

THE SUMTIMES



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Fall 2022



First Years

Welcome to all of our first years! We are so excited to have you here and hope you are having a good semester!

Welcome MEET THE FIRST *hello* YEARS

Merrick Dodge

Hometown: Liberal Kansas
Previous Degree(s): Math
BS from K-State
Hobbies: Cooking/baking,
playing guitar, and reading
Future Goals: I want to
work in academia. I love
teaching. I love research.
Might as well spend my life
doing both.

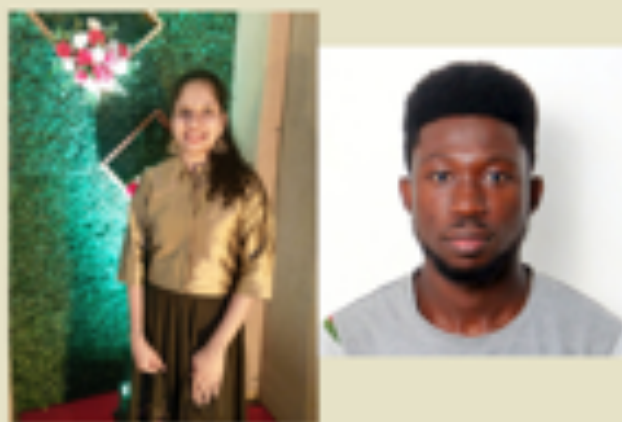


Samuel Holen

Hometown: Fertile,
Minnesota
Previous Degree(s): Math
BA and Physics BS from
MSU Moorhead
Hobbies: Cooking,
weightlifting, and reading
Future Goals: I hope to
become a professor at a
medium to large university.

Nandita Nair

Hometown: Kodungallur,
India
Previous Degree(s):
Science BS-MS from IISER
Tirupati
Hobbies: Minesweeper,
watching TV, singing,
casual game nights, and
home organization
Future Goals: I don't have
concrete plans, but I hope
to work with a math journal
someday.



Daniel Israel Kakou

Hometown: Takoradi,
Ghana
Previous Degree(s): Math
from University of Cape
Coast, MATHMOD Master's
Hobbies: Sporty activities,
especially basketball,
soccer, and working out
Future Goals: As someone
who loves being in the
academia, I don't mind
working in any college or
university.

Leslie Colton

Hometown: Orem, Utah
Previous Degree(s): Math
BS from BYU
Hobbies: Knitting, table top
role playing games
Future Goals: I want to
teach as a mathematics
professor at the university
level.



Blake Mattson

Hometown: Andover,
Minnesota
Previous Degree(s): Math
BS from UW-River Falls,
Math MS UM-Duluth
Hobbies: Biking, walking,
going to the gym, games
Future Goals: I would like
to become a professor, if
possible at UW-River Falls.



A PICTURE IS
WORTH A THOUSAND
WORDS





FALL PICNIC 2022



As the tradition continues, our graduate students had great time at 2022 Fall Picnic. These amazing pictures define the fun they had.





SOCIAL GATHERINGS

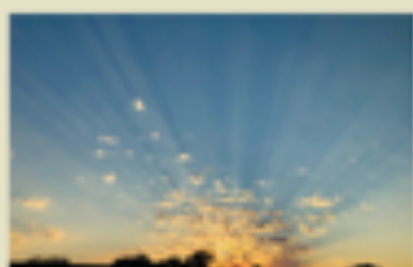


Here is to all the fun our math graduate students have at the MGB event called **Joe's Night** every month!





OUR GORGEOUS IOWA CITY!



Iowa City and the Pentacrest embellished with ravishing colors of every season. Definitely, this has nothing to do with math. One of the editors just wants everyone to enjoy the beauty around us. :D



THANKSGIVING RECIPES



Roasted Turkey



Ingredients:

1 (4 to 16 pound) frozen young turkey

For the Brine:

1 cup kosher salt
1/2 cup light brown sugar
1 gallon vegetable stock
1 tablespoon black peppercorns
1 1/2 teaspoons allspice berries
1 1/2 teaspoons chopped candied ginger
1 gallon heavily iced water

For the Aromatics:

1 red apple, sliced
1/2 onion, sliced
1 cinnamon stick
1 cup water
4 sprigs rosemary
6 leaves sage
Canola oil

Method:

- Two to three days before roasting: Begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F.
- Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.
- The night before or early on the day you'd like to eat: Combine the brine, water and ice in the 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.
- Preheat the oven to 500 degrees F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.
- Place the bird on roasting rack inside a half sheet pan and pat dry with paper towels.
- Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.
- Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees F. Set the thermometer alarm (if available) to 161 degrees F. A 14 to 16 pound bird should require a total of 2 to 2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil or a large mixing bowl for 15 minutes before carving.

Pumpkin Pie



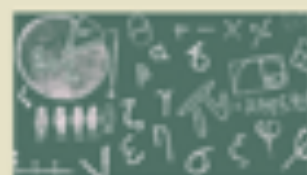
Ingredients:

1 unbaked 9-inch deep dish pie pastry (9-10-inch)
2 cups freshly cooked pumpkin, seeded, peeled, mashed
1/4 cup granulated sugar
1/4 teaspoon salt
1 1/4 teaspoons ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3 large eggs, beaten lightly
1 (12 ounce) can evaporated skim milk
1/4 cup skim milk

Method:

- (To make your own freshly cooked pumpkin, quarter 1-2 small pie pumpkins, destem, seed and de-string them. Then steam them in a steamer over boiling water until very tender—the skin will peel right off. Then mash them using a stick blender or a food processor—hand mashing will sometimes produce lumps/strings so unless you like that, go for the stick blender/processor).
 - Preheat oven to 400°F and have ready a pie shield and a large rimmed cookie sheet.
 - Line a DEEP DISH glass pie plate with the pie pastry round, fluting the edges decoratively as desired.
 - Combine in order the pumpkin, sugar, salt, cinnamon, ginger, nutmeg, and cloves.
 - Lightly beat eggs together with both milks, then add to the pumpkin mixture, stirring well to combine—it will be rather thin.
 - Pour as much filling as you can into unbaked pie pastry and bake at 400°F for 50 minutes (or until knife inserted halfway between center and edge comes out without any goo on it). If there is any extra filling use to fill a smaller mini pie plate or discard.
- NOTE: Set cookie sheet on the rack below the rack you are setting your pie plate on in order to catch any drips.
- If the pie edges start overbrowning, place a pie shield or a ring of foil over the edges—this will be needed or not depending on the type of pastry you use.
 - Pie should be served chilled and should be stored in the refrigerator.

*Happy
Thanksgiving*



WORD SEARCH



P	M	U	Z	Z	I	Y	R	E	F	L	E	C	T	I	O	N	G	A	X	S	N	F
O	A	B	S	U	B	T	R	A	C	T	I	O	N	K	O	L	J	I	E	V	P	A
S	S	R	R	A	J	H	N	M	N	E	C	N	E	R	E	F	M	U	C	R	I	C
I	F	Q	A	G	M	K	W	Y	T	I	T	N	E	D	I	R	A	C	I	K	A	T
T	N	I	E	L	N	O	I	T	A	L	S	N	A	R	T	V	Q	M	I	E	O	O
I	O	Y	P	T	L	D	D	T	N	A	R	D	A	U	Q	X	E	A	A	R	E	R
V	I	T	M	R	A	E	E	N	D	E	V	I	T	U	B	I	R	T	S	I	D	X
E	T	I	E	Y	O	N	L	C	O	A	W	E	L	B	A	I	R	A	V	N	D	R
D	A	L	R	L	Y	P	I	O	I	I	E	Q	U	A	T	I	O	N	Y	E	O	E
I	T	I	E	E	G	W	O	D	G	M	T	R	Z	R	U	Y	P	R	N	T	N	Q
V	O	B	E	L	G	N	N	R	R	R	A	A	A	A	P	V	E	O	A	O	U	W
I	R	I	S	O	C	E	A	Y	T	O	A	L	T	E	Q	T	M	R	I	A	Z	A
S	E	S	A	L	G	R	T	I	I	I	O	M	R	O	E	I	E	T	D	C	R	E
I	P	I	B	A	O	V	I	N	R	X	O	C	F	M	N	M	A	R	O	E	X	E
O	R	V	T	L	M	D	B	C	I	T	E	N	I	A	U	C	I	M	C	P	L	Y
N	O	I	T	A	M	R	O	F	S	N	A	R	T	N	I	L	M	I	R	P	R	A
J	V	D	L	Z	X	T	S	R	T	G	E	O	O	L	A	U	P	E	I	T	L	D
E	F	I	N	V	E	R	S	E	W	P	R	O	P	T	T	R	S	T	E	G	H	D
T	A	S	S	O	C	I	A	T	I	V	E	I	E	A	O	S	L	M	E	T	E	I
P	R	O	B	A	B	I	L	I	T	Y	T	R	T	C	I	U	O	B	D	U	I	T
V	L	V	Z	G	P	R	G	C	J	L	A	I	A	O	M	E	R	I	V	M	G	I
H	T	G	N	E	L	H	P	U	U	L	V	L	N	H	G	A	W	Y	M	K	H	O
E	P	Q	R	A	T	I	O	M	C	E	U	Z	F	R	A	C	T	I	O	N	T	N

ADDITION
ALGEBRA
AREA
ASSOCIATIVE
BASE
CIRCLE
CIRCUMFERENCE
COMMUTATIVE
COORDINATE
DECIMAL
DENOMINATOR
DISTRIBUTIVE
DIVISIBILITY
DIVISION
EQUATION
EXPRESSION
FACTOR

FRACTION
GEOMETRY
HEIGHT
IDENTITY
INTEGER
INVERSE
LENGTH
MULTIPLE
MULTIPLICATION
NEGATIVE
NOTATION
NUMERATOR
PARALLELOGRAM
PERCENT
PERIMETER
 π
POSITIVE

PRIME
PROBABILITY
PROPORTION
QUADRANT
QUADRILATERAL
RATIO
RECIPROCAL
REFLECTION
ROTATION
SUBTRACTION
TRANSFORMATION
TRANSLATION
TRIANGLE
VARIABLE
WIDTH



SEMINARS



Algebra: Monday 3:30-4:20 (205 MLH)

Operator Theory: Tuesday 1:30-2:20 (209 VAN)

Topology: Tuesday/Thursday 2:00-3:15 (51 SH)

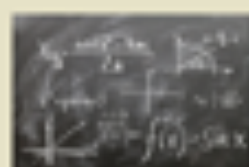
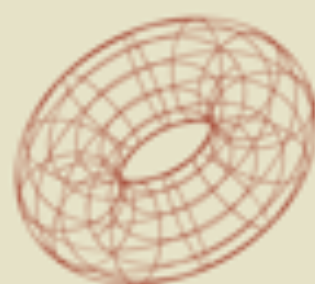
Differential Geometry: Tuesday 11:00-11:50
(B11 MLH)

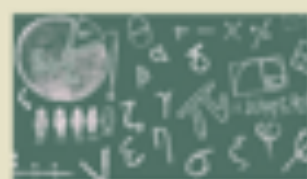
Mathematical Physics: Tuesday 2:30-3:20 (309
VAN)

Mathematical Biology: Monday 3:30-4:20 (113
MLH)

PDE: Wednesday 3:30-5:20 (113 MLH)

Numerical Analysis: Tuesday 11:00-11:50 (118
MH)





MGB ELECTIONS



MGB elections are coming up! Here is a list of our current Math Graduate Board. If you are interested in running for any positions, ask the current officers about it! Get involved!

2022 MGB

Chair: Ethan Rooke

Vice-Chair: Bryanna Petentler

Graduate Liaison: Anna Leinheiser

International Liaison: Adriana Fernandez I Quero

GAUSS: Garrett Mason and Manuel Albrizzio

Newsletter/T-Shirt: Nikita Kapur and Claire Christian

Social: George Clare Kennedy and Joey Small

Webmaster: Nitesh Mathur

Travel Funding Committee: Elise Askelsen, Yariana Diaz, Fatou Kineh Ndow, and Breanna Guppy

GLC Committee: Ibrahim Emirahmetoglu, Rebecca Sorsen, and Claire Christian



OTHER NOTES



Important Dates

November 20-27: Fall Break

December 9: Last Day of Class

December 12-16: Final Exams

January 17: Spring Semester Starts



Congrats Grads!

**CONGRATULATIONS TO ALL OF
OUR FALL 2022 GRADUATES!
WE WISH YOU THE BEST OF
LUCK IN YOUR FUTURE
ENDEAVORS!**