scheduled to be finished. ■

English Grad Student Workshops

by Dana Kuhnline

The GEO is proud to sponsor a series of informational workshops concerning questions common to grad students at Truman. We would like to thank our guest speakers who have been answering our questions and providing such sage advice. The goal is to turn the information presented in these workshops into a series of informational pamphlets that can be given to incoming

graduate students. The topics we would like to discuss include, “Thesis Writing and Moving on to the Next Level,” “Submitting for Publication: Creatively and Critically,” and finally, “E-publishing and You.” These workshops will take place throughout fall and spring semester. Contact Dana Kuhnline at dkuhnlin@truman.edu for more information. ■



Drs. Hena Ahmad and Arnie Preussner answer questions about Graduate Programs and theses.

Attention all struggling writers

by Kasye Hahn

Do you ever sit down to listen to your innermost thoughts, and find that there's nothing there? [or that they went on without you, to return in 5 weeks, though your essay is due in one?] Do your students complain that they can't think of a "good" topic? Have you now exhausted your theories on what happened to the dinosaurs? Well, with this hot new book, you'll be guaranteed fresh ideas with every reading. No more damnable dams to thought, nor more blocked rivers of knowledge.

The BIG office brings to you, Jack Heffron's *The Writer's Idea Book*. Complete with a fancy-cog cover and MORE THAN 400 writing prompts, this book will make you want to invest in reels of paper. Writing prompts include:

"Write about a time that you revealed a secret. If you had a

secret, for example, would you tell someone like you about it? (114). "Think of a person you know whom, in fact, you've felt that you really don't know at all" (150)...then, you guessed it folks, write about this person.

"Write a sex scene in which conflict simmers beneath the surface. What happens next?" (94). And these are just a sampling of the possibilities to grow from this magnificent book. Heffron tells us how to "lead a creative life" as he leads his reader on the journey inside the life of a writer. Alas, I won't spoil the adventure, but I will invite you all to borrow his book from the third-floor library.

It's here just in time for end-of-the-semester procrastination, copy not for re-sale. ■

Poetry Slammin' Success

by Dana Kuhnlne

Chalk up another success for the Slam 2003 inter-galactical battle of space and poetry. At 8 p.m. Thursday, October 30th, 2003, approximately 120 people showed up in the Dukum Upstairs, ready to listen to some hot Slam poetry. Each hot audience member paid a 50 hot cents entrance fee. No Thursday evening is complete without live music, and thus this slam opened with some gentle jazz from a local combo, and was delighted in between rounds by the musical stylings of Rutter and Carrie.

After some minor fiascos involving the appropriation of functional microphones, the Slam began. There were 14 opening poets, and 2 Emcee's. GEO member and Emcee Dana K. opened the Slam with the RULES, an opening poem, and the traditional practicing of booing and cheering. The audience proved proficient at the latter two, and thus the selection of judges began. The judges were selected using a method that conformed to the high standards of entropy one has grown to expect from a Kirksville slam. These judges were re-chosen every round and implored not to run off with Emcee Zack's markers. After two intense rounds, which included some very poor and arbitrary decisions on the judges' behalf, a few fantastic decisions, and no hard feelings, the original 14 were narrowed down to four, in a four-way tie. These four elite moved onto the psychological warfare that is commonly known as the third round, or "the money round."

Tensions were high, as the coordinators knew that they had to get up to teach 7:30 a.m. classes, and the audience knew that Karaoke was commencing just blocks away. The four poets

read in a random order to the delight and titillation of the audience. The judges' scores were received with both boos and cheers from those present.

In the end, the one left standing was Nikki Nikkington, who charmed audiences once more with her rock n' roll green party poems and her Jewish *je ne sais quoi*. The winning poem involved imagined amour with President Bush's lovely daughters. Second place went to Sam Buffalo, who's technique was summed up by audience member and GEO advisor Mark Spitzer, who said, "I don't know what he said, but he said it fast." Third and fourth places were dominated by Jesse and Jessie. Jessie Arant, one of GEO's own, once again charmed Slam audiences, and won herself \$10.00.

The GEO took the liberty of handing out \$100 dollars! (!One Hundred Dollars!) total among the final four contestants, this money was collected from the entrance fees and various generous contributors. While there was some grumbling that this was a lot of money to be given away, GEO knows that if there's one thing this world needs, it's more money for poets. (Especially when those poets are members of the GEO.)

Slam devotees and those mildly interested should be aware that another slam is rapidly approaching, on Saturday, December 5th. Contact Dana at b1378@truman.edu for details or to participate. Furthermore, if you have participated in a slam, and still have a copy of the poem you read, contact Dana at the above address if you are interested in being in a Kirksville Slam Anthology. ■

Nana T's Stuffed Shells (For Granola-Eating Vegetarian Types)

by Eric Tumminia

My Nana Tumminia makes some fine stuffed shells, based on what I'm told is an extremely old family recipe. My uncle uses the same recipe at his restaurant in St. Louis. This is *not* that recipe. I have a vegetarian hang-up (which takes a great deal of explaining when Nana serves up her shells at Christmas), so I have developed the following method for making stuffed shells, which includes tofu and lots of other traditional Italian ingredients.

Disclaimer: I don't usually measure many of the ingredients when I make this dish, so you might have to tweak these amounts a bit.

Tomato Sauce Ingredients:

- 1 medium sized onion (Use 2/3 onion for the sauce, throw the rest in the stuffing mix)
- 2-4 cloves garlic (Amount depends on whether or not you really like the stuff)
- Small handful of basil leaves
- A few tablespoons of olive oil
- 1 15 oz. can tomato sauce (Those new labels on the Hy-Vee tomato sauce cans are pretty!)
- ½ tsp. cumin
- 1 tsp. oregano
- 2 tsp. sugar
- ½ tsp. pepper
- ½ tsp. salt
- 1 tsp. parsley

Boiled up (to *al dente*) and ready to go:

- 4 oz. or so of jumbo stuffing shells

Mix this stuff up and throw it in those shells:

- | | |
|---------------------------|---|
| 12 – 16 oz. tofu | Several leaves of basil, or 1 tsp. dried basil |
| 4-8 oz. mozzarella cheese | 1-2 cloves of garlic (minced) |
| 1 tbsp. parsley | 1/3 onion (saved from making sauce and very finely chopped) |
| 1 tsp. salt | A tbsp. or two of Parmesan cheese (optional) |

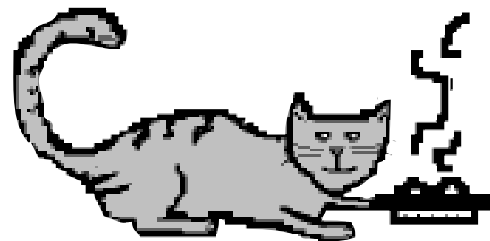
Directions: OK, make the sauce. In a smallish saucepan, sauté the onions (remember to save 1/3 of the onion for later) in olive oil, but not too long! Keep 'em sweet and a little crispy. Throw in chopped up garlic after the onions have been sautéing a little while. Just before you think the onions and garlic are sufficiently sautéed, toss in the basil (chopped) and parsley. After giving the herbs a chance to do their thing, dump in the can of tomato sauce and the rest of the spices. Cover and reduce heat to simmer.

Preheat oven to 350 degrees.

Now for the stuffing mix (don't forget that the shells themselves need to be boiled). No need to hurry making the stuffing – the sauce needs to simmer and collect its thoughts for a while. In a mixing bowl simply combine tofu, mozzarella, parsley, salt, basil, garlic, and onion. The amount of tofu and mozzarella called for varies due to the fact that blocks of tofu are available in a variety of shapes and sizes. If you use 12 ounces of tofu, then use more mozzarella, if you use more tofu, then less mozzarella. Once you have all this in your mixing bowl, channel all of your frustrations, anxieties, etc, grab the nearest potato masher, and smush the hell out of your concoction, noticing as you do so how yummy the tofu looks. Don't be shy grab some of that tofu and feel it. As soon as you feel sufficiently satisfied (spiritually, emotionally, and whatever else), you are ready to put this mixture in the shells.

Pour 2/3 of the sauce into the bottom of a 9" by 9" baking pan. Fill shells with stuffing mixture and place in rows on bed of sauce. Pour remaining sauce over the tops of the shells and throw 'em in the baking machine. Leave them there for twenty-five minutes, then pull them out and chow down.

You can, of course, experiment with the stuffing mix. I like replacing the tofu with finely chopped portobello mushrooms. Also, finely chopped broccoli can be added, or, if you're a vegan, just get rid of the cheese.



*Here is a bad kitty about to get in big trouble.
9 out of 10 kitties like stuffed shells, especially in
a household where there is never any tuna.*

Illustration by Dana Kubline