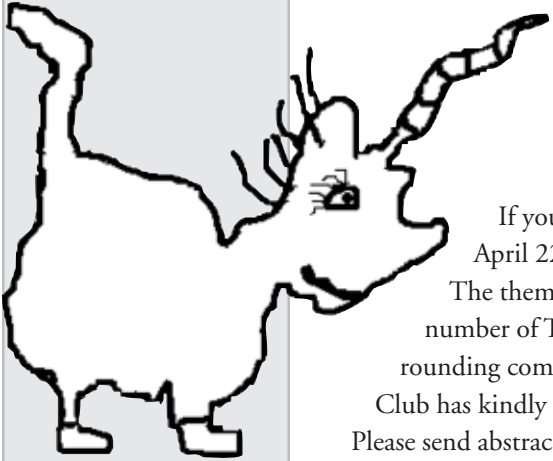


# Daughters of Albion

Volume 1, Issue 2, March 2004

*We hear your woes & echo back your sighs*



*The Unicorn.*  
By Ted Frushour

## Environmental Studies Conference

### Call for Papers, Panels, Lectures, Presentations

by Eric Tumminia

If you would like to present at the GEO-sponsored Environmental Studies Conference, April 22-24, here is good news! We will continue to accept abstracts through March 15. The theme of this broadly interdisciplinary conference is "Local Action, Global Vision." A number of Truman faculty, grad students, and undergrads, as well as members of the surrounding community, will be presenting on a variety of topics. In addition, the Truman Sierra Club has kindly offered to bring two speakers to campus in conjunction with the conference. Please send abstracts, questions, comments, flowers to Eric Tumminia at [tumminia@truman.edu](mailto:tumminia@truman.edu). ■

## Yard Birds

by E.L. Rogers



*Yard Bird, 7 February 2004. Photo: Ed Rogers*

It's February, the very pit of winter. The days are gray and short, and the nights are lethal; not a good time of year to be sleeping under a bridge. We all have our winter-time diversions and preoccupations: long bouts of brooding depression, morose self-pity, and (my personal favorite) heavy

drinking. But I would suggest one other activity which may improve your time and mood - feeding the birds.

The birds have a rough time of it in winter. Their food is often locked under ice and snow crust, and their tiny hyper-metabolisms need lots of fuel to generate heat; winter kill can be significant. But beyond reasons of ordinary charity, feeding the birds can benefit us by bringing life and color into our bleak and wintry landscapes, practically right into the room with us if we use a window feeder. The cost is low, even including the feeders themselves (which can be built from scrap lumber) and not much more

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## GEO Members Present at Mardi Gras Conference

by Amy Gates

GEO members Eilene Kuehnle, Ted Frushour, Lauren Rosenfield, and Eric Tumminia attended the 14th Annual Mardi Gras English Graduate Student Association (EGSA) Conference on Language and Literature held in Baton Rouge, Louisiana, 12-13 February 2004. The theme of this year's conference was "Exile, Segregation, and the Language and Politics of Identity."

Ted appeared Thursday as part of a panel titled "Hyphenated Identities" and presented the paper "Discourse in Action: Speech Genre Theory and Blake's 'Visions of the Daughters of Albion.'" Lauren spoke on Friday as part of a panel titled "Politics and Pedagogy: The Construction of Cultural Identities." Her paper was titled "'The Identity of the Eco-Warrior: An Abbeyesque Approach to the Environmental Polemic.'" Eilene joined the panel "Trauma, Memory, and Domesticity in Autobiography" with her paper "'Anne Frank: Identity Construction Through Narrative.'" Eric took part in a creative panel "Region, Religion, and Exile" with his work "Peanuts and Raisins: Scenes from an Ozark Childhood" (non-fiction).

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

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## “Salon” Celebrates More Than Literature

by Kasye Hahn

On Sunday, February 1, Dr. Hena Ahmad kicked off the first “Il Salon dello Spazio,” at Il Spazio Restaurant. The Northeast Missouri Phi Beta Kappa Association sponsored the event to encourage the appreciation of arts in the local community. Dr. Ahmad read from the works of her brother, internationally renowned poet Agha Shahid Ali, including his last book *Call Me Ishmael Tonight*. Dr. Ahmad’s special guest was her father, Dr. Agha Ashraf Ali, visiting from Kashmir, India. The father/daughter duo delighted their audience. First, guests mingled with them and enjoyed appetizers courtesy of NEMO-PBK. Brief introductions then preceded the reading of selected poems. Finally, a question/answer session gave speaking opportunities to both Dr. Ahmad and her father. NEMO-PBK President Dr. Dereck Daschke commented that the event “came together smoothly” and plans to arrange for more Salons in future semesters, to feature Truman Professors and their works-in-progress.

I would like to compliment Dr. Ahmad on her reading. She took a true delight in that experience, and I, along with the other GEO members who were present, recognize her charming humility. A chronology of the events does little to convey the spirit that she carried. Thank you to Hena, and to her father, for sharing poetry and memories that speak. ■

## One Credit Hour: What’s Going on this Semester?

by Amy Gates

This is an incomplete list of some of the things graduate English students are doing this semester for their one (or two) hours of ENG 609 credit. This list is based on e-mailed responses and just asking around and does not include all of the details or agreed upon requirements for specific projects. If you want to know more, please talk to the following individuals:

**Jesse Arant:** Sitting in on Dr. David Christiansen’s JINS course: Classical Athenian Humanism.

**Jessica Buss and Ed Rogers:** Sitting in on the Milton portion of one of Dr. Arnie Preussner’s classes and writing a paper on something Miltonian.

**Amy Gates:** Sitting in on Dr. Dennis Leavens’ Modern British Literature course.

**Debbie Goggin:** Sitting in on (and now helping with) Linda Bindner’s Literature for Children course.

**Kasye Hahn:** Team-teaching during the first third of the semester with Dr. Alanna Preussner in her American Literature: Chronology course and writing a pedagogy journal which analyzes discussion teaching techniques and her ability to integrate them into her own classroom.

**Dana Kuhnline:** Organizing the Vagina Monologues, including all of the attendant fundraising and paperwork and writing an article for publication on the topic of pedagogy and activism through the Vagina Monologues.

**Eilene Kuehnle and Eric Tumminia:** Sitting in and writing with Dr. Monica Barron’s Creative Non-Fiction Writing course.

**Lauren Rosenfield:** Sitting in on Dr. Bob Mielke’s Joyce & Contemporaries course.

**Jim Whitworth:** Working with Dr. Priscilla Riggle on a chapter of the book he is writing.

## 10 Tips for Writing a Thesis

by Jessica Buss

1. Always keep the readers’ backgrounds in mind.
2. Spell difficult new concepts out clearly.
3. Think about what parts of your thesis you are most comfortable with writing. Start with those.
4. Print each draft of your dissertation on a different color paper.
5. Review past theses. Look at how they were written, so you can get an idea of what kind of style is expected. Also, check out more than one, so that you can get a comprehensive view.
6. When you find something that will be helpful to you, make copies of the article or section and the bibliographical information. Keep them organized by category.
7. Try to make a schedule for yourself, and put deadlines on post-it notes around your desk area, or anywhere else you will be most likely to see them.
8. Prepare a list of key words and phrases that you will use throughout the paper and stick with them.
9. Use the Conclusions/Implications section to actually draw conclusions from the research, rather than merely restating what has already been said. What are the key ideas? Why should people read your thesis?
10. Use the Table of Contents to help make sure you haven’t left anything out, and that you are presenting your ideas in a logical progression. ■



*Eric Tumminia: Studious Graduate Student, Dedicated WACT Instructor, Serious Halloween Reveler.  
Photo: Dana Kuhnline.*

## ♥ Dana's Happy Vagina Sugah Sugah Cookies ♥ (Vegan)

by Dana Kubmline

I have heard that it is counter-revolutionary to enjoy making pretty things that taste good. Unfortunately, even though I know that white, refined cane sugar is an ecological and humanitarian travesty, and enjoying baking is bowing to the patriarchal hegemony's internalized gender assumptions, I have been laden with bourgeois, suburban sensitivities, and thus, I enjoy making little cookies. This recipe, however, struggles in its own small way to counter the hegemony.

I invented this recipe because I was constantly needing quick and tasty vegan, vaginal-shaped cookies for fundraisers and parties. I mean really, who isn't? So, like all great inventors, I saw a gap, something our society was lacking, and I decided to fill it with cookies. This recipe *was* top secret, but I never had the time or energy to patent my cookies and make a million dollars off of them, although, I bet I could have. So now, all my secrets are revealed. Someday at three a.m. I'll see an infomercial selling this recipe, and I'll wonder who it was who betrayed me. Until then, I'll be selling these as a Vagina Monologues/V-Day fundraiser, so you can buy samples. In my opinion, these are amazing tasting, and they are oft-requested by the vaginal cookie lovers in my life.

They have banana instead of egg, which makes them totally healthy. (Just ignore the cup of margarine!) They don't taste like bananas, and they stay soft for up to 5 days, which makes them great for road trips. They also take dye well and taste good with icing, if you're into that sort of thing. For the record, ¼ cup banana = 1 egg and works great in most cookies/muffins, and in some cakes. Sometimes you have to bake taller stuff at a lower temperature, because it takes longer to cook in the middle.

### Important Info:

Makes 5-7 dozen.  
375 degree oven.  
Don't grease the pan.

### Ingredients:

3 cups sifted flour  
1½ tsp. baking powder  
1 tsp. Salt  
dash almond extract (secret ingredient)  
1 medium banana

1 cup soft whey-free margarine (The whey makes them un-vegan, if you are cooking for vegan folk.)  
1½ cup sugar  
2 tsp. vanilla

### Directions:

Sift together dry ingredients, blend up the others, mix it all together in a great big bowl until just blended. For best results, chill dough, covered, 1 hour. If you are in a hurry, just start baking. I won't tell anybody. It's revolutionary to just throw your cookies in the oven all lumpy and misshapen, anyway. Cook 10-12 minutes, till lightly browned. They don't get hard until they cool, so watch the color, not the texture, of the cookie.

From here on, you've some choices:

♥ To use cookie cutters, roll out chilled dough on a lightly floured surface, cut them up, and transfer them to a tray. If you are really cool, roll them with a wine bottle, or, if you're straight edge, a glass. The dough gets soft pretty quickly, so lots of flour and try not to touch, cause your fingers heat up the dough. After you cut them, sprinkle sugar and/or sprinkles on top. Space amply (2"?). Don't grease the pan or the cookies lose their shape while they're cooking.

♥ Make balls of the chilled (or not chilled) dough, set them on the pan amply spaced. Take a flat-bottomed glass and press it into sugar, then press the sugared glass onto the balls to flatten them out into circles. Re-sugar the glass between each cookie. Thicker dough = softer cookie. More sugar if you like, the more the merrier. If you put a lot on, it caramelizes and is very tasty.

♥ To achieve the coveted vaginal effect with your cookies, get some red fruit flavored jelly/preserves. Any kind will do. I like raspberry. When you pull the cookies out of the oven, immediately take a spoon and make an oval indentation in the middle of your cookie. Fill this indentation with the jelly. The heat of the cookie will melt it into a smooth shiny glaze, so you have to be fairly quick. Repeat till all the cookies have little vaginal jellies. Aren't they lovely? If you put jelly on the cookies, don't stack them, or they stick to everything and make a big mess. To carry them around, I like to get a long flat low box and line it with wax paper, so you can lay all the little vag's out without having to stack them. Also, using trash to carry around your freshly decorated cookies is totally punk rock and counter-hegemonic.

♥ Experiment with your technique. Try different flavored jellies, or add orange extract instead of almond. Heart-shaped, oval, and circle cookies are the best if you want them to look vaginal, but of course, this is optional. Use your imagination! ■

## Colonel Frushour's "Old-Timey Chicken-Fried" Tofu with Gravy

by Ted Frushour

**Disclaimer:** this meal neither includes chicken nor makes use of a frying pan. The title is merely an attempt to invoke an American meal saturated with the delicious fat of nostalgia. Listening to your mom's Carter Family records while reading this recipe will greatly enhance its appeal.

### Ingredients:

for Tofu

1 block extra-firm tofu (*not* silken style)  
 ¼ cup soy sauce, or Tamari if you have it  
 ¼ cup olive oil  
 3 cloves garlic, minced or pressed  
 bread crumbs (seasoned if possible)

for Gravy

2 tablespoons white flour  
 2 tablespoons butter or margarine  
 1 cup milk, scalded (heat it up in the microwave)  
 a few dashes of hot sauce

### Directions:

Slice tofu into 8 even blocks. Whisk together olive oil, soy sauce, and garlic. Soak the tofu in this liquid for 20-30 minutes. Meanwhile, preheat oven to 400 degrees. After soaking the tofu, carefully coat each block with bread crumbs. I find that it helps to cover a plate with crumbs and then roll each block in them. Imagine that it's wallowing in a savory sandbox and you'll probably do it right. Once the blocks are coated, arrange them on a baking sheet and put them in the oven for 30 minutes, turning them once.

While the tofu is baking, you can prepare the gravy. In a small saucepan over medium heat, melt the butter and add the flour, whisking them together. Add the scalded milk, and bring the mixture to a boil. Add salt, pepper, and hot sauce to taste. Turn heat to low—the gravy will thicken as the mixture cools, I promise.

**Suggestion:** Serve up the tofu & gravy with some buttery white rice and a mess of green beans. This meal will stuff two, satisfy three, and placate four as they wait for pie and ice cream. ■



"We love bark!" A day at Sugar Creek Conservation Area. (Ted, Christy, Lauren, Dana, and Eric) Photo: Lauren Rosenfield

## Mushroom-Cream Cheese Roll-ups

by Jessica Buss

### Ingredients:

1 can crescent rolls  
 3-4 medium-large mushrooms  
 ½ pkg. cream cheese, softened  
 dash seasoned salt  
 1½ tsp. chives  
 1 tsp. parsley  
 1 egg  
 1 tbsp. butter

### Directions:

1. Preheat oven to 375.
2. Dice mushrooms and sauté with butter.
3. Mix the sautéed mushrooms, cream cheese, seasoned salt, chives, and parsley together until smooth.
4. Open can of crescent rolls and divide into four rectangles. Since they naturally divide into eight triangles, you will need to press two triangles together to form rectangles.
5. Put the mixture down the center of the rectangles, and roll the two sides up. Press the edges together to form a roll.
6. Beat egg and spread it over the rolls, covering all sides.
7. Bake rolls at 375 for 12-15 minutes, or until golden brown.
8. Allow the rolls to cool, then cut each into six pieces.
9. Serve warm.

**Hint:** These are not very good as leftovers, so you may want to make sure you can eat them all the night you make them. ■

## Rockin' Chanukah Party

By Lauren Rosenfield

Everyone was Jewish on Wednesday, December 10, as graduate students, professors, and Heebs alike gathered at 315 North High Street for a night of Matzoh Ball soup (vegetarian option included), latkes, an assortment of desserts, and a "White Elephant." My Jewess pal and longtime Chanukah Dinner Partner, Amy Ameis, met me at my apartment early in the afternoon to de-neck the fresh young chicken and prepare the night's various dishes of Jewish Cuisine. Chanukah party-goers began arriving around six, and I knew the night would be very interesting when the only table in my entire apartment was soon littered with a colorful arrangement of wine bottles and fifths of whiskey.



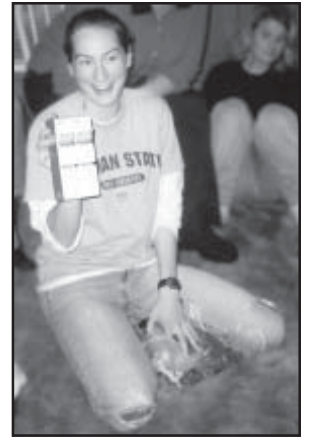
Dr. Bob says to Jen Creer: "Yeah...pick this one!" as Robin Becker looks on.  
Photo: Lauren Rosenfield.

The atmosphere was comfortable and very family-like: children were running amok, dogs were begging for food and passing out on people's laps, Yiddish was being spoken (it's *yelled* in my family), and the colorful arrangement of wine bottles and fifths of whiskey was

disappearing faster than a Jew at a pork roast. Amy and I were completely meshugeh, and we decided it was time for the ever-so-exciting, ever-so-humiliating, ever-so-embarrassing White Elephant to commence.

All gathered in the living room and proceeded to draw numbers out of Amy's schlumpy hat. Well into the White Elephant, creative presents were revealed: Dr. Bob brought a cup holder in the form of Howdy Doody; Robin Becker contributed a plaque reading "A Woman's Work is Never Done" with a depressant mother pig frantically feeding her numerous offspring; others brought such gifts as a stapler, a yard of camouflage fabric, a Mary Kate and Ashley movie, and a complete, as opposed to incomplete, disposable enema kit.

When the night was over, party patrons left my apartment with a tiny taste of what Chanukah represents—a festival of not only lights, but friends, food, and fun. ■



After having her first two gifts co-opted by others, Kasye Hahn proudly displays her final White Elephant gift. Photo: Lauren Rosenfield.

## Uncommitted

*Opinion & Narrative by Ted Frushour (My first, and probably last foray into political reportage.)*

A few Tuesdays ago I entered the voting booth determined to probably vote for Howard Dean. Days earlier, he had lost the primaries in Iowa and New Hampshire, and early returns indicated that he was losing Missouri quite handily. With the ballot open before me, I pondered the wisdom of voting for the fellow behind whom I had only recently placed my psychological support. Perhaps, I thought, with voters like me behind him, he'll pull a "strong" second or third, and his campaign will be re-energized. But then I thought, who wants to vote for the loser? I voted for one of the losers in the last big election, and we all know what happened.

My stylus began to drift toward John Kerry's perforated chad, but another option caught my eye: Uncommitted. I had never noticed this before. What did it signify? A

chance to vote without actually picking a candidate? Sounded good to me. But who was funding the Uncommitted campaign? I hadn't seen any ads from Uncommitted, nor heard any stump speeches. Yet standing there in the voting booth, I knew that it was the choice for me. And not just me. About one thousand Missouri democrats voted for Uncommitted.

I've since had time to ruminate. The Uncommitted vote carries some repercussions. It's a little like an abstention, in that it's a vote of confidence in the Process Itself, though it counts for no one. I'm OK with that. But it's also a kind of anti-vote. If the whole point of having an election is to choose a candidate, then voting for the Process Itself seems somewhat absurd. Can one really support an institution by casting a vote

which undermines it? After all, if everybody voted Uncommitted, we'd be back where we started. On the other hand, if the most important issue for democrats in this election is really "electability," an Uncommitted vote might be the best possible choice. It means that come the general election, I'll be stuck supporting whichever democrat has won, and thus proved his electability. And if electability is simply a measure of one's ability to win, then it wouldn't have mattered who I voted for anyway! In this election, the winner proves his worth by winning! And I'm not sure I'm OK with that. It seems like the process should be a bit more complex. Issue-driven, or something. So it turns out, I'm ambivalent about my vote, maybe a little uncommitted to it. ■

## Haikus as News Reviews

by Dana Kubmline

These are created with the help of cnn.com, for the week of Feb. 23rd.

### Politics:

Schwarzenegger says:  
Let foreign-born seek White House.  
We all heave a sigh.

### World News:

People exploding  
in fiery deaths, here, there,  
same as usual.

### Weather:

The map shows a white  
blur over north Missouri.  
Probably means snow.

### Entertainment:

People keep stealing  
music and films on-line, what  
has the world come to?

### Education:

Democrats decry  
'No Child Left Behind' law  
as really lame. S'true.

### Science:

Mars rover searches  
for water, Piranha found  
in River Thames. Wow.

### The inside scoop:

Scientists critique  
Bush for distorting research,  
claiming lies as facts.

### Outstanding Service:

GEO member Kasye Hahn  
immediately volunteered to  
help and is now teaching Linda  
Bindner's WACT class for the  
remainder of the semester. ■

*Yard Birds—Continued from page 1*

daily effort is required than feeding the dog. Birds like seed and suet, both cheap and available at the supermarket.

Birds you can expect to see include blue jays, cardinals, three kinds of woodpecker (red bellied, downy, and hairy), purple, house, and gold finches, English sparrows, starlings, chickadees, tufted titmouse (titmice?), brown creeper, and many others. If you continue to feed into the warmer weather you can see fifty or more species. All are endlessly entertaining to watch; they have a cheery optimism which can be infectious, and there is the added bonus of watching the cat pounce and thump into the window, full of his own feathery fantasies.

Try it; you'll like it, and you know you don't have anything better to do. Call if you have questions. ■

*(Thanks and front-page honors to Ed Rogers for having the first article turned in and the only one to meet deadline!)*

## Other Recent GEO Activities:

- Hiking at Sugar Creek Conservation Area.
- Hiking at Jim Whitworth's farm. (Including a fall through the ice for one and a concussion for another!)
- Help with Linda Bindner Benefit (ticket sales and event night).
- Hiking at Union Ridge Conservation Area.
- Eilene's Oscar Party.



*Groundhog Day Party at the Preussners, 31 January 2004.*

*Mardi Gras Conference—Continued from page 1*

According to reports (all, incidentally, from the conference attendees themselves) the conference was a success, and Truman was well represented. In addition to attending conference events, the four had the chance to tour the Louisiana State University campus and spend Friday evening in nearby New Orleans where they ate sushi and wandered the French Quarter and the ghetto. They were graciously housed by Truman alum Rich Houser who is now in a doctoral program at LSU.

The conference attendees expressed their gratitude to Mark Spitzer, GEO Advisor, for his encouragement of their participation, facilitating the trip within the division, and assistance with logistics. They also thank the Division of Language and Literature for the financial support they received that helped defray travel expenses. ■



*Dr. Bob Mielke (above) and Dr. Arnie Preussner (right) demonstrate how it is done. Photos: Dana Kubmline.*



## GEO Bowling

8 November 2003  
Leisure World Lanes

## Upcoming Events:

- Workshop: Getting Published Creatively and E-Publishing, featuring Mark Spitzer. March 22, 8:00 p.m. Baldwin Hall 284.
- Poetry Slam, tentatively 3rd week in March.
- Environmental Conference, April 22-24.
- Other possibilities?  
24-hour Writing Lock-In, Road trip to Antiquarium used bookstore in Omaha.