

The Scholastica Forum

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Monday, March 30 marked the first official meeting of the Scholastica Forum. The meeting held a discussion on the topic "What is Art?" According to board member Claire Voigt, "Topics are introduced to the board directly from the student body when they answer a survey we send out on topics they want to discuss." The topics are then reviewed and voted on by board members. Once a topic is chosen, it becomes the central subject of the next meeting.

The Scholastica Forum is a way to discuss topics in a non-partisan setting. In describing what drew her to the Forum, board member Ellie Chaouch said, "I wanted to join a club that allowed for the exchange of ideas and perspectives in a safe space. This club is so powerful in that it allows students to learn and interchange ideas with their peers in a more relaxed setting in comparison to a formal classroom."

Board members are discussing ways to collaborate with other clubs on campus. Events are being planned for next fall, and the group is communicating with staff members that may participate in discussion to offer a deeper understanding of the topic. This is in an effort to expand the perspectives within the discussions. Ellie Chaouch also said, "The goal of the Scholastica Forum is to allow discussions to flow between differing perspectives, so everyone is welcome to stop in a meeting!"

Students can become involved by suggesting discussion topics in surveys sent out to the student community or by attending a Forum meeting via Zoom. Meetings take place once a month on Mondays at 7 p.m.

Recipe: Old-Fashioned Blueberry Snack Bars

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Script Photo/ Claire Voigt

This is my great-grandmother's recipe for blueberry bars!

Ingredients:

1 cup flour
¼ cup powdered sugar
¼ cup butter
¼ cup margarine (I use oil)
1 cup granulated sugar
2 eggs, beaten
½ tsp baking powder
¼ tsp salt
1 cup fresh or frozen blueberries
1 tsp vanilla
⅓ cup coconut
½ tsp cinnamon

Directions:

In a bowl, cut together one cup flour, butter, and powdered sugar. This mixture should end up smooth. Spread into an 8x8x2 baking pan and bake for 25 minutes at 350 degrees. In another bowl, mix together eggs, granulated sugar, remaining flour, baking powder, salt, vanilla, blueberries, coconut and cinnamon. Pour this mixture over the hot cookie base and bake for 30 minutes. Wait until the bars are cool to eat.