THE SPARTAN EXPERIENCE

Click on the video below to hear MSU Alumni talk about being apart of the Spartan Family and being back on campus!

WEEKLY LINEUP TOPIC

Learn how to create a culture of Stewardship with this TedTalk!

IS DAILY EVENTS

- PCI Printer Changes
  - 8:00-8:30 am
  - IS Conference Room 100C
- Digital Sign Redux
  - 8:30-11:30 am
  - IS Resource Room 131
- REHS Housing Technology Review
  - 9:00-10:00 am
  - IS Conference Room 130
- IS PMO
  - 2:00-3:00 pm
  - IS Conference Room 130
- RMS and Occupancy
  - 2:00-4:00 pm
  - IS Training Room 115
- SIG/iTeam
  - 3:00-4:00 pm
  - IS Conference Room 130

OCTOBER RECIPE FOR HEALTH: BEEF PASTIES WITH RUTABAGA

Looking for a delicious fall meal to warm you up? Look no further! Try making your own beef pasties with rutabaga! Pick up the ingredients below and follow the directions here. Also, mark your calendar for next Wednesday when Chef Kurt will be demonstrating how to make this Michigan staple meal at Brody Square from 12:10-12:50 pm! You can even watch it live here!

- 1 pound top sirloin, small diced
- 2 cups ¼-inch dice rutabaga
- 1½ cups ¼-inch dice carrot
- 1½ cups finely chopped yellow onion
- 1½ cups peeled, ¼-inch dice gold potatoes
- 3 Tablespoons minced fresh thyme
- 3 Tablespoons chopped fresh parsley
- 1 Tablespoon kosher salt
- 1½ teaspoons ground black pepper
- 2 Tablespoons olive oil
- 1 egg

Did you know?
The name rutabaga means “root bag” in Swedish! Rutabagas are also known as swedes or neeps to some!