

Welcome to CCIS this month! Our goal is to provide news, program updates, and stories about life in the U.S. to international graduate students, post docs, visiting scholars, and their families at Stanford.

WORK OUT RESOURCES

Sports you can play at Stanford

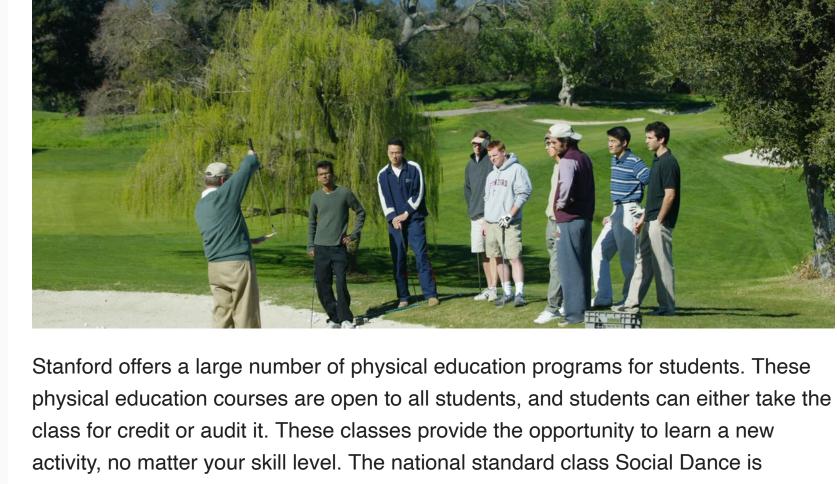
By Alan Tan

is small, making it a great place for outdoor sports. With the Pacific Ocean to the west and the Rocky Mountains to the east, water, ice and snow sports are all very popular among Stanford residents. For surfing, you can go to Half Moon Bay (a 40minute drive) or Santa Cruz (an hour's drive). For skiing, you can go to Lake Tahoe (a four-hour drive). Stanford students play a multitude of sports. Some include soccer, American football, basketball, volleyball, tennis, and golf.

Stanford is full of sunshine and the temperature difference between the four seasons

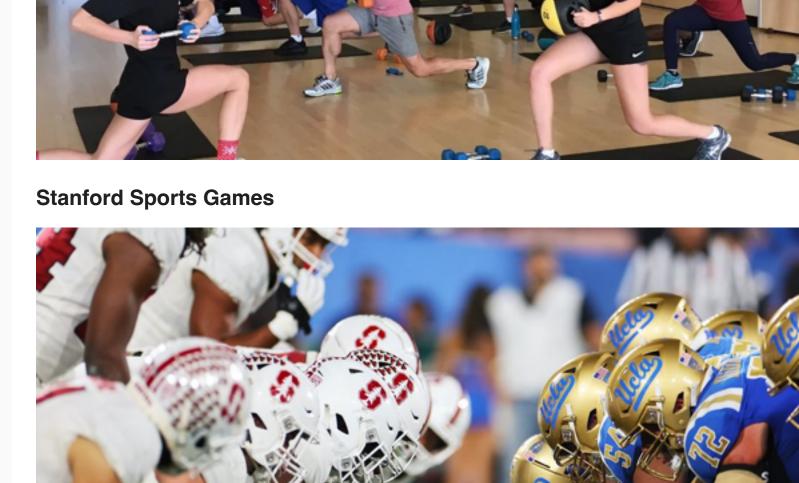
The sports activities officially organized by the school are divided into three levels: school team, club, and intramural. In addition, there are plenty of beginner-friendly sports classes and student-run activities.

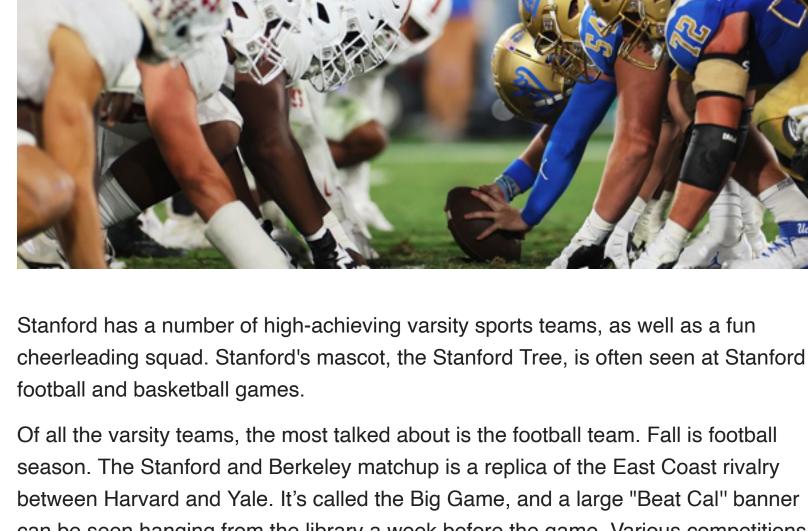
Stanford Physical Education



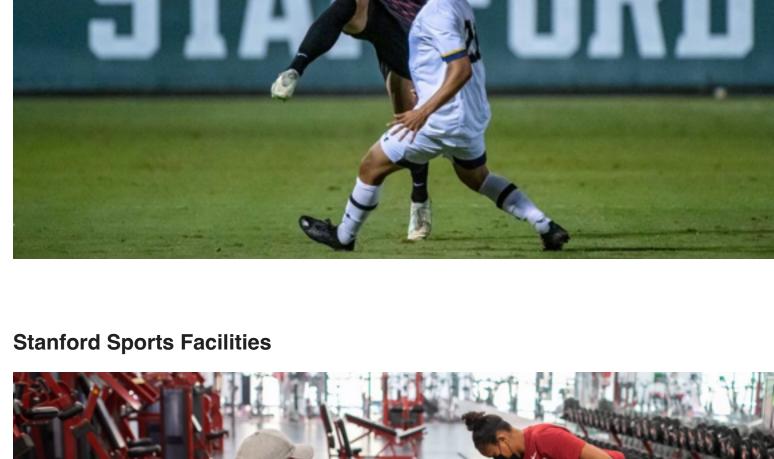
popular, and lots of students are keen to try out Hip Hop. Stanford also offers courses such as fencing and rock climbing. Equestrian classes are more expensive but worth a try. Course descriptions and registration information can be found here: http://explorecourses.stanford.edu. If you want to view course evaluations, you can log into https://carta-beta.stanford.edu through your student account. Stanford Recreation also offers a variety of fitness classes for a reasonable quarterly fee. Partners and spouses can also sign up! You can learn more about

fitness classes here: https://rec.stanford.edu/.





games at the Maple Center and soccer games at Maloney Field. Every time you watch a game, you get a point. If you earn enough points in an academic quarter you will be eligible to receive prizes!





(currently bone dry!). You can find other great routes here: https://web.stanford.edu/group/runningclub/runs.html. Students and the public are also able to use the Cobb Track and Angell Field. If you're into hiking, there are many options close by. Some great places to visit include Windy Hill, Skyline Ridge, Purisima Creek Redwoods, Muir Woods, and Big

for varsity team training, closed to the public) and the Avery Recreation Pool (within

the AOERC, open to all students). Gym and pool opening hours can be found here:

For those who prefer running, great routes include the dish loop and "Lake" Lagunita

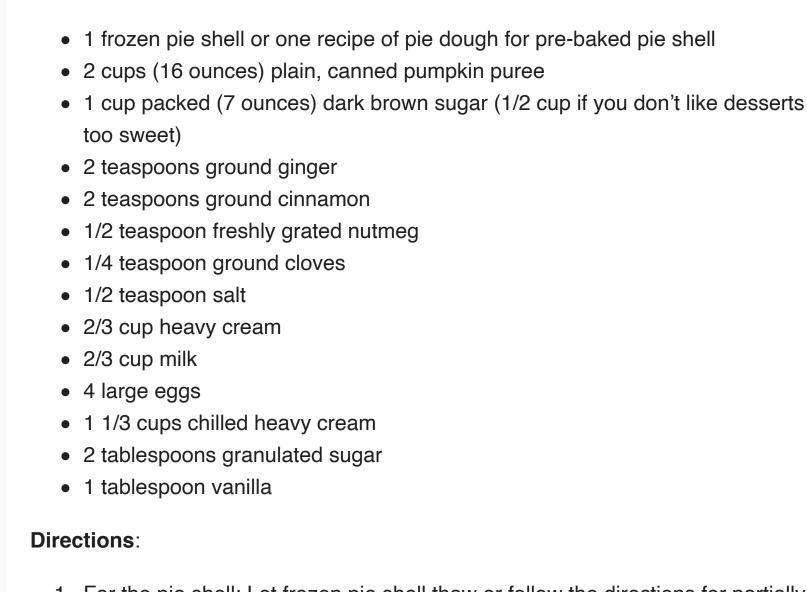


Organization of Ingredients: 15 minutes

Baking Time: 25 minutes plus 1 hour cooling time

Preparation Time: 30 minutes

electric hand beater



a sputtering simmer over medium-high heat 5. Cook the pumpkin, stirring constantly, until thick and shiny, about 5 minutes 6. Whisk the heavy cream and milk into the pumpkin mixture and bring the mixture to a bare simmer 7. Process the eggs in a food processor until the whites and yolks are combined,

about 5 seconds

add the vanilla.

15. Beat to stiff peaks

Notes:

10. Process 30 seconds longer

the pie after it has baked for 5 minutes or so - by this time, the filling will have settled) 12. Bake the pie until the filling is puffed, dry looking and slightly cracked around the edges, and the center wiggles like jello when the pie is gently shaken, about 25 minutes

9. Stop the machine and add the remaining pumpkin mixture.

through the feed tube of the food processor

13. Cool on a wire rack for at least one hour

By Jihye Park Have you ever thought about this silly question? Why are people willing to

"share" something of themselves with others? I'm having a golden year with my

slightly curious question in real life outside of the academic box. I'm a Postdoc

researcher at business school in Korea and have mainly explored behavioral

motivation aspects based on social network views. For example, people's

sharing motivation is one of my research interests. I spent most of my time

imagined that I would like to share something useful someday in meaningful

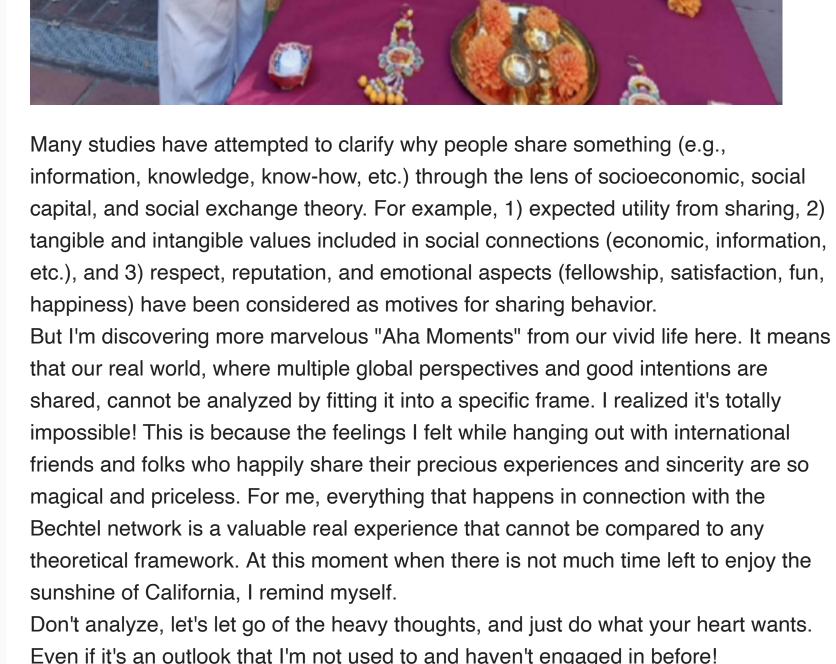
ways for someone. But honestly, I couldn't take a step forward thinking about

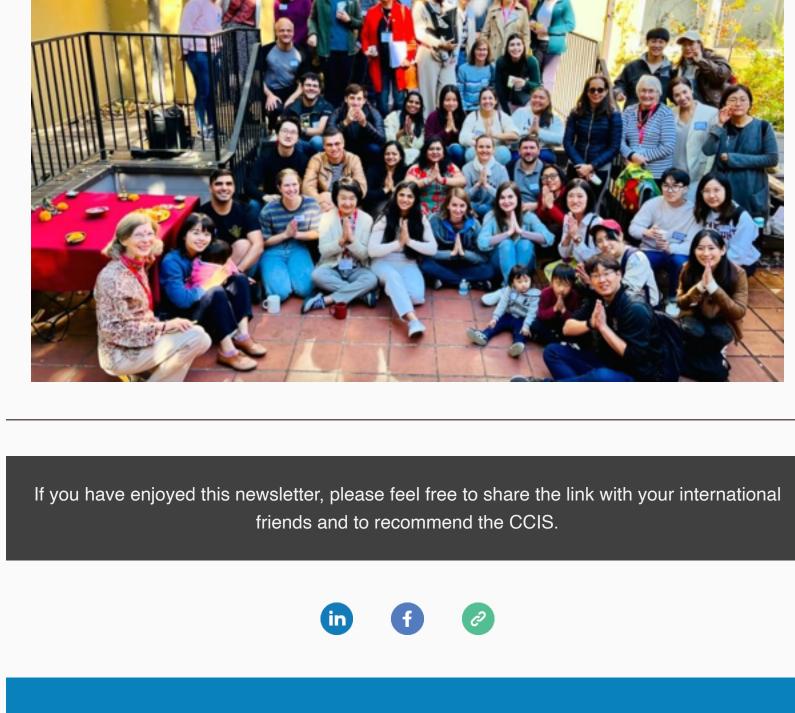
finishing off my Ph.D. before I came here this year. I have only vaguely

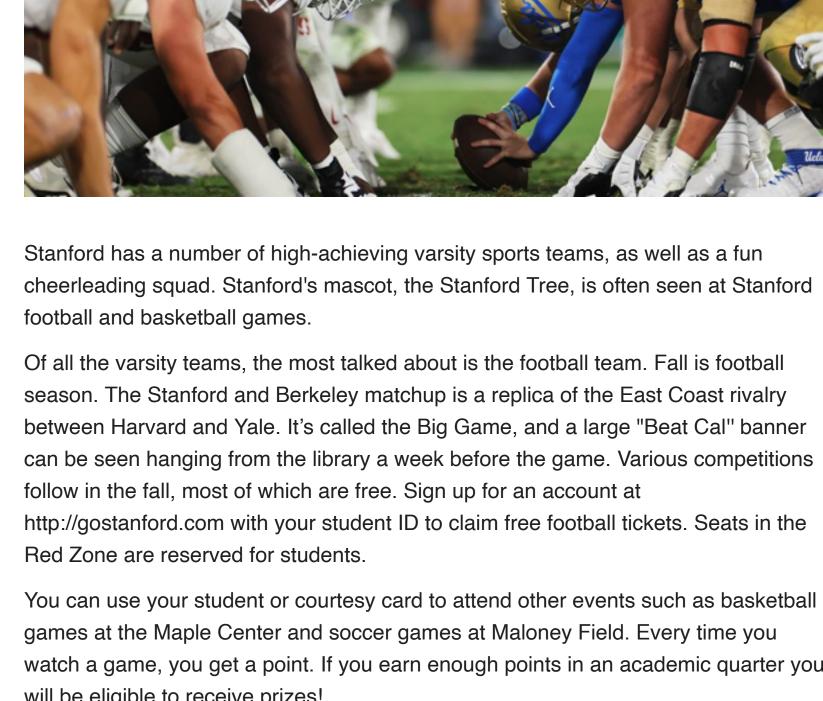
husband (visiting scholar) in Stanford, and I'm looking for answers to this

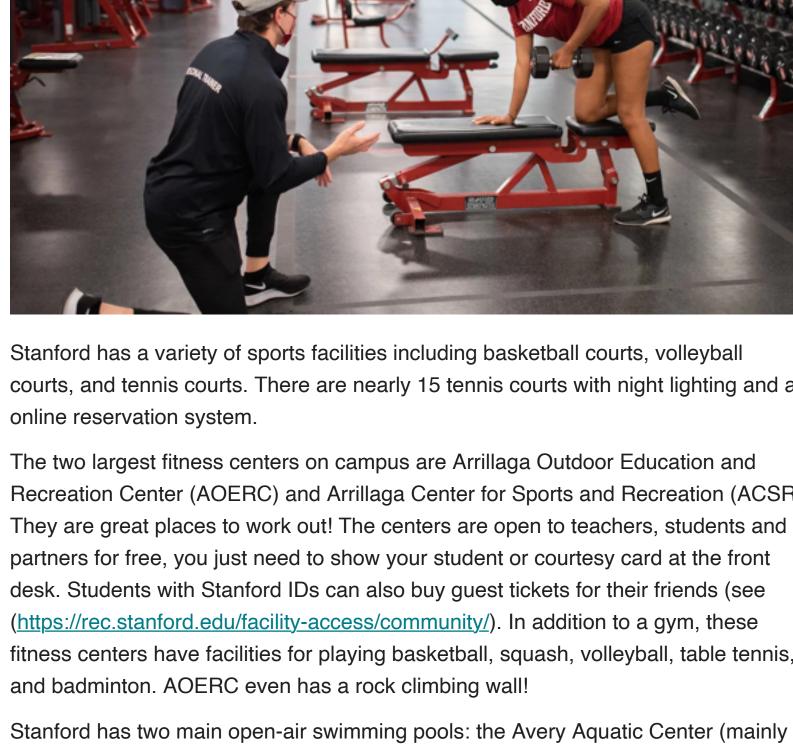
WHAT MOTIVATES PEOPLE TO SHARE?

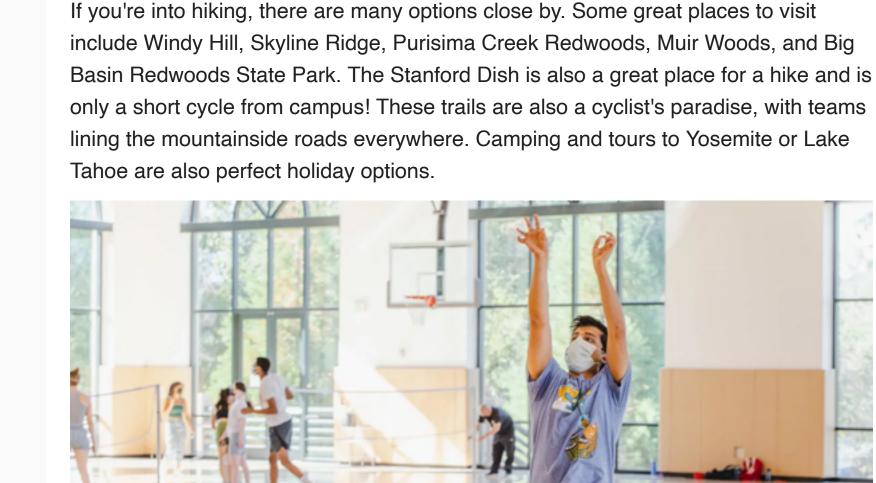
the right timing to carry it out, using the excuse of the tasks in front of me. However, the Goddess of fortune presented me a white drawing paper that could capture valuable experiences in a new place, and I met the Stanford Bechtel International Community to witness and experience various ways of life willingly shared by friends from all around the world.











Source: Association of Chinese Students and Scholars at Stanford

https://rec.stanford.edu/facilities/.



Ingredients:

Notes: If you don't have a food processor, just use a whisk, a hand beater, or an

Pumpkin Pie

1. For the pie shell: Let frozen pie shell thaw or follow the directions for partially baking the crust until light golden brown 2. As soon as the frozen pie shell comes to room temperature or as soon as the pie shell comes out of the oven, adjust the oven rack to the lowest position and increase the oven temperature to 400 degrees Fahrenheit 3. For the pie filling: meanwhile, process the pumpkin puree, brown sugar, spices, and salt in a food processor for 1 minute until combined

4. Transfer the pumpkin mixture to a 3-quart heavy bottomed saucepan; bring it to

8. With the motor running, slowly pour about half of the hot pumpkin mixture

11. Immediately pour the warm filling into the pie shell (Ladle any excess filling into

14. For the whipped cream: When ready to serve the pie, beat the cream and

sugar in the chilled bowl of an electric mixer at medium speed to soft peaks;

temperature is our preference. Enjoy!

This pie may be served slightly warm, chilled, or at room temperature. Room

16. Accompany each wedge of pie with a dollop of the whipped cream

(May I tell you a short story regarding the research? Just one minute.)

