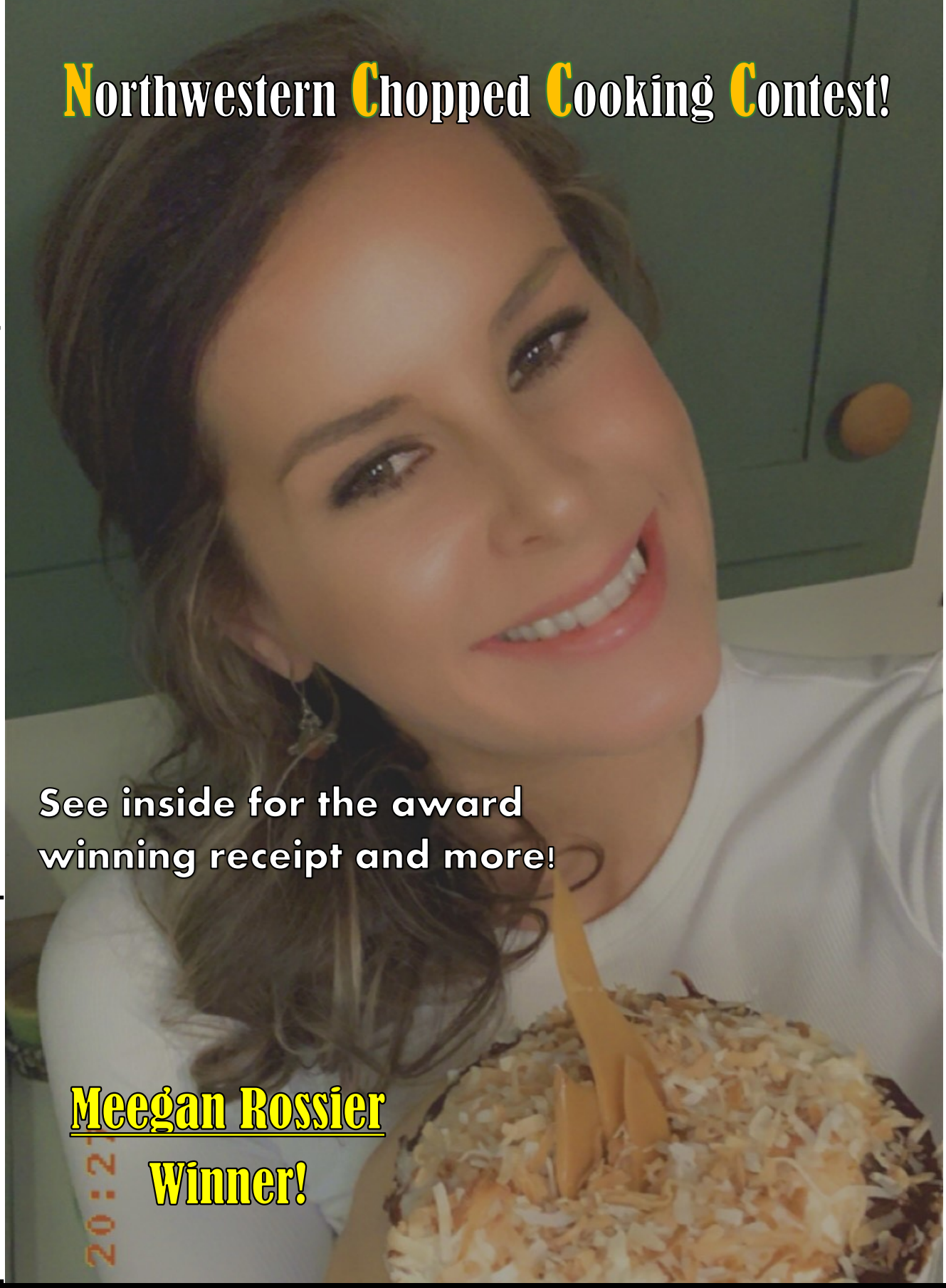
December 2020

Campus Voice

NORTHWESTERN CONNECTICUT COMMUNITY COLLEGE

Northwestern Chopped Cooking Contest!



See inside for the award winning receipt and more!

Meegan Rossier Winner!

NCCC

Important Announcements, Events, News & More!

Want to place an announcement or something you wish to share next month? Email Andrew Wetmore awetmore@nwcc.edu or call 860-738-6344

Follow Us!

@NWCCC

@NCCC_CT

What is Happening!

Put on your ugliest sweater!

2020 Ugly Sweater Contest!

Submit a clear picture of you rocking your ugliest holiday sweater by December 6th to awetmore@nwcc.edu

Voting December 7th through December 13th, 2020

Categories to Win:

Most School Spirit- $50 Gift Card to NCCC Bookstore & Trophy

Most Cheesy/Tacky- $50 Gift Card to The Cheese Cake Factory & Trophy

Most Crafty/Creative- $50 Joann's Fabrics

Ugliest/Best Overall- $50 Amazon Gift Card & Trophy

Best Staff/Faculty- Trophy

Sponsored By

Northwestern Connecticut Community College STUDENT SENATE

Northwestern STUDENT ACTIVITIES Home of the Moose!

Good to Know!

Chopped Winning Recipe! By Meegan Rosier

SPICY CHOCOLATE HAZELNUT TART WITH A HONEY GRAHAM CRUST: TOPPED WITH TOASTED COCONUT AND GLASSED CARAMEL

For the crust:
1 1/4 c honey graham crackers
2 tbsp sugar
4 tbsp melted (un)salted butter

Process the graham crackers in the food processor until fine and coarse like sand. Mix in sugar. Stir in melted butter. Press into tart pan (until about 1/4in thick) making sure to press up the sides. You can use 4 small tarts, or 1 large. Bake at 350 degrees F for 10-12 minutes (look for slight browning and nutty aroma).

For the chocolate filling:
5 1/3 oz of bittersweet chocolate (70% cacao or higher) chopped
3 tbsp plus 1 tsp granulated sugar
1/2 tsp chili lime seasoning < (normally this would just be salt- 1/4 tsp)
1/2 cup plus 1tbsp of water

Prepare an ice bath in a large bowl with about 2 cups of water and 2 cups of ice. Place chocolate, water, sugar, and salt in metal or glass bowl over saucepan of simmering water. Cook, stirring frequently with rubber spatula, until chocolate is fully melted and smooth (about 5 minutes). Transfer bowl to ice bath and chill, stirring constantly, until mixture is slightly thickened and registers between 75 and 80 degrees F. Remove bowl from ice bath and continue to stir for 30 seconds longer. Transfer filling to cooled tart. Place tart in the refrigerator and cool until set.

^ French chemist, Hervé, started this technique by melting chocolate with an abundant amount of water, heating, and cooling, and whipping to achieve a mousse- like texture.

For the whipped cream:

1 cup confectioners sugar
1/2 cup blanched hazelnuts, toasted
1/4 tsp kosher salt
1 cup heavy cream

Process toasted hazelnuts in food processor until fine (to toast hazelnuts- place on a cookie sheet and place in oven at 350 for 5 minutes, stir, then toast another 5 minutes. Remove nuts and place into clean towel. Steam for 2 minutes. Slide off skins.) Add in confectioner's sugar. Set aside. Place heavy cream in a large mixing bowl and add salt. Beat on medium speed until frothy and slightly thick. Add in sugar/nut mix. Continue to beat until thick and fluffy, about 2 minutes.

To toast coconut:
Preheat oven to 350 and place coconut on a parchment lined baking sheet. Bake coconut for 3-5 minutes and then mix. Continue to bake and check every minute or so until golden brown. This can happen quickly so beware!!

For the caramel garnish:
Place the Werther's caramels (about 10) on a baking sheet lined with foil. Place in oven preheated to 350 and let melt for 4-5 minutes. Once the candy starts to melt and flatten, remove from oven. Take a teaspoon and flatten into desired shape. Let cool completely before shattering.

Once the crust is baked, cool completely (if pressed for time- try the freezer! Top evenly with cooled ganache and place in the refrigerator. Prepare whipped cream, coconut, and candy. Once ganache is set, top with whipped cream, sprinkle with toasted coconut, and carefully place the caramel garnish!

Good to Know!

Chopped Runner-Up! Easy Lime Cheese Cake < by Deanna Cole

Honorable Mention: By Warren Osborn >

Chopped Honorable Mention: S'Mores Pie
By Charlotte Benson

1. 1/2 Cup of Softened Unsalted Butter
2. 1/2 Cup of White Sugar
3. 1 Large Egg
4. 1 Teaspoon of Vanilla Extract
5. 1 Cup of All-Purpose Flour
6. 1 Cup of Graham Crackers Crumbs
7. 1 Teaspoon of Baking Powder
8. 1 Cup of Marshmellow Creme
9. 4 Whole 1.55 Oz Hershey Chocolate Bars
10. 1 Cup of Mini Marshmallows

- Preheat the oven to 350 Degrees Farenheit and spray a 9-inch pan with baking spray.
- In a large bowl, beat together the butter and sugar. Add the egg and vanilla extract to mix. Stir in flower, graham cracker crumb and baking powder.
- Take 2/3 Thirds of the dough and press to the bottom and sides of the prepared pan. Carefully spread the marshmallow creme over the bottom of the crust with a sprinkle of mini marshmallows and chocolate squares.
- Bake the pie for 15-20 minutes or until the graham cracker dough and marshmallows are golden brown.
- Remove from the oven and cool for at least 20 - 30 minutes and place remaining chocolate squares (if there are any left) on top for more of a scattered look. It'll melt if you add the remaining chocolate too soon into a puddle. Can be eaten slightly warm or at room temperature.

Good to Know!

Chopped Honorable Mention: By May Friday Pumpkin Cheesecake >

Basic idea was from tasteofhome.com/recipes/pumpkin-cheesecake and tweaked as below:

Crust
1 cup graham crackers
1/3 C melted butter
2 handfuls of unsweetened coconut

Mix and place in the bottom of muffin tin

Filling
2- 8 oz packages cream cheese softened
3/4 C coconut sugar (regular can be used)
2 large eggs
15 ounces buttercup squash (original called for pumpkin)
1 1/4 t ground cinnamon
1/2 t ground ginger
1/2 t ground nutmeg
1/4 t salt
pinch of chili lime seasoning

Beat cream cheese and sugar until smooth. Add eggs beat on low speed until just combined. stir in squash/pumpkin ,spices and seasoning.

Pour into crust bottomed muffin tins and bake in pre-heated 350 over for 15-17 minutes.

Topping/garnish after baking
6-8 Crushed Worther's Originals Candies (in food processor) sprinkled in top
Wedge of lime to serve

Cool after baking and garnishing and refrigerate for an hour before serving.

Campus Voice December 2020

What is Happening!

Fall 2020 Final Grade Conversion:

As part of our response to the COVID-19 pandemic, all Connecticut Community College students will have the option to convert any grades they earn in classes completed during the fall 2020 term to Credit for Transfer (CRT) / Credit (CR) / No Credit (NCE) grading. ***This option does not apply to courses for which a student applied for and received an incomplete.***

Students can apply through MyCommNet for CRT / CR / NCE grades for all courses completed in the fall 2020 term between December 23, 2020 and January 8, 2021 or until a credential is awarded, whichever is earlier.

Students are encouraged to speak with their advisor with any questions, or go to our website for additional information: https://www.ct.edu/academics/convert/

HOW TO VIEW YOUR FINAL GRADES

Even if your instructor is using the Blackboard learning management system to provide you with your grades throughout the course, your final grade(s) will appear in in **Banner Self-Service.** To view your final grades, login to **myCommNet**, then:

- Click on Banner Student & Faculty Self-Service link or icon at the top of the page.
- If you have attended more than one college, select the college you want to check for grades.
- Click the *Student Records* tab.
- Click the *Grades/Registration History* box.

Final grades will be available the business day after your instructor enters them.

If your Final Grades are **not** showing for the newest semester, they likely have not been entered yet. All grades are due by 9:00 am on December 18th.

Lastly, cumulative GPA and academic standing will not be updated and accurate until December 19th.

REGISTER FOR SPRING 2021 BEFORE YOU LEAVE

Be sure to register for your Spring 2021 classes before you leave in order to make sure you get the courses you want before they fill up. Register early so you don't get closed out of the classes you need!

What is Happening!

Students of Color Alliance

A club that puts the focus on people of color; where students can come to learn or share their own experiences. This club is about creating a space where we can share and learn about current realities, historical events, racism, barriers and the accomplishments of people of color, especially in education. **This group welcomes all students of any background who want to grow their perception, engage in meaningful conversations, and create a positive impact.** We hope to have activities and speakers that help bring to light the adversity and success of marginalized people and communities.

Please contact ksmith2@nwcc.edu with any interest, questions or ideas!

Northwestern Connecticut Community College

STUDENT SENATE

Join the Student Senate!

⇒ **Meets every Tuesday at 12 noon in Online**

⇒ **Helps organize campus-wide events**

⇒ **Sponsors clubs and activities**

⇒ **Determines use of the Student Activity Fund**

⇒ **Voice of the Student Body**

Interested? Contact Andrew Wetmore, Director of Student Activities at 860-738-6344 or awetmore@nwcc.edu

What is Happening!

NCCC Library News

Do you need a quiet space, WiFi access or a computer?

NCCC Library is partially open by *Appointment Only*.

Available Dates and Time:

Tuesdays, December 1, 8 & 15	10:00am - 4:00pm
Wednesdays, December 2 & 9	10:00am - 4:00pm
Thursdays, December 3 & 10	10:00am - 4:00pm

Please make an appointment at Library webpage *Library Appointment Registration one day in advance.*

Please note:

- *The library is subject to close unexpectedly due to Covid-19 directives. Should this occur, students who made appointments will receive a cancellation email.*
- *Space is limited due to capacity restrictions.*

- Library Services -

⇒ 24/7 access to thousands of e-resources such as e-books, databases and streaming videos through the library's webpage.

⇒ Text a Librarian - Text your questions to 860-735-4623.

⇒ Chat with a Librarian - Click the chat icon through the library's webpage.

⇒ Email us at nw-librequests@nwcc.commnet.edu.

⇒ Make an Appointment - for research questions, fill out a form at RESEARCH APPOINTMENTS at the library's homepage.

⇒ Curbside Pickup by Appointment.

Please return your library items through the book drop!

What is Happening!

New hours begin December 1 ***by appointment only!***

Fall 2020

@ the NCCC Library

NEW HOURS

Tuesday – Thursday:
10:00 a.m. – 4:00 p.m.

December 1 - December 15

To set an appointment, visit the Library's webpage and complete the form.

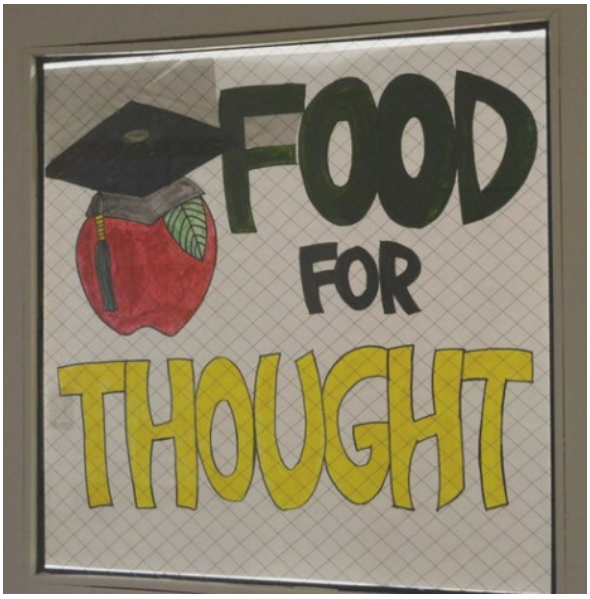
Maximum capacity: 18 students per day.
Available Computers: 10
Limited Seating.
Limited Services.

Stay Informed!

https://www.nwcc.edu/coronavirus-info/

Good to Know!

Tuesday, Dec. 8th will be the last day "**Food for Thought**" will be open for the Fall semester.



We are hoping to re-open shortly after the first of the year and will send notifications out when we do!

Check out the Latest from the Founders Hall Gallery– Online!

https://www.nwcc.edu/gallery/

Support local artists and our alumni!

DAVID GARCIA

https://qualityandconflct.com/

Torrington, CT- Attended 1999-2002