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
- ¾ cup sugar or preferred sweetener
- ½ 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 ½ 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

**Preparation**

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

Stain into a chilled coupe glass.

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

Makes 1 drink.

**Ingredients**

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

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.

Ingredients

1-2 minced Serrano peppers
A few slices of cucumber
2 sprigs of mint leaves
¾ oz fresh lime juice
¾ oz tonic water
2 oz soda water
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>watercress</td>
<td>1 bunch</td>
</tr>
<tr>
<td>mayonnaise</td>
<td>1 cup</td>
</tr>
<tr>
<td>sour cream</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>salt and pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>cucumber</td>
<td>1 English</td>
</tr>
<tr>
<td>bread</td>
<td>1 loaf</td>
</tr>
</tbody>
</table>

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 cup sugar
- 3 large eggs
- 2 tsp baking soda
- 1/2 cup ground flax meal
- 1/2 cup unsalted butter
- 1 cup light brown sugar
- 1 tsp vanilla
- 4 1/2 cups old-fashioned rolled oats
- 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

Smith 2011

It ain't easy being green.

Kiki-bobipi • 62 songs, 4 hr 5 min

<table>
<thead>
<tr>
<th>#</th>
<th>TITLE</th>
<th>ALBUM</th>
<th>DATE ADDED</th>
<th>TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Single Ladies (Put a Ring on It) Beyoncé</td>
<td>I AM...SASHA FIERCE</td>
<td>7 days ago</td>
<td>3:13</td>
</tr>
<tr>
<td>2</td>
<td>You Belong With Me (Taylor's Version)</td>
<td>Fearless (Taylor's Versi...</td>
<td>7 days ago</td>
<td>3:51</td>
</tr>
<tr>
<td>3</td>
<td>Rolling in the Deep</td>
<td></td>
<td></td>
<td>3:48</td>
</tr>
</tbody>
</table>
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!