A note from Dr. Brian May
ASU President

Without a doubt, cultural diversity is at the root of American exceptionalism, as well as the distinctive nature of Texas itself. The blending of various cultures throughout our nation’s and state’s history touches our lives daily in everything we do, from the vibrant political system we participate in to the cuisine we eat to the music we enjoy. Likewise, Angelo State University benefits from cultural diversity by its broadening of the academic and co-curricular horizons of our students. For instance, the influx of students from South Korea has helped us all have a greater appreciation for that country, which has long been one of our strongest allies and economic partners. Further, ASU’s designation as a Hispanic Serving Institution has reaffirmed the importance of the Hispanic culture to our institution and to our society as a whole.

ASU’s Multicultural Center plays an important role on campus in reminding us through various programs and activities of the role of various peoples in contributing to the cultural tapestry that has led to the great success of this nation, this state and this university. We are all richer on this campus as a result not only of that cultural diversity, but also ASU’s Multicultural Center.

DID YOU KNOW...
Beautifully protected natural areas take up nearly 22 percent of Cuban territory, providing habitats for crocodiles, flamingos, orchids and more.

MAKE IT AT HOME:
Best Cuban Empanadas

Fill with Pork from Lechón Asado Recipe (see the Epicurious version at epi.us/1bM6Stw)

CUBA

Vinales National Park in Cuba

Hispanic Heritage Celebration

With Sept. 15–Oct. 15 designated as Hispanic Heritage Month, the Multicultural Center celebrated the culture of Cuba on Sept. 18. The more than 270 students in attendance enjoyed a taste of Cuban cuisine along with educational posters on the country’s culture, government and history. Activities included a cigar bar, which allowed students to make cigars from Rolo candy bars, and also illustrated the economic impact cigar sales have on Cuba. Students were also able to simulate the government food rationing program by using “la libreta” to receive the Cuban dishes offered at the event. Entertainment included a salsa dancing routine from instructors Angel and Dorothy Noriega.

DOUGH INGREDIENTS
1½ cups all-purpose flour   1 stick butter, softened
½ tsp. salt         1 large egg, beaten lightly
1 tsp. baking powder   with ¼ tsp water
1 tbsp. sugar         (for glaze)
8 oz. cream cheese, softened

DIRECTIONS
1. Sift the flour, then sift it again with the salt, baking powder and sugar, and set aside. In a large bowl, using a hand or electric mixer, mix the cream cheese and butter together until well blended. Add the flour mixture and mix until smooth. Cover and refrigerate at least 30 minutes.
2. Preheat the oven to 350° F.
3. Place the pastries on a lightly greased cookie sheet 2 inches apart, brush with the egg wash, and bake until lightly browned, 15 to 20 minutes. They can be made ahead of time, refrigerated and then reheated in a 350° oven for 4 to 6 minutes.

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This year, the San Angelo community, in collaboration with ASU’s Common Read program, is enjoying the picturesque novel, “Into the Beautiful North.” In this fantastical tale, author Alberto Urrea portrays his perspective of Mexican-American heritage, life in a small town in Mexico, the borderland and the transition of coming into the United States. The author provides an interesting journey, often employing a unique blend of English and Spanish descriptions, as well as humor to underline the seriousness of the themes. The main character, Nayeli, becomes a larger-than-life heroine who challenges the many obstacles in her young life. This novel, like many other stories, proves that the journey is sometimes more important than the destination. Join us in this reading adventure. Urrea’s novel is here at the Lending Library.