

UL Lafayette
Residential Life
Newsletter
DECEMBER 2019

dead days.finals.
happy holidays

HOLIDAY  **CONTEST!**

- Come by the office to vote for the ResLife member who you think is on Santa's naughty or nice list
- The person with the most votes in each jar will win a small gift
- Only one vote per person

Important Dates:

12-2->12-6	Dead Days	12-18	Director's Training
12-8 & 12-9	Finals		Break Duty Begins
12-10	Late Night Breakfast	12-19->12-31	Break Duty
12-11 & 12-13	Finals	12-20	Commencement Exercises
12-16	Banquet	12-24	Christmas Eve
12-17	Ugly Christmas Sweater End of the year party	12-25	Merry Christmas

RA Spotlight

Jett
Miller

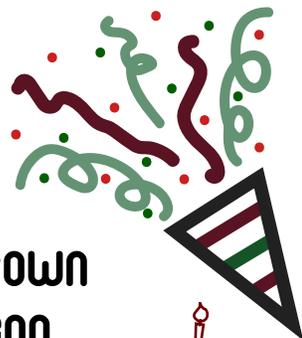


"I was hired in Spring of 2019. I am currently in my Sophomore year majoring in Computer Science with a minor in Math. In my free time, I enjoy playing Pokémon and other video games. I also enjoy spending time with my friends, family and girlfriend. One fun fact about myself is that I have never broken a bone before."

Happy Birthday!

● 12-1 Oluwatimileyin Olaosebikan ●

12-18	DeAndre Mitchell	●	12-22	Jonathan Brown
12-18	Tyler Holmes	●	12-28	John Dickson
12-21	Teri Lewis	●	12-30	Cierra Johnson



Daniela's DISHES

Soft Christmas Cookies

Servings: 48 • Calories: 97

Prep Time: 20 Minutes • Cook Time: 8 Minutes
Ready In: 3 hours

INGREDIENTS

3 3/4 cups all-purpose flour • 1 teaspoon baking powder • 1/2 teaspoon salt • 1 cup margarine, softened • 1 1/2 cups white sugar • 2 eggs • 2 teaspoons vanilla extract

INSTRUCTIONS

1: Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.

2: Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters.

3: Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.

RA-CHELLE'S RECOMMENDATIONS

Klaus (Netflix) and Frozen 2 are some great movies to watch this month. You are never too young to watch cartoons.

If you are feeling stressed out over finals, take an hour break and treat yourself.

Surround yourself with friends while you are studying for finals.

Agnes Edwards (CC) Computer Lab is a great place to study if the library is packed.

Most importantly SLEEP...and set 5 alarms so you do not miss your finals.

MAYLEN'S MOTIVATION

“Just because the past didn't turn out like you wanted it to, doesn't mean your future can't be better that you ever imagined”

FROM JAMES ONATHAN

“Merry Christmas
Happy Holidays”
by N*Sync

“All I Want for
Christmas is You”
by Mariah Carey

“Silent Night”
by The Temptations

“Underneath the Tree”
by Kelly Clarkson

“Do You Hear What I Hear”
by Whitney Houston

MATT'S MESSAGES

Acts of Giving

Around this time of year, many people participate in the act of giving. Individuals can celebrate Christmas where there is an exchange of giving gifts. Others give their time to give back into the community by helping those in some capacity of need. The act of giving has been around for centuries. Bestowing gifts to kingdoms as a form of support for special occasions, giving acts of kindness, bringing gifts to new neighbors moving into a new community, giving financially to a cause, or just giving their time to assist in the community (i.e. soup kitchens, Salvation Army drives, etc.) are all important ways to give back. Different people of different faiths and cultures believe in some type of act of giving that is signature to their beliefs. This holiday season can internally mean something different for everyone but if it is possible, celebrate in the act of giving in your own special way. Giving comes in a variety of forms: self-care, giving to others, giving your time, or giving of your talents. You're special to yourself and others and everyone has a language that they like to participate in - what will be your act of giving? Happy Holidays!



When you realize it's finals week...
and that's the tea