READY TO GROW

SEE YOU AT THE DORNISFE CENTER
Dear Neighbors,

After over a year of planning together, the Dornsife Center is officially opening in its newly renovated site on June 12th. We could not have done it without you!

We are also very excited to bring you this first issue of the Dornsife Connector, which we’ll be producing each month. It is all about having a creative outlet to share stories and celebrate successes through words and images. If you’re an aspiring writer, photographer or artist, we want to hear from you so that we can feature your work in upcoming issues.

See you at the Center!

COMMUNITY DINNERS
First Tuesday of each month
6:00pm
Drexel’s community dinner with Mantua and Powelton Village neighbors.

NEIGHBORHOOD WALKS
Wednesday
10:00am
Open to everyone. Walk your way to health with your neighbors

OPEN TOURS
Thursdays
4:00pm
Tour the Dornsife center and see what’s going on.

DORNISFE CENTER OPEN HOUSE
July 16th
4:00 - 8:00pm
Celebrate our grand opening.

Name: Dominique Coleman-Williams
Job: Receptionist at Dornsife Center for Neighborhood Partnerships
Hometown: Philadelphia, PA
Current town: Haverford Avenue in Mantua, Philadelphia, PA
Favorite Movie: A League Of Their Own
Favorite Food: Creamed Spinach (right now, but that answer tends to change)

What is your job?
The receptionist is the first point of contact to visitors at Drexel’s Dornsife Center and therefore represents the “face” of the University at the front door.

Where will we find you at the Dornsife Center?
In the reception office on the first floor of the Lindy House, room M101.

What is your favorite thing about the Dornsife Center?
The interaction and relationships formed while helping people who also live in my own neighborhood.

What do you do when you aren't at work? (hobbies, sports, etc?)
I bake custom-designed cakes and cupcakes.
SUCCESS STORY WITH BRENDA LEWIS

What brought you to the Dornsife Center?
I wanted to learn how to create a web page for the community of Mantua, as I am a board member of the Mantua Civic Association.

What program(s) did you participate in?
I participated in the [KEYSPOT] computer lab program and had fun doing so. I also participated in the free tax program and the estate [planning] program.

What was the most useful thing about the program?
The computer technicians who taught me were very valuable. I began with Tribe, then Jake, and my all time favorite, Brandi, who in my opinion was the best. She knew it all.

What surprised you most about your time at the Dornsife Center?
The personal attention that was given. It was as if you had a personal trainer even though there were a number of residents who were there receiving training also.

How has what you learned in the program helped you?
It has advanced my computer skills. I was taught how to create a web page, how to use my cell phone and send information to my website and how to use Windows and Microsoft programs to my advantage. That was huge for me.

What would you tell others who want to participate?
I have already been telling people to come to the center and how wonderful the training and people are. It was a great crew and experience.
**COOKING WITH DORNSIFE**

This month’s recipe comes from Chef James Feustel, via his Polish grandmother. Chef Feustel, a culinary arts professor at Drexel, will be teaching courses at the Dornsife Center.

**GOAT CHEESE AND POTATO PIEROGI**

*Yield: 2 to 2 1/2 dozen Pierogi*

### Ingredients

#### For the Pierogi Dough

- 2 cups all-purpose flour
- 1 large beaten room-temperature egg
- 1/4 cup sour cream
- 1/2 teaspoon salt
- 1/4 cup lukewarm water

#### For the filling

- 2 large russet potatoes
- 1 small onion, minced
- 1 Tbsp butter
- 1/4 cup goat cheese, softened
- 1/4 cup heavy cream or milk
- 1 tsp finely chopped parsley
- Salt and black pepper to taste

### For the dough

In a medium bowl, combine egg, sour cream, salt and water, and add the flour. Knead until dough is firm and well mixed. Cover with loosely with plastic wrap and let rest 10 minutes to 1 hour.

### Assembling the pierogi

1. On a lightly floured surface, roll out the dough to 1/8-inch thickness. Using a 3-inch round cutter or a wide-mouth jar, cut the dough into circles. Gather scraps, cover with plastic wrap and set aside.

2. Place about 1 Tbsp of filling in the center of each circle of dough, being careful not to overfill. Fold dough over into a half-moon shape and crimp the edges together with your fingers or a fork. If the dough is dry, moisten edges with egg wash (1 egg beaten with 1 teaspoon water) before pressing edges together. Combine the scraps of dough to roll out, fill and close.

3. Drop pierogi into boiling salted water in batches of 10 to 12 (to prevent sticking). After they rise to the surface, cook for an additional three minutes. Remove with a slotted spoon to a tray rubbed with butter – do not drain in a colander as pierogi will stick together.

4. Serve with sour cream, caramelized onions and apple sauce.

*Photo by Billy Wirawan*