

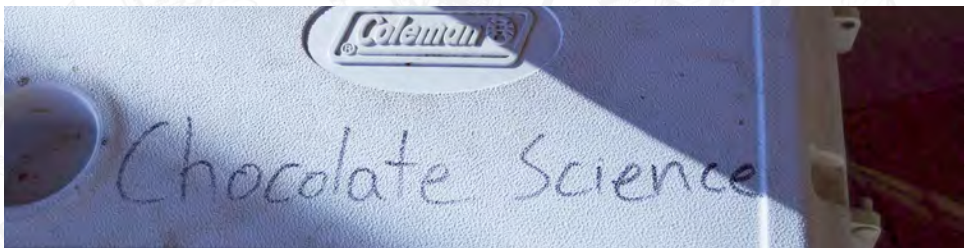
CHOCOLATE LAB

Finals week, for many of us at MIT, is the treacherous culmination of a semester of stress and late nights. The infinite is full of people walking from dorms to libraries, from libraries to exams, from exams to empty classrooms.

But as students cross lobby 10, something brings them to a halt — the richly intense and alluring smell of hot chocolate. Courtesy of the MIT Chocolate Lab, three portable stoves (each with their own double boiler) are perched on a booth table, full of hot milk and swirling chocolate. Chocolate Lab members heat up heavy cream before adding chocolate chips that melt away (like the stress levels of anyone who stops to get a sample).

MIT Chocolate Lab was founded in 2003 to educate students in the art of chocolate making — perhaps most famously through their persistently popular IAP truffle-making class. During finals week, Chocolate Lab brings cheer to the student body by providing free hot chocolate. And it's clear that they're achieving their goal: one happy passerby says, "this is the best part of exams. I love these guys, they're so good!"

For the interested:
Add yourself to chocolatiers-volunteers@mit.edu to get involved in more Chocolate Lab events.





GRILLED CHEESE

next house



The Next House country kitchen is smoky and loud, as orders are yelled out across the room and sandwiches stack up in tottering piles on the tables. Four people wielding spatulas flip and slightly char melty, cheesy sandwiches on the stovetops as others rush to wrap them in foil and run them up to hungry Nexties on the upper floors. Periodically a rush of chill October air floods the kitchen as a chef opens the exit door, stopping the fire alarm from going off. Welcome to the Grilled Cheese Lab.



E LAB (GCL)

The Grilled Cheese Lab is run by residents of safety third (Next House 3W). In 2013, Next Act ran over budget, so the production staff decided to sell grilled cheese halves to make up the balance. It then became a tradition for this event to be held a couple of times a year, but now the sandwiches are free.

GCL has become an institution at Next House, and are a welcome phenomenon for many residents. As one hungry Nextie said: “they warm my heart”.



SIMMONS SMOOTHIES

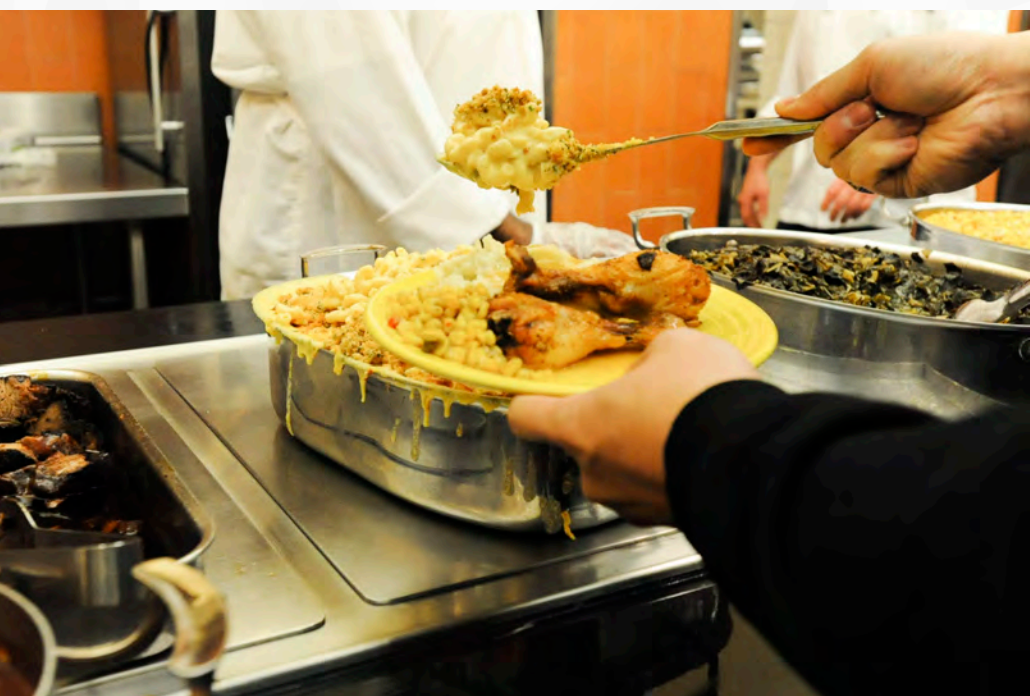
simmons hall

With bags upon bags of frozen fruit piled at his feet, Prof. John Essigmann, Simmons' head of house, expertly wields his blender. Hundreds of pounds of fruit, tempered with honey, yogurt, and coconut milk, are being transmuted almost alchemically into delicious and refreshing smoothies. With each whirl of his blender, another batch of antioxidant-filled, flavor-packed smoothies is prepared for the parched attendees of Simmons smoothie night. From buttermilk pancakes to french toast to fresh fruit, the tables are laden with food — but it's clear that the smoothies are residents' favorite.

The heads of house at Simmons, John and Ellen, started out at New House where they were always on the lookout for new dorm-wide activities. Since New House lacks a dining hall, they started preparing breakfasts for residents. Years later, when John and Ellen moved to Simmons, the breakfast tradition came with them. now, when seniors leave Simmons, John and Ellen give them their recipes so they can take a little piece of Simmons with them out into the world.



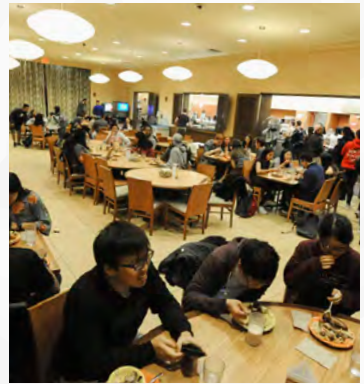




SOUL FOOD NIGHT

mccormick hall

The end of the line is barely discernible — it seems to be somewhere in the Brown living room. Part of you wants to give up and go elsewhere for dinner. The wait can't really be worth it, can it? But your nose, taken in by the enticing smell of mac and cheese and roast pork wafting out of the dining hall, tells you otherwise. As the people in front of you are swiped in one by one, you get closer and closer to your goal: dinner on McCormick soul food night.



Held in McCormick about once a month, soul food night attracts students from all over campus with its promise of the taste of southern home cooking. The menu contains reliable staples like mac and cheese (gooey with a wonderful breadcrumb crust), cornbread (soft and crumbly), and pulled pork (the kind that melts in your mouth). It's the sort of thing people count down towards every month.





Editor-in-chief - *Megan Fu*
Creative Director - *Alex Boccon-Gibod*
Financial Director - *Sebastian Quilter*
Project Manager - *Aaron Sipser*
Campus Culinary Coordinator - *Jessica Yen*
Student Culinary Coordinator - *Charlotte Sun*
Marketing Lead - *Anjali Nambrath*

