Looking for some training opportunities this summer? Log into the MyRHS website and browse the sessions offered in the new RHS Divisional Training Room located in West 7 Holmes Hall!

The classes you can register for include:
- Celebrate State
- Effective People Skills
- Navigating Conflict
- Strengths Finder 2.0
- Resume Essentials

Did you know?
More than 65,000 people have visited the museum since its opening in November!

Check out their current exhibits on their website and head over to see why so many people have made an effort to walk through this new and iconic piece of campus! Some of their exhibits only run through the end of the month, so get there soon if you haven’t already!

It is very important to drink water, especially during the summer months when it is easy to get dehydrated in the heat! Try this recipe for a different spin on water that will keep you refreshed and hydrated as it gets warmer this week and throughout the summer! It will have you excited to drink more water!

8 ½ cups water
1 medium cucumber, sliced thinly
1 medium lemon, sliced thinly
1 teaspoon fresh ginger, grated
12 leaves mint (or spearmint)

Combine all ingredients into a large pitcher and let sit overnight in the refrigerator. Enjoy!

Once all of the water is gone, you can re-use the same ingredients one more time for the same results! Just fill up the pitcher again and let it sit in the refrigerator overnight! Yum!

MSU-mad honey is sold at the MSU Surplus Store and can also be ordered online!

But, what makes this honey so special? This MSU-made pure honey comes directly from the hives in the Department of Entomology on the campus of MSU! It is raw, unprocessed and made with native wildflowers, alfalfa, clover, and basswood. The original enzymes and natural nutrients are all contained within the product, as well! All proceeds from the purchase of MSU honey go towards the Department of Entomology for support of teaching and research.