

UL LAFAYETTE

RESIDENTIAL LIFE

NEWSLETTER

APRIL 2020

Dear Residents,

We hope you are healthy and staying safe during this time. The Department of Residential Life and each of its members want you to know that we are here for anything you might need. We want to make sure you know we are still working to ensure your safety. We'd like to urge you to spend Spring Break on campus. The COVID-19 pandemic continues, and dangers remain. Should you travel, you might be exposed to the virus at your destination. Keep in mind the safety of your friends, the University community and yourself and choose to stay on campus. The Office of University Housing and Residential Life is planning a number of virtual activities. Please check our calendar below and follow us on all our social media accounts so you can participate! We cannot wait to see you online and don't forget to let us know if you anything.

SPRING BREAK VIRTUAL PROGRAMS

BY OFFICE OF RESIDENTIAL LIFE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Show Us Your Crib: ResLife Edition	Bingo Night 6 PM Central	RA Tasty Treats	Make Every Day Earth Day	TV Friday



@ul_reslife



@ul_reslife



Office of Residential Life - UL Lafayette

RA SPOTLIGHT

EMILY SIRERA

"I live in Huger Hall and am currently a Junior majoring in Criminal Justice with a minor in Spanish. To stay focused with online school I create a to do list for each week with all my assignments for that week in order to keep track of my classes. I am spending my quarantine watching a lot of Netflix and doing tons of puzzles between homework."



"I live in Coronna Hall and I am a Junior majoring in Psychology! Staying focused isn't the easiest with all the distractions in my room so I try my best to hold myself accountable for my work but planning my weeks out on Sundays in my handy dandy planner! I also make sure that no matter how late I go to bed I wake up no later than 11 a.m. to make sure I have enough time to get my work done for the day! I am spending my quarantine mostly doing my homework but when I have free time I've been running, relaxing, watching Lucifer on Netflix, and watching TikToks (my guilty pleasure! :)"



KIARA MARTIN

AGNES EDWARDS

DUTY PHONE:
337-281-3375

Resident Assistants:

- Christa Williams
- Jahel Osornio
- Chanelle Labanon
- AJ Oni
- Oluwatimileyin Oloasbeikan

BAKER

DUTY PHONE:
337-281-3643

Resident Assistants:

- Eliza Eligio
- Michael Kemp
- Erin Sellers
- Sarayi Jones
- Dakoda Brumfield
- Yusef Davis
- Aaron Hotard
- Elizabeth Levy-Folgar

BONIN

DUTY PHONE:
337-281-3402

Resident Assistants:

- Roland Whitney
- Nathan Godeaux
- Cy Dupuis
- Derrick Tate
- Madison Breaux
- Gracie Walker
- Clare Chong

CORONNA

DUTY PHONE:
337-281-3414

Resident Assistants:

- Brett Hill
- Kameron Morgan
- Emile Hebert
- Mateo Chavez
- Patrick Jefferson
- Emma Frederick
- Logan Tauzin
- Kiara Martin

HARRIS

DUTY PHONE:
337-281-3402

Resident Assistant:

- Dallas Alexis

HUGER

DUTY PHONE:
337-281-1623

Resident Assistants:

- Jonathan Alexander
- Jayven Brown
- Cierra Johnson
- Sara Procell
- Emily Sirera
- Kevin Schexnayder
- Tyler Holmes

LEGACY

DUTY PHONE:
337-281-3338

Resident Assistants:

- Alex Jeansonne
- Dalton LaRoux
- Dillon Smithson
- Abigail Kilgore
- Blake Cosey
- Amber Boutte
- Austin Parks

PRO TIPS FROM PRO STAFF



"WORLD'S BEST SCONES"

PREP 20m COOK 15m READY IN 35m

Ingredients

1 3/4 cups all-purpose flour • 4 teaspoons baking powder • 1/4 cup white sugar • 1/8 teaspoon salt • 5 tablespoons unsalted butter • 1/2 cup dried currants or raisins • 1/2 cup milk • 1/4 cup sour cream • 1 egg • 1 tablespoon milk

Instructions

Preheat the oven to 400 degrees F (200 degrees C).

Sift the flour, baking powder, sugar and salt into a large bowl. Cut in butter using a pastry blender or rubbing between your fingers until it is in pea sized lumps. Stir in the currants. Mix together 1/2 cup milk and sour cream in a measuring cup. Pour all at once into the dry ingredients, and stir gently until well blended. Overworking the dough results in terrible scones!

With floured hands, pat scone dough into balls 2 to 3 inches across, depending on what size you want. Place onto a greased baking sheet, and flatten lightly. Let the scones barely touch each other. Whisk together the egg and 1 tablespoon of milk. Brush the tops of the scones with the egg wash. Let them rest for about 10 minutes.

Bake for 10 to 15 minutes in the preheated oven, until the tops are golden brown, not deep brown. Break each scone apart, or slice in half. Serve with butter or clotted cream and jams - or even plain.

Maylen's MOTIVATION

**"DO WHAT
YOU CAN,
WITH WHAT
YOU HAVE,
WHERE
YOU ARE."**

**-THEODORE
ROOSEVELT**



TO BE OR NOT TO BE AWARE, THAT IS THE QUESTION

The nation has grown in an era where awareness of information is with an ease of access. In the past few weeks, the world has become aware of COVID-19 and are continuing to learn how to be safe during this challenging time. Because media is heavy inundated with COVID-19 news, this is not to neglect other news worthy topics that individuals should be aware of during the month of April. Sexual assault awareness month being showcased during the month of April to be aware that this can also happen to anyone. Awareness of potential child birth complications is being shined on as individuals promote March for Babies. Collection of household demographic counts in communities are being made aware for the 2020 Census Report that occurs every 10 years. Awareness of the importance of plant life and trees are helping individuals become knowledge of Earth Day. As we continue to be exposed to diverse backgrounds and situational awareness of today, remember that "education is the passport to the future, for tomorrow belongs to those who prepare for it today" (by Malcolm X).



Netflix recommendation:

Cadillac Records

Take a 10-minute walk after every meal, you'll be surprised how beneficial it is.

Take a mental health day if you are feeling overwhelmed.

Book recommendation by
Simon Sinek, "Leaders Eat Last"

Jams FROM JONATHAN QUARANTINE PLAYLIST

"Survivor"
by Destiny's Child

"Lazy Song"
by Bruno Mars

"Yo Perreo Sola"
by Bad Bunny

"Work from Home"
by Fifth Harmony

"Home"
by Phillip Phillips



QUARANTINE DAY WHATEVER:

