



## ***Melissa B. Carunungan***

The past four years have taught me that learning continues outside the classroom, college friends are lifelong, excellence is a habit, and that I should never settle. Thank you, Ateneo, for making me a better person than I was yesterday.



DOUBLE MAJOR IN BFA CREATIVE WRITING; MINOR IN EDUCATION, MINOR IN DECISION SCIENCE

## ***Christian Antonio D. Castillo***

Habibti, I have learned. Fill a pan with water one inch deep. Add one teaspoon of kosher salt and two teaspoons of white vinegar. Bring to a simmer over medium heat. Meanwhile, crack one fresh egg into a cup. Quickly stir the water in one direction until it's all smoothly spinning around. Carefully drop the egg into the center of the whirlpool. Turn off the heat, cover the pan, and set your timer for five minutes. Don't accost the egg in any way. Remove the egg with a ladle and serve. Thanks.