Welcome back bunnies!

Hare are some haikus:

sherry hours and
monkeybread open houses
welcome back bunnies

five five five five five
seven seven seven, whoops
five five five five five

Identify these authors by their characters:

1) Tom Joad, Ma Joad, Rose of Sharon Rivers
2) Winnie the Pooh, Piglet, Tigger, Eeyore
3) Jake Barnes, Brett Ashley, Robert Cohn
4) Celie, Sofia, Sug Avery
5) Napoleon, Snowball, Boxer, Clover
6) Bilbo Baggins, Gandalf, Gollum, Smaug
7) Peter Rabbit, Jemimah Puddle-Duck, Mrs. Tiggy Winkle
8) Joe, Meg, Beth, Amy, Marmee

Week of September 19th, 2011

Leverett & Harvard Events

9/19 Study Abroad 101, 3-4pm in the OIE Resource Room at 77 Dunster Street (repeated 9/20 and 9/21, same time and place)
9/22 (Not just) Sherry Hour, 5-6pm in SCR
9/22 Community Night, 5:30-7pm in the DHall
9/22 Pre-Law Committee Fall Intro Meeting, 7-9pm in the SCR
9/22 Team Trivia, 8-10pm at the Queen’s Head Pub
9/23 Harvard Course in Reading and Study Strategies, 8-9am at 5 Linden St. (Go to 5 Linden St. to register or call 617 495 2581)
9/23 Harvard Allston Farmers’ Market, 3-7pm at corner of North Harvard Ave. and Western Ave.
9/23 Post-Grad Fellowships for Purposeful Travel Info Session, 4-5pm at 54 Dunster St.

Sustained Dialogue

Sustained Dialogue unites students from all walks of life to talk about identity, difference, and Harvard culture, and promotes engagement in community problem solving. Our goal is to use dialogue as a way to build relationships across differences and as a catalyst for action. For more information or to sign up, email harvardsdialogue@gmail.com today!

FALL FLAVORED POETRY FOR THE FIRST DAY OF AUTUMN

Jeremy Ying, ‘13

Suspended in midair, arboreal fireworks.
Each individual leaf sparkles,
Twinkles with moonlight
In the soft nocturnal realm,
And the slow explosion of color
Sheds its lights one at a time
Leaving behind just the smoke,
Just the bare, gray branches, fragile, wispy,
Tossed and diluted by the boreal breeze,
A memory of Red.
The time of apple-picking is almost upon us! Careful, though, you don’t want to end up like this moose from Sweden, who went a little crazy with the hard cider…

When the fire department arrived, they were able to bend the branches down and free the moose. Apparently, incidents like these aren’t so uncommon in Sweden. "Moose are attracted by the apple trees, and in the autumn when the apples have fallen off the trees we normally have at least one of these cases of intoxication. These apples, which ferment in their bellies, aren't part of their natural food, so they can get quite angry from this drunkenness," said Anders Gardhagen, spokesman at the Gothenburg Fire and Rescue Services.

(source: cnn.com)

(CNN) -- It was a dark, windy and rainy night when Per Johansson returned from work to his home in Saro just south of Gothenburg, Sweden. "It was raining really bad. In the wind I heard something screaming with a very dark voice," Johansson told CNN. "At first I wondered if it was the crazy neighbors, but then I heard it again and went and checked. I saw something really big up in a tree in my neighbors' yard and it was a moose. It must have been drunk after eating fermented apples and as it was reaching out for more fruit it must have slipped and fallen into the tree." Johansson called the local fire and rescue department, which responded with a fire engine and a jeep with a winch.

Lemon Aioli
Because sometimes your sandwich just needs a little sumthin’ extra. Use this tasty condiment instead of mayonnaise to make that turkey sandwich really shine.

2 tbsp. mayonnaise
1 tbsp. plain yogurt
Squirt of lemon juice
Bit of lemon zest (lemons by the tea!) Pinch of garlic powder
Pinch of salt
Pinch of pepper

But not this Salt-N-Pepa!

(Want to be a part of Hare Today?)
The Hare Today is a community newsletter so everyone should be involved! Feel free to email your comments, suggestions and ideas to the editors at levharetoday@gmail.com.

Be sure to say hello to former tutor Nicholas Vines who is visiting from Australia this month!

D-HALL GOURMAND
First of all, let's give a big round of applause for all of Lev's d-hall staff who bring us yummy food three (that’s right, THREE) times a day. Those of you who are seniors will soon be living on TV dinners and ramen noodles, wistfully remembering the years when someone prepared you an entire buffet every day for breakfast, lunch, and dinner.

Sometimes, though, you get the itch to flex your own culinary muscles yourself. And so we bring you D-Hall Gourmand---little ways to personalize your dining hall fare.

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