

26LAB to help teens learn engineering

By **Tabitha Ponte**
TECHNEWS WRITER

26LAB, NFP is a new not-for-profit organization in the city of Chicago, coming to the area of Bridgeport. The new store, currently undergoing a renovation, is located at 3249 South Halsted Street, near 33rd.

Founded by Armour College of Engineering graduate students Tabitha Ponte, Assoc. AIA (Master of Construction Engineering and Management) and Robert Zylstra, Assoc. AIA (Master of Architectural Engineering), 26LAB is a new enrichment program using architecture, engineering & construction education to help the youth develop their critical thinking, communication & interpersonal skills.

26LAB will offer after school sessions year-round, youth programs like Saturdays' "BLDG BLOCKS" (ages 3-6), professional development programs like design and presentation software training, CEU classes for registered

professionals, movie nights, crit nights, and much more. There will also be "openLAB" hours for the public to come in and learn more about sustainable materials and systems.

Ultimately the goal is to have 26LAB students learn the value and power of their creativity and work, and show them how it can significantly impact the world around them. We want to provide a culture and environment where collaboration is key and creativity is encouraged... and we want to enable our students to tackle issues that will have significant local and universal impact."

26LAB, NFP has partnered with IIT's Idea Shop to host the "26LAB IIT Pilot", scheduled on campus for upcoming dates in March and April.

To get more information, help raise money for the project, or stay informed on its progress, visit the 26LAB website: <http://www.26lab.org>. You can also follow 26LAB on Twitter and Facebook.



IPRO 363 : Language Link

By **Monica Samelson**
TECHNEWS WRITER



(Photo courtesy Monica Samelson)

Gabriela is from Monterrey, Mexico! And we'd like you to meet her!

What is your name? Gabriela Barrera

And what do your friends call you?

Gaby

Where are you originally from? Monterrey, Mexico

What is your major and what year are you at IIT? 4th Year Architecture

Besides English, what languages do you speak? Spanish, French

Can you please say a few common phrases in your native language?

How are you? - ¿Cómo estás?

Where is the bathroom? - ¿Dónde está el baño?

Do you speak English? - ¿Hablas inglés?

Are there any specific traditions or customs relating to your culture that you would like to share?

Yes, it's called Rosca de Reyes. On January 6 we cut up a hollow oval cake with a little toy somewhere in it. Whoever gets the piece

with the toy has to throw a party in February with lots of tamales.

What brought you to join us at IIT? Chicago and architecture

Is there a particularly enjoyable experience you've had here that you would like to share? Yes, the blizzard!

Interview conducted by Ian Hooke of IPRO 363. Looking to find someone to learn a new language with? Keep your eyes open for Language Link next semester, pioneered by IPRO 363. Email ipro363@googlegroups.com for more information, but here's a general round-up.

Language Link is a new IPRO that's building a website for IIT that can work to match up students according to their language learning needs, as they hope to be part of IIT's up-and-coming foreign language program. The website will work sort of like a dating site - using a matching algorithm to match up people according to various factors, such as language proficiency, classes, extracurricular interests, and desired languages.

Vegetarian cooking classes on campus

By **Utsav Gandhi**
CAMPUS EDITOR

The previous Wednesday was the first session of the newly initiated Vegetarian Cooking Classes on campus, and it saw a very good turnout from students of many different nationalities and class standings. Organized by the Vedic Vision Society, the class was facilitated by Ms. Kirtida, who has long been in service at the ISKCON Temple in Chicago and is currently also organizing cooking classes at other university campuses in Chicago, such as Northwestern University on Mondays. The first week of class we prepared a delicious, hot, steaming layered rice preparation known as 'biryani', the recipe of which is included below. A vegetarian diet has a lot of long term health, social and environmental benefits. The classes are scheduled every Wednesday from 6 to 8 p.m. in the Gunsauls Hall First Floor lounge.

Contact vedicvis@iit.edu for more information.

Week 1: Vegetable Biryani

Prep Time: 5 minutes
Cooking Time: 25-35 minutes
Baking Time: 30 minutes
Serves 6-8 persons
Ingredients:

2 cups basmati or other long grain white rice
4 cups water
3 teaspoons salt
2 ½ teaspoons turmeric
4 tablespoons ghee or oil
¼ teaspoon cardamom seeds
1 ½ teaspoons black mustard seeds
2 teaspoons poppy seeds
¼ teaspoon cayenne pepper
1 teaspoon garam masala
1 teaspoon ground coriander
1 large eggplant peeled and diced into ½-inch cubes
6 ounces of melted butter
1 large zucchini diced into ½ inch cubes
1 large red pepper diced into ½ inch cubes
2 cups tomatoes chopped
1 teaspoon sugar
1 cup cooked lima beans
2/3 cup slivered raw almonds
2/3 cup broken or halved cashews (use more of these for better taste and for the treat of a heavier meal!)
2/3 cup raisins

Note that it isn't mandatory to use zucchini, egg plant and tomatoes specifically; similar vegetables may also be used if these aren't available.

Wash, drain, and dry the rice.

Boil the water, 1 ½ teaspoons salt, and 1 ½ teaspoons turmeric in a 4-quart saucepan over moderate heat.

Heat half of the ghee or oil in another 2 quart saucepan over moderately-low heat. Sauté the cardamom seeds and the rice in the hot ghee for 2 minutes or until the grains turn



whitish. Add the boiling water. Stir, raise the heat and bring the water to a full boil. Immediately reduce the heat to low, cover with a tight fitting lid, and gently simmer, without stirring, for 15-20 minutes. Remove from the heat, allowing the grains to become firm.

Heat the remaining ghee or oil in a medium-sized pan or wok over moderately-high heat. Sauté the mustard seeds in the hot ghee and, when they crackle, add the poppy seeds, the cayenne, garam masala, coriander, eggplant pieces, and half of the butter. Stir-fry the eggplant for about 3 minutes.

Add the zucchini, red pepper, tomato pieces, remaining salt, and sugar. Simmer the

vegetables until just tender. Add the lima beans and remove from the heat.

Spoon half of the rice into a large buttered oven-proof casserole dish and spread evenly. Spread the vegetable mixture on top.

Heat the remaining butter in a small pan over moderate heat. Sauté the nuts in the hot butter until they turn pale golden brown. Add the raisins and stir-fry until they swell and the nuts are golden brown.

Combine this mixture with the remaining rice and spread on top of the vegetable layer. Place a lid on the casserole dish and bake in a preheated oven at 355°F for 30 minutes. Serve hot.