

JUNE 2014

THE DORNSIFE CONNECTOR



READY

TO

GROW

SEE YOU AT THE DORNSIFE CENTER

EDITOR'S WELCOME

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!

EVENTS

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.

DORNSIFE CENTER OPEN HOUSE

**July 16th
4:00 - 8:00pm**

Celebrate our grand opening.



STAFF MEMBER SPOTLIGHT

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.



The newly-renovated Dornsife Center for Neighborhood Partnerships welcomes you to join us and work together towards your success.

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?

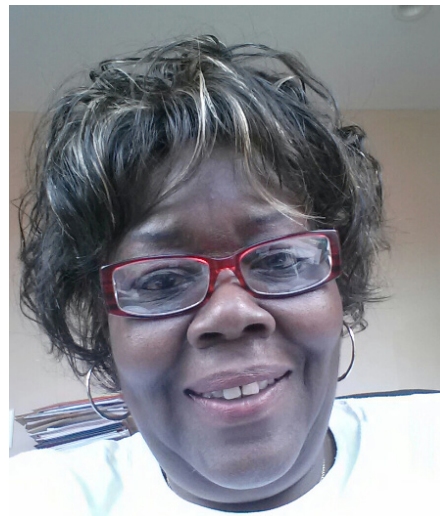
I participated in the [KEYSPOT] computer lab program and had fun doing so. I also participated in the free tax program and the estate [planning] program.

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
- 3/4 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.

For the filling

1. Peel the potatoes and cut into large pieces. Place them in a pot of cold water, and bring to a boil. Simmer until the potatoes are cooked through. Drain immediately, and return the potatoes to the warm pot to dry out. You may place the pot over a low flame or in a low oven to help dry out the potatoes. Once dry, mash by hand with the back of a fork or a small potato masher.
2. Sauté the minced onion in butter over low-medium heat until softened and translucent, about 3 or 4 minutes, without browning.
3. Combine the potatoes, onions, goat cheese, parsley, salt and pepper. Adjust the consistency with milk or heavy cream until you have smooth mashed potatoes, but do not over mix.

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