



# THE 2nd LAIRD Miscellany

Volume 8, Issue 21

Friday, April 19, 2013

## Senior Spotlight: Julie Besenbruch



- 1) If you could take the place of a character in a novel, who would you be and why?  
Any character in Arabian Nights, because unless they are evil, none of them ever do the smart thing. If they are evil, then they have the most fun.
- 2) What is the single best English class you've taken at Carleton and why?  
Shakespeare I. Due to Pierre Hecker and the large number of theater majors in the class, I laughed more than I have in any other class. The rule seemed to be, the louder and prouder you are about being a nerd, the better
- 3) Tell us something that most of the other English majors don't know about you.  
I play the organ.
- 4) Which book would you be okay never reading again?  
*Twilight*
- 5) Six words describing your experience as a Carleton English major:  
Hopefully improving at this analysis thing.
- 6) Favorite prof quote?  
An approximation, but . . . "I tend to inspire fear and dread." - George Shuffelton

## LITERARY CRIBS:



Whose house is this? Email the name of the lucky landowner to whiter or lanec Sophie Siegel-Warren got Keats' bachelor pad last week!



**'a pumkin and a pine-apple': ...  
THE TRANSATLANTIC INCARNATE  
IN WILLIAM DUNLAP'S COMEDY**

**LAURA MCGRANE  
Haverford College**

**Wednesday April, 24 2013  
Time: 3:30-4:30 pm  
Location: Leighton 304**

## quote of the week

"At twenty I tried to die  
And get back, back, back to you.  
I thought even the bones would do.  
But they pulled me out of the sack,  
And they stuck me together with glue"

**STUDENTS! Call in to ext. 4322 with the author and work these last lines come from. The first person to correctly name the quotation with receive a package of cookies with a faculty signature.**

## BRILLIANT MINDS. SWEET TEETH.

With the weather outside being so frightful, spending the weekend with some tasty seems like a pretty good idea. Need a recipe? Look no further than your favorite authors.

Recipes from [paperandsalt.org](http://paperandsalt.org)

### EMILY DICKINSON'S COCONUT CAKE

1 cup coconut  
2 cups flour  
1 cup sugar  
1/2 cup butter  
1/2 cup milk  
2 eggs  
1/2 teaspoon soda  
1 teaspoon cream of tartar  
This makes one half the cake

### GEORGE ORWELL'S TREACLE TART

Ingredients:  
12 ounces short crust pastry.  
Golden syrup.  
2 ounces breadcrumbs.  
A pinch of ginger or a little lemon juice.  
Method. Make the pastry crust in the proportion of eight ounces of flour to five ounces of butter, with a pinch of salt, and mix with cold water. Line a flat metal dish with the pastry. Cover with a layer of bread crumbs, then pour in the golden syrup. Sprinkle lemon juice or ginger over the syrup and cover with the remainder of the crumbs. Bake for 30 minutes in a hot oven.

2 cups sifted cake flour  
1 tbsp baking powder  
1/2 tsp baking soda  
1/2 tsp ground cloves  
1/2 tsp ground cinnamon  
1/2 tsp ground nutmeg  
1 cup seedless raisins  
1/2 cup butter  
1 cup sugar  
2 large eggs

### SYLVIA PATH'S TOMATO SOUP CAKE

Sylvia Plath wrote to a friend that she loved *The Joy Of Cooking*, particularly this tomato cake.

1 can (about 11 fluid ounces) condensed tomato soup  
1/2 cup chopped walnuts, optional  
Preheat the oven to 375F (190C/gas mark 5). Grease and flour two eight-inch cake pans.  
Sift the flour, baking powder, baking soda and spices together. In a separate bowl, toss the raisins with about a quarter cup of the flour mixture and set aside.  
Cream together the butter and sugar in a mixing bowl until light, then beat in the whole eggs until thoroughly mixed.  
To the creamed sugar/butter mixture, add the flour alternately with the soup by thirds. Fold in the raisins and the walnuts, if using.  
Divide the mixture evenly between the two cake pans and then bake for about 35 minutes, or until a toothpick inserted in the centre of the cake comes out clean once removed. Leave to cool in the pans for five minutes, then transfer to a cake rack to cool thoroughly. Frost with cream cheese frosting.

### ELIZABETH BISHOP'S BROWNIES

4 squares bitter chocolate (or about a cup of cocoa)  
4 eggs  
1/2 cup butter  
2 1/2 cups white sugar  
1 cup flour  
2 teaspoons vanilla  
2 cups chopped nuts

Melt the chocolate and butter together – or, if you use cocoa, melt along with half the sugar and a little water. Cool slightly and beat in eggs and rest of sugar. Sift in flour, add vanilla and nuts and beat. The batter is fairly stiff – doesn't run much. Spread about this thick in square pan.

Bake in a slow oven – about 45 minutes to an hr., depending on pan, thickness, etc. They should be dry on top, just pulling away from edges, but still rather damp in the middle. Cut in squares in pan and remove with spatula.

This makes chewy brownies – for a harder kind, use brown sugar and an extra egg – or half brown sugar – Can be made thicker and used hot with whipped cream on top for a desert [sic].”

### GREAT GATSBY SOUNDTRACK

We may not be able to see this Baz Luhrmann spectacle until May, but the soundtrack titles were released this week. Listen and get psyched!

1. “100\$ Bill” Jay-Z
2. “Back to Black” Beyoncé, Andre 3000
3. “Bang Bang” will.i.am
4. “A Little Party Never Killed Nobody” Fergie, Q-Tip, GoonRock
5. “Young and Beautiful” Lana Del Rey
6. “Love Is the Drug” Bryan Ferry
7. “Over the Love” Florence and the Machine
8. “Where the Wind Blows” Coco O. of Quadron
9. “Crazy in Love” Emeli Sandé
10. “Together” The xx
11. “Hearts a Mess” Gotye
12. “Love is Blindness” Jack White
13. “Into the Past” Nero
14. “Kill and Run” Sia