

# THE SUMTIMES



## IN THIS ISSUE

FOOD, FOOD,  
AND MORE FOOD

AS ALWAYS,  
THE SEMINAR SCHEDULE

WAIT, WE CAN ACTUALLY SPEND TIME  
TOGETHER NOW (IN PERSON)?  
GET READY FOR A LOT OF GATHERINGS

MATH MEMES!

OUR FAVORITE BOOKS



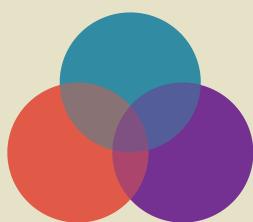
## Note from the Editors:

Hello all! We hope you enjoy this year's final edition of the newsletter! We would like to say thank you for giving us the wonderful opportunity to be your SumTimes newsletter editors. We've thoroughly enjoyed relaying nuggets of wisdom and bits of information to our math department family, and we hope our editions brought as much joy to you as they did to us!

We wish you all the best! Happy holidays!

Margarita Bustos Gonzalez and Jessa Rhea





# OUR FAVORITES FOR THANKSGIVING



We asked our marvelous math group about their favorite Thanksgiving dish. We hope to inspire a new staple for your Thanksgiving menu!

## Pineapple Dressing/Stuffing:

As a note it is absolutely incredible with a honeyed Ham. It has such an incredible contrast for the Ham in a tart and sweet way. One would be remiss to leave this out of a wonderful meal celebrating thanks.

-Parker Evans

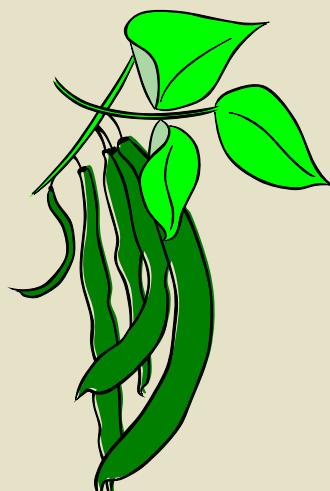


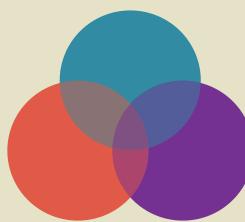
My favorite Thanksgiving dishes are pie (especially **cherry pie**) and **cranberry sauce**, because I really like sweet things.

-Natalie Randall

My favorite Thanksgiving dish has always been **green bean casserole**. I'm not sure I can give any specific reason as to why other than the fact that green beans are good, and I absolutely love the crispy fried onions on the top. The way my family typically makes it is with green beans (of course), cream of mushroom soup, and a layer of French's fried onions on top. Simple, but delicious, and it can be altered if desired.

-Garret Mason





# OUR FAVORITES FOR THANKSGIVING (CONT.)



My favorite dish for Thanksgiving is the main dish as in the **turkey**, particularly my mom's turkey. We thaw out the medium sized turkey for about a couple of days. The night before Thanksgiving, my mom and I used to wash the turkey. She would boil the neck and the other usual organs that you generally find inside the turkey when bought from a store. Then we work on the stuffing for the turkey. We get several bags of Pepperidge Farm Herb Seasoned Classic Stuffing. We usually have 3 bags. In my opinion, you can never have too much stuffing. We also have a green bell pepper, one medium onion, one bundle of celery, 2 cans of corn, 1 potato, salt, black pepper, and lots of lots of butter! So, we peel the potato. We then dice the potato, onion, and celery. Then we mix all these things with the stuffing. We add the cans of corn with the juice of the corn. By this time, the organs have been fully boiled. So, we cut everything up except the neck. We add all of the organs into the mixture. Then we add the salt, black pepper, and butter. Once this is ready, we bring the turkey and put it in a big container dish. Then we stuff the turkey with the stuffing and we also put stuffing around the sides of the dish engulfing the turkey. Then my mom injects melted butter into it. For good measure, she adds more melted butter to the stuffing as well. Finally, we place the neck on the top of the stuffing. Then we refrigerate it until about 5 or 6 am; we put it to bake at 350 degrees until about noon. With all the butter we add to it, the turkey is so moist and extremely juicy. Once we have finished preparing our turkey, our 15 pound turkey becomes more like a 20 pound dish.

I love this turkey so much that my mom makes it for me when I come home for Winter Break since I do not go home for Thanksgiving. Another reason I love it so much is because I have some of the fondest memories with my mom while preparing our turkey. One of my favorite memories is my mom saying, "there is no need to buy a butterball when we can make it on our own" (as in injecting the butter into it ourselves).

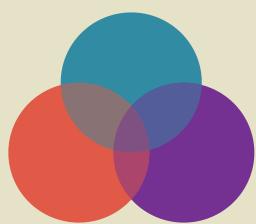
-Margarita Bustos Gonzalez



The dish I love is called **napa cabbage and tofu soup**. By its name, it has napa cabbage and tofu in it, but sometimes there can also be meat (usually thin cut pork) and rice noodles inside. As a soup dish, it is usually served hot, which is great for the winter season. It can be made vegan or halal, which makes it possible for everyone with different background to enjoy. It is also high in carbs, protein, and fiber, which means balanced nutrition! It has a plain flavor, so it won't steal the thunder from all the other big dishes! It is like an average kid in the classroom that is neither too good nor too bad, but everybody likes!

-Yilin Zhu





# OUR FAVORITES FOR THANKSGIVING (CONT.)

## TORTILLA DE PATATAS (Potato Omelette)

What you need:

1. 8 or 10 eggs
2. 1kg 😊 of potatoes
3. 1 big onion
4. olive oil virgin extra and salt

Steps:



1. We peel the potatoes, wash them to remove traces of dirt and very importantly, we dry them.
2. We cut into semi-thin slices. We place them in a large bowl, where then we are going to mix with the egg and add salt to taste.
3. We chose our largest, nonstick skillet. We put it on the fire and add a good extra virgin olive oil. We introduce the potatoes cut and already salted and let them cook for approximately twenty minutes over low heat.
4. While the potatoes are frying, in the bowl where we are going to put the potatoes later, we beat the eggs, we reserve. We peel the onion and cut it as finely as possible.
5. In another pan we heat olive oil and add the onion pieces. We poach until it has a golden color. The onion will be done before the potatoes, so we drain and add to the bowl with the beaten egg.
6. Remove as much oil as you can from your potatoes and add them to the bowl with the eggs and the onion.
7. We rest the future omelette for 15 minutes so that all the flavors come together well.
8. In the same pan in which we have fried the potatoes and once the oil has been removed. We cook the mixture that we have at rest. To turn it around, use a large flat plate.

I like it because it reminds me of home.

-Adriana Fernandez Quero

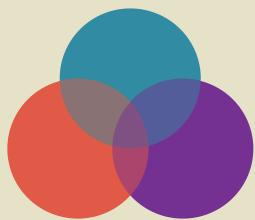
What's more midwestern than corn cheese casserole?! One of my favorite dishes that my family makes for special occasions, and always on Thanksgiving, is corn cheese casserole. It's a delicious blend of macaroni, a plethora of extra sharp cheddar cheese, a stick of butter, and creamed and whole-kernel corn baked to perfection. We also add rosemary when we're feeling fancy 😊

-Jessa Rhea

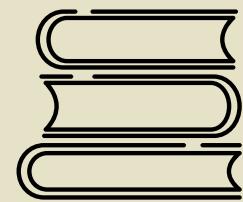
corn cheese casserole!



A vegetarian's Thanksgiving dinner ☺



# CHECK ME OUT!



## Your Holiday Reading List:

I recommend the book *The Auschwitz Violin* (or *El Violí d'Auschwitz* in Catalan) by Maria Angels Anglada Abadal that was published in 1994. Here is the plot:

"In the winter of 1991, at a concert in Krakow, an older woman with a marvelously pitched violin meets a fellow musician who is instantly captivated by her instrument. When he asks how she obtained it, she reveals the remarkable story behind its origin.

Imprisoned at Auschwitz, Daniel feels his humanity slipping away. Treasured memories of the young woman he loved become hazier with each passing day. When Daniel's former occupation as a crafter of fine violins is revealed to those running the concentration camp his very existence moves from being merely precarious to under immediate threat. The camp's two most dangerous men make a cruel wager: if Daniel can build a beautiful violin within a certain number of days, the Kommandant wins a case of the finest burgundy. If not, the camp doctor gets hold of Daniel for use in his 'experiments'. And so, battling malnutrition and exhaustion, Daniel tries to capture his lost art, knowing all too well the cost of failure."

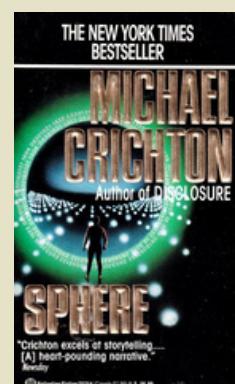
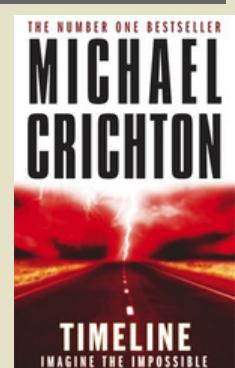
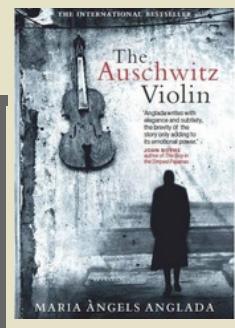
-Adriana Fernandez Quero

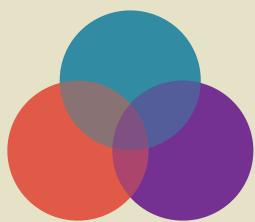
As for books for leisure reading, I'm a fan of Michael Crichton (he is most well-known for Jurassic Park and the tv show ER). I'd probably recommend a couple books (both fiction).

For those that have a little interest in history, I like his book *Timeline*. It's essentially a book about some historians who "travel back in time" (the quotes are because the book doesn't describe it as time travel, but that's the easiest way to give a short description), to rescue their professor who has gotten stuck in a dangerous time period. It starts off pretty slow (the first 100 pages progress kind of slow, but it picks up from there and will hold your interest the rest of the way through).

The second book I'd recommend by him is *Sphere*. I personally like this one better (other than the fact I was slightly disappointed with the ending. However, I'm no creative writer, and I can't tell you a better way to end it, so who am I to complain. It made sense and left a solid conclusion, just not the most satisfying ending). Essentially the story follows this one psychologist. If I remember right, he wanted to earn a little extra money, so he wrote a paper on what he thought would be the best way to make contact with an alien species if they ever came to Earth. Lo and behold, this paper he thought was a shame comes back to bite him in the butt, because the government thinks there may be an alien space craft at the bottom of the ocean and they put the plan from his paper into use. Without spoiling anything, the rest of the book is about what happens as he and others go down to explore this mysterious craft.

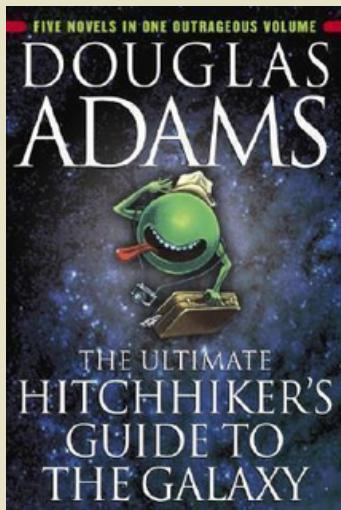
-Garret Mason



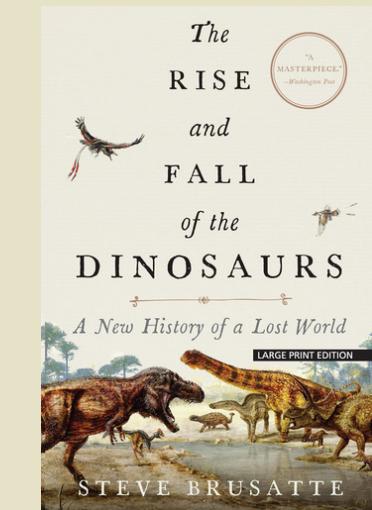
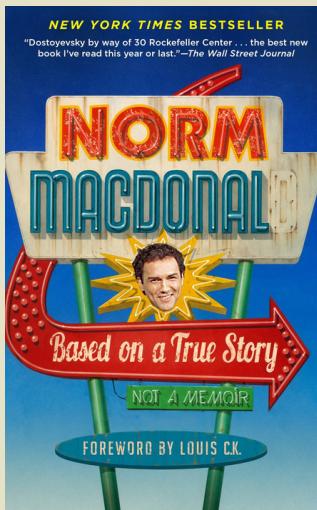


# CHECK ME OUT!

## (CONT.)



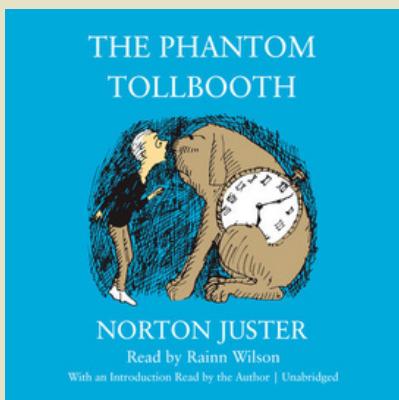
Recommended by Kerry Tarrant



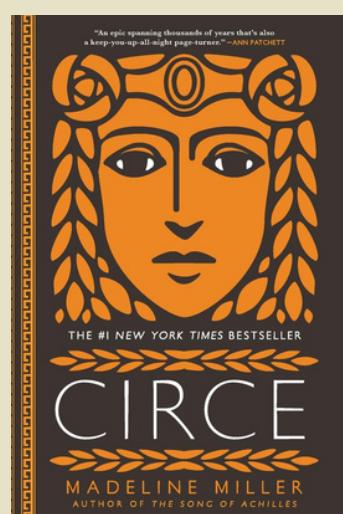
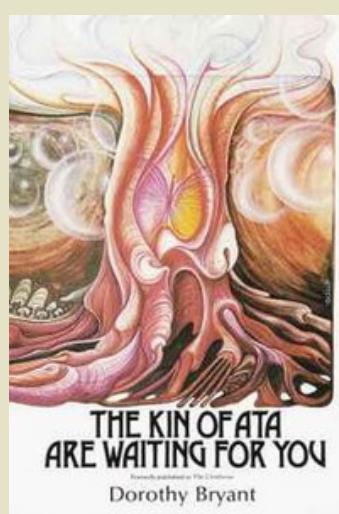
Recommended by Joe Starr

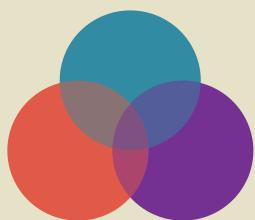
My book recommendation is *The Phantom Tollbooth* by Norton Juster. It's a children's chapter book, so it only takes a few afternoons to read, but it is a charming story. It's about a little boy named Milo who finds himself whisked away by the magic of a tollbooth to a world where abstract concepts become physical. He meets a watchdog (literally a dog with a watch for a body), goes to the city where letters are grown on trees and sold in markets, visits the valley of sound where everything you hear every day is created, and eventually finds himself in Digitopolis where he meets the mathemagician and some truly heartwarming math shenanigans ensue. I'd recommend it to anyone who wants to smile and have a delightful chuckle to themselves while reading. It was my favorite book when I was a kid and I still take the time to read it again every few years, it's just that good.

-Kitrick Fynaardt



Recommended by Jessa Rhea





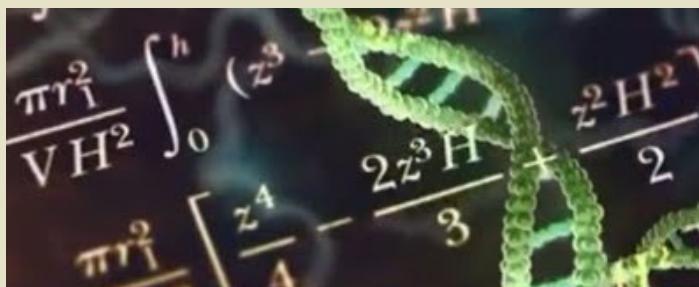
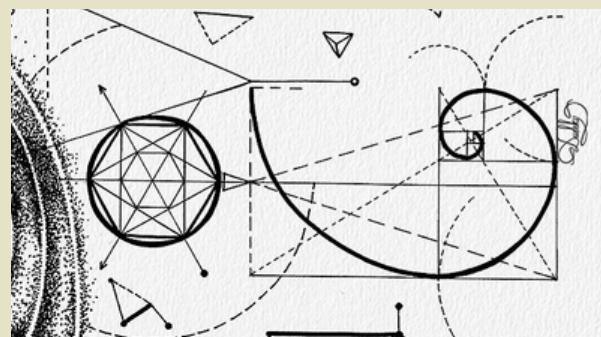
# SEMINARS GALORE!

## Mondays:

### Algebra:

3:30 - 4:20 pm  
210 MLH

[https://uiowa.zoom.us/j/95304783547?  
pwd=SGIYRHBlc0dmbDc0Y2R4eSt4cGdKQT09](https://uiowa.zoom.us/j/95304783547?pwd=SGIYRHBlc0dmbDc0Y2R4eSt4cGdKQT09)



### Math Bio:

3:30 - 4:30 pm  
105 MLH

<https://uiowa.zoom.us/j/96720583105>

## Tuesdays:

### Number Theory:

12:30 - 1:30 pm  
177 SH

### Operator Theory:

1:30 - 2:20 pm  
309 VAN

### Topology Reading:

2:30 - 3:30 pm  
214 MLH

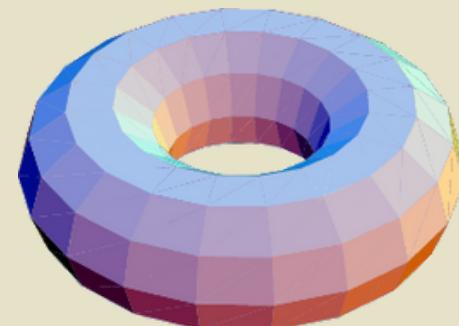
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### Math Physics:

2:30 - 3:20 pm  
309 VAN

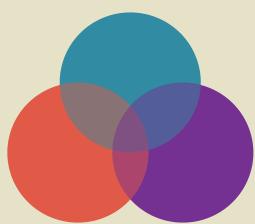
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### GAUSS:

3:30 - 4:20 pm  
176 SH

[https://uiowa.zoom.us/j/93192964149?  
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# SEMINARS GALORE!

## (CONT.)

### Wednesdays:

PDE:

3:30 - 4:30 pm

105 MLH

<https://uiowa.zoom.us/j/99262723156>



### Thursdays:

Topology:

2:30 - 3:30 pm

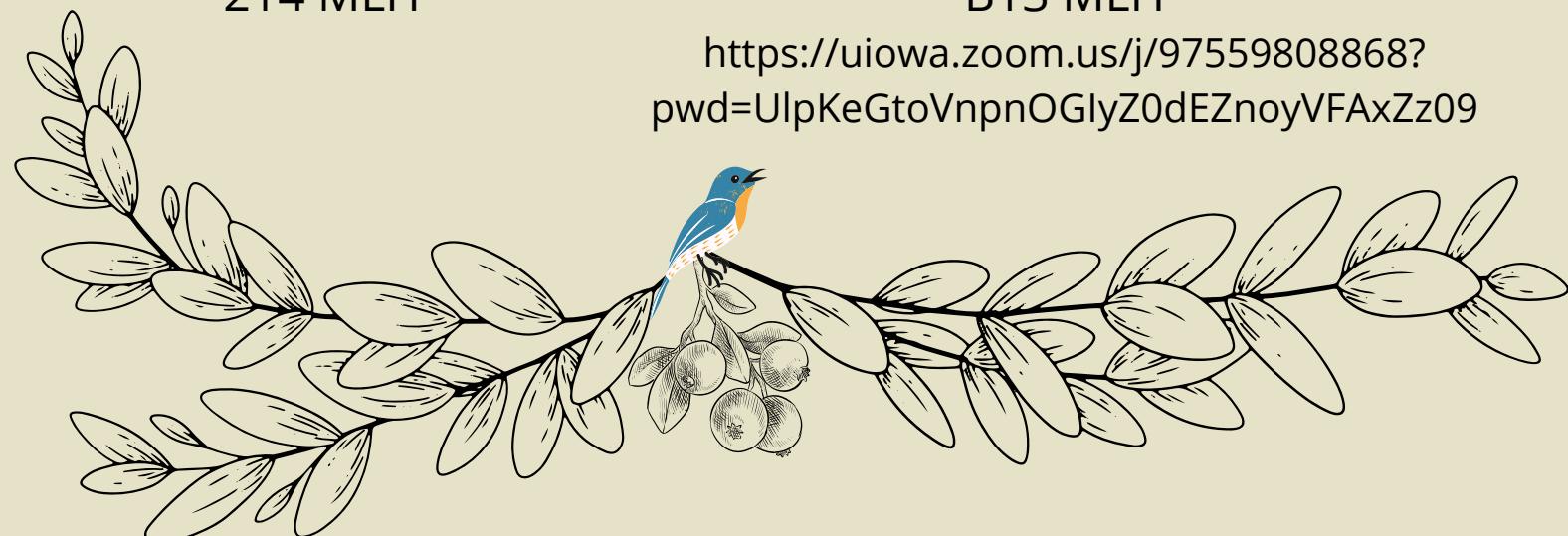
214 MLH

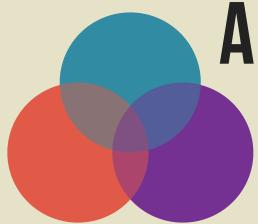
Differential Geometry:

1 - 2 pm

B13 MLH

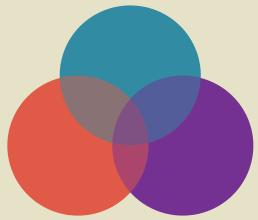
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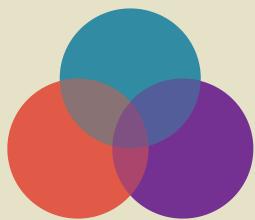
# A VISIT TO WILSON'S APPLE ORCHARD!





# THE FALL PICNIC!





## MATH-FOCUSED GATHERINGS



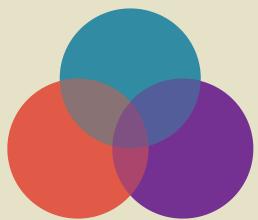
[Left] Dinner at Szechuan House with Dr. Catherine Searle for the WIMS Colloquium on October 21st!



This semester, we had 5 graduate students selected for INMAS. On the right are the students in one of their INMAS trainings, which was located in Chicago, IL.

From left to right:

**Jared Grove, Yilin Zhu,  
Casey Stone, Joseph Sauder,  
Manuel Albrizzio**

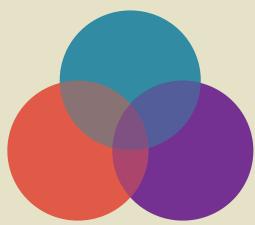


## MATH-FOCUSED GATHERINGS (CONT.)

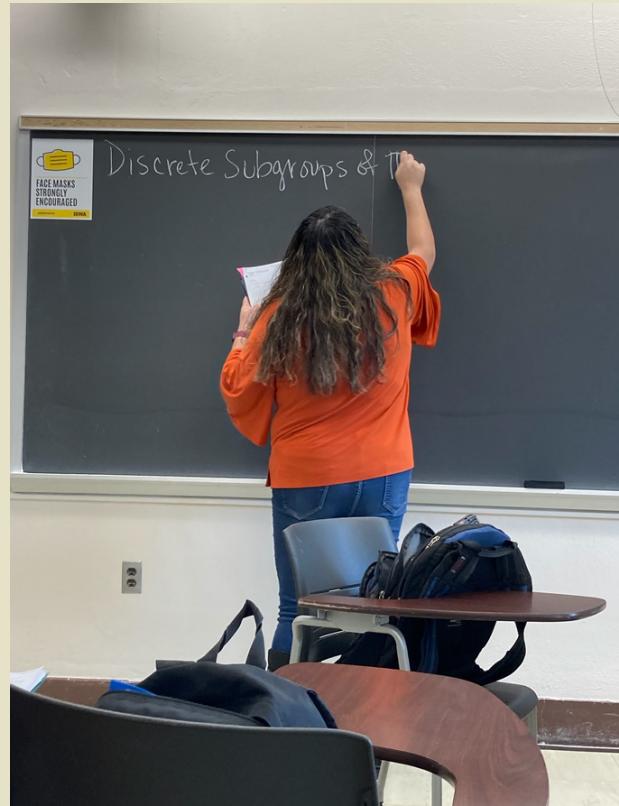
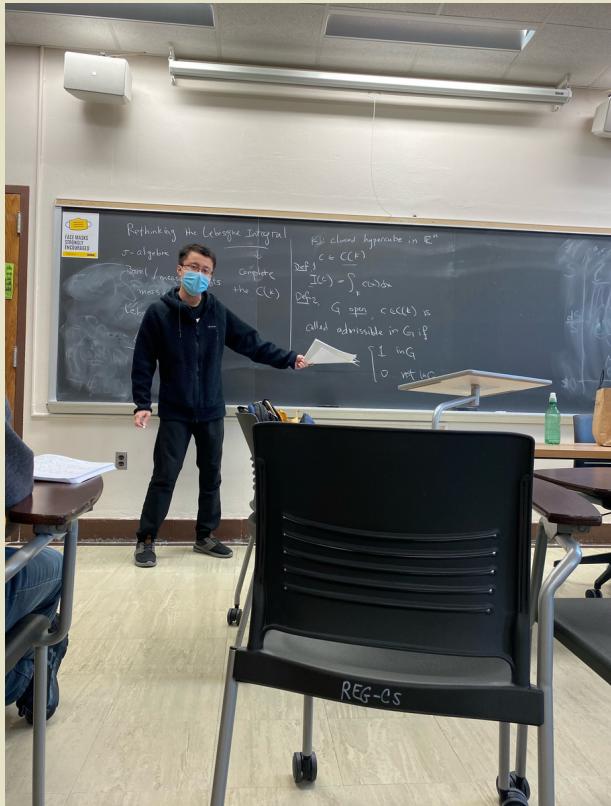


The 2021 Iowa PDE Seminar that was hosted by Iowa State University on Saturday, October 30!

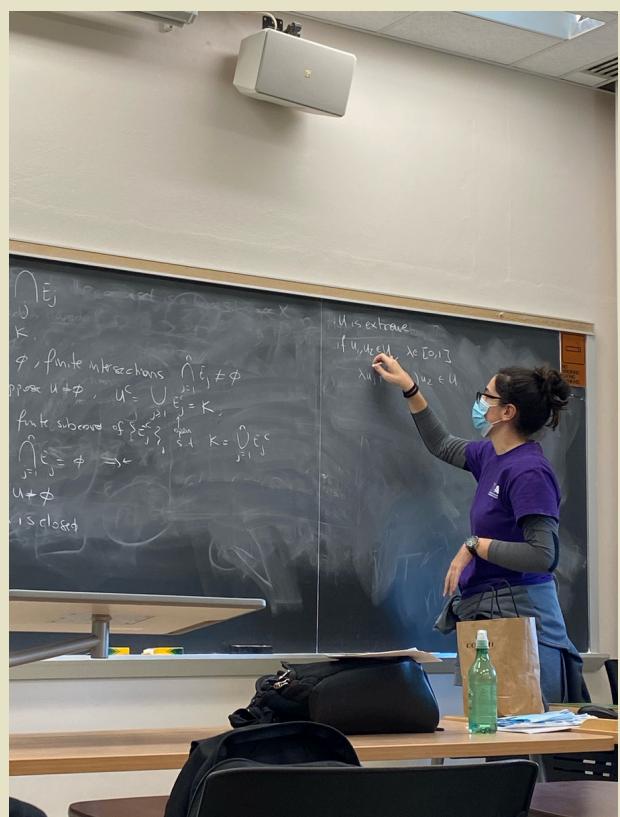


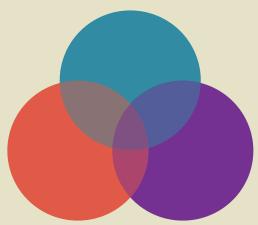


# ANALYSIS PRESENTATIONS!



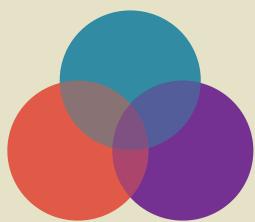
Yilin wowed us with a presentation on "Rethinking the Lebesgue Integral" by Peter Lax, Margarita blew us away with her talk on connecting lattice groups to real analysis, and Adriana stunned the audience with a proof of the Krein-Milman theorem!



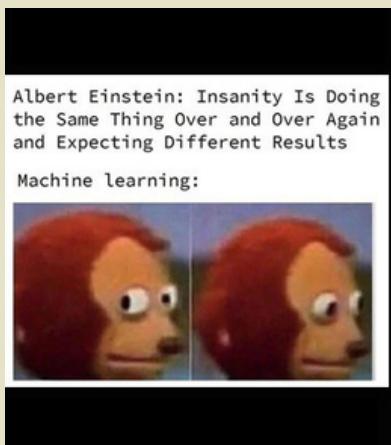


# SHOWING OFF OUR MGB APPAREL!





## MATH MEMES!



Proof by contradiction

The proof is left as an exercise to the reader

The proof is by magic. End of proof.



Me: if  $X^2 = 9$  then  $X$  is 3

My math teacher:

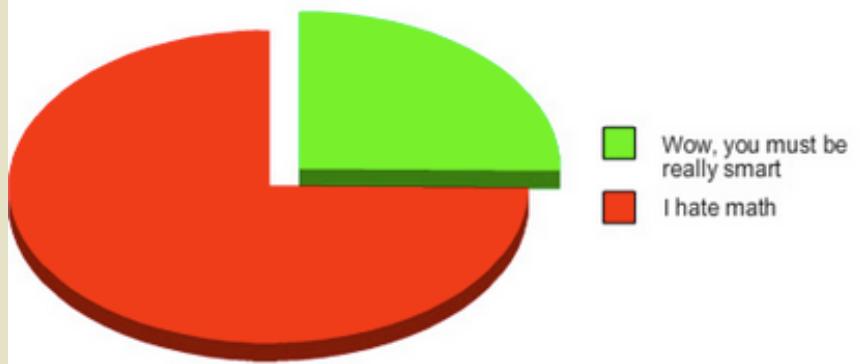
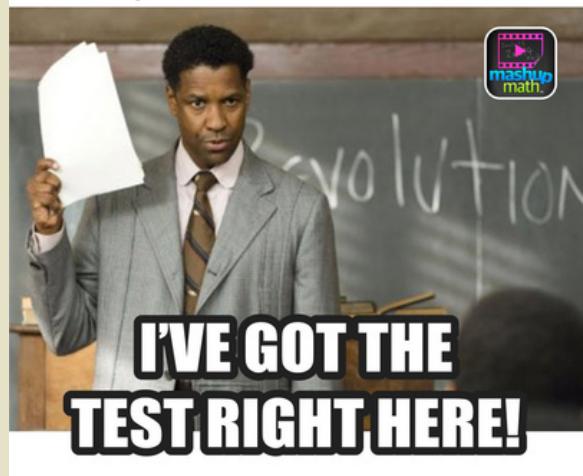


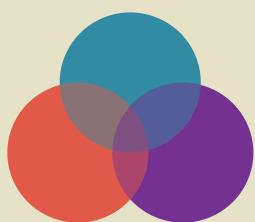
Mathematician finally coming outside after finishing their proof



People's response on learning I am a math teacher

When math teachers review the day before an exam...

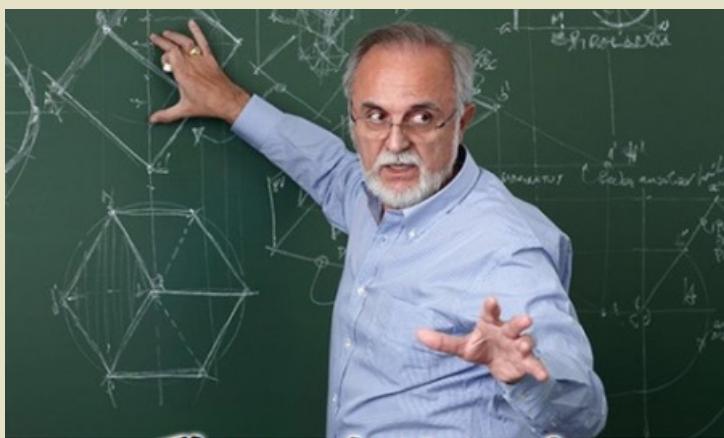




# MATH MEMES!

## (CONT.)

**When You're Solving Math Problem And You Get The Age Of Son More Than Age Of Father**



**The evolution of a math class student**



**Give a proof**

**Tell that the proof is beyond the scope of the course**

**Refer to an other course for a full proof**

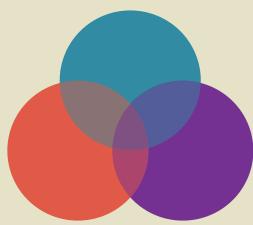
**Call the theorem a "Fact"**



**When you ask a math teacher "is this going to be on the test?"**



# A LITTLE BIT OF FUN!



Enjoy this number search!

3	6	2	8	$2^3$	0	2	8	9	6
1	4	3	5	2	6	7	4	$\sqrt{9}$	2
8	2	7	7	6	4	3	0	7	5
5	0	5	9	$3^2$	2	8	2	1	6
7	3	$\sqrt{4}$	6	4	1	9	3	3	8
0	4	9	6	8	2	4	5	$6^\circ$	1
2	1	5	2	3	7	2	4	8	8
6	3	3	0	6	5	1	7	5	9
1	9	6	7	$5^\circ$	4	1	5	0	3
$2^3$	4	2	8	9	3	0	2	6	$2^2$

$$131928 + 257493$$

$$1213395 - 753066$$

$$578 \times 994$$

$$56139 \div 3$$

$$14^6$$

$$\sqrt{375559383241}$$

$$9!$$

$$\frac{d}{dx} 43981x$$

$$\int_0^{16} x^3 dx$$

$$\sum_{k=0}^{47} k^2$$



Happy  
holidays

