



KUTZTOWN UNIVERSITY
**MULTICULTURAL
CENTER**



THE MARK



BLACK STUDENT UNION PRESENTS

The Royal Gala



KUTZTOWN UNIVERSITY

MULTICULTURAL CENTER



We'll be celebrating black royalty in style. Immerse yourself in a night of elegance, unity, and empowerment. Be sure to be dressed in your finest attire, and be a part of this royal celebration.

We advise students to eat before arrival to the Gala.

Learn T... From C...



April 28th, 2024 | 12-2 PM DMZ

I UNDERSTOOD THE ASSIGNMENT! BLACK LIVES MATTER WEEK



DAY
APR, 26

TIME
7PM

Multicultural Center



APRIL 26TH 2024
4:00-6:00 PM
MCC UNITY ROOM

BIAS INCIDENT REPORT FORM



ELEVATE YOUR WELL-BEING AND CREATIVENESS OF OUR BLACK EXPERIENCE

SIGN UP

Join us to:

EAT & PLAY DOMINOES

Where and When?

MULTICULTURAL
CENTER



30
APRIL

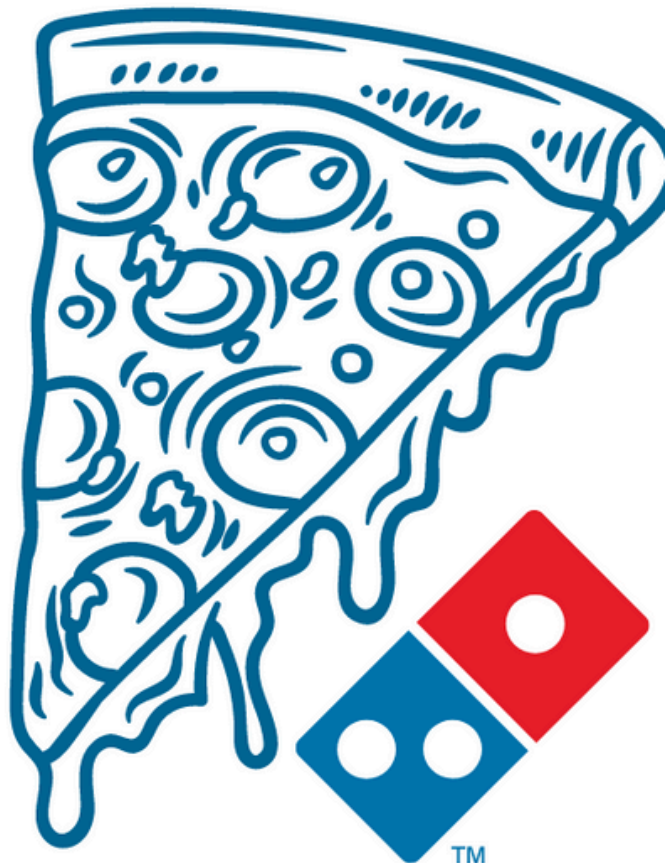
START AT
02 PM



Ends at 04 PM



KUTZTOWN UNIVERSITY
MULTICULTURAL
CENTER



WEEK 2024

BLACK LIVES MATTER

April 19th: Catwalk Back To The 2000s Fashion Show

April 20-21st: Journey Through Time: BLM DC Trip

April 22nd: Black Luxe Art Gallery | Maintaining Relationships

April 23rd: Financial Literacy 101 | Black Mental Health Matters: Break The Silence | Self Care Yoga

April 24th: Unity on the Court: BLM Week Basketball Tournament | Experience Africa: The Extended Edition

April 25th: Financial Literacy 101 | Prescribing Justice: Addressing Healthcare Disparities | From Grassroots to Governance: Learn The Law

April 26th: Mic Unleashed: BLM Open Mic Night | Sip, Paint, and Empower | Allies Unity Ball

April 27th: The Royal Gala: BSU Annual Gala 2024

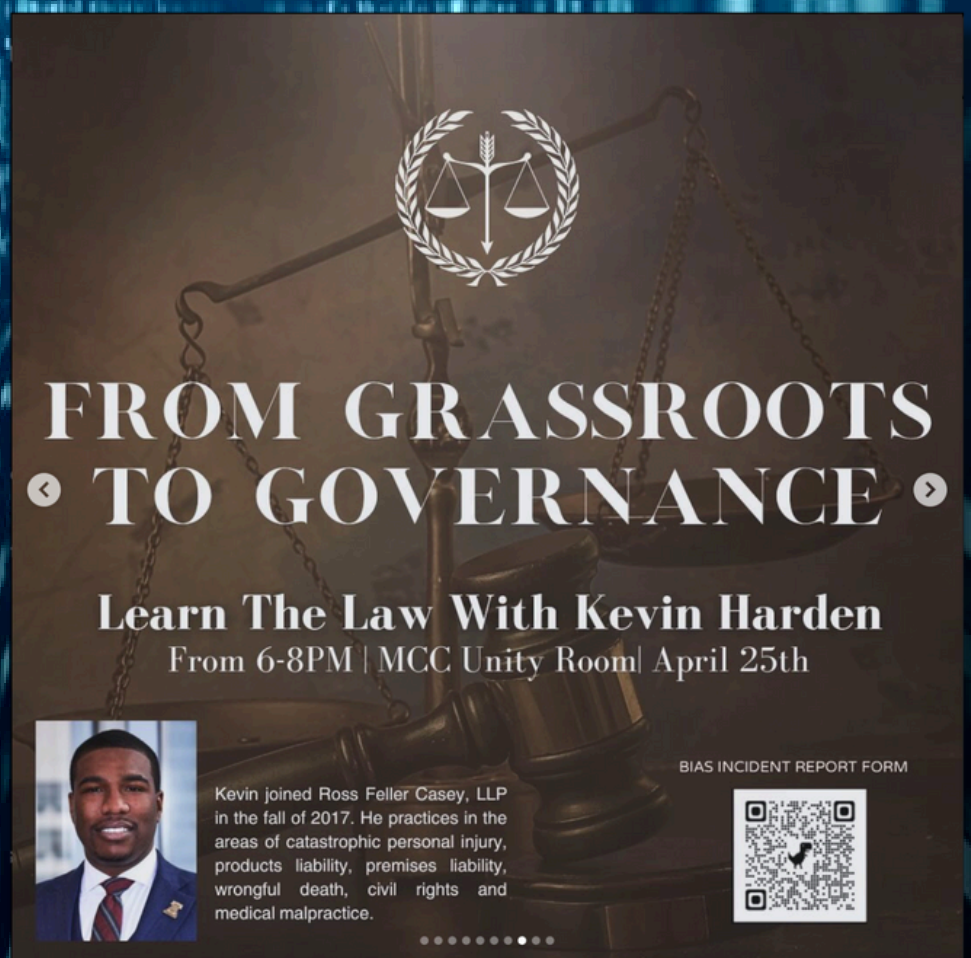
April 28th: Ancestral Echoes: BLM March for Justice



Bias QR Code



Click the button to go to BSU's Instagram page and learn more about how you can participate!



Mic Unleashed

BLM OPEN MIC NIGHT



APRIL 26TH 2024
4:00-6:00 PM
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SIP PAINT EMPOWER



DAY
APR, 26

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7PM

Multicultural
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*Persons with a disability, and who require an accommodation, should notify the Disability Services Office two weeks prior to the event at (610) 683-4499 or email DSO@hutztown.edu. TDD number: (610) 683-4499. In order to discuss your accommodations, every effort will be made to provide reasonable accommodations. Please note: Hutztown University does not provide wheelchair or other mobility devices.



BLACK STUDENT UNION PRESENTS

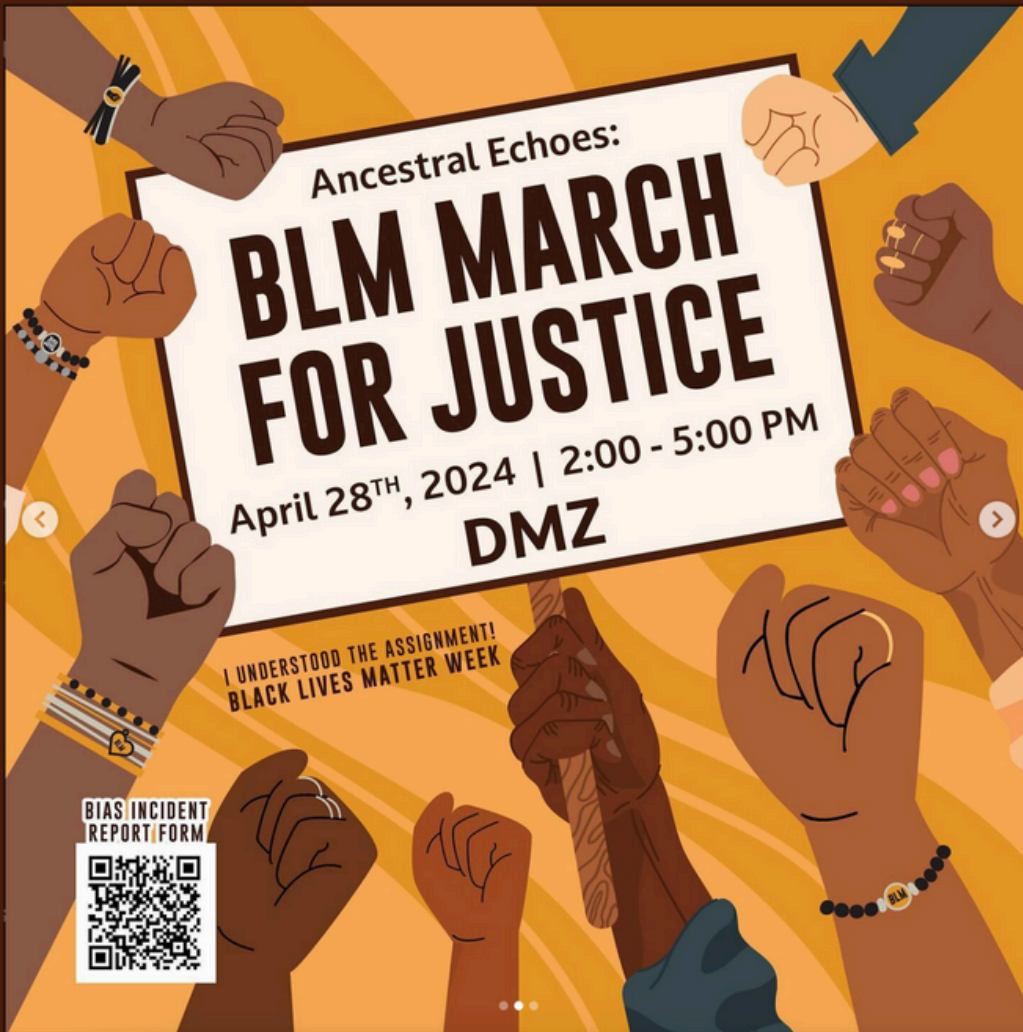
The Royal Gala

SATURDAY, APRIL 27 | 7 PM | MSU 218



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DIVERSITY IN THE WORKPLACE

WHY IT MATTERS IN THE REALM COMMUNICATIONS

APRIL 29, 2024 FROM 12PM-2PM

IN THE MULTICULTURAL CENTER UNITY ROOM



Scan to participate in a survey

Berks Cultural Festival

KU student clubs and organizations! (Officers and Advisors)

You are invited to participate in showcasing your cultural heritage at the Fifth Annual Berks Cultural Diversity Festival organized by Bring The Change. The festival celebrates international and local cultures, fostering understanding among Berks County's diverse communities. Join us at City Park in Reading on Sunday, September 29, 2024, from 12 pm to 6 pm.

The Berks Cultural Festival has become a community tradition, offering family-friendly fun for all. Enjoy performances from various cultures, cuisine from around the world, and music.

To enhance the event, we are seeking participants to share their culture by hosting a table with historical information, a flag, and cultural artifacts. Additionally, please bring your own table, chair(s), and tent. We hope you will join us at the festival. To register, click the link below and submit your information. The deadline for registration is August 16, 2024. To enhance the event, we are seeking participants to share their culture by hosting a table with historical information, a flag, and cultural artifacts. Additionally, please bring your own table, chair(s), and tent. We hope you will join us at the festival. To register, click the link below and submit your information. The deadline for registration is August 16, 2024.

Please let me know if I can answer any questions. You may contact me at info@bringthechange.net I hope we can count on your participation and look forward to receiving your registration and seeing you at the event.

In Unity,

Alexander Civil
Founder/Executive Director
484-509-1145
Alexcivil@bringthechange.net
www.bringthechange.net



Allies

Weekly meetings on Thursdays
@11am in the Boxwood House

E-Board Elections | Boxwood House

Thursday, April 25 @11:00AM-12:00PM

Unity Ball: Underground Ballroom Scene

McFarland 218 | Friday, April 26 @7:00-10:00PM

BSU

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

Yard Fest | Alumni Plaza (Basketball Courts)

Saturday, May 4 @3:00PM-7:00PM

Earth Day Bake Sale | McFarland (Starbucks Side)

Monday, April 22 @11:00AM-4:00PM

**Refer to the Multicultural Center's Community
Announcement for more details**

CSSA

Reach out to the Gmail through the Instagram
page to learn more about our club

CSSA: The 4B Movement Asian Women in Music | Boxwood House

Tuesday, April 30 @11:00AM

FMLA

Weekly meetings on Tuesdays @11am in the
Boxwood House

Reading Sapphic Poetry (and Elections) | Boxwood House
Tuesday, April 23 @11:00AM

CSSA: The 4B Movement Asian Women in Music | Boxwood House
Tuesday, April 30 @11:00AM

Hangout | Boxwood House
Tuesday, May 7 @11:00AM

JKSU

Monthly meetings
as announced on Instagram

Passover Sedar | McFarland President's Room
Tuesday, April 23 @5:00PM-9:00PM

SALSA

Biweekly meetings on Tuesdays at 6PM
in the Multicultural Center

Senior Night (Tropical) | Multicultural Center
Tuesday, April 30 @5:00PM

The Heat

Ingredient of the Week:

Flowers



Zucchini Blossoms With Burrata and Tapenade

By Melissa Clark

Total Time 20 minutes

INGREDIENTS

Yield: 6 servings

1 cup pitted mixed black olives, coarsely chopped
3 anchovy fillets, chopped
1 large garlic clove, minced
1 teaspoon chopped rosemary
1 teaspoon finely grated lemon zest
3 tablespoons extra-virgin olive oil, more for garnish
12 squash blossoms
1 piece burrata or buffalo mozzarella
Coarse sea salt

PREPARATION

Step 1

In a food processor, combine olives, anchovy, garlic, rosemary and lemon zest. Using the pulse button, process until coarsely chopped and well blended. Continue to process, slowly adding 3 tablespoons olive oil.

Step 2

Cut a lengthwise slit in each blossom. Spoon about 1 tablespoon burrata and ½ teaspoon tapenade into each blossom (you may not use all of the cheese or tapenade). Pinch closed. Transfer blossoms to a platter. Drizzle generously with oil and sprinkle with salt.

<https://cooking.nytimes.com/recipes/12596-zucchini-blossoms-with-burrata-and-tapenade>



Clover Flower Tea

There are two native clover flowers to Pennsylvania; the running buffalo clover and Kate's Mountain clover. Clover flowers, after being washed and dried, can be consumed in the form of a floral tea with lemon or mint! As always, steep for 2-3 OR 4-5 minutes in hot water!

Vanilla Floral Shortbreads

Prep Time 20 min | Cook Time 15 mins | Total Time 35 mins

Servings 20 shortbreads

Calories 100 kcal

EQUIPMENT

- 1 Large mixing bowl
- 1 electric whisk or paddle attachment with stand mixer
- 1 Rolling Pin
- 1 round biscuit cutter
- 1-2 Flat baking tray

INGREDIENTS

- 120 grams butter room temperature
- 120 grams caster sugar
- 1 tbsp vanilla paste
- 180 grams plain flour
- edible flowers



INSTRUCTIONS

1. In a large mixing bowl, add the butter, sugar and vanilla.
2. Beat on medium for 3-4 minutes until pale and creamy.
3. Add in the flour and mix gently until a crumbly dough forms.
4. Remove from the bowl and knead gently with your hands until the dough comes together.
5. Wrap tightly in cling film and chill for 10 minutes.
6. Preheat oven to 170°C (340°F) or 160°C (320°F) if fan assisted.
7. Once chilled, roll out on a lightly floured work surface.
8. Sprinkle the edible flowers over the dough and press down gently. For smaller flowers, you can use the whole flower but for bigger ones, take the petals off and use them.
9. Cut out the dough and place onto flat lined baking trays.
10. Roll out any remaining dough and top with more flowers. Repeat the previous step until all the dough has been used.
11. Bake for 10-15 minutes until an even golden brown colour is achieved.
12. Allow to cool fully before removing from tray.
13. Store any leftovers in an airtight container for 3-4 days.

<https://pinkhairedpastrychef.com/vanilla-shortbread-with-edible-flowers-recipe/>

Rose Milk with Homemade Rose Syrup and Gulkand Recipe

Yield: 8 oz.

Ingredients

HOMEMADE ROSE SYRUP

dried rose petal, 2 cups
sugar or sweetener of choice, 2 cups
water, 4 cups

ROSE MILK

rose syrup, 2-3 teaspoon or as needed
dairy or alternate milk, 4 to 6 oz.



INSTRUCTION

1. Pour water, sweetener and dried rose petals in the inner pot. Stir and mix well.
2. Cover the lid, seal the vent and pressure cook for 4 minutes, followed by a manual pressure release.
3. Once the pressure is released, open the lid.
4. Using the Saute function, saute the mixture for a few minutes until the mixture thickens. This takes about 5 minutes.
5. Then switch off the Saute function and allow the liquid to cool down until luke warm and strain the liquid from the rose petals either into a bottle or a bowl.
6. The liquid you get is the rose syrup while the rose petals on the strainer are nothing but Gulkand, Rose Petal Jam. Store Gulkand in an air tight container and refrigerate.

HOW TO MAKE ROSE SYRUP FOR ROSE MILK ON STOVE TOP

1. Using a heavy bottom pot or pan, add water, sweetener and dried rose petals in the inner pot. Stir and mix well.
2. Cover the pot or pan with a lid and cook medium heat for about 10 minutes, until the mixture starts thickening a little.
3. Wait for the liquid to be luke warm and strain the liquid from the rose petals either into a bottle or a bowl. The liquid collected is the rose syrup while the rose petals on the strainer are Rose Petal Jam, Gulkand. Store Gulkand in an air tight container and refrigerate.

ROSE MILK RECIPE USING HOMEMADE ROSE SYRUP

Pour 2 to 3 teaspoon of rose syrup in a 6 to 8 oz. glass.
Add 4 to 6 oz. of milk to the glass.
Stir and mix the syrup and milk well and serve cold or refrigerated.