

# Weekly drinking with Reid

## Autumnal Equinox

Reid Denis

*Distribution Manager*

This week's drink is a sophisticated one, a sample you can take home and share with your family for Thanksgiving. No longer do you have to down cheap beer whilst watching football or pound Wild Turkey for the strength to deal with your family. Impress your hosts, put on a sweater, grab your calabash pipe and start a conversation about violins or better yet, regale them with stories of when the Clarkson hockey team was good, all while swirling your glass of Autumnal Equinox.

### Autumnal Equinox

Ingredients: 2 oz port, 1 oz orange liqueur, 1/2 amaretto almond liqueur.

This drink is a great alternative to fruity drinks. I used a raisin based port which provided an interesting base for the orange flavor and contrasted the almond flavor enough to dial it down balancing out the taste. This drink is best poured in a snifter. The essence of this drink is autumn, the nutty almost oak flavor with the splash of sweet orange lets your mind drift to leaves falling on the path as you walk in the cool air. Since this is Potsdam, you can serve this over ice making closer to what

our autumns are like and it makes the drink more favorable. The residual sugars left in port from the fermentation process add that little something extra. What differentiates port from most wines is that it is stopped earlier in the fermentation process, fortifying the sugars into a higher alcohol content. The visual of the drink is not astounding, but its tawny nature and hint of different tones in the light follows along the same theme of fall. Since it is getting later in the fall season, you can trade off a smidgen of the orange liqueur and replace it with an equal part of a mint liqueur, creating a cheerier flavor that is still rich and delicious.

Calling all students of legal drinking age! Have a sweet drink idea you would like to share with the newspaper world? Send it in to [integrat@clarkson.edu](mailto:integrat@clarkson.edu). Are you a home brewer looking for a review of your brew? Are you just looking to hang out with me and have a drink? Just shoot an email to [integrat@clarkson.edu](mailto:integrat@clarkson.edu) with the subject line reading *Drinks for Reid*. Know who I am and want to give me free drinks? Well for that you should probably call me so I can get them right away. And as always, drink responsibly.

P.s. Remember to avoid creepy uncles.

# Cook with Chef Hunter

## Gourmet Microwave Risotto with Ice Cream Sundae

Hunter Preston

*Entertainment Editor*

### Risotto:

#### Ingredients

- 3 tablespoons butter
- 1 clove garlic, minced
- 1 onion, chopped
- 1 1/2 cups vegetable broth
- 1 cup uncooked Arborio rice
- 3/4 cup white wine
- 1/4 cup grated Parmesan cheese

#### Recipe:

1. In a three quart, microwave safe casserole dish combine butter, garlic and onion. Place dish in microwave and cook on high for three minutes.
2. Place vegetable broth in a microwave safe dish. Heat on microwave until the broth is hot but not boiling (This should take approximately two minutes).
3. Stir the rice and broth into the casserole dish with the onion, butter and garlic mixture. Cover the dish tightly and cook on high for six minutes.
4. Stir wine into the rice. Cook on high for ten minutes more. Most of the liquid should boil off. Stir the cheese into the rice and serve.

If you want to impress your significant other, this is

a go to dish! It is very hard to mess this up but very easy to make your own. You can add cooked chicken, thawed shrimp or peas for added flavor. Also, substitute the white wine for apple juice. For the shrimp just add them when there are two cooking minutes left and they will cook to perfection. To top off your special evening, get some ice cream and make this delicious chocolate sauce:

### Ice Cream Sundaes:

#### Ingredients:

- 2 parts brown sugar
- 1 part cocoa powder
- Water

#### Recipe:

1. In a microwave safe mug, stir sugar and cocoa powder together.
2. Stream in water while stir just until mixture is just moist. Don't over moisten!
3. Place in microwave and cook on high for 20-30 seconds. Make sure you watch the sauce because it can easily burn or boil over. Remove, stir and pour over your favorite ice cream. Spice it up with other toppings of your choice.

*Risotto recipe courtesy of allrecipes.com and chocolate sauce courtesy Douglas Boise.*

# Poetry

## The Digester Poem

Prof. Eric Thacher and Rajiv Narula

Anaerobic Digestion  
Raises a big question;  
How to love a diverse group -  
Bugs that grow amidst the poop?

There's jolly little *Klebsiella*  
And slinky, shy *Salmonella*  
Oh! there are the *Fecal bacteroides*  
Bugs in crap you cannot avoid

Gosh, you need to know them,  
Lo and behold, even grow them,  
Determine all their characteristics,  
To help figure out all the logistics

The bugs can cause mastitis  
No no, it's different from conjunctivitis  
Can lead to lower milk production  
And economic destruction

So put the shit in a digester  
Inside the tank it's even better  
And what happens can you guess?  
Well for sure it's a lot less mess.

The odor is controlled  
And best of all, we are told  
That now we have the power  
To use and save the future

And the pathogens are reduced  
Without them getting seduced  
To grow and proliferate  
They all reach death's gate

And the research continues  
To put the shit to best use  
Characterize its viscosity  
And also the specific gravity

How best to remove the sand  
So that it doesn't end up on land  
It's great if we could reuse  
And keep the prices under the noose!

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