



# dateline: UVI

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From left to right: Janet Hansby mixes dough for the sweet bread. Vera Gumbs decorates her sweet bread. Instructor Blanche Mills, left, and Jackie Jeffries with the finished products.

## CES Sweetens the Holidays with Baking Workshops

It was an unusual fragrance coming from a UVI office building – the sweet smell of baking goodies signaling the beginning of the holiday season. But for four people it signaled their ability to prepare a delicacy that is a staple of the territory during this time of the year – the sweet bread. Those four people were students in a Cooperative Extension Service (CES) Holiday Baking Workshop held early in December on the UVI St. Thomas campus.

As the students measured, mixed and kneaded they talked about various Caribbean recipes with Extension Assistant and Instructor Blanche Mills. And of course there was the question: “What is the difference between sweet bread and fruit cake?” Mills explained that the recipe for the sweet bread calls for more flour, making it more doughy, while the fruit cake uses less flour and more fruits.

As they worked they spoke about how happy they were to learn the art of making the sweet bread and who all they would make a sweet bread for during the season. But one student was on a different mission – learning to make black cake. When they were through with their mixtures, each put a small amount into a tester, then put the tester in the oven.

“This was fun,” Jackie Jeffries said as she waited for the tester to finish baking. “It was a whole lot better than staying at home and trying to do it yourself, wondering if you’re doing the right thing,” she said. “I’ve always wanted to do this (attend the workshop).”

Vera Gumbs always wanted to learn to make sweet bread

too, so much so that she tried it herself. But it didn’t come out exactly the way she wanted it to. So this year she decided to attend the baking workshop.

“I know how to make sweet bread,” declared Dr. Utha Williams, UVI’s interim executive director for Global and Graduate Education. “I wanted some guidance with black cake,” she said. “I had been wanting to try it for years,” Dr. Williams said, explaining that she has a recipe from the late Gertrude Melchior that was published in a local newspaper. That recipe, she said, would serve 60 people, so she needed

*Baking continued on next page*

### Events Calendar

Dec. 14	Beekeeping Workshop	STT
Dec. 15	Beekeeping Workshop	STJ
Dec. 14-15	Holiday Baking Workshop	STX
Dec. 20	Campus Holiday Party	STT
Dec. 21	Campus Holiday Party	STX
Dec. 21	Physical Plant Party	STT
Dec. 23	UVI Closed for Holidays	STT/STX
Dec. 29	Jessie Clark’s Memorial	STT
Jan. 5	UVI Opens	STT/STX
Jan. 14	Joe Sample Concert	STT

## Tis the Season for . . . Party



*Physical Plant Manager Charles Martin, serves apple cider at the Physical Plant 2004 Annual Christmas Party on the St. Thomas campus.*

In celebration of the holiday season there will be parties on both campuses. The 2005 Physical Plant Annual Christmas Party will be held beginning at noon on Dec. 21. In addition, the Offices of the President, the Provost and the Campus Executive Administrators will hold a Holiday Party on each campus. The St. Thomas campus party will be held from 2:30-4:30 p.m. on Dec. 20 in the Dining Pavilion. The St. Croix campus party will be held from 3-5 p.m. on Dec. 21 in the Cafetorium..



*Lois Rivera of the Public Relations Office and William Henderson of Physical Plant dance.*



### **Hip Hop Study**

*Monyka Johnigan, center, makes a point at "Mic Check," while Shanica Maduro, left, and Michadia Veira, right, look on. "Mic Check: A discussion of hip-hop culture," was presented by the students of the Humanities Senior Seminar. The seminar, a requirement for graduation, must be taken for two semesters. During the first semester the students conducted group research on the theme "Creating Cultural Cohesion One Artistic Expression at a Time." In the Spring semester the students will conduct individual research and prepare research papers.*

### **Baking Continued**

help in cutting the recipe.

In the end, the students were excited about their final products and looked forward to future workshops.

The free Holiday Baking Workshops continue on the St. Croix campus as follows:

- Sweet bread — Dec. 14, 2005: 10 a.m. to 3 p.m.
- Tarts and Christmas drinks — Dec. 15, 2005: 10 a.m. to 3 p.m.

The workshops will take place in room 134 of the UVI Research and Extension Center on UVI's St. Croix campus. To register, contact Miriam Greene at 692-4083, 692-4094 or 692-4097.

For recipe information call the Cooperative Extension Service on the St. Thomas campus at 693-1080 or the St. Croix campus office at 692-4080.

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