



KUTZTOWN UNIVERSITY  
**MULTICULTURAL  
CENTER**

# THE MARK



KUTZTOWN. KUTZTOWN. KUTZTOWN! WHAT IS  
GOING ON?! WE'RE MOST OF THE WAY THROUGH  
THE SEMESTER, YET THERE'S STILL MORE TO  
DO! THERE'S STILL TIME TO MAKE NEW FRIENDS,  
MEET NEW PEOPLE, AND TRY NEW THINGS! STAY  
MOTIVATED, KEEP YOUR HEAD UP, AND AS  
ALWAYS, DON'T MISS THE MARK!



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## 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](mailto:womenscenter@kutztown.edu) or call 610-683-4655. Thank you!!

## 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>

## The Diversity Marketplace



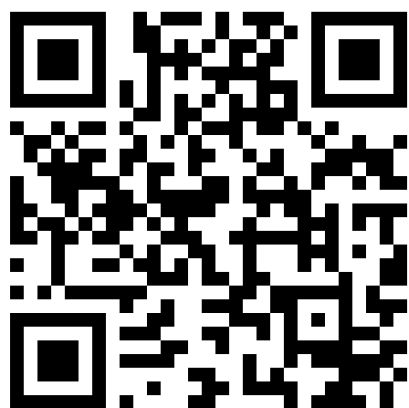
Want so support diverse businesses in your community? Want to learn more about clubs and organizations on campus? Celebrate April, the month of Diversity, at the Diversity Marketplace. There, you can purchase amazing products from some of the area's finest vendors, connect with cultural clubs and organizations, and get FREE food from food trucks! Not only does the Diversity Marketplace showcase diversity-affiliated businesses, but diverse organizations and campus resources! This is something you don't want to miss! This will all happen on April 3 from 12-4PM! (Rain Location MSU 218 from 12PM-4PM).



# SATURDAY, APRIL 6 & SUNDAY, APRIL 7 MULTICULTURAL CENTER | UNITY ROOM 6PM – MIDNIGHT

*Kutztown University's Multicultural Center invites you to our WrestleMania 40 viewing party. Attendees are encouraged to dress as their favorite WWE stars and bring dishes they can share with everyone. The event builds bonds among attendees, who share their passion for wrestling and celebrate the diverse backgrounds within the university community. It's a fun-filled night where camaraderie flourishes amidst the excitement of the wrestling world. For any questions or comments, please email [gnegr538@live.kutztown.edu](mailto:gnegr538@live.kutztown.edu)*

**Scan to RSVP!**



Persons with a disability, and who require accommodation, should notify the Disability Services Office two weeks prior to the event at 610-683-4108 or email [DSO@kutztown.edu](mailto:DSO@kutztown.edu), TDD number: 610-683-4499, in order to discuss accommodations. Every effort will be made to provide reasonable accommodations. Please note: Kutztown University does not provide wheelchairs or other mobility devices.



**KUTZTOWN**  
UNIVERSITY

## JOIN THE SPRING 2024 FDI DEBATE TEAM



### **Saturday, March 23rd**

- Training session (11am–1pm)

### **Friday, March 29th**

- Training Session (5pm–7pm)

### **Friday, April 5th**

- Training Session (5pm–7pm)

### **Tuesday, April 9th –10th**

- Overnight trip to PASSHE Debate Competition & Research Conference at Millersville University sponsored by FDI

- **Build confidence**
- **Learn public speaking, critical thinking, & research skills**
- **Develop networking skills**
- **Meet new friends, allies, and advocates**
- **Travel off campus**
- **Free custom North Stars Debate Team jersey**

**Register at this link:**

**<https://forms.gle/zskwVCwEuyL3MWGT9> or use this QR CODE**



**Mr. Daniel Sleiman, English teacher, debate coach, & doctoral learning Associate, KU's EdD in Transformational Teaching & Learning**

Historically underrepresented students are highly encouraged to participate.

**No experience necessary.**

For questions, contact The Frederick Douglass Institute at [fdouglass@kutztown.edu](mailto:fdouglass@kutztown.edu). Follow us on IG @ku\_douglass\_institute

# EDU 565: INTRODUCTION TO BLACK FEMINIST HISTORIES, SCHOLARSHIP, & APPROACHES TO TEACHING

**SUMMER 2024 - 100% online**

**Can you identify the Black women pictured below? Do you know the story behind these photographs?**

Do you know about their contributions to feminism, liberation, education, healing, critical theory, and research? In this 100% online special topics course designed for undergraduate and graduate students of all majors, we critically examine key issues, assumptions, and debates in contemporary Black feminist thought. We explore the historical origins of Black Feminism and its relation to the broader women's liberation movement and the ongoing struggle for civil rights in the United States. We pay particular attention to tenets and concepts undergirding Black feminist thought and their relation to education and other fields, including, but not limited to, counseling, social work, art, criminal justice and psychology, English, sociology, anthropology, and gender studies.



**Taught by Dr. Amber Pabon,  
Associate Professor & FDI Director  
Undergraduate students needing permission to enroll,  
contact [pabon@kutztown.edu](mailto:pabon@kutztown.edu).**

A detailed botanical illustration on a black background, featuring various green stems, leaves, and flowers in yellow, white, and purple. The plants are arranged in a dense, vertical pattern. A large, solid green rectangle is centered on the page, containing the text "JOIN THESE CLUBS" in white, bold, serif capital letters.

**JOIN  
THESE  
CLUBS**



The Jewish Kutztown Student Union aims to empower and serve the Jewish community on campus by providing events, support, advocacy, and connections. Click the dove to go to the Instagram page!



*WHERE'S THE SECOND CLUB?*

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





WHAT'S  
HAPPENING  
KUTZTOWN!?

# 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 @7:00-10:00PM



# BSU

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

**Embrace Your Inner Child** | Multicultural Center  
Thursday, March 25 @5:00PM

**BSU Jeopardy** | Multicultural Center  
Tuesday, April 2 @5:00PM



**The Royal Gala** | McFarland Student Union 218  
Saturday, April 27 @7:00PM



# Catwalk

Meetings on Tuesdays @6pm and  
Thursday @8pm in Recreational Center



**Fashion Show** | McFarland Student Union 218

Friday, April 19 @5:00PM-10:00PM



## FMLA

Weekly meetings on Tuesdays @11am in the  
Boxwood House

**Painting in Pajamas** | Multicultural Center

Monday, March 25 @5-9PM

**Trans Day of Visibility** | Boxwood House

Tuesday, March 26 @11AM



**Accessibility, Ableism, & Neurodiversity** | Boxwood House

Thursday, April 11 @11AM

**Take Back the Night** | Boxwood House

Thursday, April 11 @11AM



**Movie Night Vision Board** | Boxwood House

Wednesday, April 17 @6-8PM



# JKSU

Monthly meetings  
as announced on Instagram



**Passover** | McFarland Student Union President's Room  
Tuesday, April 23 @5:00PM-8:00PM

# SALSA

Biweekly meetings on Tuesdays  
@6pm in the Multicultural Center

**SALSA Egg Hunt** | Multicultural Center  
Tuesday, March 26 @6-7PM

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

**Game Night** Multicultural Center  
Tuesday, April 16 @6-7PM

**Earth Day Celebration** | Multicultural Center  
Tuesday, April 23 @6-7PM



# Sisters

Biweekly meetings on Tuesdays  
@6pm in the Multicultural Center

**Sisters Carnival** | Multicultural Center  
Thursday, April 18 @12-4PM



# *The Heat*

Ingredient of the Week:

# *The Ginger Family*



# CHICKEN CURRY

## Ingredients

2 pounds skinless, boneless chicken breast halves  
2 teaspoons salt  
½ cup cooking oil  
1 ½ cups chopped onion  
1 tablespoon minced garlic  
1 ½ teaspoons minced fresh ginger root  
1 tablespoon curry powder  
1 teaspoon ground cumin  
1 teaspoon ground turmeric  
1 teaspoon ground coriander  
1 teaspoon cayenne pepper  
1 tablespoon water  
1 (15 ounce) can crushed tomatoes  
1 cup plain yogurt  
1 tablespoon chopped fresh cilantro  
1 teaspoon salt  
½ cup water  
1 teaspoon garam masala  
1 tablespoon chopped fresh cilantro  
1 tablespoon fresh lemon juice



## Directions

1. Sprinkle the chicken breasts with 2 teaspoons salt.
2. Heat oil in large skillet over high heat; partially cook chicken in the hot oil in batches until completely browned on all sides. Transfer browned chicken breasts to plate and set aside.
3. Reduce heat to medium & add onion, garlic, and ginger to the oil remaining in the skillet. Cook and stir until onion is soft and translucent, 5 to 8 minutes. Stir curry powder, cumin, turmeric, coriander, cayenne, and 1 tablespoon of water into the onion mixture; allow to heat together for about 1 minute while stirring.
4. Add tomatoes, yogurt, 1 tablespoon chopped cilantro, and 1 teaspoon salt to the mixture; stir to combine.
5. Return chicken breast to the skillet along with any juices on the plate. Pour in ½ cup water and bring to a boil, turning the chicken to coat with the sauce. Sprinkle garam masala and 1 tablespoon cilantro over the chicken.
6. Cover the skillet and simmer until chicken breasts are no longer pink in the center and the juices run clear, about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Drizzle with lemon juice to serve.

<https://www.allrecipes.com/recipe/212721/indian-chicken-curry-murgh-kari/>

# Upside-Down

## Orange & Turmeric Cake

### Ingredients

- 1 1/2 tbsp unsalted butter, softened
- 4 – 5 oranges
- 1 1/2 cup sugar
- 1 1/2 tbsp orange zest
- 6 tbsp milk
- 3 tsp turmeric powder
- 1 1/4 cup all purpose flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp freshly ground cardamom powder
- 3/4 tsp salt
- 6 eggs
- 1 tsp vanilla extract
- 1 tsp Yuzu extract (optional)
- 1 1/2 cup unsalted butter melted



### Instructions

1. Preheat oven to 350°F. Use the 1 1/2 tbsp of softened butter to grease the sides and bottom of a 9×13 baking pan.
2. Zest the oranges until you have 1 1/2 tablespoons of orange zest. Then peel and slice the oranges into 1/4 inch thick slices. Place the slices onto the bottom of the greased 9×13 pan in a single layer. You want as little open space as possible. Set aside.
3. Add orange zest and sugar to a bowl and use your fingers to rub the zest into the sugar until the sugar turns orange and is super fragrant. Set aside.
4. Add milk to a small saucepan over medium heat. Add turmeric powder and stir well. Heat for 30-40 seconds until the milk is warm. Remove from heat and set aside.
5. In a medium bowl, whisk together flour, baking powder, ground cardamom powder and salt.
6. In a separate large mixing bowl, add eggs, orange zest sugar, vanilla extract and yuzu extract. Whisk until well incorporated. Add turmeric milk and whisk well. Sift in the dry ingredients and whisk until the flour is just mixed in. Pour in the melted butter and fold until you have a smooth batter. (It's a lot of butter, but trust me, it'll all mix into a smooth batter as you fold!)
7. Pour the batter over the sliced oranges. Tap the baking pan a few times on the table to get rid of any air bubble. Bake for 30-40 minutes, or until golden brown and a toothpick inserted in the middle comes out clean.
8. Let the cake cool in the pan for 15 minutes before turning out onto a rack. Cool completely and enjoy!

<https://milkandcardamom.com/2018/05/28/upside-down-orange-turmeric-cake/>

# Cardamom Sugar Cookies

## Ingredients

- 1 cup butter, softened
- 3/4 cup sugar
- 1 large egg, room temperature
- 1-1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 3/4 teaspoon ground cardamom
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg

## Glaze:

- 1 cup confectioners' sugar
- 1 to 2 tablespoons 2% milk
- Coarse sugar and/or edible glitter

## Directions

1. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg and vanilla. Combine the flour, cardamom, salt and nutmeg; gradually add to creamed mixture and mix well.
2. Divide dough in half. Shape each portion into a ball, then flatten into a disk. Cover and refrigerate for at least 3 hours.
3. Roll each disk directly on parchment to 1/8-in. thickness. Cut with a floured 2-1/2-in. snowflake-shaped cookie cutter, leaving at least 2 in. between cookies. Remove trimmings; repeat with remaining dough, refrigerating dough as needed.
4. Place parchment with cookies on baking sheets. Bake at 325° until edges are lightly browned, 12-15 minutes. Cool for 5 minutes before removing from pans to wire racks to cool completely.
5. In a small bowl, combine confectioners' sugar and milk. Pipe over cookies and sprinkle with coarse sugar and/or glitter. Let dry completely.

<https://www.tasteofhome.com/recipes/cardamom-sugar-cookies/>



## Ginger Family (Zingiberaceae)



Plants in the ginger family are known for their medicinal properties, unique and peppery flavor, and distinct aroma. Such plants include ginger, turmeric, galangal, finger root, cardamom, grains of paradise, and an array of ginger type flowers. Try some ginger and turmeric powder in hot water with lemon, honey, cinnamon, and a splash of apple cider vinegar when you are sick for more clarity!