



Together at Ten: a decade of plagues, protests, and perseverance

Reunion 2021

**Smith
College
Class of '11**



Drink Recipes



Free the Tipple *A Drink of One's Own*

Alcoholic and non-alcoholic libations to celebrate the 10th reunion of the Smith College class of 2011

Basil Gimlet



Ingredients

5 large basil leaves
1 ½ oz gin
¾ oz fresh lime juice
½ oz simple syrup

Preparation

Put 4 basil leaves in a cocktail shaker and press them gently with a muddler or wooden spoon. Add the gin, lime juice, and simple syrup.

Fill with ice, shake vigorously, and strain into a chilled coupe or other small glass.

Garnish with the remaining basil leaf.

Makes 1 drink.

Zero-proof variation

Skip the gin. Add ½ oz simple syrup and top with soda water.

Try basil simple syrup for an extra basil-yness.

Midori Sour



Ingredients

1 oz Midori
1 oz vodka
½ oz fresh lemon juice
½ oz fresh lime juice
Soda water
Lemon wheel

Preparation

Add Midori, vodka, and lemon and lime juices to a Collins glass with ice.

Stir to combine then top with soda water.

Garnish with lemon wheel.

Makes 1 drink.

Cucumber Mint Lemonade



Ingredients

1 English cucumber
1 cup fresh lemon juice
 $\frac{3}{4}$ cup sugar or preferred sweetener
 $\frac{1}{2}$ cup fresh mint leaves
6 cups water or sparkling water
1 large lemon

Preparation

Chop half of the cucumber and add to a large sauce pot. Add the lemon juice, sugar, and $\frac{1}{2}$ of the mint leaves to the pot.

Place pot over medium heat; cook, stirring occasionally, until the sugar is completely dissolved, about 5-7 minutes. Remove from the heat.

Pour the liquid through a fine mesh strainer to remove the cucumber and mint. Add the strained liquid to a large serving pitcher.

Slice the remaining cucumber and the lemon.

Add the water, sliced cucumber and lemon, and the remaining mint leaves to pitcher. Stir well.

Makes 8 cups.

Grasshopper



Ingredients

1 oz green creme de menthe
1 oz white creme de cacao
2 oz heavy cream
Freshly grated nutmeg (optional)

Preparation

Add all ingredients to a shaker with ice and shake until well-chilled.

Strain into a chilled coupe glass.

Grate nutmeg over the top of the drink, if desired.

Makes 1 drink.

Death in the Afternoon



Ingredients

1 ½ oz absinthe

4 ½ oz chilled sparkling wine

Preparation

Pour absinthe into a coupe glass or champagne flute.

Top slowly with sparkling wine.

Makes 1 drink.

Classic Margarita



Ingredients

2 oz tequila
½ oz orange liqueur
1 oz fresh lime juice
½ oz agave/simple syrup
Lime wedge
Kosher salt

Preparation

Add tequila, orange liqueur, lime juice, and agave/simple syrup to a cocktail shaker filled with ice.

Shake until well-chilled. Strain into a rocks glass over fresh ice.

Garnish with lime wedge and kosher salt.

Makes 1 drink.

Zero-proof variation

Skip the tequila and orange liqueur. Add ½ oz orange juice and top with soda water.

Zero-proof Mojito



Ingredients

10 fresh mint leaves, plus more for garnish
½ lime cut into 4 wedges
2 Tbsp granulated sugar
1 cup ice cubes
½ cup soda water

Preparation

Add mint leaves and 1 lime wedge in a medium, sturdy glass. Use a muddler or wooden spoon to crush the mint and lime.

Add 2 more lime wedges and the sugar. Muddle again to release the lime juice. Do not strain.

Fill the glass almost to the top with ice. Add the soda water and more sugar, if desired.

Garnish with mint leaves and remaining lime wedge.

Makes 1 drink.

The Mean Green (zero-proof)



Ingredients

1-2 minced Serrano peppers
A few slices of cucumber
2 sprigs of mint leaves
 $\frac{3}{4}$ oz fresh lime juice
 $\frac{3}{4}$ oz tonic water
2 oz soda water

Preparation

Muddle the pepper, cucumber, and mint in a cocktail shaker.

Add lime juice and tonic water and shake with ice until well-chilled.

Pour into medium glass. Top with soda water. Add ice, if desired.

Garnish with mint leaves.

Makes 1 drink.

Food Recipes



Nostalgia Galore

The following recipes, and others, were compiled by Kelsie Hoke '11 during her time at Smith - many thanks to her for sharing them here!

What better way to reminisce about Smith than with cookies, cake, and cucumber sandwiches?



Cucumber Sandwiches

From Mark Swanson, Chef to the
President's House

Ingredients

1 bunch watercress	1 cup mayonnaise
1/4 cup sour cream	salt and white pepper to taste
1 English cucumber	1 loaf good, firm, white bread

Preparation

In a food processor, blend cress, mayo, and sour cream until the cress is very finely minced. Season to taste with salt and pepper. (You may also blend in a small handful of arugula, dill, and/or chives.) Let mixture firm up in the refrigerator for 1 to 2 hours.

Remove crust from bread. Spread watercress mixture on each slice of bread. Peel and thinly slice cucumber, pat dry, and make a thin layer on half of the slices of bread. Put sandwiches together and cut into triangles.



Gluten Free Cowboy Cookies

From Laurel Roberts Johnson, '90

Ingredients

1 cup natural peanut butter	1/2 cup unsalted butter
1 cup sugar	1 cup light brown sugar
3 large eggs	1 tsp vanilla
2 tsp baking soda	4 1/2 cups old-fashioned rolled oats
1/2 cup ground flax meal	2 cups assorted dried fruit & nuts

Preparation

Cream peanut butter, unsalted butter, sugar & brown sugar until light and fluffy. Add eggs one at a time. Add vanilla, then add baking soda, rolled oats & flax meal. Finally, add chopped nuts and dried fruit. The dough will be stiff. Use a small scoop or drop by tablespoon onto parchment lined cookie sheets, spacing 2" apart. Flatten slightly. Bake at 350° for 12-14 minutes. Makes 6 dozen cookies.

Note: any combination of dried fruit and nuts work well. This also works well as a vegan recipe by using an egg substitute.



Tyler House Chocolate Fudge Cake

This recipe comes from the 1937 *Alumnae Favorite Recipe Cookbook*, compiled by the Chicago Smith Club. It is transcribed here exactly as it is written in that cookbook.

Ingredients

1 c. sugar	1 1/2 c. flour
1/2 c. butter	1/2 tsp. soda
2 eggs	3/4 tsp. baking powder
1 large tbsp. cocoa	vanilla
1 c. sour milk	

Preparation

[Cook butter and cocoa (use anywhere from 1/4 to 1/2 cup good baking cocoa) on the stove until it comes to a boil; immediately remove and set aside. Mix the flour, soda, and baking powder. Cream sugar, eggs, and sour milk (buttermilk or sour cream, your choice), add vanilla. Mix the dry ingredients into the egg mixture in three additions, alternating with the butter mixture and ending with the dry ingredients. Bake at 350° until a tester comes out with just a moist crumb or two adhering.]



Extra Recipe Links from Smith

[Sophia Smith's Soft Molasses Cookies](#)

[Campus Center Mudslide](#)

Music



Dance the night away...

Playlist



PLAYLIST

Smith 2011




It ain't easy being green.



Kiki-bobipi • 62 songs, 4 hr 5 min



Custom order ▾

#	TITLE	ALBUM	DATE ADDED	⌚
1	 Single Ladies (Put a Rin... Beyoncé	I AM...SASHA FIERCE	7 days ago	3:13
2	 You Belong With Me (T... Taylor Swift	Fearless (Taylor's Versi...	7 days ago	3:51
3	 Rolling in the Deep	21	7 days ago	3:48

Crafts

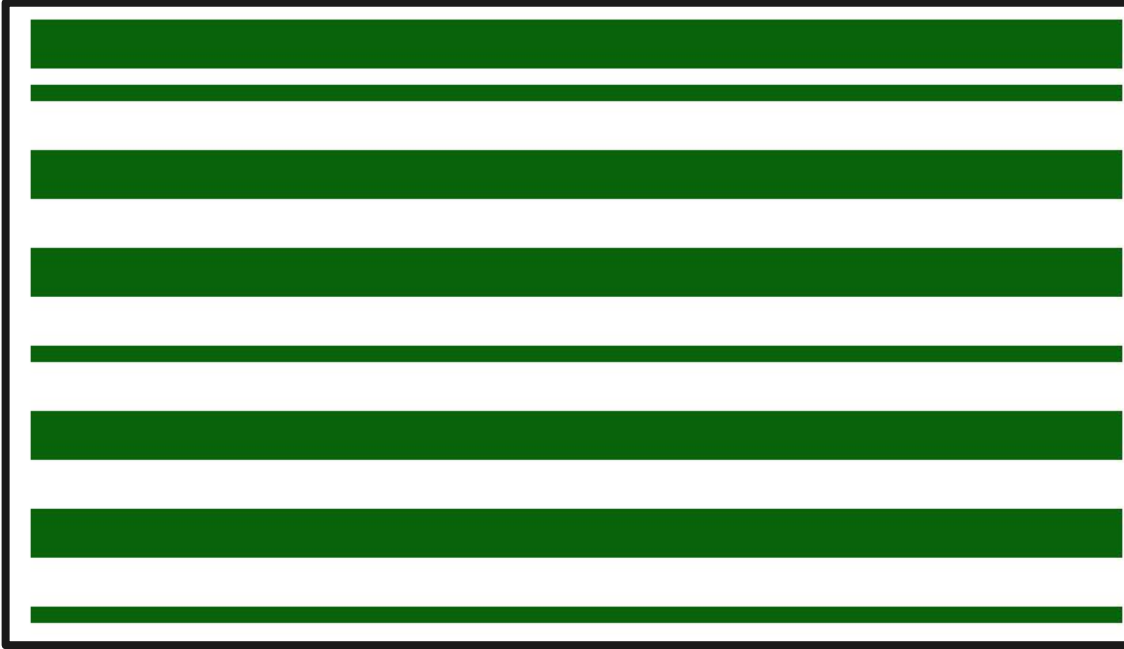


... or knit the night away!



Crochet!

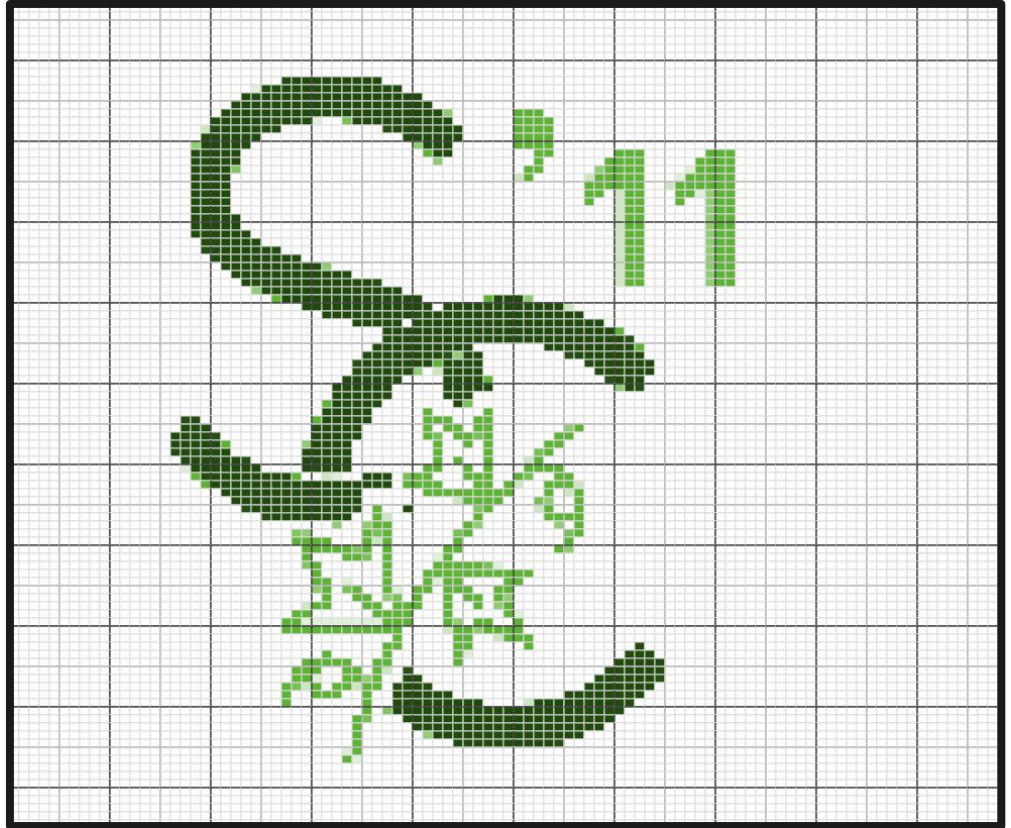
- [Logo Pattern](#)
- [Striped Smith Blanket!](#)
 - Pick your stitch (dc, hdc etc.)
 - Add the logo as you see fit!





Knit!

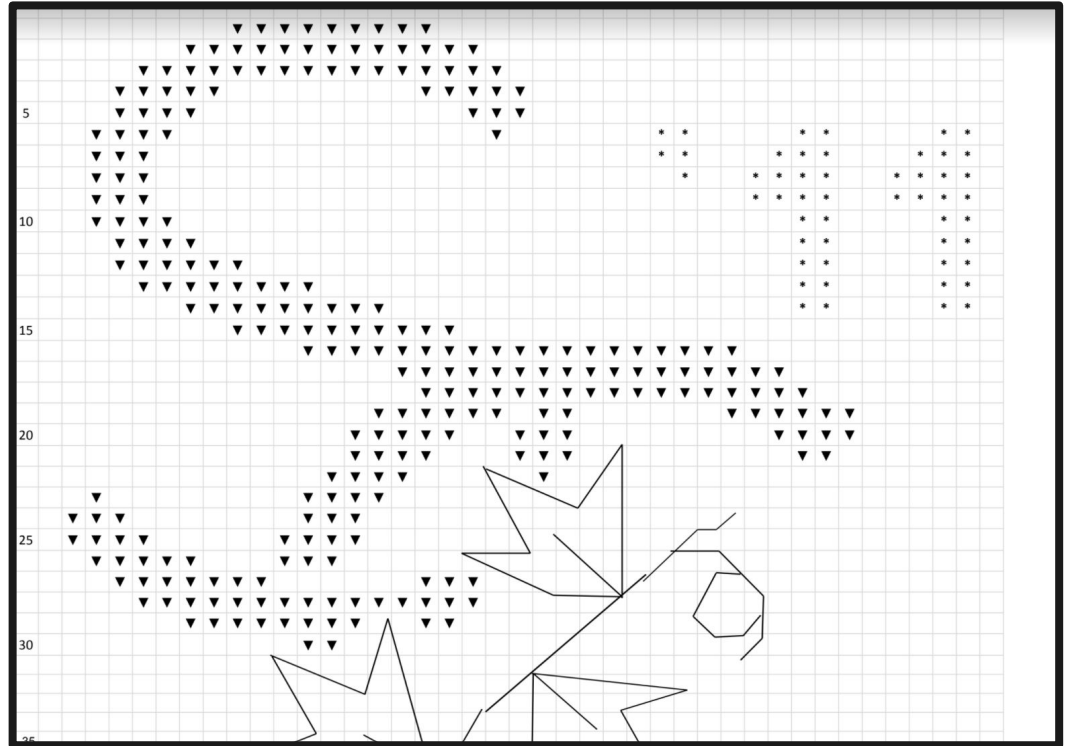
[Logo Pattern](#)





Cross Stitch!

[Logo Pattern](#)





Make your own!

[Download the logo](#) to create your own craft design.



Connect!



Still missing Smith?

Keep the connections going with Smith Zoom backgrounds and by planning your own mini-Reunions,

Zoom Backgrounds

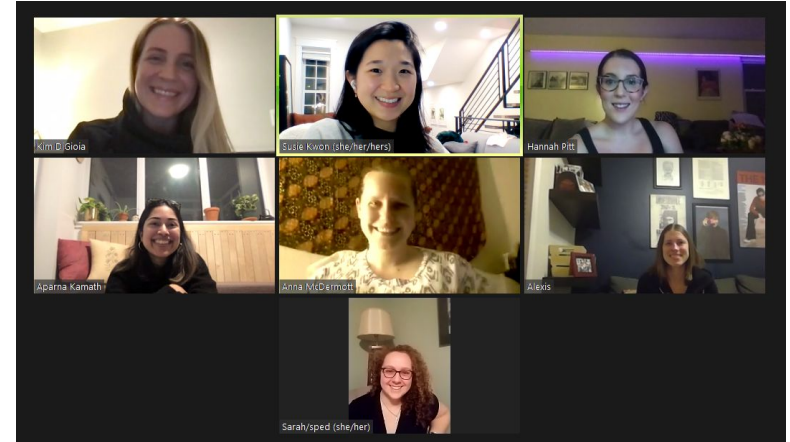
[Botanic Garden](#)

[Smith College](#)



Plan Your Own Mini-Reunion!

Keep Reunion going! Use the linked guide above to plan a get-together with your favorite group of Smithies, whether that's from a club, sport, JYA, or anything else that you loved.



Wilson House shows you how!