

THE MARK



KUTZTOWN UNIVERSITY
MULTICULTURAL
CENTER

Well done, superstar! Your journey with KU has brought you here, so give yourself a pat on the back! If you're enjoying the ride, don't forget to keep up with the newsletter and spread the word to your pals! Brace yourself for a week of awesomeness and quirky content - dive in and enjoy the fun! And hey, don't miss The Mark - it's a must!





KUTZTOWN UNIVERSITY
**MULTICULTURAL
CENTER**



14TH ANNUAL DIVERSITY CONFERENCE

The Commission on Human Diversity cordially invites you to our 14th Annual Conference, "Inspirational Advocacy Through the Arts," scheduled for March 1, 2024. The theme for this year's conference emphasizes the significance of advocacy in all areas of diversity. The event will feature keynote speakers and breakout presentations addressing the various dimensions of multiculturalism, social justice, inclusion, and equity across all walks of life. The conference will explore the intersectionality of human diversity, encompassing critical areas such as race/ethnicity, social class, sexuality, gender, ability, language, religion, and geography. For more detailed information and updates, please visit our **ENGAGE PAGE**.



PHENOMENAL WOMEN'S AWARDS

In honor of Women's HERstory Month, we are celebrating the "phenomenal" women at KU! The Phenomenal Women's Awards Show will be held on Thursday, March 28th from 11am-2pm in MSU 218. The women you nominate will receive an award! Join us for a variety of inspiring art and music performances, a delectable dessert reception, and the sought after traveling True Black History Museum! Complete this form to nominate up to 3 women:

<https://engage.kutztown.edu/submitter/form/start/623578>

This year's theme for the True Black History Museum is, "Women of Color - A Tribute to the Contributions of African-American Women". The exhibit highlights numerous dynamic Black women, including Rosa Parks, Maya Angelou, Coretta Scott King among other incredible black women. It will feature some of their signed documents, authentic photographs, and artifacts!

Any questions can be sent to womenscenter@kutztown.edu or call 610-683-4655. Thank you!!



Multicultural Center @ KU



CultureCraft with Anthony

Join Anthony Lubbers in the MCC Unity Room on March 4th from 2PM-5PM for a fun day crafting!

Representation Matters

Visit to the MCC from 12PM-1PM for light refreshments and conversation. The Representation Matters group talks about the discrimination that students and staff face at KU and investigates potential solutions in a healthy environment.

Frederick Douglass Institute

Join the Frederick Douglass Institute for a Lecture on March 7th from 10:45AM to 12:30PM!

Arab Heritage Celebration



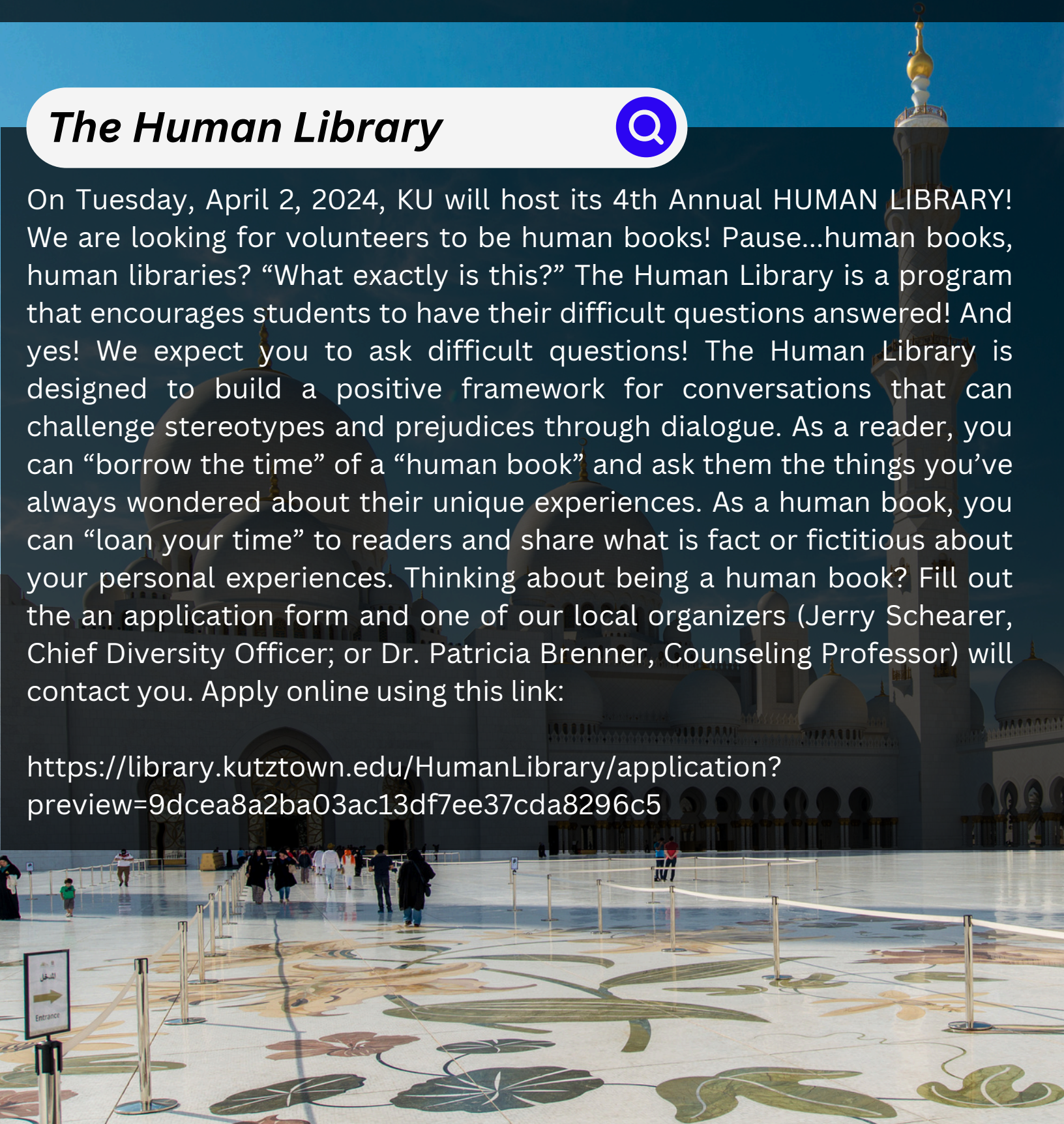
The Multicultural Center is celebrating Arab Heritage from 9AM-4PM in MSU 218! Join for food and fun!

The Human Library



On Tuesday, April 2, 2024, KU will host its 4th Annual HUMAN LIBRARY! We are looking for volunteers to be human books! Pause...human books, human libraries? “What exactly is this?” The Human Library is a program that encourages students to have their difficult questions answered! And yes! We expect you to ask difficult questions! The Human Library is designed to build a positive framework for conversations that can challenge stereotypes and prejudices through dialogue. As a reader, you can “borrow the time” of a “human book” and ask them the things you’ve always wondered about their unique experiences. As a human book, you can “loan your time” to readers and share what is fact or fictitious about your personal experiences. Thinking about being a human book? Fill out the an application form and one of our local organizers (Jerry Schearer, Chief Diversity Officer; or Dr. Patricia Brenner, Counseling Professor) will contact you. Apply online using this link:

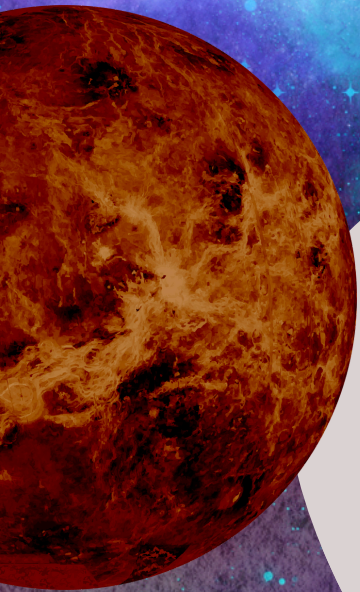
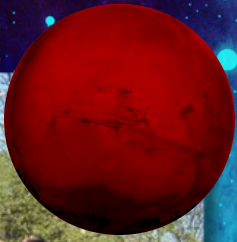
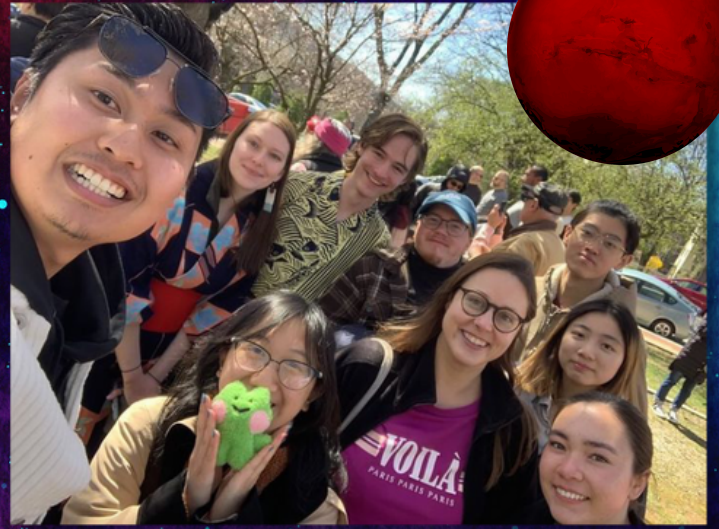
<https://library.kutztown.edu/HumanLibrary/application?preview=9dcea8a2ba03ac13df7ee37cda8296c5>



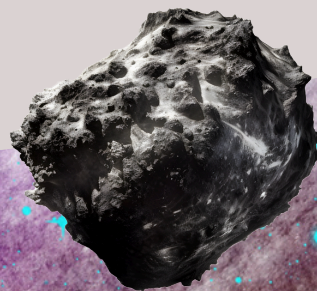
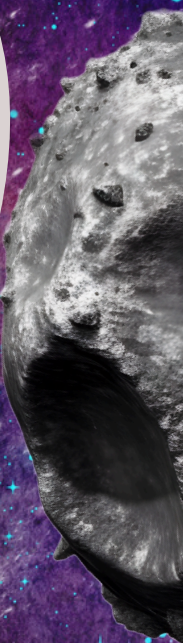


Join These Clubs

↓ READ MORE ↓



The International Student Organization exists to promote multiculturalism. They accomplish this goal by providing a space for both domestic and international students to share experiences, interact with foreign cultures and customs, and enjoy each others' company!
Click the Earth the view our Instagram!



WHERE'S THE SECOND CLUB?

Ask your club's eboard to be featured
in the next edition of The Mark!



Allies

Weekly meetings on Thursdays
@11am in the Boxwood House

Allies Drag Show | Schaeffer Auditorium
Thursday, April 4 @7PM

Pride Prom | McFarland 218
Friday, April 26 @7PM



BSU

Meetings as scheduled on Tuesdays
@6pm in the Multicultural Center

BLM Week Planning | Multicultural Center
Tuesday, March 5 @11PM

Embrace Your Inner Child | Multicultural Center
Thursday, March 7 @6:30PM

BSU Jeopardy | Multicultural Center
Thursday, March 21 @6:30PM

Member Meeting | Multicultural Center
Thursday, March 28 @7PM



CSSA

Biweekly meetings on Mondays
@12pm in the Multicultural Center

Open Floor Discussion | Multicultural Center
Monday, March 4 @12-2PM

Member Meeting | Multicultural Center
Monday, March 18 @12-2PM

Straw Hat Pirate Party | Multicultural Center
Thursday, March 21 @4:30-6PM

FMLA

Weekly meetings on Tuesdays @11am
in the Multicultural Center

True Crime | Boxwood House
Tuesday, March 5 @11AM

Neurodivergence w/ the DSO | Boxwood House
Tuesday, March 19 @11AM

Painting in Pajamas | Multicultural Center
Monday, March 25 @5-9PM

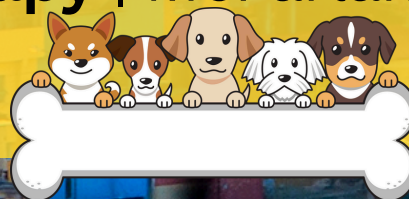
Trans Day of Visibility | Boxwood House
Tuesday, March 26 @11AM



NAMI

Weekly meetings on Mondays
@4pm in the Basement of Old Main

“Say It Out Loud” & Dog Therapy | McFarland 218
Monday, March 4 @3:30PM



SALSA

Biweekly meetings on Tuesdays
@6pm in the Multicultural Center

Women’s History Bingo | Multicultural Center
Tuesday, March 5 @6-7PM

Egg Hunt | Multicultural Center
Tuesday, March 19 (TBD)

Rep. Your Flag | Multicultural Center
Tuesday, April 2 @6-7PM



The Heat

Ingredient of the Week:

Citrus



Orange Chicken

Servings 4

Author Nickey Corbishley

Ingredients

90 g ($\frac{3}{4}$ cup) plain (all-purpose) flour
1 medium egg
 $\frac{1}{4}$ tsp garlic salt
pinch salt and pepper
90 ml ($\frac{1}{3}$ cup + 1 tbsp) cold water
8 skinned chicken thigh fillets chopped into bite-size chunks
2 tbsp cornflour (cornstarch)
120 ml ($\frac{1}{2}$ cup) vegetable oil - for frying

Orange Sauce:

juice of 2 large oranges
zest of half an orange
6 tbsp caster sugar - or superfine sugar
5 tbsp soy sauce
2 cloves of garlic - minced
1 tsp minced ginger
1 tsp rice vinegar
1 tbsp cornflour (cornstarch) - mixed with 3 tbsp cold water to form a slurry, (optional)


To Serve:

boiled rice
1 tsp sesame seeds

Instructions

1. Start by making the batter for the chicken. In a large bowl, add the plain (all-purpose) flour, egg, garlic salt, salt, pepper, and water and mix together using a whisk until smooth.
2. Place the chopped chicken thighs in a separate bowl and sprinkle on the cornflour (cornstarch). Toss together so the chicken is coated in the cornflour.
3. Add the chicken to the batter, and mix together so the chicken is coated in the batter.
4. Add the oil to a wok or large frying pan (skillet) and heat over a medium-high heat until hot.
5. While the oil is heating, make the orange sauce. In a medium bowl, mix together the orange juice and zest, sugar, soy sauce, garlic, ginger, and rice vinegar. Put to one side.
6. When the oil is hot, add the chicken to the oil. I find it's best to work in two or even three batches for the crispiest chicken. Add the chicken in a piece at a time, and cook for 3-4 minutes, turning occasionally with tongs, until golden brown and cooked throughout (*note 1).
7. Once cooked, place the chicken in a bowl lined with kitchen paper while you cook the second batch. You can add a little more oil in if needed, to ensure the chicken is surrounded by oil, but be sure to keep the temperature up so the oil is bubbling and hot.
8. Carefully dispose of any leftover oil from the wok and turn down the heat to medium. Add the orange sauce to the pan, bring to the boil and simmer for a few minutes until slightly thickened.
9. If you want to thicken further, then slowly pour in the cornstarch slurry (1 tbsp cornflour/cornstarch mixed with 3 tbsp cold water) whilst stirring (*note 2).
10. Add the chicken back to the wok and carefully toss together until the chicken is coated in the sauce. I find the best way to do this is to slide a spatula underneath the chicken, lift it up and turn it over - do this repeatedly until all the chicken is coated.
11. Serve the chicken over boiled rice, topped with a sprinkling of sesame seeds.





Ruby Red (Grapefruit) Cookies

Servings 24 cookies

Author Lisa Fain

Ingredients

- 1 1/2 cups sugar, plus more for dipping
- 1/2 cup butter, softened (1 stick)
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 2 tablespoons Ruby Red grapefruit juice
- 1 tablespoon Ruby Red grapefruit zest
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- Pinch of ground ginger

Instructions

1. Preheat the oven to 350°F and either lightly grease or line a baking sheet with parchment paper.
2. Cream together the sugar and the butter until well combined. Stir in the egg, vanilla extract, grapefruit juice, and grapefruit zest until well combined. Whisk together the flour, baking powder, cinnamon, salt, and ginger and then combine with the liquid ingredients until a soft dough is formed. (This is supposed to be a soft dough, but if you find it's too soft then chill it for 15 minutes before proceeding.)
3. Pour some granulated sugar into a bowl and then form the dough into tablespoon-sized balls. Dip each dough ball into the sugar and then place on the sheet 2-inches apart, as they'll spread as they bake. Bake one sheet at a time for 10-12 minutes, or until the edges are just set. They'll be puffy when they come out of the oven but as they cool they'll flatten and form those glorious cracks in the surface. Continue for the rest of the dough.

<https://www.homesicktexan.com/ruby-red-grapefruit-cookies/>

Tip of the Week

Did you know that citrus skins are packed with flavor? Try rolling then grating citrus before peeling off the skin! Dry the skin of your citrus for a nice spice for a marinade or use in hot water to make a soothing tea with honey! Candy them in sugar syrup!

Don't waste your peels, kids!



Buddha's Hand Festive Mocktail

Servings 2

Author Monica Gisella

Ingredients

- 1/2 Organic green apple
- 1 Buddha's hand "finger"
- 1 Cinnamon stick
- 4 Cloves
- 2 Cardamom pods
- 1 tsp Coconut sugar
- 3 cups Water



Instructions

1. Slice the apple and grate the Buddha's hand "finger".
2. In a pan, add all ingredients and bring to a boiling point. Reduce the heat to low and simmer for 15-20 minutes to extract all flavors.
3. Let it cool. Decorate. And enjoy!

Winter Honey and Buddha's Hand Tea

Servings 2

Author Monica Gisella

Ingredients

- 1 Buddha's hand "finger".
- 1-inch Chunk of fresh ginger
- 1-inch Chunk of fresh turmeric root
- 1 tbsp Manuka honey
- 2 cups Water

Instructions

1. Slice the ginger and turmeric into pieces no wider than ¼-inch.
2. Grate the Buddha's hand "finger".
3. In a pan, add the zest, ginger, turmeric, and water. Bring to a boiling point. Lower the heat and simmer for 10 minutes.
4. Strain the tea. Let it sit for 5-7 minutes.
5. Enjoy with a drizzle of Manuka honey.

<https://www.pranawithlove.com/buddhas-hand-holiday-recipes/>

